

## CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 7(b)

CX/PR 11/43/06-Add. 1  
March 2011

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

## CODEX COMMITTEE ON PESTICIDE RESIDUES

Forty-Third Session

Beijing, China, 4-9 April 2011

COMMENTS on Proposed draft Revision of the Codex Classification of Foods and Animal Feeds at Step 4: *Assorted tropical and sub-tropical fruits-edible peel; Assorted tropical and subtropical fruits-inedible peel; Leafy vegetables (including Brassica leafy vegetables); and Brassica (cole or cabbage) vegetables, cabbage, head and flowerhead cabbages*, submitted by Canada, Costa Rica, Cuba, Japan and Thailand.

## CANADA

Canada has no objection to the proposed revisions to the Codex Classification for the Assorted Tropical and Sub-Tropical Fruits (Edible Peel) group and the Assorted Tropical and Sub-Tropical Fruits (Inedible Peel) group. However, as the International Crop Grouping Consulting Committee (ICGCC) Crop Group revisions, submitted to the US and Canada in November 2010, are currently in the analysis phase and have not been finalized/approved, Canada recommends that the Codex working group responsible for the revisions to the Codex Classification of Food and Animal Feeds work closely with the ICGCC to ensure consistency in revisions to the Tropical and Sub-Tropical Fruits Crop Groups.

## COSTA RICA

## English

To make the following modifications in Annex 1, Group 005B Assorted fruit – edible fruits (big ones)

- Code N° FI 0336 ~~Guava~~ **Guayaba** *Psidium guajava* L.
- Códice N° FT 2359 ~~Guava~~ **Guayaba, Costarricense** *Psidium friedrichsthalianum* (O. Berg) Nied.

## Spanish

Costa Rica agradece la oportunidad de realizar comentarios al documento en referencia y propone considerar:

Realizar las siguientes modificaciones en el Anexo 1, en el grupo 005B Frutas varias de piel comestible: grandes

- Código N° FI 0336 ~~Guava~~ **Guayaba** *Psidium guajava* L.
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## CUBA

## English

Cuba approves this document.

## Spanish

En principio Cuba está de acuerdo con lo expresado en este documento.

## JAPAN

The 42<sup>nd</sup> CCPR agreed to retain the eight commodity groups namely Bulb vegetables; Fruiting vegetables, other than cucurbits; Berries and small fruits; Edible fungi; Citrus fruits; Pome fruits; Stone fruits; and Oilseeds at Step 7, as amended during the session, awaiting finalization of the revision of the Classification in compliance with its previous decision that the revised individual commodity groups should not be adopted until all the revision had been completed in order to avoid problems, especially with the transfer of commodities from one group to the other (para. 96 of ALINORM 10/33/24, underlined by Japan).

The Committee also agreed that if all of the fruit types were completed by 2012, consideration would be given to advancing them to Step 8, for inclusion in the classification system (para. 104 of ALINORM 10/33/24)

In light of the above agreement by the CCPR on the timeframe for the classification of fruit types, the Committee should discuss the proposals on the transfer of commodities from one group to the other such as those from the USA, Republic of Korea, and Japan as described in paragraph 7 of CX/PR 11/43/6 under this agenda item or other appropriate agenda item during this session.

Japan reiterates the proposal to transfer some commodities to the other groups as follows:

### Proposal for the Codex Commodity Group 005 Miscellaneous fruits – edible peel

#### Comments on the Proposal for Subgroup 005A Small fruits

- 1) We propose moving Kumquats to "Subgroup 001A Lemons and Limes of Group 001 Citrus fruits" from "Subgroup 005A Small fruits" with the following descriptions. As the peel of kumquat is valued for its sweet taste and as such eaten fresh, this fact should be taken into account in exposure assessment.

FC \*\*\*\* Kumquats (currently FT 0303 Kumquats)

Kumquat, Marumi *Fortunella japonica* (Thunberg) Swingle

Kumquat, Nagami *Fortunella margarita* (Loureiro) Swingle

Description: Kumquats have been called "the little gems of the citrus family". They had been classified in the genus *Citrus* until about 1915 when Dr. Walter T. Swingle reclassified them in the genus *Fortunella*, which embraces 6 Asiatic species. In 2008, *The Flora of China* reclassified the kumquat to *Citrus* and combined the 6 species into the single species called *Citrus japonica*. The fruit is usually round but sometimes prolonged shape up to 5 cm long. The fruit is considered ripe when it reaches a yellowish-orange stage and has just shed the last tint of green.

Use: Kumquats are often eaten fresh. As the peel is sweet and the juicy centre is sour and salty, the fruit is usually consumed either whole or only the peel is eaten.



- 2) We propose moving Limequats to "Subgroup 001A Lemons and Limes of Group 001 Citrus fruits" from "Subgroup 005A Small fruits" with the following descriptions.

