

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**ALINORM 99/35**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION  
Twenty-third Session  
Rome, 28 June - 3 July 1999**

**REPORT OF THE SEVENTH SESSION OF THE CODEX COMMITTEE  
ON FRESH FRUITS AND VEGETABLES  
Mexico City, Mexico, 8 - 12 September 1997**

**NOTE: This report includes Codex Circular Letter CL 1997/28-FFV**

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**CX 5/95.2**

**CL 1997/28-FFV  
October 1997**

**TO:**

- Codex Contact Points
- Interested International Organizations
- Participants at the Sixth Session of the Codex Committee on 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 Seventh Session of the Codex Committee on Fresh Fruits and Vegetables (ALINORM 99/35)**

The report of the seventh Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) is attached. It will be considered by the Twenty-third Session of the Codex Alimentarius Commission in Rome from 28 June to 3 July 1999.

## **MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION OR EXECUTIVE COMMITTEE**

1. **Draft Codex Standard for Limes at Step 8; ALINORM 99/35, paras. 19-28 and Appendix II.**
2. **Draft Codex Standard for Pummelos at Step 8; ALINORM 99/35, paras. 29-34 and Appendix III.**
3. **Draft Codex Standard for Guavas at Step 8; ALINORM 99/35, paras. 35-37 and Appendix IV.**
4. **Draft Codex Standard for Chayotes at Step 8; ALINORM 99/35, paras. 38-42 and Appendix V.**
5. **Proposed Draft Codex Standard for Mexican Limes at Step 5/8; ALINORM 99/35, paras. 56-58 and Appendix VI.**
6. **Proposed Draft Codex Standard for Ginger at Step 5/8; ALINORM 99/35, paras. 68-70 and Appendix VII.**

Governments wishing to propose amendments or to comment on the above Standards should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy **not later than 1 January 1999.**

7. **Proposed Draft Revised Codex Standard for Pineapples at Step 5; ALINORM 99/35, paras. 45-50 and Appendix VIII.**
8. **Proposed Draft Codex Standard for Grapefruits at Step 5; ALINORM 99/35, paras. 59-64 and Appendix IX.**
9. **Proposed Draft Codex Standard for Longans at Step 5; ALINORM 99/35, paras. 65-67 and Appendix X.**

Governments wishing to submit comments regarding the implications which the proposed draft Standards or any provisions thereof may have for their economic interest should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 27-29) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 1 March 1998.**

**REQUEST FOR COMMENTS AND INFORMATION**

**1. Proposed Draft Codex Standard for Asparagus;** ALINORM 99/35, paras. 51-55 and Appendix XI.

The Committee agreed to return the proposed draft Codex Standard to Step 3 for additional comments and consideration by the UNECE in arriving at a harmonized text.

**2. Proposals for Amendments to the Priority List for Standardization of Fresh Fruits and Vegetables;** ALINORM 99/35, paras. 83-88 and Appendix XII.

Governments and interested international organizations wishing to submit comments on the above subject matter are invited to do so **no later than 1 January 1999** to the Chairperson of the Committee at the following address:

Lic. Carmen Quintanilla Madero  
Directora General de Normas  
Secretaria de Comercio y Fomento Industrial  
Av. Puente de Tecamachalco No. 6  
Sección Fuentes, Naucalpan de Juárez  
C.P. 53950 México, Estado de México  
Fax: (525) 729 94 84

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

## SUMMARY AND CONCLUSIONS

The Seventh Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

### **MATTERS FOR CONSIDERATION BY EXECUTIVE COMMITTEE AND/OR THE CODEX ALIMENTARIUS COMMISSION:**

- Agreed to advance draft Codex Standards for **Limes, Pummelos, Guavas and Chayotes** to the Commission for adoption at Step 8 (paras. 28, 34,37 and 42);
- Agreed to advance the proposed draft Codex Standards for **Mexican Limes and Ginger** for adoption by the Commission at Step 5/8, with a recommendation to omit Steps 6 and 7 (paras. 58 and 70);
- Agreed to advance proposed draft Codex Standards for **Pineapples (Revised), Grapefruits, and Longans** to the Executive Committee for adoption at Step 5 (paras. 50, 64 and 67);
- Agreed to suspend consideration on the **Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables and Annex II (Inspection Site Requisites)** at Step 7 in order to evaluate the need for a Code specific to the inspection and certification of fresh fruits and vegetables (para. 75);
- Agreed to forward proposals to elaborate Codex Standards for **Tiquisque (Lilac and White), Yucca, Uchuva, Yellow Pitahaya** and a proposed draft revised standard for **Papaya**, to the Executive Committee for approval as new work (para. 87).

