

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

ALINORM 93/35

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION  
Twentieth Session  
Geneva, 28 June - 7 July 1993

REPORT OF THE THIRD SESSION  
OF THE CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES  
Mexico City, Mexico, 23-27 September 1991

Note: This report incorporates Codex Circular Letter CL 1991/24-TFFV.

W/Z 7993

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CX 5/95.2

CL 1991/24-TFFV  
October 1991

TO: - Codex Contact Points  
- Interested International Organizations  
- Participants at the Third Session of the Codex Committee  
on Tropical Fresh Fruits and Vegetables

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO,  
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Third Session of the Codex Committee  
on Tropical Fresh Fruits and Vegetables (ALINORM 93/35)

The report of the Third Session of the Codex Committee on Tropical Fresh Fruits and Vegetables (CCTFFV) is attached. It will be considered by the Twentieth Session of the Codex Alimentarius Commission to be held in Geneva from 28 June - 7 July 1993.

PART A: MATTERS FOR ADOPTION BY THE COMMISSION ARISING FROM THE THIRD SESSION  
OF THE CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES

The following matters will be brought to the attention of the 20th Session of the Codex Alimentarius Commission for adoption:

1. Draft Worldwide Codex Standard for Pineapple at Step 8; paras. 28-56 and Appendix II, ALINORM 93/35.
2. Draft Worldwide Codex Standard for Papaya at Step 8; paras. 57-63 and Appendix III, ALINORM 93/35.
3. Draft Worldwide Codex Standard for Mango at Step 8; paras. 64-75 and Appendix IV, ALINORM 93/35.

Governments wishing to propose amendments or to comment on the above draft worldwide Codex standards should do so in writing in conformity with the Guide to Consideration of Codex Standards at Step 8 (see Codex Alimentarius Procedural Manual, Seventh Edition) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than 31 May 1993.

4. Proposed Draft Worldwide Codex Standard for Nopal at Steps 5/8; paras. 76-80, 84-86 and Appendix V, ALINORM 93/35.
5. Proposed Draft Worldwide Codex Standard for Prickly Pear at Steps 5/8; paras. 76-77, 81-86 and Appendix VI, ALINORM 93/35.
6. Proposed Draft Worldwide Codex Standard for Carambola at Steps 5/8; paras. 87-97 and Appendix VII, ALINORM 93/35.
7. Proposed Draft Glossary of Scientific and Common Names for Fresh Fruits and Vegetables at Step 5; paras. 117-125 and Appendix VIII, ALINORM 93/35.

Governments wishing to propose amendments or to submit comments regarding the implications which the proposed draft worldwide Codex standards or the proposed draft Glossary of Scientific/Common Names or any provisions thereof may have for

their economic interests should do so in writing in conformity with the Procedure for the Elaboration of Worldwide Codex Standards (at Steps 5 and/or 8) (see Codex Alimentarius Procedural Manual, Seventh Edition) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than 31 May 1993.

**PART B: DOCUMENTS OF INTEREST TO BE ELABORATED FOR GOVERNMENT COMMENTS PRIOR TO THE NEXT MEETING OF THE COTFFV**

1. Proposed Draft Worldwide Codex Standard for Litchi (France); see para. 106, ALINORM 93/35.
2. Revised Proposed Draft Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (United States and Australia); see para. 113, ALINORM 93/35.
3. Revised Proposed Draft Code of Practice for the Control and Inspection of Tropical Fresh Fruits and Vegetables (Spain and Australia); see para. 116, ALINORM 93/35.
4. Proposed Draft Worldwide Codex Standards for Avocado and Banana (Mexico); see para. 141, ALINORM 93/35.
5. Proposed Draft Worldwide Codex Standards for Baby Corn and Mangosteen (Thailand); see para. 141, ALINORM 93/35.

**PART C: REQUEST FOR COMMENTS AND INFORMATION**

1. Proposed Draft Glossary of Terms and Definitions for Fresh Fruits and Vegetables; (paras. 126-131 and Appendix IX, ALINORM 93/35).

The Committee agreed to circulate the proposed draft Glossary for additional comments at Step 3, with the understanding that the Glossary would be discussed at Step 4 at the next session of the Committee.

2. Proposals for Amendments to the Priority List of Tropical Fresh Fruits and Vegetables; (paras. 132-142 and Appendix X, ALINORM 93/35)

The Committee decided to adopt the revised priority list (see Appendix X) and agreed that proposals for amendments to the list would be solicited on an ongoing basis.

Governments and international organizations to submit comments and information on the above subject matter are invited to do so not later than 1 September 1992 to the Chairman of the Committee at the following address:

Lic. Agustin Portal Ariosa  
Director General de Normas  
Secretaría de Comercio y Fomento Industrial  
Av. Puente de Tecamachalco No. 6  
Sección Fuentes  
Naucalpan de Juárez  
Edo. de México  
C.P. 53950 México

In addition, please forward a copy of the comments to: Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

**SUMMARY AND CONCLUSIONS**

The Third Session of the Codex Committee on Tropical Fresh Fruits and Vegetables reached the following conclusions during its deliberations.

**Matters for Consideration by the Commission**

- Agreed to advance the proposed draft Codex Standards for Pineapple, Papaya and Mango for adoption by the 20th Session of the Commission at Step 8, (paras. 56, 63 and 75, respectively);
- Agreed to advance the proposed draft Codex Standards for Nopal, Prickly Pear and Carambola for adoption by the 20th Session of the Commission at Steps 5/8, with a recommendation to omit Steps 6 and 7 under the accelerated elaboration procedures, (paras. 84 and 95);
- Agreed to advance the proposed draft Codex Glossary of Scientific and Common Names for Fresh Fruits and Vegetables for adoption by the 20th Session of the Commission at Step 5, (para. 122);
- Agreed to the elaboration of proposed draft Codex Standards for Avocado, Baby Corn, Banana and Mangosteen, for circulation and government comment at Step 3, pending approval by the 39th Session of the Executive Committee, (para. 141);

**Other Matters of Interest to the Commission**

- Agreed to discontinue the elaboration of the Codex General Format for Tropical Fresh Fruits and Vegetables in view of its overly restrictive characteristics, (para. 19);
- Agreed on the revised Priority List of Tropical Fresh Fruits and Vegetables and decided to solicit additional government proposals and amendments to the list, (para. 142).
- Agreed to revise and circulate the proposed draft Codex Standard for Litchi for additional government comments at Step 3, (para. 106);
- Agreed to revise and circulate the proposed draft Codex Codes of Practice for the Packaging/Transport and Control/Inspection for additional government comments at Step 3, (paras. 113 and 116, respectively);
- Agreed to circulate the proposed draft Codex Glossary of Definitions and Terms for Fresh Fruits and Vegetables for additional government comments at Step 3, (para. 129);

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## OPENING OF THE SESSION (Agenda Item 1)

1. The Third Session of the Codex Committee on Tropical Fresh Fruits and Vegetables was held in Mexico City, Mexico, from 23 to 27 September 1991, at the kind invitation of the Government of Mexico. The Session was attended by delegates from Argentina, Australia, Brazil, Cuba, France, Germany, Guatemala, Malaysia, Pakistan, Spain, Thailand, Uganda and the United States of America. The list of participants and members of the Secretariat is attached to this report as Appendix I.

2. The Committee was chaired by Lic. Agustin Portal Ariosa, Director General of Standards, Mexican Secretary of Commerce and Industrial Development.

3. The meeting was formally opened by Dr. Mercedes Juan Lopez, Undersecretary of Sanitary Regulations in the Mexican Ministry of Health. Dr. Juan emphasized the support of the Mexican Government in promoting the competitive quality of agricultural products and the effective coordination of the work of various institutions in this respect. Dr. Juan noted the importance of Codex standardization activities in improving food quality and in protecting consumer's health. Dr. Juan also stressed the role of international scientific support for the work of Codex Alimentarius Commission in preventing discriminative practices in international food trade.

4. In his address, Lic. Agustin Portal Ariosa highlighted the need for standardization in a rapidly increasing globalization of food trade. Lic. Portal indicated that the work of Codex regarding the facilitation of world trade, promoting equitable competition and preventing technical barriers to trade was essential for the healthy and sustainable development of Codex Member Governments.

5. Lic. Santiago Funes Gonzalez, the FAO representative in Mexico, addressed the meeting on behalf of The Directors-General of FAO and WHO. The speaker noted the interest of Codex member countries in the work of the Committee and the continuing recognition of the importance of and the need for standards for fresh tropical fruits and vegetables. Lic. Funes highlighted the key topics discussed at the FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade and the decisions of the recent 19th Session of the Codex Alimentarius Commission. He particularly mentioned the review of Codex Standards, the adoption of the "horizontal" approach in standardization and the implications for international trade regarding sanitary and phytosanitary regulations within the Uruguay Round of GATT negotiations.

6. Ing. Eduardo Mendez of Mexico addressed the delegates on behalf of the Chairman of the Codex Alimentarius Commission, Prof. Winarno. Dr. Mendez briefly outlined the wide range of activities and outputs of the Commission for the benefit of Codex Member Countries, particularly those of Latin America and the Caribbean. Ing. Mendez noted the need to define new priorities for the Committee's future work, and to continue to collaborate closely with other international and regional organizations in elaborating worldwide Codex standards.

## ADOPTION OF THE AGENDA (Agenda Item 2)

7. The Committee agreed to adopt the Provisional Agenda (CX/TFFV 91/1) as presented, with the understanding that an *Ad Hoc* Working Group on Standards would be established under the Chairmanship of Spain to revise and finalize the draft Codex Standards for Pineapple, Papaya, Mango and the Codex General Format for Tropical Fresh Fruit and Vegetable Standards based on comments submitted by governments, the United Nations Economic Commission for Europe and other Codex Committees (i.e., the Codex Committee on Food Labelling). The Committee also agreed that the delegations of Argentina, Australia, Brazil, Cuba, France, Germany, Malaysia, Mexico, Spain and the United States would participate in the working group meeting.

MATTERS OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION  
(Agenda Item 3 (a))

8. The Committee had before it document CX/TFFV 91/2 when discussing this Agenda Item, which summarized the following matters of interest arising from the report (ALINORM 91/40) of the 19th Session of the Codex Alimentarius Commission (Rome, Italy, 1-10 July 1991).

Modification of the Acceptance Procedure (para. 69)

9. The Committee was informed that the Commission had strongly supported the examination of the Codex acceptance procedure based on detailed proposals prepared by the Secretariat, for consideration by the Codex Committee on General Principles.

10. As the Committee noted that this proposal might include the application of "free distribution" to the Codex Acceptance Procedure for Commodity Standards, it was agreed that the Secretariat would keep the Committee informed accordingly.

Review of Codex Procedures (paras. 72-73)

11. The Committee was informed that the Commission fully supported the decision of the Executive Committee to examine Codex Elaboration Procedures under the direction of the Codex Committee on General Principles. The Commission agreed that the adoption of the two-thirds majority rule in the elaboration process at step 5 (i.e., the elimination of Steps 6 and 7) should be implemented pending amendments to the Procedural Manual and discussions held at the Codex Committee on General Principles.

12. It was agreed that the Secretariat would keep the Committee informed as to future discussions concerning the issue, as this proposal may involve revisions to the Codex Elaboration Procedures for Commodity Standards.

Review of Codex Standards (paras. 71 and 95-97)

13. The Committee was informed that the Commission fully supported the proposal to review Codex standards in the light of their acceptance and importance in international trade, especially as related to their simplification through the elimination of excessive detail. The Commission also agreed that the review should emphasize health, safety and consumer protection concerns. In taking this decision, the Commission noted that individual commodity committees are responsible for determining the minimum requirements in each standard to ensure essential elements required for fair trade practices and to protect against fraud.

14. As the Secretariat has undertaken the responsibility of conducting this review, it was agreed that future decisions concerning this issue would be presented to the Committee for information.

Proposed Draft General Format for Codex Standards for Tropical Fresh Fruits and Vegetables (paras. 291-293)

15. The Committee was reminded that the general format was revised as instructed by the 18th Session of the Commission (para. 389, ALINORM 89/40) to ensure that the Codex format was respected for those matters not dealing exclusively with commercial quality, while the UNECE format was respected for quality characteristics.

