

# codex alimentarius commission E



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 6

CX/PR 09/41/4-Add. 1  
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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON PESTICIDE RESIDUES

Forty-First Session

Beijing, China, 20 - 25 April 2009

### PROPOSED DRAFT REVISION OF THE CODEX CLASSIFICATION OF FOODS AND ANIMAL FEEDS

Comments at Step 3,  
submitted by Costa Rica and the Republic of Korea

#### COSTA RICA

Costa Rica welcomes the opportunity to express its comments and submits the following comments:

It is necessary to unify criteria between the classification given in this document and the one given in **CAC/GL 41-1993 “Portion of Commodities to Which Codex Maximum Residue Limits Apply and Which is Analyzed”**. It is evident that the classifications in groups given in these documents are different; for instance, there is no coincidence between the numbers assigned to each group in both documents and, in some cases, the difference as in the case of “Leafy vegetables” (Group 013 in the CODEX Classification of Foods and Animal Feeds, Group 3 in CAC/GL 41-1993) is worrying because the first document states that it includes leafy vegetables, (including Brassica leafy vegetables) while the classification in CAC/GL 41-1993 states “except Brassica vegetables”. Situations such as this can lead to the misleading of the users of these documents. In the following table a comparison is made between these two classifications, showing the differences between both classifications in red and italic.

<p><b>“Revision of the Codex Classification of Foods and Animal Feeds”</b></p> <p><b>Commodity groups</b></p>	<p><b>CAC/GL 41-1993 “Portion of Commodities to Which Codex Maximum Residue Limits Apply and Which is Analyzed”</b></p> <p><b>Commodity groups</b></p>
<p><b>001</b> Citrus fruits</p> <p>Citrus fruits are produced on trees or shrubs of the family Rutaceae. Aromatic oily peel, globular form and interior segments of juice-filled vesicles characterize these fruits. <i>The fruit is fully exposed to pesticides during growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration during transport and distribution due to fungal diseases, insect pests or loss of moisture.</i></p> <p>The fruit pulp may be consumed in succulent form and as juice. The entire fruit may be used for preserves.</p>	<p><b>Group 9</b> – Citrus fruits</p> <p>Citrus fruits are produced by trees of the rue family and characterized by aromatic oily peels, globular form, and interior segments of juice filled vesicles. The fruit is fully exposed to pesticides during the growing season. The fruit pulp may be consumed in succulent form and as a beverage. The entire fruit may be used for preserving.</p> <p><b>Portion of the commodity to which the MRL applies (and which is analyzed):</b></p> <p>Citrus fruits: Whole commodity.</p>