### **OTHER MATTERS OF INTEREST TO THE COMMISSION:**

- Agreed to return the proposed draft Codex Standards for **Oranges including, including Guide for Use in Scoring Freezing Injury**, to Step 2 so that Codex and UNECE Secretariats could elaborate a harmonized Codex Standard based on the quality provisions of the UNECE Standard for Citrus Fruits for circulation and comment at Step 3 prior to the Committee's next Session (para. 44);
- Agreed to return the proposed draft Codex Standard for **Asparagus** to Step 3 for additional comments including consideration by the UNECE in arriving at a harmonized text, for discussion at its next meeting (para. 55);
- Agreed to discontinue the consideration of the **Application of Quality Tolerances at Import and the Use of Objective Indices of Maturity in Commercial Transactions of Fresh Fruits and Vegetables**.(paras. 79 and 82, respectively);
- Agreed that two discussion papers concerning the **establishment of size tolerances and definitions for terms used in the establishment of fresh produce standards** to be prepared for consideration at its next Session (para. 89).

## TABLE OF CONTENTS

	<u>Paragraphs</u>
INTRODUCTION .....	1
OPENING OF THE SESSION .....	2
ADOPTION OF THE AGENDA .....	3
MATTERS ARISING FROM:	
United Nations Economic Commission for Europe (UNECE) .....	4 - 7
Organization for Economic Cooperation And Development (OECD) .....	8 - 11
European Community (EC) .....	12 - 17
UNECE STANDARDS FOR CITRUS FRUITS AND ASPARAGUS .....	18
CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7	
- Draft Codex Standard for Limes .....	19 - 28
- Draft Codex Standard for Pummelos .....	29 - 34
- Draft Codex Standard for Guavas .....	35 - 37
- Draft Codex Standard for Chayotes .....	38 - 42
CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4	
- Proposed Draft Codex Standard for Oranges, including Guide for use in Scoring Freezing Injury .....	43 - 44
- Proposed Draft Codex Standard for Pineapples (Revised) .....	45 - 50
- Proposed Draft Codex Standard for Asparagus .....	51 - 55
- Proposed Draft Codex Standard for Mexican Limes .....	56 - 58
- Proposed Draft Codex Standard for Grapefruits .....	59 - 64
- Proposed Draft Codex Standard for Longans .....	65 - 67
- Proposed Draft Codex Standard for Ginger .....	68 - 70
PROPOSED DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES AND INSPECTION SITE REQUISITES (ANNEX II) .....	71 - 75
APPLICATION OF QUALITY TOLERANCES AT IMPORT .....	76 - 79
PROGRESS REPORT ON THE USE OF OBJECTIVE INDICES OF MATURITY IN COMMERCIAL TRANSACTIONS OF FRUITS AND VEGETABLES .....	80 - 82
PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR STANDARDIZATION OF FRESH FRUITS AND VEGETABLES .....	83 - 88
OTHER BUSINESS AND FUTURE WORK .....	89 - 91
DATE AND PLACE OF NEXT SESSION .....	92