16. Subsequent to the Commission meeting, the Codex Committee on Food Labelling, while considering the labelling sections of the proposed draft standards for pineapple, papaya and mango for endorsement, noted that these standards should be aligned with the revised procedures for the elaboration of labelling provisions in Codex standards (paras. 129-131, Codex Alimentarius Procedural Manual). More importantly, the Codex Committee on Food Labelling noted that several aspects of

the labelling section were applicable to non-retail containers, which were not normally within the scope of the General Labelling Standard (i.e. prepackaged foods).

17. The 19th Session of the Commission agreed to adopt the proposed draft General Format (Appendix II, ALINORM 91/35) at Step 5, with the understanding that the recommendations of the Codex Committee on Food Labelling would be taken into account. The Commission also agreed that these labelling revisions would be required for the proposed draft standards for pineapple, papaya and mango.

18. In discussing this issue, the Committee noted that the General Format included overly restrictive characteristics which might hamper the Committee's efforts in providing flexibility and specific requirements in individual Codex standards. The Committee also noted that the Codex Alimentarius Procedural Manual already outlined the essential elements of Codex standards and therefore, the creation of different requirements would create a duplication of effort or confusion. In addition, it was indicated that as the Commission was currently evaluating the format of Codex standards, the establishment of a format specific to tropical fresh fruits and vegetables was felt to be premature.

19. Based on the above discussion, the Committee decided to discontinue the elaboration of the Codex General Format for Tropical Fresh Fruits and Vegetables. In taking this decision, the Committee emphasized that it would continue to adhere to the previous decision of the Commission, whereby the UNECE format would be respected for quality characteristics elaborated under Codex Standards, while the Codex format would be respected for those provisions not dealing exclusively with commercial quality.

Proposed Draft Codex Standards for Pineapple, Papaya and Mango (paras. 294-299)

20. The Committee was informed that the above standards were adopted at step 5 by the Commission with the understanding that the labelling changes recommended by the Codex Committee on Food Labelling would also be taken into account (see Agenda Items 4, 5 and 6 below).

Proposed Draft Codex Standards for Nopal, Prickly Pear, Carambola and Litchi (para. 300)

21. The Committee was informed that the 37th Session of the Executive Committee as well as the 19th Session of the Commission approved the elaboration of these standards (see Agenda Items 7, 8 and 9).

Proposed Draft Codes of Practice for the Packaging/Transport and Control/Inspection of Tropical Fresh Fruits and Vegetables (para. 301)

22. The Committee was informed that the Commission approved the elaboration of these Codes with the understanding that they would be presented in two parts, namely, one Code for Packaging/Transport and another Code for Control/Inspection.

MATTERS OF INTEREST ARISING FROM THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UNECE) AND THE ORGANIZATION FOR ECONOMIC COOPERATION AND DEVELOPMENT (OECD) (Agenda Item 3 (b))

23. The Secretariat introduced working paper CX/TFFV 91/3, as provided by the UNECE and OECD Secretariats, which was extracted from the reports of the 36th UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables (3-6 July 1990) and the 46th UNECE Session of the Working Party on Standardization of Perishable Produce (5-8 November 1990). The working paper also contained extracts from the 42nd (23-25 April 1990), 43rd (18-20 December 1990) and 44th (15-17 April 1991) Plenary Meetings of the OECD Scheme for the Application of International Standards for Fresh Fruits and Vegetables.



United Nations Economic Commission for Europe

24. The Committee was informed that the UNECE was continuing the consideration of several matters arising from the CCTFFV, which focused on discussions concerning a comparison of the UNECE and Codex Standards for Mangoes as well as a comparison of the Codex General Format and Standards for Pineapple and Papaya with the UNECE Standards Layout. UNECE discussions also included Codex initiatives regarding the inclusion of avocados on the priority list, the proposed draft Glossary of Scientific and Common Names, and the proposed draft Code of Practice on the Packaging and Transport of Tropical Fresh Fruits and Vegetables.

24. The Secretariat also indicated that the forthcoming 37th Session of the UNECE Meeting of Experts on Coordination of Standardization of Tropical Fresh Fruits and Vegetables (28-30 October 1991) would be examining working documents which compare the Codex General Format and Standards with UNECE initiatives, while the 47th Working Party on Standardization of Perishable Products and Quality Developments (30 October-1 November 1991) will be discussing a detailed proposal regarding the improvement of Codex/UNECE collaboration to prevent duplication of effort or confusion between the two bodies, (Annex I, AGRI/WP.1/R.189/Rev.1).

25. As the Committee noted that those items highlighted in working paper CX/TFVV 91/3 were scheduled for discussions under other agenda items, it was agreed that the consideration of the UNECE reports would be deferred.

26. However, in view of the Committee's decision to discontinue the elaboration of the Codex General Format for Tropical Fresh Fruits and Vegetables (see paras. 15-19), it was reiterated that the UNECE Standard Layout would continue to be respected for those provisions of Codex standards dealing with quality characteristics. In addition, it was agreed that governments would indicate which provisions of Codex standards would be accepted at the point of import, and which provisions would be accepted at the point of export, as agreed to by the Commission (para. 391, ALINORM 89/40), and as indicated in a footnote to the "Definition of Produce" section of all Codex standards for tropical fresh fruits and vegetables.

Organization for Economic Cooperation and Development

27. The Committee noted with interest those items arising from meetings of the Organization of Economic Cooperation and Development, especially as related to an agreement by the 44th OECD Plenary Session to include an "extra class" in the UNECE Standard for Mangoes. The Committee agreed that items of interest arising from the OECD would be discussed under the appropriate agenda items.

CONSIDERATION OF THE DRAFT WORLDWIDE CODEX STANDARD FOR PINEAPPLE  
(Agenda Item 4)

28. The Committee had before it working paper CX/TFFV 91/4, which contained government comments at Step 6 on the draft Codex Standard for Pineapple (Appendix III, ALINORM 91/35) as submitted in response to CL 1991/8-TFFV. The Committee also had for its consideration Conference Room Document 2, which included a working paper to be considered by the forthcoming 37th UNECE Meeting of Experts on Coordination of Standardization of Tropical Fresh Fruits and Vegetables (Comparison of Codex Draft Standards for Papaya and Pineapple and General Format with UNECE Standard Layout-AGRI/WP.1/GE.1/R.89.).

29. The Committee considered the written comments submitted by France, Mexico, Poland, Spain, Thailand and the UNECE, as well as an oral report made by the Chairman of the *Ad Hoc* Working Group on Standards concerning this issue. In discussing the draft standard point by point, the Committee agreed to the following revisions:

### Section 2.1 - Minimum Requirements

30. The Committee agreed to revise this Section by including additional minimum requirements and/or by re-arranging these requirements as suggested in comments made by France and the UNECE. The Committee also agreed to indicate that the minimum requirement concerning "freedom from external moisture" does not apply to moisture arising from the cooling process.

### Section 2.2.1 - "Extra" Class

31. The Committee agreed with a suggestion made by the UNECE to remove the last sentence of paragraph 1 in this Section, as this requirement was adequately covered in the first sentence of Section 2.1.

### Section 2.2.2 - Class I

32. The Committee agreed to delete the last sentence of paragraph 1 in this Section for the reasons indicated above. In addition, the Committee agreed to indicate that the corona could be "slightly curved".

### Section 2.2.3 - Class II

33. The Committee agreed to delete the last sentence of paragraph 1 in this Section for the reasons indicated above. In addition, the Committee agreed to indicate that the corona could be "slightly curved".

### Section 3 - Provisions Concerning Sizing

34. The Committee changed the wording of this Section to indicate that the "Victoria" variety of pineapples was an example of other small varieties which can have a minimum weight of 400 grammes.

35. In addition, the Committee decided to amend the reference letters and to reverse the weight ranges in this Section in order to harmonize this provision with that included in the mango standard.

### Section 4 - Provisions Concerning Tolerances

36. The Committee agreed to remove the last sentence of this Section as well as the reference to "(colour and defects)" as these provisions were adequately covered in Sections 4.1 and 4.2.

### Section 4.2 - Size Tolerances

37. The Committee agreed to revise this Section to indicate that the size of pineapples must not fall outside the immediate higher or lower weight ranges indicated in Section 3.

### Section 5.1 - Uniformity

38. The Committee revised this Section to indicate that pineapples in the "extra" class must be uniform with regard to colour and ripeness.

### Section 5.2 - Packaging

39. The Committee agreed to revise this Section based on those similar provisions included in the UNECE Standard Layout.

Section 5.2.1 - Description of Containers

40. A sentence indicating that packages must be free of all foreign matter and smell was included in this Section.

\*\*\*\*\*

*NOTE: The original text, titles and/or numbering of all provisions in section 6 were amended as indicated below. These amendments were agreed to by the Committee based on recommendations arising from the Codex Alimentarius Commission, the Codex Committee on Food Labelling and proposals elaborated by a drafting group consisting of representatives from the Delegations of France, Germany and Spain.*

Section 6 - Marking and Labelling

41. The original text of this Section (i.e., Section 6) was removed, while the title and section number were retained.

Section 6.1 - Containers Destined for the Final Consumer

42. The Committee agreed to include a reference to the Codex General Standard for the Labelling of Packaged Foods in this Section, as recommended by the Codex Committee on Food Labelling.

Section 6.1.1 - Nature of the Produce

43. The original text of this Section (i.e., Section 6.1) was revised by deleting the phrase "... to the consumer, the contents of..." as it felt that this portion of the sentence was unnecessary.

44. In addition, the original reference to product presented in bulk was deleted as recommended by the Codex Committee on Food Labelling.

Section 6.2 - Non-Retail Containers

45. The text of this Section was discussed extensively by the Committee, as several delegations felt that non-retail containers must be labelled as stipulated in the UNECE labelling guidelines, while several other delegations felt that the labelling of non-retail containers should be optional, as long as documents of identification accompanied the shipment.

46. The Committee was reminded that the Codex Alimentarius Commission had adopted a recommendation concerning non-retail container labelling as included in the Seventh Edition of the Codex Alimentarius Procedural Manual, page 131. The recommendation stated that information on non-retail containers shall be given either on the container or in accompanying documents.

47. The Committee agreed to allow for the option of non-retail container identification or document identification accompanying the shipment as recommended by the Commission. This decision was made with the understanding that a footnote would be added to this Section to indicate that governments should notify the Commission as to what provisions of this Section apply when accepting the Codex Standard.

Section 6.2.1 - Identification

48. The original text of this Section (i.e., Section 6.2) was revised to include the term "dispatcher".

Section 6.2.2 - Nature of the Produce

49. The original text of this Section (i.e., Section 6.1) was revised.

Section 6.2.3 - Origin of the Produce

50. The original text of this Section (i.e., Section 6.3) was revised.

Section 6.2.4 - Commercial Identification

51. The original of this Section (i.e., Section 6.4) was rearranged and revised to include "number of units" as an optional provision.

Section 6.2.5 - Official Inspection Marks (optional)

52. The original text of this Section (i.e., Section 6.5) was renumbered only.

\*\*\*\*\*

Section 7 - Additives or Post-Harvest Treatment Agents

53. The Committee agreed to delete this Section.

Section 8 - Contaminants

54. The Committee agreed to renumber this provision as Section 7.

Section 8.1 - Pesticide Residues

55. The Committee agreed to revise this Section by referencing those maximum residue limits for pesticides as established by the Codex Committee on Pesticide Residues. As a consequence, this provision was renumbered as Section 7.1.

Status of the Draft Worldwide Codex Standard for Pineapple

56. The Committee agreed to advance the draft Codex Standard for Pineapple to Step 8 of the Codex Procedure for adoption by the Commission, with the understanding that general revisions made to this standard would also be applied to the draft standards for papaya and mango. This decision was made with the understanding that the revised labelling provisions will be forwarded to the 22nd Session of the Codex Committee on Food Labelling for endorsement. The draft Codex Standard for Pineapple is attached to this report as Appendix II.

CONSIDERATION OF THE DRAFT WORLDWIDE CODEX STANDARD FOR PAPAYA (Agenda Item 5)

57. The Committee had before it working paper CX/TFFV 91/5, which contained government comments at Step 6 on the draft Codex Standard for Papaya (Appendix IV, ALINORM 91/35) as submitted in response to CL 1991/8-TFFV. The Committee also had for its consideration Conference Room Document 2, which included a working paper to be considered by the forthcoming 37th UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables (Comparison of Codex Draft Standards for Papayas and Pineapples and General Format with UNECE Standard Layout - AGRI/WP.1/GE.1/R.89).

