

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 4(b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES
16th Session
Mexico City, Mexico, 2 – 6 May 2011
PROPOSED DRAFT CODEX STANDARD FOR POMEGRANATE
(At Step 3)

Prepared by the Electronic Working Group led by Iran

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), 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)

BACKGROUND

1. The 15th Session of the Committee on Fresh Fruits and Vegetables agreed to initiate new work on a Proposed Draft Codex Standard for Pomegranate and to establish an electronic working group led by Iran to this purpose.¹ The 33rd Session of the Codex Alimentarius Commission approved the elaboration of a Standard for Pomegranate as new work for the Committee.² The Proposed Draft Standard is presented in Annex I. The List of Participants is contained in Annex II. A brief summary of the main discussion that took place in the working group is provided in the following paragraph.

2. In view of the comments and suggestions received from working group member countries on the section "Provisions Concerning Sizing" it was decided to not include a fruit size code and classification table as countries, suppliers and their respective customers grade and classify pomegranates by different size criteria. Typically such size codes are determined through mutual trade agreements. It is not feasible to draw up a single pomegranate size code classification that would fully encompass and satisfy all variations and trade practices on a global scale; nor is it seen to be necessary or particularly relevant to Codex purposes. Fruit size by itself is not an indicator of quality nor safety and in line with similar standards (such as that for apples) need not be included within the context of a Codex standard.

¹ ALINORM 10/33/35, paras. 112-115.

² ALINORM 10/33/REP, para. 79 and Appendix VI.

PROPOSED DRAFT CODEX STANDARD FOR POMEGRANATE**1. DEFINITION OF PRODUCE**

This Standard applies to fruits of commercial varieties (cultivars) of pomegranates grown from *Punica granatum* L., of the *Punicaceae* family, to be supplied fresh to the consumer after preparation and packaging. Pomegranates 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 pomegranates must be:

- whole;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of any visible foreign matter;
- free of pests and damage caused by them affecting the general appearance of the produce;
- free of dead insects, insect fragments and pest excrement visible to the naked eye;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- free of damage caused by frost and low and/or high temperatures;
- free of cracking;
- free of signs of excessive external shrivelling and wilting.

2.1.1 The pomegranates must have been picked having reached an appropriate degree of development and ripeness in accordance with criteria proper to the varieties and/or cultivars and to the area in which they are grown.

The development and condition of the pomegranates 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

In accordance with the defects allowed in the Annex – Maximum Allowance for Defects, pomegranates are classified in three classes as defined below:

2.2.1 “Extra” Class

Pomegranates in this class must be of superior quality. They must be characteristic of the variety and/or cultivar. 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 (see Annex).

2.2.2 Class I

Pomegranates in this class must be of good quality. They must be characteristic of the variety and/or cultivar. 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 in coloring;
- slight skin defects or other defects (see Annex).

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

2.2.3 Class II

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

- defects in shape;
- defects in coloring;
- skin defects or other defects (see Annex).

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

3. PROVISIONS CONCERNING SIZING

Size is determined by measuring the maximum diameter of the equatorial section of the fruit or by the weight of each fruit. The average size (weight or diameter) of fruit in the lot shall be declared on the label or non-retail container.

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 pomegranates 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 pomegranates 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 pomegranates 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 fruit subjected to rules of uniformity, 10% by number or weight of pomegranates not meeting the size indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only pomegranates of the same origin, variety or cultivar, quality and size (if sized). Sales packages may contain mixtures of varieties and sizes provided they are uniform in quality and for each variety concerned, from the same origin. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Pomegranates must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, 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.

Pomegranates 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 pomegranates. 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 name of the variety and/or cultivar, class, size code (if used) and size/weight or the number of pieces presented in rows and layers.

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.

¹ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)².

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety or cultivar (where appropriate).

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 (if sized);
- Net weight (optional);
- If appropriate, a statement indicating the use of preservatives;
- Any other marking required by the purchaser.

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.

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).

² 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.

ANNEX

Maximum allowance for defects

Class	Damaged fruits, max number of spoiled fruits/100 fruits (%)	Immature fruits, max number of immature fruits/100 fruits (%)	Fermented fruits, max number of fermented fruits/100 fruits (%)	Extraneous matter, max mass fraction (%)	Total of defects, (%)
Extra	5	1	1	0.5	6≤
I	7	2	2	1	9≤
II	10	3	3	1.5	13≤

Note: For the purpose of this document “damaged fruits” include pomegranates which have bruises, are darkened in colour, are frozen or sunburnt, or are affected by visible signs of decomposition or other indications of disease.

ANNEX II

LIST OF PARTICIPANTS
 LISTE DES PARTICIPANTS
 LISTA DE PARTICIPANTES

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