

C O D E X A L I M E N T A R I U S C O M M I S S I O N



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



**World Health
Organization**

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Agenda Item 4a

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

16th Session
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Comments submitted in response to the Proposed Draft Codex Standard for Chilli Peppers by: Argentina, Costa Rica, European Union, India, Jamaica, Kenya, Philippines and Switzerland.

ARGENTINA

Argentina appreciates the opportunity to make the following comments to the text in Spanish_

SPECIFIC COMMENTS

In Section 2, Provisions Concerning Quality, the term “PROVISIONS” in the Spanish text shall be corrected due to it has the letter C and S inverted.

In Section 2.1, MINIMUM REQUIREMENTS

We suggest changing the text of the chapeau as follows, and eliminate the word “**estar**” from the beginning of all the bullets and add it at the end of this paragraph to read as follows:

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

-whole, the stalk (stem) may be missing, provided that...

-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 and damage caused by them affecting ...

-free of abnormal external moisture...

-free of any foreign smell and/or taste;

-free of damage caused by low and/or high temperatures;

-practically free of signs of dehydration and

-firm.

In section 2.2 CLASSIFICATION, Table 1: Classification of chilli peppers according to quality, it is understood that the title of the table does not reflect its contents, but a classification of defects in relation to the quality classes and their definition regarding the affected surface of fruit.

Also, there is a mistake in columns of Class I and Class II, mechanical, physical and physiological defects on the affected area of the fruit, finding overlaps in the showed percentages.

Cuadro 1: Clasificación de chiles por calidad

Defectos	CATEGORÍAS		
	Extra	I	II
Biológicos, meteorológicos, climáticos y entomológicos	Libre de daños	Cuando afecte una área no mayor de 1,0% de la superficie del fruto	Cuando afecte un área mayor de 1,0 a 3,0% de la superficie del fruto
Mecánicos, físicos y fisiológicos	Cuando afecta una área de hasta 0,5% de la superficie del fruto	Cuando afecte una área mayor del 1,0% y hasta 2,0% de la superficie del fruto	Cuando afecte un área mayor de 1,0% y hasta 3,0% de la superficie del fruto

In this regard, and if these ranges need to be established, the following correction is suggested:

"CAT. I should read >0,5% and up 2%", and

"CAT. II, >2% and up 3% of the fruit affected area".

In the same way, the note of the table "The table shows the percentages of defects by unit of chilli pepper which do not mean the sum of total defects" is not clear. In this regard, it is suggested rewording the following:

"Note: The table shows the affected area or surface per unit but in percentages".

In Section 3, Provisions Concerning Sizing, Table 2, Argentina would like to ask for further clarification on whether this classification is determined by length and weight, or by one or the other, due to the text reads: "Size is determined by the **length and/or weight** of the chilli peppers, in accordance with sub-section 6.2.4 Commercial Identification.

In Table 4, Scoville Index for different fresh chilli peppers, Argentina considers that it is convenient to incorporate the Capsaicinoid Index together with the Scoville Index, due to in Table 5, associated with the Methods of pungency analysis, the ISO 7543 Standard - Determination of total capsaicinoid content.

Being Fifteen (15) Scoville units equivalent to ONE (1) microgram of capsaicin per gram, it is suggested the following:

<i>Variety</i>	<i>Scoville Index</i>	<i><u>Capsaicinoid</u></i>
Ancho	1.000-1.500	<u>67-100</u>
Chilaca	1.000-1.500	<u>67-100</u>
De árbol	15.000-30.000	<u>1.000-2.000</u>
Habanero	100.000-350.000	<u>6.667-23.333</u>
Jalapeño	2.500-5.000	<u>167-333</u>
Manzano	30.000-60.000	<u>2.000-46.000</u>
Serrano	5.000-15.000	<u>333-1.000</u>

COSTA RICA

Costa Rica would like to welcome the opportunity to support the "Proposed Draft Codex Standard for Chilli Peppers".

EUROPEAN UNION

The European Union and its Member States (EUMS) would like to thank Mexico for leading the work on developing the standard for chilli peppers. The EUMS wish to make the following comments on the proposed draft standard.

1. Definition of produce

Delete the term in brackets "(hot ajies)" in the English version.

3 Provisions concerning Sizing

The EUMS suggest deleting the table and replacing it with the following provision:

"Size is determined by the length or weight of the fruit."

Rationale: In general, the EUMS favour of having specific sizing requirements in a table format in standards for fresh fruits and vegetables because this contributes to the harmonisation of international trade. However, in the case chilli peppers, this approach is not feasible due to the large number of commercial types with different sizing parameters in the world market. Listing of only six commercial types and their sizing parameters in the standard could potentially hamper trade in other commercial types of chilli peppers.

4.2 Size tolerances

Delete the two paragraphs and replace them with the following paragraph:

"For all classes subjected to rules of uniformity, 10% by number or weight of chilli peppers not meeting the requirements as regards sizing is allowed."