58. The Committee considered the written comments submitted by France, Mexico, Poland, Spain, Thailand and the UNECE, as well as an oral report made by the Chairman of the Ad Hoc Working Group on Standards concerning this issue. In discussing the draft standard point by point, the Committee agreed to the following revisions:

Section 2.2.2 - Class I

59. The Committee agreed to delete the last sentence of paragraph 1 in this Section, as this requirement was adequately covered in the first sentence of Section 2.1.

Section 2.2.3 - Class II

60. The Committee agreed to delete the last sentence of paragraph 1 in this Section for the reasons indicated above.

61. In addition, the Committee agreed to indicate that defects in the skin shall not exceed ten percent of the total area of the fruit.

Section 3 - Provisions concerning sizing

62. The Committee decided to amend the reference letters and to reverse the weight ranges in this Section in order to harmonize this provision with that included in the mango standard.

Status of the Draft Worldwide Codex Standard for Papaya

63. The Committee agreed to advance the draft Codex Standard for Papaya to Step 8 of the Codex Procedure for adoption by the Commission. This decision was made with the understanding that those general revisions made to the draft Codex Standard for Pineapple would also be applied to this Standard, and that the revised labelling provisions will be forwarded to the 22nd Session of the Codex Committee on Food Labelling for endorsement. The draft Codex Standard for Papaya is attached to this report as Appendix III.

CONSIDERATION OF THE DRAFT WORLDWIDE CODEX STANDARD FOR MANGO (Agenda Item 6)

64. The Committee had before it working paper CX/TFFV 91/6, which contained government comments at Step 6 on the draft Codex Standard for Mango (Appendix V, ALINORM 91/35) as submitted in response to CL 1991/8-TFFV. The Committee also had for its consideration Conference Room Document 2, which included a working paper to be considered by the forthcoming 37th UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables (Comparison of the Codex Alimentarius Draft Standard for Mangoes with the UNECE Standard -AGRI/WP.1/GE.1/R.88). The Committee noted that the above working paper also included an annex which summarized proposed changes to the UNECE Mango Standard as recommended by the OECD, including the addition of an "extra" quality classification.

65. The Committee considered the written comments submitted by France, Malaysia, Mexico, Poland, Spain, Thailand and the UNECE, as well as an oral report made by the Chairman of the *Ad Hoc* Working Group on Standards concerning this issue. In discussing the draft standard point by point, the Committee agreed to the following revisions:

Section 2.2 - Classification

66. The Committee agreed to revise this section by referencing three classes, as it was anticipated that the OECD proposal concerning the addition of an "extra" class in the UNECE Mango Standard would be adopted by the 37th UNECE Meeting of Experts Session.

Section 2.2.1 - Class I

67. This Section was revised to refer to the "extra" class and the accompanying text as proposed by the OECD.

Section 2.2.2 - Class II

68. This Section was revised to refer to Class I. In addition, the percent requirement in the last paragraph of Class II was changed from 40% to 30%.

69. In taking this decision, the Committee also agreed that the current text for Class II would be renumbered as Section 2.2.3.

Section 3 - Provisions Concerning Sizing

70. The Committee agreed to delete the reference to Section 4.2 in the last paragraph of this provision, as it was considered to be redundant.

Section 4.1.1 - Class I

71. This Section was revised to refer to the "extra" class and the accompanying text as proposed by the OECD.

Section 4.1.2 - Class II

72. This Section was revised to refer to Class I.

73. In taking this decision, the Committee also agreed that the current text for Class II would be renumbered as Section 4.1.3.

Section 4.2 - Size Tolerances

74. The Committee agreed to include an additional sentence at the end of this Section, as proposed by the UNECE.

Status of the Draft Worldwide Codex Standard for Mango

75. The Committee agreed to advance the draft Codex Standard for Mango to Step 8 of the Codex Procedure for adoption by the Commission. This decision was made with the understanding that those general revisions made to the draft Codex Standards for Pineapple and Papaya would also be applied to this Standard, and that the revised labelling provisions will be forwarded to the 22nd Session of the Codex Committee on Food Labelling for endorsement. The draft Codex Standard for Mangoes is attached to this report as Appendix IV.

PROPOSED DRAFT WORLDWIDE CODEX STANDARDS FOR NOPAL AND PRICKLY PEAR  
(Agenda Item 7)

76. The Committee had before it document CX/TFFV 91/7 when discussing this Agenda Item, which contained the proposed draft worldwide Codex Standards for Nopal (Appendix I) and Prickly Pear (Appendix II), as prepared by Mexico.

77. The Committee also had for its consideration working paper CX/TFFV 91/7 - Add. 1 which contained the written comments of Mexico submitted at Step 3 in regard to both standards. In order to facilitate its discussions, the Committee decided to consider Nopal and Prickly Pear separately, as indicated below.

Proposed Draft Codex Standard for Nopal

78. In discussing this standard point by point, the Committee agreed to apply those general revisions previously made to the Codex standards for pineapple, papaya and mango. In addition, the following specific revisions were agreed to by the Committee:

Section 1 - Definition of Produce

79. The Committee agreed to clarify this Section by adding specific species.

Section 5.2.2 - Containers Commonly Used for Nopals

80. The Committee decided to delete this Section, in view of the wide variability of containers used in international trade.

Proposed Draft Codex Standard for Prickly Pear

81. In discussing this standard point by point, the Committee agreed to apply those general revisions previously made to the Codex standards for pineapple, papaya and mango. In addition, the following specific revisions were agreed to by the Committee:

Section 1 - Definition of Produce

82. The Committee agreed to clarify this Section by adding specific species.

Section 5.2.2 - Containers Commonly Used for Prickly Pear

83. The Committee decided to delete this Section, in view of the wide variability of containers used in international trade.

Status of the Proposed Draft Codex Standards for Nopal and Prickly Pear

84. The Committee agreed to advance the proposed draft Codex Standards for Nopal and Prickly Pear for adoption by the Commission at Steps 5/8, with a recommendation to omit Steps 6 and 7 under the accelerated elaboration procedure.

85. This decision was made with the understanding that the labelling sections of the standards would be forwarded to the 22nd Session of the Codex Committee on Food Labelling for endorsement.

86. The proposed draft Codex Standards for Nopal and Prickly Pear are attached to this report as Appendices V and VI, respectively.

PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR CARAMBOLA (Agenda Item 8)

87. The Committee had before it document CX/TFFV 91/8 when discussing this Agenda Item, which contained the proposed draft Codex Standard for Carambola, as prepared by Malaysia.

88. The Committee also had for its consideration document CX/TFFV 91/8 - Add.1, which included the written comments of Mexico and the United States submitted at Step 3.

89. In discussing this standard point by point, the Committee agreed to apply those general changes previously made to the Codex Standards for Pineapple, Papaya and Mango. In addition, the following specific changes were agreed to by the Committee:

Section 2.1 - Minimum Requirements

90. The Committee decided to modify the minimum requirement for damage caused by parasites to read as "reasonably free".

Section 2.2.3 - Class II

91. A statement indicating that the minimum requirements must be met was added to this Section, in order to harmonize this standard with other proposals under consideration by the Committee.

Section 3 - Provisions Concerning Sizing

92. The Committee agreed to modify and reverse the weight ranges as suggested in written comments and with a view towards its harmonization with other Codex texts.

## Section 5.2 - Packaging

93. The Committee agreed to amend this Section to allow for the use of a limited amount of leaves for purposes of ornamentation.

### Section 5.2.2 - Other

94. This Section was deleted, as it was felt to be inappropriate.

### Status of the Proposed Draft Codex Standard for Carambola

95. The Committee agreed to advance the proposed draft Codex Standard for Carambola for adoption by the Commission at Steps 5/8 with a recommendation to omit Steps 6 and 7 under the accelerated elaboration procedure.

96. This decision was made with the understanding that the labelling sections of the standard would be forwarded to the 22nd Session of the Codex Committee on Food Labelling for endorsement.

97. The proposed draft Codex Standard for Carambola is attached to this report as Appendix VII.

### PROPOSED DRAFT CODEX STANDARD FOR LITCHI (Agenda Item 9)

98. The Committee had before it document CX/TFFV 91/9 when discussing this Agenda Item, which contained the proposed draft worldwide Codex Standard for Litchi, as prepared by France.

99. The Committee also had for its consideration working paper CX/TFFV 91/9 - Add. 1, which contained the written comments of Mexico and the United States submitted at Step 3.

100. In discussing this standard point by point, the Committee decided to incorporate those general changes previously made when considering the Codex Standards for Pineapple, Papaya and Mango. In addition, the following specific revisions were agreed to by the Committee:

#### Section 2.1 - Minimum Requirements

101. The Committee agreed to amend this Section by indicating the product should be reasonably free from pests, by defining "brown stains" and scratches, and by removing "free from marked bruising", as it was felt this provision was adequately covered by the term "sound".

##### 2.2.2 - Class I

102. The Committee agreed to add a statement indicating that the product should meet the minimum requirements stipulated in Section 2.1, as had been accomplished for other standards considered by the Committee. In addition, the Committee agreed to stipulate that blemishes in this class must be no greater than 25 mm<sup>2</sup>.

103. The Committee also decided that Class II provisions should be elaborated for the Standard for the sake of consistency with other standards under elaboration.

#### Section 4.2 - Size Tolerances

104. It was indicated that this Section was subject to further amendments based on studies currently undertaken by France concerning these provisions.



Section 5.2 - Packaging

105. The Committee agreed to amend this Section to allow for the use of a limited amount of leaves in containers for purposes of ornamentation.

Status of the Proposed Draft Standard for Litchi

106. The Committee agreed with a suggestion to revise and amend the proposed draft standard under the direction of France based on the above discussions with a view towards its circulation for additional government comments at Step 3.

107. In taking this decision, the Committee noted that the standard would be reviewed at its Fourth Session at Step 4, with a view towards its adoption at Steps 5 or 8 at the 20th Session of the Codex Alimentarius Commission.

108. This decision was made with the understanding that the labelling section of this standard would be considered by the 22nd Session of the Codex Committee on Food Labelling for endorsement, as these provisions were identical to those decided upon in the other Codex standards under consideration by the Committee.

PROPOSED DRAFT CODE OF PRACTICE FOR THE PACKAGING AND TRANSPORT OF TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 10)

109. For consideration of this Agenda Item, the Committee had before it working papers CX/TFFV 91/10, which contained two separate draft codes for the packaging and transport of tropical fresh fruits and vegetables and CX/TFFV 91/10 Add. 1, which contained the comments of the Government of Mexico concerning this subject. The Committee also considered the comments of the UNECE as included in document CX/TFFV 91/3.

110. In introducing this Agenda Item, the Secretariat reminded the Committee that the 19th Session of the Commission had approved the elaboration of these codes as proposed, although it was recommended that both packaging and transport provisions be presented as one single document. Accordingly, a combined draft was prepared and introduced at the Session as Conference Room Document 3. To facilitate its discussions, the Committee reviewed this single code for packaging and transport, as prepared by the United States.

111. The Committee expressed strong support for the elaboration of the proposed draft Code and indicated that it was very informative and useful.

112. Several delegations commented on various aspects of the Code, including style of presentation, removal of field heat, container sizing and pre-refrigeration. Other delegations suggested the inclusion of illustrative material and other supplementary information.

113. The Committee agreed that the code should be revised under the direction of the United States and Australia by taking into account written as well as oral comments made at the meeting. The Committee also agreed to have the revised draft circulated for comments at Step 3 well before its next session, with a view towards its discussion at Step 4 in 1993. This decision was made with the understanding that the Code would be revised and forwarded to the 20th Session of the Commission for adoption at Step 5.

PROPOSED DRAFT CODE OF PRACTICE FOR CONTROL AND INSPECTION OF TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 11)

114. For this Agenda Item, the Committee had for its consideration working paper CX/TFFV 91/11, which was a proposed draft code on control and inspection prepared by the Delegation of Spain. The Committee was reminded that the elaboration of the code had been approved by the Commission at its 19th Session.

115. Several delegations stressed the importance of the code for world trade in tropical fresh fruits and vegetables, as it could facilitate the control and inspection of these products on an international scale. It was suggested that quality assurance principles could also be introduced for completeness. There was agreement by the Committee that additional review of the code was needed.