**LIST OF APPENDICES**

		<b><u>Pages</u></b>
I	- LIST OF PARTICIPANTS.....	16 - 26
II	- DRAFT CODEX STANDARD FOR LIMES .....	27 - 32
III	- DRAFT CODEX STANDARD FOR PUMMELOS.....	33 - 38
IV	- DRAFT CODEX STANDARD FOR GUAVAS.....	39 - 43
V	- DRAFT CODEX STANDARD FOR CHAYOTES.....	44 - 49
VI	- PROPOSED DRAFT CODEX STANDARD FOR MEXICAN LIMES .....	50 - 55
VII	- PROPOSED DRAFT CODEX STANDARD FOR GINGER.....	56 - 60
VIII	- PROPOSED DRAFT REVISED CODEX STANDARD FOR PINEAPPLES .....	61 - 66
IX	- PROPOSED DRAFT CODEX STANDARD FOR GRAPEFRUITS .....	67 - 73
X	- PROPOSED DRAFT CODEX STANDARD FOR LONGANS .....	74 - 78
XI	- PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS .....	79 - 85
XII	- PRIORITY LIST FOR STANDARDIZATION OF FRESH FRUITS AND VEGETABLES.....	86

## INTRODUCTION

1. The Seventh Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City, Mexico, from 8 - 12 September 1997 at the kind invitation of the Government of Mexico. The Session was chaired by Lic. Carmen Quintanilla Madero, Director General of Standards, Secretary of Commerce and Industrial Promotion. For certain agenda items, the Session was chaired by Lic. Luis Fernando Hernandez Lezama, Director of International Affairs (DGN), Secretary of Commerce and Industrial Promotion. It was attended by 77 delegates and advisers from 23 Member countries and 6 observers from 5 international organizations. The list of participants is attached to this report as Appendix I.

### OPENING OF THE SESSION (Agenda Item 1)

2. Opening remarks on behalf of the Mexican government were presented by Lic. Francisco Labastida Ochoa, Secretary of Agriculture, Livestock and Rural Development and Dr. Herminio Blanco Mendoza, Secretary of Commerce and Industrial Promotion. Mr. Rodrigo Santa Cruz, FAO Representative for Mexico and Guatemala, presented remarks on behalf of the Directors-General of the Food and Agriculture Organization and the World Health Organization of the United Nations.

### ADOPTION OF THE AGENDA<sup>1</sup> (Agenda Item 2)

3. The Committee adopted the Provisional Agenda as proposed, with the understanding that the UNECE as well as other international organizations would present remarks under agenda item 3(a).

### MATTERS ARISING FROM THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE<sup>2</sup> (Agenda Item 3a)

#### United Nations Economic Commission for Europe

4. Matters of interest to the Committee arising from the 42<sup>nd</sup> (November 1996) and 43<sup>rd</sup> (May 1997) Sessions of the UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables and the 52<sup>nd</sup> Session (November 1996) of the UNECE Working Party on Standardization of Perishable Produce and Quality Development were summarized in the working paper.

5. Dr. Carol Cosgrove-Sacks, Director of the UNECE Trade Division and Representative of the UNECE Secretariat, noted that the UNECE Committee on Agriculture had been abolished and that the UNECE Working Party on Standardization of Perishable Produce and Quality Development now reported to the Committee on Trade, Industry and Enterprise Development. The UNECE Member States agreed to continue to give highest priority to agricultural quality standards with the primary focus of such work on trade issues. The UNECE Member States stressed their support for setting commercial quality standards through collaboration with the Codex Alimentarius Commission, the Organization for Economic Cooperation and Development, the World Trade Organization and the International Standards Organization. The participation of countries outside the UNECE region and collaboration with other UN Regional Economic Commissions was also noted.

6. The UNECE Representative noted the UNECE Member States' commitment to work together with Codex to avoid duplication of effort and to achieve the widest possible dissemination of harmonized standards, including the promotion of regular liaison with the Codex Secretariat. In this spirit, it was recalled that the 43<sup>rd</sup>

<sup>1</sup> CX/FFV 97/1

<sup>2</sup> CX/FFV 97/2

Session of the UNECE Meeting of Experts noted “the need for a very close cooperation between the UNECE and the Codex Committee and for continued harmonization efforts to avoid duplication of commercial quality standards and reduce participation costs linked to the two separate meetings”.

7. The Representative of the UNECE fully recognized that it was the Codex Committee’s prerogative to decide when setting its standards on the precise, practical form which such cooperation should take in the case of each international standard under consideration. The Codex Committee should continue to take account of UNECE standards in the course of their deliberations, and this fact should be reflected in the resultant documentation.

