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**Food and Agriculture  
Organization of  
the United Nations**



**World Health  
Organization**

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Agenda Item 3(b)

CX/FFV 11/16/6

March 2011

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**  
**16<sup>th</sup> Session**  
**Mexico City, Mexico, 2 – 6 May 2011**  
**DRAFT CODEX STANDARD FOR TREE TOMATOES**  
**(At Step 6)**  
**Prepared by the Electronic Working Group led by Colombia**

Codex Members and Observers wishing to submit comments on this proposal should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) before **15 April 2011** to: the Chairperson of the Committee, Mr. Christian Turégano Roldán, Director General, Dirección General de Normas (DGN), Av. Puente de Tecamachalco 6, 2do piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México, México (Tels.: +52 (55) 57 29 94 80, +52 (55) 57 29 91 00, Ext.: 43220, 43218; Fax: +52 (55) 55 20 97 15; E-mail: [dni.mexico@economia.gob.mx](mailto:dni.mexico@economia.gob.mx)), with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Fax: +39 (06) 5705 4593; E-mail: [codex@fao.org](mailto:codex@fao.org))

## INTRODUCTION

1. The 15<sup>th</sup> Session of the Committee on Fresh Fruits and Vegetables agreed to reconvene the electronic working led by Colombia to revise the Standard, in particular section 3 on sizing and those sizing-related provisions, e.g. tolerances, for further consideration at the next session of the Committee. <sup>1</sup> The 33<sup>rd</sup> Session of the Commission adopted the Proposed Draft Standard at Step 5 and advanced it to Step 6 for additional comments and consideration at the subsequent session of the Committee<sup>2</sup>. The working group revised the provisions concerning sizing as presented in Annex I. The List of Participants is contained in Annex II.

## REQUEST FOR COMMENTS

2. Codex members and observers are invited to comment on the Draft Standard for Tree Tomatoes as indicated above. Particular attention should be paid to those provisions in square brackets that might need a further debate in the Committee.

## EXPLANATORY NOTES ON THE REVISION OF THE DRAFT STANDARD

3. The Standard was circulated among the members of the working group to collect comments on the provisions concerning sizing and other sizing-related provisions. Comments were received from Australia and New Zealand during the first round of comments.

4. New Zealand agreed with the proposal by which two sizing classifications, by diameter and by weight, are considered. In this way the Standard covers the sizing methods currently in place in order to avoid trade barriers and changes in sizing technology which can be costly in case only one of the technologies is retained.

5. On the other hand, Australia felt that sizing tables should be deleted and argued that Codex standards should focus on those aspects that might affect consumers' health and promote fair practices in international trade. The provisions concerning sizing can be misused to manipulate the market. Instead, the information provided in the label should be strengthened so that consumers have sufficient information to make a choice.

<sup>1</sup> ALINORM 10/33/35, paras. 95-97 & 99.

<sup>2</sup> ALINORM 10/33 REP, para. 79 & Appendix IV.

6. As there were two different views on the topic under discussion, Colombia, as the leader of the working group, carried out the analysis of comments received and agreed on the proposal submitted by New Zealand. In regard to Australia's position, it was not accepted, taking into account that standards are a reference to facilitate trade. Therefore, sizing tables become a catalogue to be used by a customer/provider for making business. The table covers most significant size or weight ranges produced by nature, and that the provider can offer and the customer can request. In addition, sizing tables are a differentiating element in Codex standards for different products, since a significant amount of the remaining information is very general and is shared by many standards. Besides, the Standard follows the format of Codex standards for fresh fruits and vegetables. As regards Australia's comments to strengthen the labelling section, Colombia believes that, as tree tomato is a product to be eaten fresh, the final user does not have access to all the information on the label on the package, which is not always available to consumers. Therefore, tree tomato consumers do not have enough information which allows them to make a choice, since individual tomatoes do not have much information on the label.

7. Based on this, the Standard was circulated again among the members of the working group, along with the consideration given to the comments received. In this second round, only comments from New Zealand were received, approving the proposal in Annex I. The rest of the members did not send comments in this respect.

ANNEX I**PROPOSED DRAFT CODEX STANDARD FOR TREE TOMATOES<sup>1</sup>****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of tree tomatoes grown from *Cyphomandra betacea* Sent, of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tree Tomatoes for industrial processing are excluded.

**2. PROVISIONS CONCERNING QUALITY****2.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the tree tomatoes must be:

- whole;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and practically free of any visible foreign matter;
- 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<sup>2</sup>;
- firm;
- fresh in appearance;
- with the stalk present to to the first knot.

2.1.1 The tree tomatoes must have been carefully picked and have reached an appropriate degree of development and ripeness<sup>3</sup> account being taken of the characteristics of the variety and the area in which they are grown.

The development and condition of the tree tomatoes 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**

Tree tomatoes are classified in three classes defined below:

**2.2.1 "Extra" Class**

Tree tomatoes 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**

Tree tomatoes 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 defects in shape;
- slight defects of the skin such as scratches and blemishes, not exceeding more than 10% of the total surface area of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

**2.2.3 Class II**

This class includes tree tomatoes 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 tree tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

<sup>1</sup> Commonly known in certain regions by tamarillo.

<sup>2</sup> This provision allows for smell caused by preservatives used in compliance with the General Standard for Food Additives (CODEX STAN 192-1995).

<sup>3</sup> The maturity of the tree tomatoes can be gauged visually from its external colouring and confirmed by examining flesh content and using the iodine test.

- defects in shape, such as extension or flattening of the apex;
- defects in colouring and of the skin such as scratches and blemishes, not exceeding 20% of the total surface area of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

### [3. PROVISIONS CONCERNING SIZING

A) Size is determined by the maximum diameter of the equatorial section or the weight of each fruit or count of fruits, in accordance with the following tables:

Size code	Diameter (in millimeters)
A	≥61
B	60 – 55
C	54 – 51
D	50 – 46
E	≤45

Size code	Weight (in grams)	Number of fruit (count per single-layer tray)
1	> 125	< 28
2	101 – 125	28/30/33
3	75 – 100	33/36
4	< 75	39/42

B) Tree tomatoes may be sized by diameter, weight or count.

When sized by diameter, size is determined by the maximum diameter of the equatorial section.]

### 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 tree tomatoes 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 tree tomatoes 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 tree tomatoes 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, ten percent by number or weight of tree tomatoes corresponding to the size immediately above and/or below that indicated on the package.]

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 UNIFORMITY

The contents of each package must be uniform and contain only tree tomatoes of the same origin, variety, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

### 5.2 PACKAGING

Tree tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>4</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 or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Tree tomatoes 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).

#### 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 tree tomatoes. Packages must be free of all foreign matter and smell.

## 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), 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 and may be labelled as to the name of the variety.

### 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.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>5</sup>.

#### 6.2.2 Nature of produce

Name of the produce if the contents are not visible from the outside.

#### 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 (size code or diameter or weight range or count);
- Net weight (optional).

#### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

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<sup>4</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<sup>5</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.

## 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), 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).

ANNEX II

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