116. The Committee agreed that the Delegations of Spain and Australia should revise the code while taking account of discussions and written comments submitted during the Session. The Committee agreed that the revised code would be circulated for comments at Step 3 well before its next session with a view towards advancing the Code for adoption by the Commission at Step 5. In consideration of the implications of the code for international trade in tropical fresh fruits and vegetables, the Committee also agreed to inform the proposed Codex Committee on Inspection and Certification concerning these deliberations.

#### PROPOSED DRAFT GLOSSARY OF SCIENTIFIC AND COMMON NAMES (Agenda Item 12)

117. The Committee had before it document CX/TFFV 91/12 when discussing this Agenda Item, which was a revision of the proposed draft glossary as considered at the previous session of the Committee (Appendix VI, ALINORM 91/35).

118. The Committee was informed that the glossary was amended by Mexico based on government comments submitted by Costa Rica, Malaysia, Spain and Thailand in response to CL 1990/16-TFFV. In introducing this Agenda Item, the Delegation of Mexico stressed that the Glossary was elaborated on the basis of similar texts developed by the International Organization for Standardization, although the current Codex working document established a reference which included many more terms (i.e. out of 159 products defined in the Codex document, 80 were referenced in the ISO publications).

119. More importantly, the Delegation of Mexico indicated that the Glossary was elaborated to assist Spanish speaking countries, as the ISO documentation was limited to English, French and Russian. Mexico also emphasized that the document was intended as a reference source limited to the use of Codex member governments.

120. In discussing this Agenda Item, the Committee agreed with observations of the UNECE that the scope of the document went beyond those products produced in tropical zones and, as a consequence, removed the term "tropical" from the proposed title. The Secretariat stressed that the document was not outside the Committee's terms of reference as it was intended as a reference point only, and should not be construed as a priority list or as proposals for standardization.

121. The Committee did not agree with a suggestion to eliminate those terms already defined by ISO, as the document was felt to be an excellent reference source for Spanish speaking countries and other Codex member governments in order to facilitate the interpretation of Codex standards for fresh tropical produce.

#### Status of the Proposed Draft Glossary of Scientific and Common Names for Fresh Fruits and Vegetables

122. The Committee agreed to advance the proposed draft Glossary for adoption by the Commission at Step 5, with the understanding that those changes indicated above would be taken into account.

123. In taking this decision, the Committee also agreed that proposed additions to the Glossary suggested by the delegations of Cuba and France at the present session would be considered by the Committee as Step 6 comments after adoption of the Glossary by the Commission.

124. In addition, the Committee agreed that the document would not conflict with those terms already defined by the ISO, and that it was intended for the use of Codex member governments.

125. The Proposed Draft Glossary of Scientific and Common Names for Fresh Fruits and Vegetables is attached to this report as Appendix VIII.

PROPOSED DRAFT GLOSSARY OF TERMS AND DEFINITIONS (Agenda Item 13)

126. The Committee had before it document CX/TFFV 91/13 when discussing this agenda item, which was a summary of governments comments submitted by Spain and Thailand in response to CL 1990/16-TFFV on the document proposed at the Committee's previous session (Appendix VII, ALINORM 91/35).

127. In introducing this Agenda Item, the Delegation of Mexico indicated that the glossary was elaborated for the use of Codex member governments in order to facilitate the interpretation of Codex Standards for fresh tropical produce.

128. The Committee, while recognizing the possibility of including these definitions within individual Codex Standards, decided that the proposed draft glossary should continue to be elaborated as a separate document, as many of these terms were duplicated in several Codex texts.

Status of the Proposed Draft Glossary of Terms and Definitions for Fresh Fruits and Vegetables

129. The Committee agreed to circulate the proposed draft glossary for additional government comments at Step 3, with the understanding that proposed additions to the Glossary suggested by the delegations of Cuba, France and Malaysia at the present session would be considered in the future as Step 3 comments.

130. This decision was taken with the understanding that the glossary would be discussed at Step 4 by the next session of the Committee, with a view towards its adoption at Step 5 at the 20th Session of the Codex Alimentarius Commission.

131. The proposed draft Glossary of Terms and Definitions for Fresh Fruits and Vegetables is attached to this report as Appendix IX.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST OF TROPICAL FRESH FRUITS AND VEGETABLES (Agenda Item 14)

132. The Committee had for its discussion working paper CX/TFFV 91/4, which summarized comments received from France, Spain and Thailand in response to CL 1991/16-TFFV in regard to the priority list finalized at the Committee's previous session (Appendix VIII, ALINORM 91/35). The Committee also recalled the comments of the UNECE, as summarized in document CX/TFFV 91/3.

133. The Committee agreed to add tropical asparagus (in square brackets) in the priority list as requested in writing by the Government of Thailand, with the understanding that information would be provided as to the specific species to be considered. This documentation was felt to be especially important in view of the fact that an UNECE Standard for Asparagus had already been elaborated.

134. The Committee also agreed to add Mexican Lemon (in square brackets) to the priority list as requested by the Government of Mexico, although reservations were also expressed as to the elaboration of such a standard in view of the existence of a UNECE standard for citrus fruits. This decision was taken with the understanding that information would be provided as to the specific species to be considered.

135. The Committee decided to retain pummelo on the priority list as decided at its previous Session, although it was agreed that square brackets would also be added. As above, this decision was taken with the understanding that documentation would be provided as to the specific species to be considered, especially in view of the existence of a UNECE Standard for Citrus Fruits and in consideration of the fact that pummelo is also grown in temperate zones.

136. In discussing a request by Mexico to elaborate a proposed draft standard for avocado, the Committee was reminded of the existence of a UNECE standard for this product (No. FFV-42). Several delegations felt that avocados were outside the Committee's terms of reference as they were also grown in temperate zones. The Delegation of Spain also suggested that a justification for elaborating a separate Codex standard should be provided. In the interest of avoiding duplication of effort with the UNECE, these delegations suggested that a proposed protocol for collaboration between the two bodies under development by the UNECE should be completed before proceeding any further (see para. 24). The Secretariat indicated that any proposals arising from the UNECE concerning collaboration with Codex were subject to consideration by the Executive Committee of the Commission and/or the Codex Committee on General Principles and therefore, were not appropriate for discussion by the CCTFFV at this time.

137. Several other delegations supported the development of a proposed draft standard for avocado, in view of the importance of establishing a standard on an international basis, as UNECE standards were elaborated on the basis of "trade between and to European countries". In this regard, the Committee noted the statement of the Delegation of Mexico, in that it was not intended to elaborate Codex standards for products standardized on a worldwide basis by other international bodies.

138. The Committee decided that Mexico would be responsible for the elaboration of a proposed draft Codex standard for avocados for circulation and government comment at Step 3 prior to the Committee's Fourth Session. This decision was made with the understanding that the UNECE standards would provide the principal basis for the Codex standard and that the Committee would closely collaborate with the UNECE in establishing the standard in accordance with procedures for cooperation between Codex and the UNECE (see Codex Alimentarius Procedural Manual, Seventh Edition, page 106).

139. In discussing a request by Mexico to elaborate a proposed draft standard for bananas, the Delegation of the United States indicated that in view of the Committee's future workload, other items should receive priority consideration. The Delegation objected to the elaboration of a standard for bananas as there were no problems in international commerce, and in view of the difficulty in establishing requirements for worldwide application.

140. Other delegations felt that the elaboration of an international standard for bananas was justified with a view towards harmonizing national standards, improving product quality and facilitating international trade. It was emphasized that the establishment of quality standards for tropical produce was well within the Committee's terms of reference.

141. The Committee concluded that Mexico would be responsible for the development of proposed draft standards for avocado and banana, while Thailand would elaborate proposed draft standards for baby corn and mangosteen for circulation and government comment at Step 3 prior to the Committee's next session. This decision was made with the understanding that the 39th Session of the Executive Committee would approve of their elaboration.

142. The revised priority list, as agreed to by the Committee, is attached to this report as Appendix X. The Committee agreed that proposals for amendments to the priority list would be solicited on an ongoing basis.

#### OTHER BUSINESS AND FUTURE WORK (Agenda Item 15)

143. The Committee was reminded that at its previous Session a request was made by the Delegation of Spain for information on production and trade statistics for tropical fresh fruits and vegetables (para. 79, ALINORM 91/35). The Delegation of France also requested information on national regulatory provisions relating to irradiation, post-harvest treatment agents and limits for pesticide residues and

contaminants, especially as related to the deliberations of other Codex committees (para. 81, ALINORM 91/35).

144. In response to these requests, the Secretariat compiled information concerning these issues for the information of the Committee, as contained in Conference Room Document 1. The Secretariat encouraged those delegations interested in obtaining additional information concerning these subjects to contact those organizations outlined in the paper.

145. The Committee agreed that the following items should be included in the Agenda for the next meeting:

- Revised Proposed Draft Worldwide Codex Standard for Litchi (at Step 4) (France);
- Revised Proposed Draft Codex Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (at Step 4) (United States and Australia);
- Revised Proposed Draft Codex Code of Practice for the Control and Inspection of Tropical Fresh Fruits and Vegetables (at Step 4) (Spain and Australia);
- Revised Proposed Draft Codex Glossary of Terms and Definitions for Fresh Fruits and Vegetables (at Step 4) (Mexico);
- Proposed Draft Codex Standards for Baby Corn and Mangosteen (at Step 4) (Thailand);
- Proposed Draft Codex Standards for Avocado and Banana (at Step 4) (Mexico), and;
- Proposals for Additions to the Priority List of Tropical Fresh Fruits and Vegetables.

**DATE AND PLACE OF NEXT SESSION (Agenda Item 16)**

146. The Committee was informed that the Fourth Session of the Codex Committee on Tropical Fresh Fruits and Vegetables was provisionally scheduled to be held from 1-5 February 1993 in Mexico City, as decided by the 19th Session of the Codex Alimentarius Commission.

CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES  
Summary Status of Work

Code/Standard	Step	For Action by:	Document Reference
Draft Codex Standard for Pineapple	8	20th CAC	ALINORM 93/35, Appendix II
Draft Codex Standard for Papaya	8	20th CAC	ALINORM 93/35, Appendix III
Draft Codex Standard for Mango	8	20th CAC	ALINORM 93/35, Appendix IV
Proposed Draft Codex Standard for Nopal	5/8	20th CAC	ALINORM 93/35, Appendix V
Proposed Draft Codex Standard for Prickly Pear	5/8	20th CAC	ALINORM 93/35, Appendix VI
Proposed Draft Codex Standard for Carambola	5/8	20th CAC	ALINORM 93/35, Appendix VII
Proposed Draft Glossary of Scientific and Common Names	5	20th CAC	ALINORM 93/35, Appendix VIII
Proposed Draft Glossary of Terms and Definitions	3	Governments 4th CCTFFV	ALINORM 93/35, Appendix IX
Proposed Draft Codex Standard for Litchi	3	France Governments 4th CCTFFV	ALINORM 93/35, para. 106
Revised Proposed Draft Code of Practice for Packaging/Transport	3	USA/Australia Governments 4th CCTFFV	ALINORM 93/35, para. 113
Revised Proposed Draft Code of Practice for Control/Inspection	3	Spain/Australia Governments 4th CCTFFV	ALINORM 93/35, para. 116
Proposed Draft Codex Standards for Avocado and Banana	1, 2 and 3	39th EXEC Mexico Governments 4th CCTFFV	ALINORM 93/35, para. 141
Proposed Draft Codex Standards for Baby Corn and Mangosteen	1, 2 and 3	39th EXEC Thailand Governments 4th CCTFFV	ALINORM 93/35, para. 141
Priority List of Tropical Fresh Fruits and Vegetables	--	Governments 4th CCTFFV	ALINORM 93/35, Appendix X

Code/Standard	Step	For Action by:	Document Reference
Procedures for the Elaboration and Acceptance of Codex Standards for Tropical Fresh Fruits and Vegetables	--	No action required	ALINORM 91/35, para. 8
Definition for Tropical Fresh Fruits and Vegetables	--	No action required	ALINORM 91/35, para. 8

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DRAFT WORLDWIDE CODEX STANDARD  
FOR PINEAPPLE  
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pineapple grown from *Ananas comosus* Merr. of the *Bromeliaceae* family to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded. (1)

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- be whole;
- be fresh;
- be sound; products affected by spoilage or deterioration that prevent their consumption are excluded;
- be practically free of visible foreign material;
- be free of dark internal stains;
- be practically free of damage caused by parasites;
- be free of pronounced blemishes;
- be free of damage caused by low temperatures;
- be free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- be free of foreign smell and/or taste;
- when a peduncle is present, it shall be no longer than two centimetres, and the cut must be clear;
- the produce must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

The development and condition of the pineapple 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

Pineapples are classified in the three classes defined below:

2.2.1 "Extra" Class

Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The corona shall be simple and straight with no sprouts, and shall be between 75 and 150 percent of the length of the fruit for pineapple with untrimmed tops.