<p><b>Portion of the commodity to which the MRL applies (and which is analyzed):</b> Whole commodity.</p>	
<p><b>002 Pome fruits</b> Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera <i>Malus</i> and <i>Pyrus</i>. They are characterized by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds. <i>Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur.</i> The entire fruit, except the core, may be consumed in the succulent form or after processing. <b>Portion of the commodity to which the MRL applies (and which is analysed):</b> Whole commodity after removal of stems.</p>	<p><b>Group 10 – «Frutas de pepita» [pip fruits] Pome fruits</b> Pome fruits are produced by trees related to the genus <i>pyrus</i> of the rose family (Rosaceae). They are characterized by fleshy tissue surrounding a core consisting of parchment like carpels enclosing the seed. The entire fruit, excepting the core, may be consumed in the succulent form or after processing. <b>Portion of the commodity to which the MRL applies (and which is analysed):</b> Whole commodity after removal of stems.</p>
<p><b>003 Stone fruits</b> Stone fruits are produced on trees belonging to the genus <i>Prunus</i> of the rose family (Rosaceae). They are characterized by fleshy tissue surrounding a single hard shelled seed. <i>The fruit is fully exposed to pesticides applied during the growing season (from fruit setting until harvest). Dipping of fruit immediately after harvest, especially with fungicides, may also occur.</i> The entire fruit, except the seed, may be consumed in a succulent or processed form. <b>Portion of the commodity to which the MRL applies (and which is analysed):</b> Whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem.</p>	<p><b>Group 11 – Stone fruits</b> Stone fruits are produced by trees related to the genus <i>prunus</i> of the rose family (Rosaceae) characterized by fleshy tissue surrounding a single hard shelled seed. The entire fruit, except seed, may be consumed in a succulent or processed form. <b>Portion of the commodity to which the MRL applies (and which is analysed):</b> Whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem.</p>
	<p><b>Group 12 – Small fruits and berries</b> Small fruits and berries are derived from a variety of plants having fruit characterized by a high surface-weight ratio. The entire fruit, often including seed, may be consumed in a succulent or processed form. <b>Portion of commodity to which the MRL applies (and which is analysed):</b> Whole commodity after removal of caps and stems. Currants: fruit with stems.</p>
<p><b>005 Assorted tropical and sub-tropical fruits – edible peel</b></p>	<p><b>Group 13 – Assorted fruits – edible peel</b></p>
<p><b>006 Assorted tropical and subtropical fruit – inedible peel</b></p>	<p><b>Group 14 - Assorted fruits – inedible peel</b></p>
<p><b>009 Bulb vegetables</b> Bulb vegetables are pungent highly flavoured foods derived from fleshy scale bulbs (in some commodities including stem and leaves), of the</p>	<p><b>Group 2 – Bulb vegetables</b> Bulb vegetables are pungent flavourful foods derived from the fleshy scale bulbs, or growth buds of alliums of the lily family (Liliaceae). The entire bulb</p>

<p>genera <i>Allium</i> of the familia Alliaceae and <i>Lilium</i> of the family Liliaceae.</p> <p><i>The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season.</i></p> <p>The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.</p> <p>Bulb onions are bulb vegetables with mature bulbs. The entire bulb may be consumed after removal of the parchment-like skin.</p> <p>Green onions are bulb vegetables with immature bulbs. Immature bulbs may be consumed and also leaves and stems of some species of cultivars may also be consumed.</p> <p><b>Portion of commodity to which the MRL applies (and which is analysed):</b></p> <p>Bulb onions: Whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached. Green onions: Whole vegetable after removal of roots and adhering soil.</p>	<p>may be consumed following removal of the parchment like skin.</p> <p><b>Portion of commodity to which the MRL applies (and which is analysed):</b></p> <p>Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity)</p> <p>Bulb/dry onions and garlic:</p> <p>Whole commodity after removal of roots and whatever parchment skin is easily detached.</p> <p>Leeks and spring onions:</p> <p>Whole vegetable after removal of roots and adhering soil.</p>
<p><b>010</b> Brassica (cole or cabbage) vegetables</p>	<p><b>Group 4</b> – Brassica (cole) leafy vegetables</p>
<p><b>011</b> <i>Fruiting vegetables, Cucurbits</i></p>	<p><b>Group 8</b> – <b>Fruiting vegetables – inedible peel</b></p>
<p><b>012</b> <i>Fruiting vegetables, other than Cucurbits</i></p> <p>Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. Many plants of this group belong to the botanical family Solanaceae.</p> <p>This group does not include fruits of vegetables of the botanical family Cucurbitaceae or the pods of vegetables of the Leguminosae family.</p> <p><i>The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as ground cherries (Physalis spp.). The latter fruiting vegetables are protected from most pesticides by the husk except from pesticides with a systemic action.</i></p> <p>The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing.</p> <p><b>Portion of the commodity to which the MRL applies (and which is analysed):</b></p> <p>Whole commodity after removal of stems.</p>	<p><b>Group 7</b> – <b>Fruiting vegetables – edible peel</b></p> <p>Fruiting vegetables - edible peel are derived from the immature or mature fruits of various plants, usually annual vines or bushes. The entire fruiting vegetables may be consumed.</p> <p><b>Portion of the commodity to which the MRL applies (and which is analysed):</b></p> <p>Whole commodity after removal of stems.</p>
<p><b>013</b> Leafy vegetables (<i>including Brassica leafy vegetables</i>)</p>	<p>Group 3 – Leafy vegetables (<b>Except Brassica leafy vegetables</b>)</p>
<p>014 Legume vegetables</p>	
<p><b>015</b> Pulses</p>	<p><b>Group 6</b> – Legume vegetables</p>
<p><b>016</b> Root and tuber vegetables</p>	<p><b>Group 1</b> – Root and tuber vegetables</p>