### **Organization for Economic Cooperation and Development (OECD)**

8. The OECD Representative noted that the OECD Scheme for the Application of International Standards for Fruit and Vegetables was created in 1962, and was open to all exporting or importing countries, Members of the United Nations or its specialized agencies, who desired to participate therein as regards all or some of the products for which there is was an OECD Standard. To date, 22 OECD Member countries and 4 non-member countries participated in the Scheme. The Scheme is administered by a biannual Plenary Meeting which proposes unanimously adopted decisions and recommendations directly to the OECD Council.

9. The Representative of the OECD noted that the Secretariats of the Codex Committee on Fresh Fruits and Vegetables and the United Nations Economic Commission for Europe as well as Representatives of the European Commission and international organizations representing trade were invited to participate at each OECD Plenary Meeting.

10. It was noted that the OECD Scheme was responsible for:

- the facilitation of the adaptation of OECD Standards to the production and trade of fruits and vegetables. The UNECE Standards, once endorsed by the OECD Council, are applied under the Scheme;
- the promotion of the harmonization of quality control methods by:
  - the elaboration of over 30 English/French explanatory brochures which explain the individual provisions of various standards through the use of photographs and descriptive texts;
  - the utilization of control certificates;
  - the organization of meetings of heads of national control services.
- the promotion of international norms for packaging and labelling, and;
- the study of conditions in the maintenance of product quality during transport and distribution.

11. It was also noted that in addition to the elaboration of explanatory brochures, the OECD Plenary Meeting conducted work on the utilization of objective tests of maturity and the exchange of information between national control services.

### **European Community**

12. The Representative of the European Community (EC) reiterated its basic position that the broadened mandate of the CCFFV was regrettable. The Community remained particularly concerned in regard to:

- The duplication of work, considering the limited resources of UNECE and Codex Member States, and bearing in mind the conclusions of the Codex Commission in 1995 and the Executive Committee in 1996

which explicitly stated that duplication of effort should be avoided and, the conclusion of the Codex Commission in 1997 which emphasized the need to make effective use of limited resources.

- The legal and practical consequences for international trade of establishing two different international standards for fruits and vegetables.

13. The Representative of the EC reminded the CCFFV that the UNECE was an organization which had successfully been setting worldwide standards for fruit and vegetables for over 50 years; that these standards are recognized by the WTO as being international; and that all Members of the UN were welcome to contribute actively to the work of the UNECE. The positive experience which the EC had in using UNECE Standards in its international trade was reflected by the fact that the mandatory Community Standards are based on the UNECE Standards which were transposed into the legislation of the Community.

14. In response to the above statement of the EC Representative, the Codex Secretariat noted that the current terms of reference for the CCFFV allowed for full cooperation between Codex and the UNECE, as evidenced by the successful elaboration of harmonized standards for avocado and mango. The 6<sup>th</sup> Session of the CCFFV had also agreed that wherever possible, the quality provisions of Codex standards should be harmonized with similar standards already elaborated by the UNECE, although it was stressed that changes to the UNECE provisions might be necessary by virtue of the different needs of Codex member governments. In this regard, the 6<sup>th</sup> CCFFV agreed to add a footnote to all Codex standards to highlight potential differences with similar UNECE texts and to prevent confusion in trade.

15. The Codex Secretariat also noted the decision of the 43<sup>rd</sup> Session of the Executive Committee in that “In regard to cooperation between the UNECE and Codex in the elaboration of fresh fruit and vegetable standards, the need for close cooperation in order to avoid duplication of effort was reiterated and the suggestion was made that UNECE standards should be used as a starting point for Codex standards where appropriate” and that “relevant UNECE Standards be distributed as working documents for the Codex Committee on Fresh Fruits and Vegetables when like products were being considered” (ALINORM 97/3, para. 15). The Codex Secretariat emphasized that the Committee was complying with the Executive Committee’s decision, especially as evidenced by the reproduction of the UNECE Standards for Citrus Fruits and Asparagus for information and use by the CCFFV as a starting point when elaborating harmonized texts.