- 
- (1) *Governments, when indicating the acceptance of the Codex Standard for Pineapple, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.*

2.2.2 Class I

Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Pineapples in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the peel (i.e., scratches, scarring, scrapes, blemishes and sun spots). The total area affected shall not exceed four percent;

The corona shall be simple and straight or slightly curved with no sprouts, and shall be between 75 and 100 percent or up to 150 percent of the length of the fruit for pineapples with trimmed or untrimmed tops, respectively.

2.2.3 Class II

This class includes pineapple which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following defects may be allowed provided that the pineapple retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour, as long as the produce has the characteristics common to pineapple;
- defects in the peel (i.e., scratches, scars, scrapes, bruises, blemishes and sun spots);

The defects must not, in any case, affect the pulp of the fruit. The corona shall be simple or double and straight or slightly curved, with no sprouts.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit with a minimum weight of 700 grammes, except for small-size varieties such as Victoria, which can have a minimum weight of 400 grammes, in accordance with the following table:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
A	1000
B	1000 - 1200
C	1200 - 1600
D	1600 - 1800
E	> 1800

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size 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.

#### 4.1 Quality Tolerances

##### 4.1.1 "Extra" Class

Five percent by number or weight of pineapple 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 pineapples 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 pineapple satisfying neither the requirements of the class nor the minimum requirements, with the exceptional of produce affected by rotting or any other deterioration rendering it unfit for consumption.

#### 4.2 Size Tolerances

For extra class, five percent; and for Class I or Class II, ten percent; by number or weight of pineapples not satisfying the requirements as regards sizing, but falling within the class immediately below or above those indicated in section 3.

### 5. PROVISIONS CONCERNING PRESENTATION

#### 5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only pineapple of the same origin, variety, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

#### 5.2 Packaging

Pineapples must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, 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 providing the printing or labelling has been done with non-toxic ink or glue.

Pineapples shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

##### 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 pineapple. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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 (2).

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.  
Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

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(2) Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

DRAFT WORLDWIDE CODEX STANDARD  
FOR PAPAYA  
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of papaya grown from *Carica papaya* L. of the *Caracaceous* family to be supplied fresh to the consumer, after preparation and packaging. Papayas 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 papaya must:

- be whole;
- be firm;
- be fresh;
- be sound; products affected by spoilage or deterioration that prevent their consumption are excluded;
- be practically free of visible foreign material;
- be practically free of damage caused by parasites;
- be free of pronounced blemishes;
- be free of damage caused by low temperatures;
- be free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- be free of foreign smell and/or taste;
- when a peduncle is present, it shall be no longer than one centimetre, and the cut must be clear.
- the produce must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

The development and condition of the papaya 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

Papayas are classified in the three classes defined below:

2.2.1 "Extra" Class

Papayas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial irregularities in the skin, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

-----

- 1) Governments, when indicating the acceptance of the Codex Standard for papaya, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.



2.2.2 Class I

Papayas in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Papayas in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the skin (i.e., scratches, scarring, scrapes, blemishes, sun spots and latex burns). The total area affected shall not exceed three percent;

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

2.2.3 Class II

This class includes papaya which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following defects may be allowed provided that the papaya retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour, as long as the produce has the characteristics common to papaya;
- defects in the skin (i.e., scratches, scarring, scrapes, blemishes, sun spots and latex burns). The total area affected should not exceed 10%.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit with a minimum weight of 200 grammes, in accordance with the following table:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
A	200-700
B	700-1300
C	1300-1700
D	1700-2300
E	> 2300

4. PROVISIONS CONCERNING TOLERANCES

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.

4.1 Quality Tolerances

4.1.1 "Extra" Class

Five percent by number or weight of papaya 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 papaya 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 papaya 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 extra class, five percent; and for Class I or Class II, ten percent; by number or weight of papayas not satisfying the requirements as regards sizing, but falling within the class immediately above or below the one indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only papaya of the same origin, variety, quality and size. Colour and ripeness should also be uniform for the "extra" class. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Papayas must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, 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.

Papayas shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to insure suitable handling, shipping and preserving of the papaya. Packages (or lot if the produce is presented in bulk) must be free from all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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 (2).

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

6.2.2 Nature of Produce

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

Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional)

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

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(2) *Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.*

DRAFT WORLDWIDE CODEX STANDARD  
FOR MANGOES  
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of mangoes grown from *Mangifera indica* L. of the *Anacardiaceae* family to be supplied fresh to the consumer, after preparation and packaging. Mangoes for industrial processing are excluded. (1)

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- firm;
- fresh in appearance;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from any visible foreign matter;
- free from black necrotic stains or trails;
- free from marked bruising;
- practically free from damage caused by pests;
- free from damage caused by low temperature;
- free from abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free of any foreign smell and/or taste;
- sufficiently developed and display satisfactory ripeness;
- when a peduncle is present, it shall be no longer than 1.0 cm.

The development and condition of the mangoes must be such as to enable them to ensure a continuation of the maturation process until they reach the appropriate degree of maturity corresponding to the varietal characteristics, to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

In relation to the evolution of maturing, the colour may vary according to variety.

2.2 Classification

Mangoes are classified in three classes defined below:

2.2.1 "Extra Class"

Mangoes in this class must be of superior quality. They must be characteristic of the variety.

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(1) Governments, when indicating the acceptance of the Codex Standard for mango, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

They must be free from defects with the exception of very slight superficial defects, provided that 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

Mangoes in this class must be of good quality. They must be characteristic of the variety. However, the following slight defects may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of shape;
- slight defects of the skin due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 3, 4, 5 cm<sup>2</sup> for size groups A, B, C respectively.

### 2.2.3 Class II

This class includes mangoes which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1 above.

The following defects may be allowed provided that the mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects of shape;
- defects of skin due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 5, 6, 7 cm<sup>2</sup> for size groups A, B, C respectively.

In classes I and II, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, not exceeding 30 percent of the surface and not showing any signs of necrosis are allowed.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit. Mangoes are sized according to the following size groups:

<u>Reference Letter</u>	<u>Weight in Grammes</u>
A	200-350
B	351-550
C	551-800

The maximum permissible difference between fruit in the same package belonging to one of the above mentioned size groups shall be 75, 100 and 125 g. respectively.

The minimum weight of mangoes must not be less than 200 grammes.

## 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 of the number or weight of mangoes not satisfying the requirements of the class, but meeting those of class I or, exceptionally, coming within the tolerance of that class.

4.1.2 Class I

Ten percent by number or weight of mangoes 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 mangoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, marked bruising or any other deterioration rendering in unfit for consumption.

4.2 Size Tolerances

For reference letter A, 10 percent by number or weight of mangoes less than 200 grammes with a minimum weight of 180 grammes. For reference letter B, 10 percent by number or by weight of mangoes. For reference letter C, 10 percent by number or weight of mangoes greater than 800 grammes with a maximum weight of 925 grammes.

The 10 percent tolerance for off-size mangoes may vary above or below the weight range of the specified size group by one-half the difference between the sizes in the group.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

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

5.2 Packaging

Mangoes must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, 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.

Mangoes shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables.

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 mango. Packages (or lot is product is presented in bulk) must be free of all foreign material and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 Origin of the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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 (2).

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.  
Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

-----  
(2) Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

PROPOSED DRAFT WORLDWIDE CODEX STANDARD  
FOR NOPAL  
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to the modified stem of the commercial varieties of nopals grown from *Opuntia ficus indica*, *O. tomentosa*, *O. hyptiacantha*, *O. robusta*, *O. inermis*, *O. undulata* of the *Cactaceae* family supplied fresh to the consumer, after preparation and packaging. Nopals for industrial processing are excluded (1).

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- be whole;
- be firm;
- be sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- be free of prickles;
- be clean and practically free of any visible foreign matter;
- be practically free of damage caused by parasites;
- be free of pronounced blemishes;
- be free of damage caused by low temperatures;
- be free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- be free of foreign smell and/or taste;
- be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce;
- have a shape, colour, taste and smell characteristic of the species.

The nopals must reach a state of ripeness corresponding to the characteristics of the variety. The development and condition of the nopals 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

Nopals are classified into three classes as defined below:

2.2.1 "Extra" Class

Nopals in this class must be of superior quality. They must meet the characteristics representative of the variety and/or commercial type. They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

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(1) Governments, when indicating the acceptance of the Codex standard for nopal, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.



2.2.2 Class I

Nopals in this class must be of good quality. They must meet the characteristics representative of the variety and/or commercial type. The following slight defects, however, may be allowed, providing that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the skin such as bruising, scarring, crusting, blemishes or other superficial defects. The total area affected shall not exceed five percent.

2.2.3 Class II

This Class includes nopals which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. They must meet the characteristics representative of the variety and/or commercial type.

The following defects may be allowed provided that the nopals retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Defects in shape and colour, as long as the produce has the characteristics common to nopals,
- Defects in the skin due to bruising, scarring, crusting, spots or other defects. The total area affected shall not exceed ten percent.

3. PROVISIONS CONCERNING SIZING

Size is determined by the length of the nopal, in accordance with the following table:

<u>Reference Letter</u>	<u>Length (cm)</u>
A	9 - 13
B	13 - 17
C	17 - 21
D	21 - 25
E	25 - 30

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 nopals not satisfying the requirements of the Class, but meeting those of Class II or, exceptionally, coming within the tolerances of that Class.

4.1.2 Class I

Ten percent by number or weight of nopals 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 nopals satisfying neither the requirements of the Class nor the minimum requirements, with the exception of produce affected by rotting, pronounced irregularities or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For Extra Class, five percent; and for Class I or Class II, 10 percent; by number or by weight of nopals not satisfying the requirements as regards sizing but falling within the class immediately below or above those indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only nopal of the same origin, variety, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Nopals must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, 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 providing the printing or labelling has been done with non-toxic ink or glue.

Nopals shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

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 nopal. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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 (2).

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.  
Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

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(2) *Governments, when indicating the acceptance of this Codex standard, should notify the Commission as to which provisions of this section apply.*

PROPOSED DRAFT WORLDWIDE CODEX STANDARD  
FOR PRICKLY PEARS  
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to the fruit of the commercial varieties of prickly pears grown from *Opuntia ficus indica*, *O. streptachanthae*, and *O. lindheimeiri* of the *Cactaceae* family to be supplied fresh to the consumer, after preparation and packaging. Prickly pears for industrial processing are excluded. (1)

2. PROVISIONS CONCERNING QUALITY

In all classes, subject to the special provisions for each class and the tolerances allowed, the prickly pears must:

- be whole;
- be firm;
- be fresh;
- be sound; products affected by spoilage or deterioration such as to make it unfit for consumption are excluded;
- be free of prickles;
- be practically free of any visible foreign material;
- be practically free of damage caused by parasites;
- be free of pronounced blemishes;
- be free of damage caused by low temperatures;
- be free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- be free of foreign smell and/or taste;
- must be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce;
- depending on the prickly pear variety, the receptacle of the fruit will be flat or slightly hollow;
- have a shape, colour, taste and smell characteristic of the species.

The prickly pears must reach a state of ripeness corresponding to the characteristics of the variety. The development and condition of the prickly pears 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

Prickly pears are classified into three classes as defined below:

2.2.1 "Extra" Class

Prickly pears in this class must be of superior quality. They must meet the characteristics representative of the variety and/or commercial type. They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

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(1) Governments, when indicating the acceptance of the Codex standard for prickly pears, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2.2 Class I

Prickly pears in this class must be of good quality. They must meet the other characteristics representative of the variety and/or commercial type. The following slight defects, however, may be allowed, providing that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the skin such as bruising, sunspots, crusting, blemishes or other superficial defects. The total affected area shall not exceed four percent.