<b>017</b> Stalk and stem vegetables	<b>Group 5</b> – Stem vegetables
<p><b>(018 Edible fungi)</b></p> <p>Edible fungi are derived from lower plants. The fruiting bodies could be fully exposed to pesticides during the growing season.</p> <p>The entire fruiting body may be consumed in a succulent or processed form.</p> <p><b>Portion of commodity to which the MRL applies (and which is analysed):</b></p> <p>Whole commodity after removal of soil and growing medium</p>	<b>Does not exist</b>
<b>020</b> Cereal grains	<b>Group 15</b> – Cereal grains
<b>021</b> <i>Grasses for sugar or syrup production</i>	<b>Group 16</b> – <b>Stalk and stem crops</b>
<b>022</b> Tree nuts	<b>Group 19</b> – Tree nuts
<p><b>023</b> Oilseed</p> <p>Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils, seed meals and cakes for animal feed. Some important vegetable oilseeds are by-products of fibre or fruit crops (e.g. cotton seed, olives).</p> <p>Some of the oilseeds are, directly or after slight processing (e.g. roasting), used as food (e.g. peanuts) or for food flavouring (e.g. poppy seed, sesame seed).</p> <p>Oilseeds are protected from pesticides applied during the growing season by the shell, husk of fruit flesh.</p> <p><b>Portion of the commodity to which the MRL applies (and which is analyzed):</b></p> <p><i>Oilseeds: Unless specified, seed or kernels, after removal of shell or husk.</i></p> <p><i>Oil fruits: whole commodity</i></p>	<p><b>Group 20</b> – Oilseed</p> <p>Oilseed consists of the seed from a variety of plants used in the production of edible vegetable oils. Some important vegetable oilseeds are byproducts of fibre or fruit crops.</p> <p><b>Portion of the commodity to which the MRL applies (and which is analyzed):</b></p> <p><b>Whole commodity.</b></p>
<b>024</b> Seed for beverages and sweets	<b>Group 21</b> – Tropical seeds
<b>027</b> «Hierbas» Herbs	<b>Group 22</b> – «hierbas aromáticas» Herbs
<b>028</b> Spices	<b>Group 23</b> - Spices

Considering that the “Codex Classification System of Foods and Animal Feeds” is under revision we recommend also updating document CAC/GL 41-1993.

**REPUBLIC OF KOREA**

**Draft Proposals for Codex Commodity Group of Berries and Other Small Fruits**

**Berries and other small fruits**

**Class A**

**Type 1 Fruits Group 004 Group Letter Code FB**

Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterized by a high surface: weight ratio. The fruits are fully exposed to pesticides applied during the growing season (blossoming until harvest).

The entire fruit, often including seed, may be consumed in a succulent or processed form.