FC \*\*\*\* Limequats (currently FT- Limequats)

*Citrus japonica* x *Citrus aurantiifolia*

Description : The limequat is a fruit created by crossing two different fruits, lime and kumquat. Classified as a hybrid citrus tree belonging to the citrofortunella family, the fruit combines the sweetness of kumquat's skin with the tartness of lemon. The fruit is small, oval, greenish yellow and contains seeds or pips. It has a sweet tasting skin and a bitter sweet pulp that tastes similar to limes. The size of limequat is similar to that of kumquats.

Use: The fruit can be eaten whole or the juice and rind can be used to flavor drinks and dishes.



#### Comments on the Proposal for Subgroup 005B Medium to large fruits

We propose moving Persimmon to "Group 002 Pome fruits" from "Subgroup 005B Medium to large fruits" with the following description. Moreover, we propose changing the name 'Persimmon, Japanese' to 'Kaki' which is consistent with scientific name.

FP \*\*\*\* Kaki (currently FT 0307 Persimmon, Japanese)

*Diospyros Kaki* Thunb.

Description:

(Origin and Distribution)

The tree is native to Japan, China, Myanmar and the Himalayas and Khasi Hills of northern India. It has been cultivated on the Mediterranean coast of France, Italy, and other European countries, and in southern Russia and Algeria for more than a century. The Kaki, or the scientific name of Japanese persimmon, is also called "Cachi" in Italian sounds phonetically as "ka-ki". It needs a subtropical to mild-temperate climate. It will not fruit in tropical lowlands. In Brazil, the tree is considered suitable for all zones favorable to Citrus, but those zones with the coldest winters induce the highest yields.

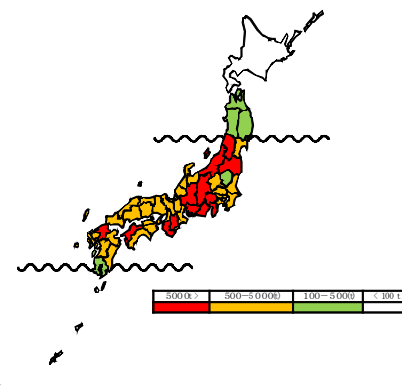


Figure distribution of amount of persimmon production (2009.4~2010.3)

(Aspect)

The fruit, capped by the persistent calyx, may be round, conical, oblate, or nearly square, has thin, smooth, glossy, yellow, orange, red or brownish-red skin, yellow, orange, or dark-brown, juicy, gelatinous flesh, seedless or containing 4 to 8 flat, oblong, brown seeds 2 cm long.



Commercially, there are generally two types of persimmon fruit: astringent and non-astringent. The Hachiya is the most common variety of astringent persimmon. Astringent persimmons contain very high levels of soluble tannins. The astringency of tannins is reduced through exposure to light for several days, wrapping the fruit in paper (probably because this increases the ethylene concentration of the surrounding air), and/or treatment with chemicals such as ethanol and carbon dioxide which make tannin insoluble. The shape of Hachiya is oblong-conical, 9.5 cm long, 8.25 cm wide



The non-astringent (sweet) persimmon looks like a tomato and the most popular variety is Fuyu. Non-astringent persimmons are far less astringent before ripening, because they contain insoluble tannins. They are edible even when flesh is still firm, and the flesh softens when it ripens. The shape of Fuyu is oblate, 5 cm long, 7 cm wide.



(Residue aspect)

The comparison of pesticide residue concentrations in apples, pears and persimmons after the supervised trials following the same GAP in Japan indicated that the residue concentrations were all similar.

Use: Persimmons are eaten fresh, dried, or cooked. When eaten fresh, the skin is usually peeled off and the flesh is eaten with or without cutting into some sections.

#### Proposal for The Codex Commodity Group 003 Stone fruits

In addition, we would like to propose minor changes of classification in the subgroup 003C Peaches.

#### Comments on the Subgroup 003C Peaches in the Group 003 Stone fruits

We propose moving apricot and Japanese apricot to "Subgroup 003B Plums" from "Subgroup 003C Peaches" with the following description on the basis of their size.

FS \*\*\*\* Apricot (currently FS 0240 Apricot)

*Prunus armeniaca* L.

FS \*\*\*\* Japanese Apricot (currently FS 2237 Japanese apricot)

*Prunus mume* Siebold & Zucc.

Description:

Apricot:

The fruit is generally globose to slightly oblong in shape, 3.2 to 6.4 cm in diameter, pubescent when young, but nearly smooth when ripe. Fruit flesh is yellow, the skin yellow or blushed red.