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

2.2.3 Class II

This Class includes prickly pears which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. They must meet the characteristics representative of the variety and/or commercial type.

The following defects may be allowed provided that the prickly pears retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Defects in shape and colour, as long as the produce has the characteristics common to prickly pears;
- Defects in the skin due to bruising, scarring, crusting sunspots or other defects. The total area affected shall not exceed eight percent.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the prickly pear, in accordance with the following table:

<u>Reference Letter</u>	<u>Weight in grammes</u>
A	90 - 105
B	105 - 140
C	140 - 190
D	190 - 270
E	> 270

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 prickly pears not satisfying the requirements of this 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 prickly pears not satisfying the requirements of this 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 prickly pears satisfying neither the requirements of the Class nor the minimum requirements, with the exception of produce affected by rotting, pronounced irregularities or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For Extra Class, five percent; and for Class I or Class II, 10 percent; by number or by weight of prickly pears not satisfying the requirements as regards sizing, but falling within the class immediately below or above those indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only prickly pear of the same origin, variety, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Prickly pears must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, 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 providing the printing or labelling has been done with non-toxic ink or glue.

Prickly pears shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

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 prickly pear. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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 (2).

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.  
Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

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(2) *Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.*

PROPOSED DRAFT WORLDWIDE CODEX STANDARD  
FOR CARAMBOLA  
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to the fruits of the commercial varieties of carambola grown from *Averrhoa carambola* L. of the *Oxalidaceae* family to be supplies fresh to the consumer, after preparation and packaging. Carambolas for industrial processing are excluded. (1)

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- be whole;
- be firm;
- be fresh;
- be sound; products affected by spoilage or deterioration that prevent their consumption are excluded;
- be practically free of any visible foreign material;
- be reasonably free of damage caused by parasites;
- be free of pronounced blemishes;
- be free of damage caused by low temperatures;
- be free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- be free of foreign smell and/or taste;
- be sufficiently developed and display satisfactory ripeness, depending on the nature of the produce;

The development and condition of the carambola 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

Carambola are classified in three classes as defined below:

2.2.1 "Extra" Class

Carambola in this class must be of superior quality. They must be characteristic of the variety, well-formed and free from blemishes; with the exception of very slight superficial defects in the skin and ribs due to rubbing and bruises provided that 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

Carambola in this class must be of good quality. They must be characteristic of the variety. They must be fairly well-formed. They shall be

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(1) *Governments, when indicating the acceptance of the Codex standard for carambola, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.*



fairly free from blemishes. Slight defects in the skin and the ribs due to rubbing and bruises, however, may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The total surface area affected shall not exceed 5%.

### 2.2.3 Class II

This class includes carambola which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. They must be reasonably well-formed and reasonably free from blemishes. Slight defects in the skin and the ribs due to rubbing and bruises, however, may be allowed provided that the carambola retain their essential characteristic as regards the quality, the keeping quality and presentation. The total surface area affected shall not exceed 10%.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of carambola. The size shall meet the requirements listed below:

<u>Size</u>	<u>Weight (g)</u>
A	80 - 129
B	130 - 190
C	> 190

## 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot if presented in bulk) 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 carambola 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 carambola not satisfying the requirements of the Class, but meeting those requirements of Class II or, exceptionally, coming within the tolerances of that class.

#### 4.1.3 Class II

Ten percent by number or weight of carambola 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 extra class, five percent; for Class I or Class II, ten percent; by number or weight of carambola not satisfying the requirements as regards sizing, but falling within the class immediately below or above those indicated in section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only carambolas of the same origin, variety, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Carambolas must be packed in such a way as to protect the produce properly. The use of a limited amount of leaves is permitted in each package for purposes of ornamentation.

The material used inside the packages must be new, 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 providing the printing or labelling has been done with non-toxic ink or glue.

Carambolas shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

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 carambolas. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer:

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 the Produce

If the product is not visible, each package shall be labelled as to the name of the food 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. (2)

For products transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, Packer and/or Dispatcher.

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(2) Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.  
Name of variety or commercial type (if applicable).

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 (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Pesticide Residues

Produce shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity (see CAC/VOL. XIII - Ed. 2, Supplements 1 and 2).

PROPOSED DRAFT GLOSSARY OF SCIENTIFIC AND COMMON NAMES OF  
FRESH FRUITS AND VEGETABLES.

(At step 5)

(Entries arranged in alphabetical order of  
the scientific names)

SCIENTIFIC NAME	ENGLISH NAME	FRENCH NAME	SPANISH NAME
<u>Achras zapota</u> sin. <u>Achras sapota L.</u> <u>Sapota achras Mill</u> <u>Sapota zapotilla C.</u> <u>Manilkara zapotilla.</u>	Sapodilla, Chicle Chico, chiku, Naseberry, Neesberry, Sapota		CHICOZAPOTE Chico, Chicozapote (América Central), Nispero (Colombia, Ecuador), Zapotillo Zapote-chico.
<u>Allium cepa</u>	Onion	Oignon	CEBOLLA Cebolla Morada Cueut
<u>Allium sativum L.</u>	Garlic	Ail	AJO Ajus.
<u>Allium porrum L.</u>	Leek	Poirean	PUERRO
<u>Anacardium occidentale L.</u>	Cashew, Cashew nut	Cachou, Acajou, Acajou á pommes, Noix d'acajou	MARANON Merei (Venezuela), Marañón (Costa Rica, Cuba) Cajui (Puerto Rico), Nuez de Caju.
<u>Ananas comosus Merr.</u> sin. <u>Bromelia comosa L.</u> <u>Ananas sativus S.</u> <u>Ananas comosus Merr.</u> sin. <u>A. sativus Schult.</u>	Pineapple, Ananas "pine"	Ananas, Pain de Sucre	PIÑA Piña.
<u>Annona cherimola Mill</u> sin. <u>Annona tripetala</u> <u>Aiton.</u>	Cherimoya	Cherimolier Anone	CHIRIMOYA Chirimorriñón (Venezue- la), Cherimoya, Chirimoya (Clombia, Ecuador, Puerto Rico) Chirimoyo. Anona (Costa Rica)

<u><i>Annona diversifolia</i> S.</u> <u><i>Annona diversifolia</i> Saff</u>	Ilama		ILAMA Ilama, Paup ce (México), Anona blanca (Guatemala, El Salvador).
<u><i>Annona muricata</i> L.</u> <u>Soursop L.</u>	Durian blanda and the other names. Guanobano Guanabana Soursop	Cachiman-épineux Corossel Coroselier, épineux, Sapadille	GUANABANA Guanábana Zapote Agrio Guanaba Cabeza de negro
<u><i>Annona purpurea</i></u> <u>Moc &amp; Sessé</u>	Soncoya		CABEZA DE NEGRO Guanábana Torete  (Panamá) Guanábana (Tobago) Soncoya (Costa Rica) Sincuya, Sencuya (El - Salvador, Guatemala) - Matacuy (Guatemala) Manirote (Venezuela) Cabeza de Negro (Mé- xico), Anona Morada, - Cabeza de Ilama, Ilama.
<u><i>Annona reticulata</i> L.</u> <u>sin. <i>A. asiatica</i> Lour.</u> <u><i>A. longifolia</i> Moc.</u>	Bullock 's-heart Custard-Apple sweet-sop True Custard-Apple  Ramphal	Anone-caan Cachiman Coeurde boeuf Corossol coeurde boeuf.	ANONA COLORADA Corazón, (Colombia) Mamón (Cuba) Anona Anona Colorada  Anona Morada Ilama.
<u><i>Annona squamosa</i> L.</u> <u>sin. <i>A. asiatica</i> Vahl</u> <u><i>A. cinerea</i> Punal</u> <u><i>A. forskahlii</i> DC</u>	Custard-Apple Sugar-Apple Sweet-Sop Anona.	Anone écailleute Ata, Atte, Attier Pomme cannelle.	ANONA BLANCA Anón Anona Anona Blanca Chirimoya.
<u><i>Antidesma buniis</i> Spreng</u>	Bignay Bras-bras hitam Chinese Laurel Salamander-tree	Antidesme	BIGNAY
<u><i>Apium graveolens</i> L.</u> <u>var. dulce</u>	Celery	Céleri á Cotes	APIO

<u>Arachis hypogaea L.</u>	Pesnut Groundnut	Arachide.	CACAHUATE Cacahué Cacahuete Maní
<u>Artocarpus atilis F.</u> sin. <u>A. communis Forst</u> <u>A. incisa L.</u> <u>Sitodium atile Park.</u>	Breadfruit Breadnut	Arbre a pain	ARBOL DEL PAN Fruto del Pan Pan de Pobre Palo de Pan Castaña
<u>Artocarpus champeden Spreng.</u>	Champedak Lemasa		CHAMPEDAK
<u>Artocarpus heterophyllus</u> sin. <u>A. integra Merr.</u> <u>A. integrifolia Forst.</u> <u>A. integrifolius A.</u> <u>Artocarpus heterophyllus Lamk</u> sin. <u>A. integrifolia L.f.</u> The rest of the sin.	Jackfruit Jack, jak-fruit Nangka Jaca-tree and the other names	Jack, Jacque Jacquier Pain de singe Arbre a pain	JAQUERO Jaca (Puerto Rico) Pana Pepita, Pana Forestero, Panepen Jaquero (México).
<u>Asparagus officinalis L.</u> var. <u>altilis</u>	Asparagus	Asperge	ESPARRAGO
<u>Averrhoa bilimbi L.</u>	Bilimbi		BILIMBI
<u>Averrhoa carambola L.</u>	Averrhoa, Blimbing batu, Carambola, Coromandel- gooseberry, Karamanga, karmal, Kumrak starfruit	Carambole, Pomier de Goa	CARAMBOLA Carambola.
<u>Beta vulgaris L.</u> var. <u>rapacea</u>	Beet Beetroot	Betterave Potagère	BETABEL Remolacha.
<u>Bixa orellana</u>	Annatto	Rocouyer	ACHIOTE Achote Bija Bixa
<u>Bouea macrophylla Griff</u> <u>Bouea burmanica Gandaria,</u> <u>Griff. Kadongan,</u> sin. <u>B. oppositi-Kindagan solia</u> Meissn.	Gandaria Kadongan Kundagan. Mandarian plum		GANDARIA
<u>Brassica caulorapa</u>			COLINABO
<u>Brassica caulorapa P.</u> var. <u>gongylodes L</u>	Kohlrabi		COLIRRABANO
<u>Brassica napus L.</u> var. <u>napobrassica</u> <u>Brassica nepus Rape</u>	Swede, Rutabaga Swedish Turnip, Rape	Chou navet, Rutabaga	NABO
<u>Brassica oleracea L.</u> var. <u>botrytis L.</u>	Brocoli Sprouting brocoli	Chou brocoli branchu	BROCOLI
<u>Brassica oleracea.</u>			COL DE REPOLLO
<u>Brassica oleracea L.</u> var. <u>botrytis</u> subvar. <u>cauliflora</u>	Cauliflower	Chau-fleur	COLIFLOR

<u>Brassica oleracea</u> <u>var. Sebanda Lizz.</u>			COL RIZADA.
<u>Brassica oleracea L.</u> <u>L. var capitata L.</u>	Cabbage	Chow pommé	COL Colinabo Col Berzacolinho.
<u>Brassica oleracea L.</u> <u>var. gemmifera zenk-</u>	Brussels sprouts	Chow de Bruxelles	COL DE BRUSELAS
<u>Brassica pekinensis R.</u>	Chinese Cabbage Pe-tsai cabbage		COL DE CHINA Petsai
<u>Byrsonima crassifolia</u>	Nanche, Golden spoon Yellow Spoon	Maurissi	NANCHE Nance
<u>Capsicum annuum L.</u> <u>cvo grossum</u>	Peper Black Pepper Chilli Sweet pepper Pimiento, Bell .	Piment Paprika ou poivron	PIMIENTO Paprika. Chile Dulce (Costa Rica).
<u>Capsicum frutescens</u> <u>Capsicum spp</u> <u>Capsicum annuum</u>	Pepper (Hot) Chilli Green Pepper Sweet pepper	Piment Paprika Piment D'amerique	CHILE Pimienta de Cayena, Pimienta de Tabasco.
<u>Carica papaya L.</u> <u>sin. Papaya carica G.</u>	Papaya, Pawpaw	Figuier des iles Papaye, Papayer	PAPAYA Fruto bomba (Cuba) lechosa (Puerto Rico) Melón, Papaya, Zapote (México).
<u>Carya illinoensis Kock.</u>			NUEZ PECANERA
<u>Casimiroa edulis L.</u>	White-sapote, Matasano	Sapote blanc	ZAPOTE BLANCO Zapote Blanco Matasano.
<u>Cichorium endivia</u>	Endive		ESCAROLA
<u>Cinnamomum spp.</u>	Cinnamon.	Cannelle	CANELA.
<u>Citrillus lanatus M.</u> <u>sin. Citrillus vulgaris</u> <u>Citrullus lanatus Mats. &amp;</u> <u>Nakai</u> <u>sin. C. vulgaris</u> <u>Scharad.</u> <u>ex Ecklon.</u>	Watermelon	Pastéque Melon d' eau	SANDIA Melón de agua.
<u>Citrus auranticum L.</u>	Sour orange, Seville orange, Bigarade, Bitter orange.	Bigaradier, Bergamotte Bigarade	NARANJA AGRIA Naranja Agria.
<u>Sitrus aurantifolia</u> <u>Swing.</u>	Lime	Lime acide, Limettier, Lime	LIMA Lima, Limón dulce (Cuba, Norte de - Sudamérica), Limón Mexicano.
<u>Citrus grandis. Osb.</u> <u>Citrus paradisi Macf</u> <u>sin. c. decumana</u> <u>var. racemosa</u> <u>C. decumana</u> <u>var. patoniana</u> <u>c. maxima</u> <u>var. uvacarpa M. L.</u>	Pomelo, Grapefruit Pummelo	Pampelmousse	POMELO Pomelo, Toronja.