Five subgroups are defined:

Group 004 A Caneberries: includes berries originating from canes that are erect or trailing, mainly *Rubus* species

Group 004 B Bushberries: includes berries origination from woody shrubs

Group 004 C Large shrub/tree berries: includes berries origination from large shrubs or trees

Group 004 D Small fruit vine climbing: includes berries origination from climbing vines

Group 004 E Low growing berries: includes berries origination from low growing berries that are short shrubs or herbaceous plants

Portion of commodity to which the MRL applies (and which is analysed): **Whole commodity after removal of caps and stems. Currants, Black, Red, White: fruit with stem.**

**Group 004 Berries and other small fruits**

**Code No.**

**Commodity**

FB 0018

**Berries and other small fruits**

**Subgroup 004A**

**Cane berries**

**Code No.**

**Commodity**

FB 2005

**Cane berries, (*Rubus* species)**

FB 0264

**Blackberries**

*Rubus fruticosus* auct. aggr., several ssp.

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**Boysenberry**, see Dewberries, FB 0266

Hybrid of *Rubus* spp.

FB 0266

**Dewberries** (including Boysenberry and Loganberry),

*Rubus ceasius* L. several *Rubus* ssp. and hybrids

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**Loganberry**, see Dewberries, FB 0266

*Rubus loganobaccus* L.H. Bailey, hybrid of *Rubus* spp.

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**Olallie berry**, see Dewberries, FB 0266

FB 0272

**Raspberries, Red, Black**

*Rubus idaeus* L.; *Rubus occidentalis* L.; several *Rubus* spp. and hybrids, including wild rasp berries *Rubus molluccanus* L.

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**Youngberry**, see Dewberries, FB 0266

*Rubus ursinus* cv. **Young**

**Subgroup 004B Bush berries**

<u>Code No.</u>	<u>Commodity</u>
FB 2006	<b>Bush berries</b>
FB 0019	<b>Vaccinium berries</b> , including Bearberry <i>Vaccinium spp.</i> ; <i>Arctostaphylos uva-ursi</i> (L.) Spreng.
FB 0020	<b>Blueberries</b> <i>Vaccinium corymbosum</i> L.; <i>Vaccinium angustifolium</i> Ait.; <i>Vaccinium virgatum</i> Aiton; <i>Gaylussacia</i> spp.
FB 2240	<b>Aronia berries</b> <i>Aronia spp</i>
FB 0260	<b>Bearberry</b> <i>Arctostaphylos uva-ursi</i> (L.) Spreng.
FB 0261	<b>Bilberry = <a href="#">European Blueberry</a></b> <i>Vaccinium myrtillus</i> L.
FB 0262	<b>Bilberry, Bog</b> <i>Vaccinium uliginosum</i> L.
FB 0263	<b>Bilberry, Red</b> <i>Vaccinium vitis-idaea</i> L.
-	<b>Blueberry, Highbush</b> see Blueberries, FB 0020, <i>Vaccinium corymbosum</i> L.
-	<b>Blueberry, Lowbush</b> see Blueberries, FB 0020 <i>Vaccinium angustifolium</i> Ait.
-	<b>Blueberry, Rabbiteye</b> see Blueberries, FB 0020 <i>Vaccinium virgatum</i> Aiton
FB 2241	<b>Buffalo currant = <a href="#">Clove Currant, Golden Currant</a></b> <i>Ribes aureum</i> var. <i>villosum</i> DC. ( <a href="#">Syn: <i>Ribes odoratum</i> H.Wendl</a> )
FB 2242	<b>Chilean guava</b> <i>Ugni molinae</i> Turcz. ( <a href="#">Syn: <i>Myrtus ugni, Eugenia ugni</i></a> )
-	<b>Cowberry</b> , see Bilberry, Red, FB 0263 <a href="#"><i>Vaccinium vitis-idaea</i> L.</a>
FB 0021	<b>Currants, Black, Red, White</b> <i>Ribes nigrum</i> L.; <i>R. rubrum</i> L.
FB 0278	<b>Currant, Black</b> , see also Currants, Black, Red, White <i>Ribes nigrum</i> L.
FB 0279	<b>Currant, Red, White</b> , see also Currants, Black, Red, White <i>Ribes rubrum</i> L.
FB 0268	<b>Gooseberry</b> <i>Ribes uva-crispa</i> L. ( <a href="#">Syn: <i>Ribes grossularia</i></a> )