Japanese apricot:

The plant is known by a number of different names in English, including Japanese apricot, Japanese plum, Chinese plum, and Korean maesil. The fruit ripens in early summer, typically June in East Asia. The ripening of the fruit coincides with the rainy season of China and Japan. Each fruit is round with a groove running from the stalk to the tip. The skin is green when unripe, and turns yellow, sometimes with a red blush, as it ripens. The flesh becomes yellow. The fruit is hard and its taste is sour. The shape of Japanese apricot fruit is round-oblong, 3 to 5 cm in diameter.



The sizes of apricot and Japanese apricot fruits are similar to that of plums.





**THAILAND**





1. Thailand does not believe it is appropriate to change the sub-group name from "Assorted tropical and sub-tropical fruits" to "Miscellaneous". The name, "Assorted tropical and sub-tropical fruits", is a clear, easily understood and well representing the commodities classified in the sub-groups. The word "miscellaneous" implies all fruits other than citrus fruits, pome fruits, stone fruits and berries and other small fruits, which does not reflect the fruits classified in these groups that are all tropical and sub-tropical fruits.

Moreover, the use of "miscellaneous" would allow the inclusion of other fruits that are not assorted tropical or sub-tropical fruits. This would subsequently affect the selection of representative commodity, which has a condition of selection saying, "a representative commodity should be similar in morphology, growth habit, similar pest problems and edible portion". For these reasons, Thailand proposes to maintain the names of these groups as: Group 005: Assorted tropical and sub-tropical fruits - edible peel; and Group 006: Assorted tropical and sub-tropical fruits - inedible peel.




2. Thailand agrees with the use of surface area: mass(volume) ratio to divide subgroups. Nevertheless, we note that the 005B Large fruit subgroup contains various commodities that greatly differ in size, such as rambutan or sugar apple versus durian or jackfruit. We think that it would be more appropriate to use the name "Medium to Large Fruits" as this can better reflect the commodities in this group.

**3. Proposal to change subgroup**

Name	Previous group	Proposed group	Reason
<p>Tamarind</p>  <p>(<i>Tamarindus indica</i>) Sweet variety</p>	<p>005 B edible peel- large</p>	<p>006 B inedible Smooth peel - large</p>	<p>Generally, tamarind has hard, and inedible peel. In Thailand ,we do not consume tamarind peel.</p>
<p>Madras thorn</p>  <p>(<i>Pithecellobium dulce</i>)</p>	<p>006 A inedible peel – small</p>	<p>006 B inedible smooth peel - large</p>	<p>Mandras thorn has pod size similar to tamarind; hence it should be classified into the Large Fruit subgroup.</p>

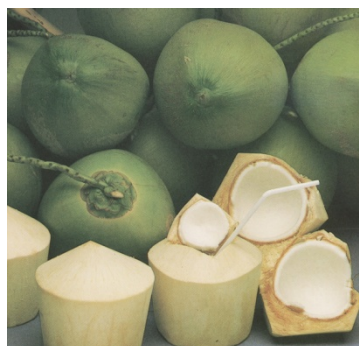
<p>Langsat</p>  <p>(<i>Lansium domesticum</i>)</p>	<p>006 B inedible smooth peel - large</p>	<p>006 A Inedible peel – small</p>	<p>Its fruit is as small as litchi. Furthermore, after calculation the ratio of surface area: volume, it was found to be 1.9, based on Thai data, which is more than 1.5; therefore this commodity should be moved to the Small Fruit subgroup.</p>
<p>Sapodilla</p> <p><u><i>Manilkara achras</i></u></p>   <p><u><i>Manilkara zapota</i></u></p> 	<p>006 C inedible peel- large</p>	<p>005 B edible peel - large</p>	<p>In Thailand sapodilla has thin and hairless peel, which is edible.</p>

4. Proposal of additional commodities

Commodity	Proposal	Reason
<p>FI 2488 Langsat  <i>(Lansium domesticum)</i>                      Subgroup 006 B                      inedible smooth peel - large</p> 	<p>We would like to add syn. of two scientific names, as follows:</p> <ol style="list-style-type: none"> <li>1. <i>Aglaia domestica</i></li> </ol>  <ol style="list-style-type: none"> <li>2. <i>Aglaia dookoo</i></li> </ol> 	<p>These fruits are in the same group as langsat; and well known in Thailand, Malaysia and Indonesia.</p>

5. Comment on Coconut, Young

In the general trading situation, whole young coconut is sold as fruit for coconut water and meat.



For coconut that is classified into the Tree Nut group, is mature/ripe coconut. This coconut is sold to be processed into coconut oil, or coconut milk. In other word, it is usually consumed as processed product.





Therefore, Thailand would like to separate coconut, young: *Cocos nucifera* L. into Group 006F: Assorted tropical and sub-tropical fruits - inedible peel – palm