<u>Citrus hystrix</u> DC sin. <u>Citrus hystrix</u> , <u>C. papeda</u> , <u>Papeda</u> <u>rumphii</u>	Kubuyao, Liman puru, Porcupine orange lime,	Citron combara	MAURITIUS PAPEDA.
<u>Citrus latifolia</u> Tan. var. <u>PERSA</u>	Lime Seedless lime	Lime	LIMON PERSA Limón Persa, Limón Tahiti.
<u>Citrus limon</u> Burm. f. sin. <u>C. medica</u> var. <u>limon</u> L. <u>Limon vulgaris</u> <u>Citrus limonum</u> R. <u>C. medica</u> var. <u>limonum</u>	Lemon	Citron, Citronnier limon	LIMON Limón.
<u>Citrus medica</u> var. <u>sarcodactylis</u>	Fingered citron		CIDRA DACTILA.
<u>Citrus medica</u> L. sin. <u>C. tuberosa</u> Mill. <u>C. odorata</u> Rousell <u>C. cedra</u> Link <u>C. cedratum</u> Raf. <u>C. crassa</u> Hassk. <u>C. fragrans</u> Salisb.	Citron	Cédrat, Cedratie	CIDRA Cidra Cidra-Limón Cidrero.
<u>Citrus mitis</u>	Calamondin orange		CALAMONDIN
<u>Citrus paradisi</u> <u>Citrus grandis</u> Osbeck sin. <u>C. maxima</u> Merr. <u>Citrus grandis</u> Osbeck	Grapefruit Pummelo Shaddock	Pampelmousse Pampelmoussier Pomme d'Adam	TORONJA Toronjo-toronja.
<u>Citrus reticulata</u> B. sin. <u>C. nobilis</u> A. <u>C. deliciosa</u> Ten. <u>Citrus reticulata</u> Blanco.	Mandarin orange, Mandarin, Tangerine King mandarin Mediterranean mandarin Tangerine.	Mandarine Mandarinuier	MANDARINA Mandarina Tangerina
<u>Citrus sinensis</u> Osbeck sin. <u>C. Auratium</u> var. <u>sinensis</u> <u>Auratium sinensis</u> <u>C. Auratium</u> var. <u>vulgare</u>	Sweet orange, Orange Acidless sweet orange.	Orange, Oranger, Oranger doux- agrume	NARANJA DULCE Naranja.
<u>Clausena lansium</u> S. sin. <u>Cookia punctata</u> S. <u>Quirania lansium</u> L. <u>Cookia wampi</u> B.	Wampee	Vampi	WAMPEE
<u>Cocos nucifera</u>	Coconut Coconut palm coconut tree Young coconut	Cocotier, Cocotier commun Cocotier nucifere noix de coco	COCO Coco, Cocotero Palama de Coco.
<u>Coffea</u> sp. <u>Coffea robusta</u>	Coffee	Café	CAFE
<u>Coriandrum sativum</u> L.	Coriander	Coriandra	CILANTRO Cilandro Coriandro Culantro.



<u>Cucumis melo L.</u>	Melon	melon	MELON Melón de Castilla
<u>Cucumis sativus L.</u>	Cucumber	Concombre, Cornichon	PEPINO
<u>Chilacayote</u>		Cucurbita ficifolia	CHILACAYOTE Cidra-cayote.
<u>Cucurbita maxima.</u>	Pumpkin		CALABAZA Calabaza de Castilla Calabaza Tamala
<u>Cucurbita pepo L.</u>	Vegetable marrow Courgette	Courgette	CALABACITA Bachiqui Chicayote Calabaza India
<u>Cyphomandra betacea S.</u> <u>sin. Solanum betaceum</u> <u>S. fragrans Hook</u>	Tree tomato	Toamte d'arbre	TOMATE DE ARBOL Toate de Arbol.
<u>Chrysophyllum cainito L.</u>	Cainito Star-Apple		CAIMITO.
<u>Diospyrus kaki L.</u> <u>sin. D. Chinensis B.</u> <u>D. schitze Bunge</u> <u>D. roxbughii Carr.</u>	Chinese date plum Chinese fig, Chinese plum, Date plum, Japanese persimmon Kaki, Keg fruit of Japan, Persimmon	Abricot du Japon Coing de Chine Figue caque, figue casque, Kaki, Raquemine Plaqueminier du Japón.	AKI Caquí, Kaki Persimón Japonés.
<u>Dovyalis caffra</u>	Kei-apple		UMKOKOLO Umkokolo
<u>Dowyalis hebecarpa W.</u> <u>sin. Roumea hebecarpa</u> <u>Aberia gardneri c.</u>	Ceylon-gooseberry IKitembilla Ketembilla		KETEMBILLA Ketembilla.
<u>Durio zibethinus Murr</u>	Civet-car tree Durian Durion	Durione Dourian Durian Durion	DURIAN Durian Durio
<u>Echinocereus</u> <u>polyacanthus</u>			PITAYA
<u>Eriobotrya japonica L.</u> <u>sin. Mespilus japonica</u> <u>Photinia japonica Gray</u>	Japanese medlar Japanese plum, Loquat Medlar.	Bibace, Bibace du Japon, nefle du Japon	NISPERO DEL JAPON Nispero del Japón Nispola de Japón. Nispero (Costa Rica).
<u>Eugenia dombeyi Skeels.</u> <u>sin. E. brasiliensis L.</u>	Grumichama		GRUMICHAMA Grumichama.
<u>Eugenia lushanthiana</u>			FRUTO DE PITOMBO
<u>Eugenia uniflora L.</u> <u>sin. E. michelli Lam.</u>	Florida cherry, Pitanga, Surinam cherry, Cayenne cherry	Cerise de cayenne, Cerise carrée, Cerise du pays	CEREZA DE CAYENA Pitanga Cereza de Cayena.
<u>Euphyvia longan S.</u> <u>and the other sin.</u> <u>sin. Dimocarpus longan L.</u> <u>E. longana Lam.</u> <u>Nephelium longana</u> <u>Dimocarpus longa Lour.</u>	Longan, Dragon's eye Longan.	Oeil de Dragon Longan	LONGAN Longan (China) Mamoncillo de China.
<u>Ficus carica L.</u>	Fig, Common fig,	Figue	HIGO Higuera, Higo

<u>Flacourtia indica Merr.</u> sin. <u>Gmelina indica B.</u> <u>Flacourtia ramontchi</u>	Governor plum Governor 's plum Ramonti Batoko plum	Flacourtie á fevilles ovaes Grosse prune café, Prune de Madagascar	RAMONTCHI, CIRUELA GOBERNADORA Ramontchi, Ciruela gobernadora.
<u>Flacourtia inermis R.</u> <u>Flacourtia inermis auct.</u> Merr, non Roxb.	Batoko-plum Louvi, Lovi-Lovi Governor-plum	Prunier de la Martinique	LOUVI MALAYO Lovi-Lovi Louvi Malayo.
<u>Flacourtia rukan Zoll. &amp; Mor.</u>	Rukan	Prunier café Prunier de Chine Prunier malgache	RUKAM, CIRUELA DE MADAGASCAR Rukam Ciruela de madagascar
<u>Fragaria ananassa D.</u> <u>Fragaria moschata D.</u>	Strawberry Musky strawberry	Fraise Fraise capron	FRESA.
<u>GARCINIA MANGOSTANA L.</u>	Mangosteen, Mangis, Mangostan	Mangoustan, Mangoustanier, Mangouste, Mangoutier	MANGOSTAN Mangostán.
<u>Glycine max L.</u> sin. <u>Dolichos soja L.</u> <u>Phaseolus Maxl.</u> <u>Glycine hispida Maxim;</u> <u>G. ussuriensis Regel y Maack.</u> <u>G. soja Sub y Secc;</u> <u>Soia max Piper;</u> <u>S. hispida Moench.</u>	Soybean, Soya, Soy soya bean	soja	FRIJOL SOYA Soya, Sojo, Planta gramínea.
<u>Guilielma utilis O.</u> sin. <u>Bactris casipaes</u> <u>Guilielma chontaduro T.</u> <u>Guilielma spp.</u>	Pejibaye, Peach palm	Parépon	PEJIBAYE Cachipay, Pejiballe Pijibay, Pixbae, Pixbay, Casipaes, Chontaduro (Colombia) Chenga, Meleocotón, Tenga (Venezuela), Pejibaye (Panamá, Costa Rica), Macanilla.
<u>Guillelma spp.</u>	Heart of Palm	Coeur de Palmier	PALMITO.
<u>Hibiscus esculentus L.</u> sin. <u>Abelmoschus esculentus (L) Moench</u>	Okra, Gumbo Lady 's finger	Gombo, Gombaud, Okra, Ketmie comestible	OKRA Quimbombó, Ango
<u>Ipomoea batatas</u>	Sweet potato	POTATE	CAMOTE Papa Dulce Batatas Boniato
<u>Juglans regia</u>			NUEZ DE CASTILLA

<u>Lactuca sativa L.</u> <u>var. capitata</u>	Cabbage lettuce Heat Lettuce	Laitue pommes	LECHUGA Letchuga Romanita Lechuga Mantequilla (Costa Rica)
<u>Lactuca sativa L.</u> <u>var. crispa</u> <u>sin. Lactuca sativa L.</u> <u>Lactuca sativa L. var. capitata</u>	Cos lettuce Cutting lettuce Leaf lettuce Cabbage, Head.	Laitue á couper	LECHUGA DE HOJA. Lechuga Americana (Costa Rica).
<u>Lansium domesticum Corr</u>	Ayer Ayer, Duka, Langsart, Lansa, Lanseh Lansone, Lanzon	Lansium	ARBOL DE LANZA Arbol de Lanza.
<u>Litchi chinensis Sonn</u> <u>sin. Scytalia chinensis</u> <u>Dimocarpus litchi L.</u> <u>Nephelium litchi C.</u>	Litchi Lychee	Cerisier de la Chine, Litchi	LICHI Litchi, Mamoncillo chino.
<u>Lycopersicon</u> <u>lycopersicom K</u> <u>sin. Lycopersicon</u> <u>esculentum Miller</u>	Tomato	Tomate	TOMATE Tomate Jitomate
<u>Macadamia ternifolia</u> <u>Macadamia spp.</u> <u>Macadamia ternifolia F.</u> <u>Mueli.</u>	Macadamia nut Queensland Not. Smooth-shell, macadamia	Noix de Queensaand	MACADAMA
<u>Malpighia glabra L.</u> <u>sin. Malpighia punicifolia L.</u>	Acerola	Cerisedes Antilles, Cerise Carrée, Lucée	CEROLA Acerola (Puerto Rico) Cereza de Barbados, Cereza de Jamaica, Cereza Nancenens Nance Escobillo Huacacote Palo de Lumbre, Capulín.
<u>Mammea americana L.</u>	Apricot of San Domingo, Mamme Mamme-Apple, Mamey	Abricot de Saint Domingue Mamee Americanne	MAMEY Mamey Dominicano Mamey, Zapote de Niño
<u>Mangifera foetida Lour.</u>	batjang, Batchang Gray mango Horse Mango Ambatjang		BATJANG Gray Mango.
<u>Mangnifera indica L.</u>	Mango	Arbre de mango, Mango, Mangier, Mangue, Manguier	MANGO Manga, Mango (México, y Cuba) Mancho (Venezuela) Manga (Costa Rica), Mango Criollo, Mango de Manila
<u>Mangifera odorata Griff.</u> <u>sin. M. oblongifolia Hook f.</u>	Dumbum, Huani,		KUMINI Kameni