FB 2243	<b>European barberry</b> <i>Berberis vulgaris</i> L.
FB 2244	<b>Huckleberries</b> 1. Blueberries, see above 2. <i>Gaylussacia</i> spp., see Blueberries <b><u>Red Huckleberry</u></b> ( <i>Vaccinium parvifolium</i> L.) <b><u>Garden huckleberry</u></b> ( <i>Solanum melanocerasum</i> L.)
FB 2245	<b>Jostaberries</b> <i>Ribes x nidigrolaria</i> Rud. Bauer & A. Bauer
FB 0270	<b>Juneberries</b> <i>Amelanchier</i> spp.
FB 2246	<b>Native currant</b> <i>Acrotriche depressa</i> R. Br.
FB 2247	<b>Riberries</b> <i>Syzygium leuhmannii</i>
FB 0273	<b>Rose hips</b> <i>Rosa</i> L., several spp.
FB 2248	<b>Salal</b> <i>Gaultheria shallon</i> Pursh
FB 2249	<b>Sea buckthorn</b> <i>Hippophae rhamnoides</i> L.
-	<b>Whortleberry, Red</b> , see Bilberry, Red, FB 0263

**Subgroup 004C Large shrub/tree berries**

<b><u>Code No.</u></b>	<b><u>Commodity</u></b>
FB 2007	<b>Large shrub/tree berries</b>
FB 2250	<b>Bayberries</b> <i>Morella</i> spp.
FB 2251	<b>Buffaloberry</b> <i>Shepherdia argentea</i> (Pursh) Nutt.
FB 2252	<b>Che</b> <i>Maclura tricuspidata</i> Carrièa
FB 0267	<b>Elderberries</b> <i>Sambucus</i> spp.
FB 0271	<b>Mulberries</b> <i>Morus alba</i> L.; <i>Morus nigra</i> L.; <i>Morus rubra</i> L.
FB 2253	<b>Phalsa</b> <i>Grewia asiatica</i> L.
FB 0274	<b>Service berries</b> 1. see Juneberries

2. *Sorbus torminalis* (L.) Crantz;

*Sorbus domestica* L.

**Subgroup 004D Small fruit vine climbing**

**Code No.**

**Commodity**

FB 2008

**Small fruit vine climbing**

FB 2255

**Arguta kiwifruit = Tara vine**

*Actinidia arguta* (Siebold & Zucc.) Planch. ex. Miq.

FB 2256

**Amur river grape = Amur grape**

*Vitis amurensis* Rupr.

FB 0269

**Grapes**

*Vitis vinifera* L., several cultivars

FB 2257

**Schisandrberry**

*Schisandra chinensis* (Turcz.) Baill.

FB 1235

**Table-grapes**

Special cultivars of *Vitis vinifera* L., suitable for direct human consumption

FB 1236

**Wine-grapes**

Special cultivars of *Vitis vinifera* L., suitable for preparing juice and fermenting into wine

**Subgroup 004E Low growing berries**

**Code No.**

**Commodity**

FB 2009

**Low growing berries**

FB 0265

**Cranberry**

*Vaccinium macrocarpon* Aiton

FB 0277

**Cloudberry = Bakeapple**

*Rubus chamaemorus* L.

FB 2258

**Muntries**

*Kunzea pomifera* F. Muell.

FB 2259

**Partridge berry = Squaw Vine**

*Mitchella repens* L.

FB 0275

**Strawberry**

*Fragaria x ananassa* Duchene ex Rozier

FB 0276

**Strawberries, Wild, = Alpine Strawberry, European Wild Strawberry**

*Fragaria vesca* L.;

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**Strawberry , Musky = Hautboy Strawberry, see Strawberries wild, FB 0276**

*Fragaria moschata* Duchene ?