Rationale: The size tolerances should be 10 % for all classes. The words "corresponding to the size immediately above and/or below that indicated on the package" should be replaced by "not meeting the requirements as regards sizing is allowed" because they do not allow any fruit that is much smaller or larger than the size groups immediately above and/or below. This means that a lot with one or two very small or very large fruits in the sample would have to be rejected although the 10 % tolerance might not yet be exhausted.

5.1 Uniformity

Delete the term in brackets "(or lot for produce presented in bulk)"

Rationale: This term is used for produce travelling without any packaging in a transport vehicle which is not the case for chilli peppers.

5.3 Presentation

Delete the whole section.

Rationale: These provisions are too prescriptive and are not included in other Codex standards.

6.1.1 Nature of produce

Delete the term in brackets "(or lot for produce presented in bulk)"

Rationale: See the comment on section 5.1.

ANNEX Definitions for commercial types of chilli peppers

The EUMS suggest deleting the annex.

Rationale: Listing of only six commercial types of chilli peppers in the standard, even if only for information purposes in an annex, could negatively affect the trade in other commercial types available in the world market.

INDIA

General comments:

2.1 Minimum requirement

The proposed standard applies to the commercial type of chilli peppers. It is suggested that the standard may apply to both varieties and commercial type of plant. Therefore, the text should states 'varieties' at all the relevant places in standard. These are:

- (i) Section 1: Definition of Produce
- (ii) Section 2.2.1: "Extra" Class
- (iii) Section 2.2.2: Class I
- (iv) Section 5.1: Uniformity
- (v) Section 6.2.2: Nature of Produce

Rationale: Generally, the term 'variety' is used in botany nomenclature, which is a rank below that of 'species'. Varieties happen naturally. Plant varieties are changes in a plant species that occur in nature through cross-pollination, mutation and adaptation. The term 'varieties' has been used in almost all Codex standards for fruits and vegetables.

Subsection 4.1.3.Class II:

The text may be modified to read as follows:

" 10% by number or weight of chilli peppers not satisfying ~~neither~~ the requirements of the class ~~nor~~ but meeting those of the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

Rationale: The provision for tolerance in respect of quality and size is provided in each class but the produce should meet the minimum requirement as mentioned in Section 2.

JAMAICA

General comments

Jamaica would like to thank Mexico for leading the electronic working group.

Jamaica supports the return of the proposed draft to step 3 for further comments, particularly with regards to quality classification (section 2.2) and sizing (section 3).

Specific comments

1. Definition of the produce

Jamaica recommends that the definition of the produce **includes the names of the varieties being standardized**. The current definition includes a long and varied list of hot chilli peppers, the standardization of which would be a complicated process.

Jamaica recommends that the varieties covered by the Standard be listed as follows:

- Ancho (*Capsicum annuum* L. var *annuum Grupo ancho*)
- De Arbol (*Capsicum annuum* L. var *annuum Grupocajense*)
- Habanero (*Capsicum chinense* Jacq. var *annuum Grupo habanero*)
- Jalapeno (*Capsicum annuum* L. var *annuum Grupo jalapeno*)
- Manzano (*Capsicum pubescens* Ruiz & Pay)
- Serrano (*Capsicum annuum* L. var *annuum Grupo serrano*)

2.2 Classification

Jamaica agrees with the **removal of table one and the related table 3** in Annex B.

Inspection of the peppers using these criteria would be tedious.

Jamaica recommends that the **percentage defect of pepper surface** (e.g. Extra class - "affecting an area of up to 0.5 % of the produce surface) be removed from the description of each class.

The process of evaluating each pepper's surface would be extremely time-consuming. Jamaica suggests that the classes be separated by a **percentage of defected peppers** versus the percentage of pepper surface defective. Therefore the proposed draft would read as follows (third sentence):

"Extra" Class – *They must be free of defects, with the exception of very slight superficial defects affecting about 0.5 % of the total produce per package, provided these defects do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.*

3. Provision concerning sizing

Jamaica supports the **removal of weight from the table** on sizing classification of chilli peppers by commercial types.

This removal will simplify the sizing of the peppers

KENIA

Comments on the table below

Chilli Peppers

Appendix V

[**Table 1: Classification of chili peppers according to quality**

Defects group	Classes		
	Extra	I	II
Biological, meteorological, climate and entomological	Free of damage	When defects affect an area not higher than 1.0% of the total surface area	When defects affect an area between 1.0 – 3.0% of the total surface area
Mechanical, physical, and physiological	When defects affect an area up to 0.5% of the total surface area	When defects affect an area between 1.0 – 2.0% of the total surface area	When defects affect an area between 1.0 – 3.0% of the total surface area

Note: The table shows the percentages of defects by unit of chilli pepper which do not mean the sum of total defects.]

The table below comments are as follows:

3. PROVISIONS CONCERNING SIZING

[Size is determined by the length and/or weight of the chilli peppers, in accordance with Table 2.