<u>Manihot utilisima</u> <u>pohp. syn. M. esculenta C.</u>	Cassava, Yuca, Manioc, Tapioca	Yucca	YACA Mandioca Yuca (Costa Rica)
<u>Malus domestica</u> <u>sin. Malus sylvestris</u>	Apple	Pomme commune	MANZANA Manzana
<u>Musa paradisiaca</u> <u>Mussa AAB</u> <u>Mussa paradisiaca L.</u>	Plantain (cooking banana)		PLATANO MACHO Platano (Costa Rica).
<u>Musa paradisiaca</u> <u>var. sapientum Kuntze</u> <u>Musa sapientum</u> <u>var. paradisiaca Baker</u> <u>Musa spp.</u> <u>Mussa AAB</u>	Banana Dwarf banana,	Banane Bananier	PLATANO Banano Guineo (Panamá) Mínimo (Honduras)
<u>Myrciaria cauliflora DC</u> <u>sin. Eugenia cauliflora</u> <u>Myrciaria cauliflora Berg.</u>	Jaboticaba		JABOTICABA Jaboticaba.
<u>Myristica fragrans H.</u> <u>Myristica fragrans L.</u>	Nutmeg, Nutmeg tree	Muscade, Muscadier	NUEZ MOSCADA Nuez Moscada, Mirística
<u>Nephelium lappaceum L.</u>	Ramboostan, Rambosteen, Ramboutan, Rambutan	Letchi chevelu, Litchi chevelu Ramboitan, Ramboutan	RAMUSTAN Ramustán Rambután Mamón Chino (Costa Rica).
<u>Nephelium mutabile B</u> <u>Nephelium mutabile Bl.</u>	Bulala, Pulasan Bulala.	Kapulasan	PULASAN
<u>Opuntia ficus indica</u>	Prickly pear	Figue de barbarie	NOPAL Tuna (Costa Rica).
<u>Opuntia ficus indica L.</u>	Princkly pear Cactus pear	Figue de barbarie	TUNA
<u>Pachyrrhizus erosus L.</u>			JICAMA Jicama de Agua Chata de Agua Meche Chikam
<u>Passiflora edulis Sims.</u> <u>Passiflora edulis f. flavicarpa.</u>	Granadilla Fruit Passion Fruit Purple-fruited-granadilla Sweet cup Simitoo Yellow passion fruit	Grenadella, Grenadille, Grenadellina Marietambour, Pommeliane Fruit de la Passion	FRUTA DE LA PASION Granadilla Morada Ciebey, Granadilla, Parcha (Venezuela). Maracuya (Costa Rica), Estococa o Maracuya Morado (Costa Rica).
<u>Passiflora laurofolia L.</u> <u>sin. P. tinifolia Juss.</u>	Jamaica Honeysuckle, waterlemon, Yellow granadilla	Pomme-liane	GRANADILLA AMARILLA Granadilla amarilla
<u>Passiflora ligularis</u> <u>Juss.</u>			GRANADA CHINA Granadita de China Granadita Pelul

<u>Passiflora</u> <u>quadragularis laris L.</u>	Common granadilla, Giant granadilla Granadilla, Granadilla vine, Square-stalked Passion flower	Barbadine	GRANADILLA GIGANTE Granadilla, Granadilla Real (Costa Rica) Pasionaria (Cuba) Parcha Granadina (Venezuela).
<u>Pastinaca sativa L.</u>			CHIRIVIA
<u>Persa americana Mill.</u> <u>sin. P. gratissima Pax.</u>	Avocado Avocado-Pear	Avocat Avocatier Poired 'avocat	AGUACATE Ahuacate Ahuacate Pera Palta (Perú) Sial Narimu Sikia, Devora (Nicaragua, Costa Rica).
<u>Phaseolus lunatus L.</u>	Lima bean		HABA DE LIMA Haba de Lima Frijol de Lima
<u>Phaseolus vulgaris L.</u>	Common bean Kidney bean French Bean	Haricot	EJOTE Vainicas (Costa Rica)
<u>Phoenix dactylifera L.</u>	Date, Date palm	Datier Datte	DATIL Dátil
<u>Piper nigrum L.</u>	Pepper, Black Pepper	Poivre	PIMIENTA NEGRA Pimienta, fruto del Pimentero.
<u>Pisum sativum L.</u>	Garden pea Pea	Pois Potager	CHICHARO Alverja Alverjón.
<u>Prunus persica L.</u>	Peach	Pêche	DURAZNO Melocotón Prisco.
<u>Prunus domestica L.</u>	plum, Prune	Prune Quetsche	CIRUELA Ciruela claudia
<u>Prunus salicina L.</u>	Japanese plum	Prune japonaise	CIRUELA JAPONESA
<u>Psidium guajava L.</u>	Guava	Coyave, Goyavier	GUAYABA Guayaba
<u>Psidium sartorianum</u> (Berg.) Niid.	Arrayan		ARRAYAN
<u>Punica grantum L.</u>	Delima Pomegrante Delima.	Grenade Grenadier	GRANADA Granada
<u>Raphanus sativus L.</u> <u>var. sativus</u>	Small radish	Petit radis, Radis rose	RABANO Y RABANITO Rábano
<u>Sechium edule</u>	Chayote		CHAYOTE Pupa
<u>Solanum melongena L.</u> <u>var. melongean Ness.</u> <u>Melongena L. var. melongena</u>	Eggplant Aubergine	Aubergine	BERENJENA Flor de Huevo Nana.

<u>Solanum quitoense</u> Lam.	Naranjilla Naranjillo, Lulo.	Morelle de Quito Narangille	NARANJILLA Naranjilla (Ecuador) Lulo (Colombia), Naranjilla de Quito (Perú).
<u>Solanum tuberosum</u> L.	Potato	Pomme de Terre	PAPA
<u>Spinacia oleracia</u> L.	Spinach		ESPINACA
<u>Spondias cythera</u> Sonn sin. <u>S. dulcis</u> Forst	Ambarella, Hevi, Ivi Kadongdong, Otaheite-Apple Tahitian quince Vi, Wi,	Evi, Pomme cythera, Prunier d'Amérique	CIRUELA DULCE Ciruela Dulce (Cuba).
<u>Spondias mombin</u> L. sin. <u>S. lutea</u> L.	Yellow mombin Ambarella	Pomme Cythere	CIRUELA DULCE Mombin Amarillo Mompe Mopé, Ciruela de Cerdo, Jobo (Costa Rica), Taparabá, Cajá (Brasil) Ciruela amarilla Jobo Espinoso Momo Ciruelo Mongo Ciruelo Obo Jocote de Bajura (Costa Rica)
<u>Spondias purpurea</u> L. sin. <u>S. mombin</u> Auth.	Red mombin Spanish-plum Jamaica-plum	Jocotal, Prune Déspagne.	CIRUELA DEL PAIS Ciruelo Hobo (Colombia) Ciruela Roja, Ciruela de Hueso Jocote (Guatemala) Ciruela Colorada Ciruela Campechena Poon, Hondura, Tux- pana, Ciruelo-Cima- rrón Jocote Tranador (Costa Rica).
<u>Syzygium aromaticum</u> M sin. <u>Caryophyllus</u> <u>aromaticus</u> L., <u>Eugenia</u> <u>aromatica</u> Bail. <u>E. caryophyllata</u> Thunb <u>Jambosa caryophyllus</u> N.	Cloves Clove tree	Clou de girofle Giroflier	CLAVO Clavo de Especia Clavo, Giroflé Jiroflé.
<u>Syzygium cuminii</u> Skeels sin. <u>Eugenia cuminii</u> d. <u>E. jambolana</u> Lam <u>S. jambolanum</u> DC. <u>Myrtus cuminii</u> L.	Black plum Dubat, Jambolan Jambolan-plum Jambool, Jambu Javapiu, Pamamplum	Jambo longue Jamelongue Jamelonier Tete négresse	DUHAT Duhat.
<u>Syzygium desniflorum</u> M			KOPO
<u>Syzygium jambos</u> Alston <u>Eugenia jambos</u> L. sin. <u>Syzygium jambos</u>	Rose-apple		POMARROSA Manzana Rosa (Costa Rica).

<u>Syzygium javanicum Merr</u> <u>sin. Eugenia javanica</u> <u>Syzygium samarangense (Bl.)</u> <u>Mer. &amp; Perry.</u>	Jambosa, Jumrool, Macopa, Makopa, Semarang rose- apple, Wax jambo Was apple.		MACOPA Macopa
<u>Syzygium malaccensis M.</u> <u>sin. Eugenia</u> <u>malaccensis</u> <u>Eugenia jambos L.</u>	Jambos, Jambou bol Large-fruited, Rose-apple, Apple Rose apple tersana Kavika-tree, Otaheiteapple	Jamalac, Poirier de cire, poirier de Malaque, Pomme de Tahiti Jambose de Malaque	MANZANA MALAYA Ohia, Manzana de Malaya, Pomarrosa malacca, Pomagas.
<u>Tamarindus indica L.</u>	Tamarind	Tamarin	TAMARINDO
<u>Theobroma cacao</u>	Cocoa, Cacao Chocolate	Cacao, Cacaoyer Cacaotier	CACAO Cacao Pisoya, Bisoya Cacaotero
<u>Vanilla fragrans Ames</u> <u>sin. Vanilla planifolia</u> <u>Myrobroma fragrans S.</u>	Vanilla Mexican Vanilla	Vanille Vanillier	VAINILLA Vainilla
<u>Vicia faba L.</u>	Broad bean	Haricot de Lima.	HABA DE LIMA Haba
<u>Vitis vinifera L.</u>	Grape	Raisin de Table	UVA
<u>Xanthosoma sagittifolium.</u>	Dashen, cocoyan	Taro	TIQUISQUE
<u>Zalacca edulis r.</u> <u>Zalacca edulis Salak R.</u> <u>Zalacca edulis Reinw.</u>	Buah salak, Salak	Raisin de Table	SALAK

PROPOSED DRAFT GLOSSARY OF TERMS AND DEFINITIONS  
FOR FRESH FRUITS AND VEGETABLES

- Fruit: Product of the development of the ovary after fertilization has taken place, in which the seeds are contained and in whose formation the calyx and other parts of the flower frequently take part.
- Vegetables: a) Greens and edible plants which are cultivated in vegetable gardens.  
b) Small plant which is eaten in whole or in part when it is still tender, raw or cooked.
- Pod: a) Tender husk of some seeds.  
b) Expansion of the petiole or enveloping leaf or stalk.  
c) Dry and dehiscent fruit, vegetable. Example: Green bean.
- Bush: Perennial plant with woody stalks and branches from the base, such as the lilac, the rockrose, etc.
- Legume: a) Fruit formed by a pod with two sides which enclose a file of seeds, or one seed only, in its interior.  
b) What comes from legumes.
- Tree: Plant which has a woody and high trunk which branches out at a certain distance from the ground, forming a "crown".

PRIORITY LIST OF TROPICAL FRESH FRUITS AND VEGETABLES  
(IN ORDER OF PRIORITY)

Fruits

Passion Fruit  
Coconut  
Guava  
[Pummelo]  
[Mexican Lemon]

Vegetables

Chili Pepper  
Yam  
Cassava  
Ginger  
[Tropical Asparagus]