**FB 0277**

**Korean blackberry = Korean raspberry ; Korean Black Raspberry**

*Rubus coreanus* Miquel.



- Common name : Korean Blackberry
- Description : A tree of Korean blackberry called bokbunja which is a lump of red grains, living in mountains. Easily grown in a good well-drained loamy soil in sun or semi-shade. It was used as a cure in Chinese medicine
- Distribution : Eastern Asia

[FB 0278](#)

**[Korean Raspberry](#)**

[Rubus crataegifolius Bunge](#)



- Common name: Korean Raspberry
- Description: a shrub growing to 1-2 m (rarely 3 m) tall. The fruit is an aggregate fruit 1 cm diameter, made up of numerous drupelets. The roots have been found to contain substances with anti-inflammatory effects.
- Distribution: northeastern China, Japan, Korea, and the Ussuri region of the Russian Far East.

\* Most of the common name and scientific name of commodities are cited from GRIN database of USDA.

**Comment on the Draft Proposals for Codex Commodity Group of Edible Fungi**

**Edible fungi**

**Class A**

**Type 1 Vegetables Group 18 Group Letter Code VF**

Edible Fungi are derived from lower plants. The fruiting bodies could be fully exposed to pesticides during the growing season.

The entire fruiting body may be consumed in a succulent or processed form.

Portion of commodity to which the MRL applies (and which is analysed): **Whole commodity after removal of soil and growing medium.**

**Group 18 Edible Fungi**

**Code No.**

**Commodity**

VF2084

**Edible Fungi**

Various edible species of fungi, wild and cultivated.

VF0449

**Fungi, Edible, except Mushrooms**

According to Codex Stand. 38-1981: various edible species of fungi, mainly wild, among others *Boletus spp*, *Morchella spp*, *Pleurotus ostreatus*

VF0450

**Mushrooms**

Cultivated cultivars of *Agaricus* spp. (included **Royal sun Agaricus**= Hime-Matsutake (*Agaricus brasiliensis*= *A. blazei*), Rodman's agaricus, White button mushroom,)

syn: *Paslliota spp.*, mainly *Agaricus bisporus* (definition Codex Stand. 55-1981)

- VF3050           **Black poplar mushroom**  
                   *Agrocybe aegerita*(V. Brig.) Singer
- VF3051           **Blewitt**  
                   *Lepista nuda* (Bull.) Cooke
- VF3052           Beech mushroom=**Bunashimeji**  
                   *Hypsizygus marmoreus* (Peck) H.E. Bigelow. Syn: *H. tessulatus*
- VF3053           **Cep**  
                   *Boletus edulis* Bull. And other *Boletus* spp.
- VF3054           **Chanterelle**  
                   *Cantharellus cibarius* Fr. (Codex Stand. 40-1981)
- VF3055           Paddy straw mushroom=**Chinese mushroom**  
                   *Volvariella volvacea* (Bull.) Singer
- VF3056           Winter mushroom=**Enoke**  
                   *Flammulina velutipes* (Curtis) Singer
- VF3057           Wood ears mushroom=**Hirmeola**  
                   *Auricularia auricular* (Hook.f.) Underw.
- VF3058           Hen-of-the-Woods mushroom=**Maitake**  
                   *Grifola frondosa* (Dicks) Gray
- VF3059           **Morel**  
                   *Morchella* spp.
- VF3060           Slimy mushroom=**Nameko**  
                   *Pholiota nameko* (T. Ito) S Ito & S. Imai, and other *Pholiota* spp.
- VF3061           **Net bearing Dictyophora,**  
                   *Phallus impudicus* L.
- VF3062           **Oyster Mushrooms**  
                   *Pleurotus ostreatus* (Jacq.) P. Kumm and other *Pleurotus* spp.
- VF3063           Lion's mane mushroom=**Pom pom**  
                   *Hericum erinaceus* (Bull.) Pers.
- VF3064           **Reishi mushrooms**  
                   *Ganoderma lucidum* (Curtis) P. Karst. and other *Ganoderma* spp.
- VF3065           Oakwood mushroom= **Shiitake mushroom**  
                   *Lentinula edodes* (Berk.) Pegler
- VF3066           **Shimeji**  
                   *Lyophyllum fumosum* (Pers.) P.D. Orton(=*Tricholoma conglobatum*) and other *Lyophyllum* spp.
- VF3067           **Stropharia**  
                   *Stropharia* spp.  
                   *Stropharia rugosoannulata* Farl. Ex Murrill