Table 2: Classification of chilli peppers by size and commercial type

ANCHO (<i>Capsicum annum L. var annum Grupo ancho</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 10.0	10.0 – 11.9	12.0 -14.0	>14
Weight (g)	80.0 – 110.0	110.0 -129.9	130.0 – 150.0	>150
DE ARBOL (<i>Capsicum annum L. var annum Grupo cajense</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6.0 – 7.9	8.0 – 10.0	>10
Weight (g)	4.0	5.0	6.0	7.0
HABANERO (<i>Capsicum chinense Jacq. Grupo habanero</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 2	2.0 – 3.9	≥4	Not applicable
Weight (g)	---	---	---	
JALAPEÑO (<i>Capsicum annum L. var annum Grupo jalapeño</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3.0 – 4.9	5.0 – 7.5	7.6 – 9.0	> 9.0
Weight (g)	< 15	15.1 – 24.9	25 – 35	> 35

MANZANO (<i>Capsicum pubescens Ruiz & Pay</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6 a 8.5	>8.5	Not applicable
Weight (g)	< 36	36 - 56	>56	
SERRANO (<i>Capsicum annum L. var annum Grupo serrano</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3.5 – 5.0	5.0 – 7.5	8.0 – 10.0	Not applicable
Weight (g)	5.0 – 7.0	6.0 – 9.0	8.0 – 14.0	

PHILIPPINES

The Philippines recommends that the layout of the Proposed Draft Standard for Chilli Peppers should follow the proposed layout for Codex Standards for Fresh Fruits and Vegetables to be consistent with format, terminology and where appropriate, consistent provisions.

1. DEFINITION OF PRODUCE

In defining the produce, the Philippines supports the following recommendation as indicated in the 15th CCFFV Report ALINORM 10/33/35, page 10, paragraph 73, on Section 1 –Definition of Produce,

- 1) not to indicate varieties in the definition of produce as this is not a common practice in Codex standards for fresh fruits and vegetables;
- 2) to remove the reference to commercial types and instead to provide in a footnote that this standard applied to chilli peppers presenting a minimum pungency of 1,000 Scoville Index;
- 3) to remove references to commercial types particularly in Section 1, Section 2.2 (Sub-sections 2.2.1 and 2.2.2), Section 5.1.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS,

The Philippines proposes to insert the word *diseases* and delete the phrase *caused by them* in bullet no. 5 and to read as:

"-practically free of pests, *diseases* and damage affecting the general appearance of the produce".

2.1.1. The development and condition of the chilli peppers must be such as to enable them:

The Philippines proposes to insert the sentence *the chilli pepper should be harvested at an appropriate degree of development in accordance with the characteristics proper to the variety and the area in which they are grown* before the first sentence stated in 2.1.1, and read as:

" - *the chilli pepper should be harvested at an appropriate degree of development in accordance with the characteristics proper to the variety and the area in which they are grown* to withstand transport and handling; and "

2.2 CLASSIFICATION

TABLE 1, and ANNEX B

Table 1 cannot be found in the proposed draft standard. The Philippines recommends the reinstatement of Table 1 "Classification of chilli peppers according to quality", which listed the allowances for various type of defects for each class. The Philippines supports the reinstatement of Annex B to facilitate the understanding of defects listed in Table 1 based on the agreement of the 15th Session of the CCFFV as indicated in par. 75-76 under Section 2.2 Classification on page 10 of ALINORM 10/33/35(15th CCFFV Session Report).

3. PROVISION CONCERNING SIZING

The Philippines is not in agreement with the inclusion of "Table 2. Classification of chilli peppers by size and commercial type". This table is very trade restrictive, capturing only a small subset of chilli peppers available.

4. PROVISIONS CONCERNING TOLERANCES

The Philippines recommends deleting the phrase "and size" to be consistent with the deletion of Table 2, and to be read as:

Tolerances in respect of quality shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.2 SIZE TOLERANCES

The Philippines recommends to delete this section in agreement with the Philippine recommendation to delete Table 2 as size is very trade restrictive, capturing only a small subset of chilli peppers available.

5.3 PRESENTATION

The Philippines recommends to include the following in bullet (a) and to read as:

"(a) In bulk *containers or packages (e.g. bags, containers, jute sacks, and other forms of bulk containers)*"

6.2.4 COMMERCIAL IDENTIFICATION

The Philippines recommends to delete second bullet "size" in agreement with the Philippine recommendation to delete Table 2 as size is very trade restrictive, capturing only a small subset of chilli peppers available.

ANNEX

The Philippines recommends deleting Annex A: Definitions for Commercial Types of Fresh Chilli Peppers, in agreement with:

- 1) the recommendation as indicated in the 15th CCFFV Report ALINORM 10/33/35, page 10, paragraph 73, on Section 1 – Definition of Produce not to indicate varieties in the definition of produce as this is not a common practice in Codex standards for fresh fruits and vegetables; and
- 2) the Philippine recommendation to delete Table 2 as size is very trade restrictive, capturing only a small subset of chilli peppers available

SWITZERLAND

Harmonization of different standards at an international level would be a major advance to the international trade. Switzerland recommends aligning the Codex Standard for the chilli peppers as closely as possible to that of the UNECE. In this regard, Switzerland reminds that the countries of the Southern Hemisphere and large exporters have actively participated in the development of this standard. It is considered that the acquired experience should be beneficial to advance faster in the Codex standard.