VF3068

**Truffle**

*Tuber* spp.

VF3069

**White jelly fungi**

*Tremella fuciformis* Berk.

VF3070

**Pine mushroom**

*Tricholoma matsutake*



Common name : Pine mushroom, Matsutake

Description : Highly prized as an edible mushroom of great favor and texture; used as a remedy for difficult labor, acute gastritis, convulsions, worms, tonsillitis, and to lower fevers

Distribution : Asia, especially Korea

Substrates for fruiting : pine tree

Growth parameters(Fruitbody development)  
none

VF3071

**Ink mushroom**

*Coprinus comatus*



Korean commercial variety “Backgae”

Common name : Ink mushroom, Shaggy mane, Lawyer’s wig

Description : Cap 4-10cm high by 3-4cm thick, dingy brown at first, soon white, and decorated with ascending scales

Distribution : Growing in the late summer and fall throughout the temperature regions of the world

Substrates for fruiting : straw/manure compost

Growth parameters(Fruitbody development)

Temperature : 18-24°C

Relative humidity : 80-90%

Duration : 5-7 days

Light requirements : 500-1,000lux

Cropping cycle : Two to three flushes, 4-10 days apart

VF3072

**Cauliflower Mushrooms**

*Sparassis crispa* Wulf ex Fries



Korean commercial variety “White blooming”

Common name : Cauliflower mushroom, Ruffles

Description : When young, whitish to yellowish white, looking like a cauliflower, then a brain, rightly-covered egg noodles, soon with ridges elongating into flattened, wavy leaflet-like structures, diverging from the center, smooth, whitish to creamy yellow, with the margins darkening during age or drying

Distribution : Found throughout the temperature regions of Europe, northeastern and western North America

Substrates for fruiting : pitch pine

Growth parameters(Fruitbody development)

Temperature : 18-24°C

Relative humidity : 85-90%  
Light requirements : 1,000-1,500lux

[VF3073](#)

**[Wangsongi](#)**

[Tricholoma giganteum](#)



Korean commercial variety “White blooming”

Common name : Wangsoni  
Description :  
Distribution :  
Substrates for fruiting : Sawdust, Straw, Cotton waste  
Growth parameters(Fruitbody development)  
Temperature : 20-25°C  
Relative humidity : 90-95%  
Light requirements : 1,000-1,500lux

[VF3074](#)

**[Dongchunghacho](#)**

[Cordyceps sinensis and other Cordyceps spp.](#)



Korean commercial variety “Granstar”

Common name : Caterpillar fungus, Deer fungus, summer-plant winter-worm  
Description : grows by infecting insect larvae, mature insects with spore that germinate, sometimes before the cocoons are formed, thus preventing further growth of the larvae. The fruiting body eventually emerges from the anterior end of the dead host  
Distribution : Found throughout Asia  
Substrates for fruiting : brown rice, chrysalis  
Growth parameters(Fruitbody development)  
Temperature : 17-18°C  
Relative humidity : 95%  
Light requirements : 600lux

[VF3075](#)

**[Snow flower dongchunghacho](#)**

[Paecilomyces tenuipes](#)

[VF3076](#)

**[Cicada dongchunghacho](#)**

[Isaria sinclairii](#)

[VF3077](#)

**[Tuckahoe](#)**

[Poria cocos](#)



Korean commercial variety “Bockryung NO.1”

Common name : Tuckahoe, Hoelen, Fuling  
Description : grows underground on the roots of pine and their trees. It is often found infecting tree and stumps of hardwoods and conifers.  
Distribution : Eastern Asia, Eastern Australia, and common in southeastern North America  
Substrates for fruiting : pine

[VF3078](#)

**[Sanghwang](#)**

*Phellinus* spp.



Korean commercial variety “Korea Sangwhang”

Common name : Sanghwang

Description : mulberry tree

Distribution : Found throughout in ASIA

Substrates for fruiting : oakwood

Growth parameters(Fruitbody development)

Temperature : 20-25°C

Relative humidity : 80% or more

[VF3079](#)

**[Red-belted polypore](#)**

*Fomitopsis pinicola*



Korean commercial variety “Samjung”

Common name : Red-belted polypore, Red-belted conk

Description : It has white pores, which are scarcely visible underneath its cap, that do not bruise and a lighter belt around the margin of the top cap. It has a very tough, cork-like or woody flesh and is usually found on dead conifers, less often on hardwoods.

Distribution : Found throughout Canada and Eurasia

Substrates for fruiting : oakwood

Growth parameters(Fruitbody development)

Temperature : 15-30°C

Relative humidity : 80% or more

\* Most of the common names of the additionally proposed commodities are cited from the ‘Growing gourmet and medicinal mushrooms, Paul Stamets, 2000, Ten speed press’

**Comment on the Draft Proposals for Codex Commodity Group of “POME FRUITS” AND “OILSEEDS”(Annex 5)**

Annex 5 / Pome /

[FP 2224](#)

**[Yuzu](#)**

*Citrus junos* Siebold ex Tanaka

Annex 5 / Oilseed /

[SO 0701](#)

**[Oil perilla](#)**

*Perilla frutescens* (L.) Britton var. *frutescens*

FP 2224

Yuzu

*Citrus junos* Siebold ex Tanaka

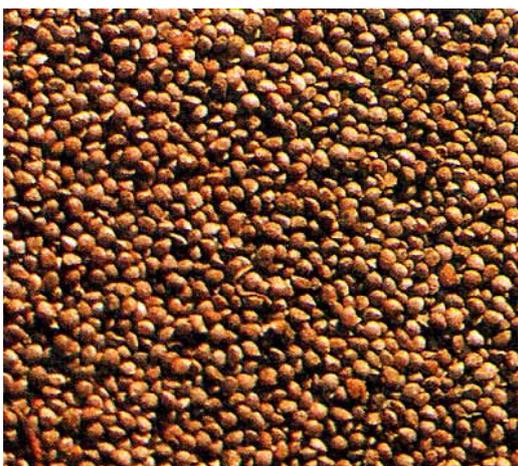


- Common name : Yuzu
- Description : A very spiny tree, Ht. 18 ft.; foliage dense, but individual leaves small; winged petioles quite minute; fruits fairly juicy; the size and shape of a tangerine; rind of bright yellow color; and corrugated, but not excessively so; odor very pleasing. Seeds large but not very numerous.
- Use : Used for perfuming the air by keeping a few fruit in the room. Occasionally, they use the dried rind in a perfumed tea. Substituting for lemons or limes.
- Export : 122,188kg to Japan in 2008
- Distribution : Native in China, cultivated in Korea and Japan

SO 0701

Oil perilla

*Perilla frutescens* (L.) Britton var. *frutescens*



- Common name : Oil perilla
- Description : A summer annual, adapted to warm humid climates. The seeds can be planted one cm deep in the early spring. The flowers self-pollinate without insect visits.
- Use : Foliage and seed oil are used in Korean cooking. The foliage is used as a potherb and a garnish in Japan. The seeds are eaten in Korea, Japan and India.
- Cultivation : Korea, China and Japan

\* Common and scientific names of the proposed commodities are cited from GRIN database of USDA.