16. Mr. John Lupien, Director of the FAO Food and Nutrition Division, emphasized the importance of international standards for trade and development, particularly for developing countries. He noted that the Codex Alimentarius Commission is the only worldwide inter-governmental food standards body where all of its 158 Member Governments participate on an equal footing. Mr. Lupien also noted that the World Trade Organization Agreements on Sanitary and Phytosanitary Measures (SPS) and Technical Barriers to Trade (TBT) urged the use of international standards, and specifically Codex Standards under the SPS. The continued future use of UNECE expertise and standards as a starting point for Codex standards was reiterated.

17. In light of the above mentioned Executive Committee’s decision to continue to use UNECE Standards as a starting point for Codex Standards when like products were being considered, it was pointed out that a close harmonization between both sets of standards was important to facilitate international trade. The Committee noted that UNECE Standards would continue to be made available to the CCFFV to accomplish this task.

### **UNECE STANDARD FOR CITRUS FRUITS<sup>3</sup>** (Agenda Item 3b)

### **UNECE STANDARD FOR ASPARAGUS<sup>4</sup>** (Agenda Item 3c)

18. The Committee noted that the above UNECE standards were made available as reference points for the elaboration of similar Codex standards as directed by the Executive Committee (see para. 15). It agreed that the UNECE standards would be taken into account under the relevant agenda items.

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<sup>3</sup> FFV-14

<sup>4</sup> FFV-04

## CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7

### DRAFT CODEX STANDARD FOR LIMES<sup>5</sup> (Agenda Item 4a)

19. The proposed draft Codex Standard for Limes was adopted by the 43<sup>rd</sup> Session of the Executive Committee at Step 5, and subsequently circulated for comment at Step 6 under CL 1996/30-FFV in July 1996. The Committee also considered the UNECE Standard for Citrus Fruits (FFV-14) during its discussions.

20. The Committee corrected the species name to *Citrus latifolia* Tanaka of the Rutaceae family in Section 1 and renamed Section 2 to “Provisions Concerning Quality” for consistency with other Codex Standards.

21. The Committee agreed to the following revisions to Section 2.1, Minimum Requirements, in all standards under its consideration:

- changed “intact” to “whole”.
- changed the provisions concerning pests to two separate entries, namely, “practically free from pests affecting the general appearance of the produce” and “practically free from damage caused by pests”, as the Committee was informed that phytosanitary requirements were the responsibility of other international bodies.
- changed the entry concerning abnormal external moisture by referring to “removal” as opposed to “withdrawal” from cold storage.

22. Section 2.1.1 concerning the development and ripeness of the produce was revised in all standards under its consideration on the basis of the UNECE text.

23. In Section 2.1.2 (Minimum Juice Content and Colouring) the figure of 40% minimum juice content was placed in square brackets as the Committee disagreed on a final figure. The text concerning colouring was aligned with the corresponding UNECE text.

24. In Sections 2.2.2 (Class I) and 2.2.3 (Class II), the text was aligned with the corresponding UNECE standard and all percentage references to slight defects or defects were removed.

25. The Provisions Concerning Sizing (Section 3) were revised and placed in square brackets as the Committee disagreed on final figures.

26. The Committee agreed to allow for the optional use of an Identification Code and an explanatory footnote to same in Section 6.2.1 on the basis of the UNECE standard to and applied this revision to all standards under its consideration.

27. The Committee harmonized the text contained in Sections 7.1 (Heavy Metals) and 7.2 (Pesticide Residues) in all standards under its consideration by referring to maximum levels/residue limits established by the Codex Alimentarius Commission as opposed to specific Codex bodies. Under the Section concerning Hygiene, the delegation of Chile noted that these provisions should remain under the responsibility of the Codex Committee on Food Hygiene (CCFH).

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<sup>5</sup> ALINORM 97/35, Appendix IV and comments from Cuba, Egypt, Germany, Mexico and Spain (CX/FFV 97/3), Argentina (CRD 1), India (CRD 2) and Costa Rica (CRD 3).

### **Status of the Draft Codex Standard for Limes**

28. The Committee advanced the draft Codex Standard for Limes to the Commission for adoption at Step 8 (see Appendix II). This decision was taken with the understanding that the sections in square brackets concerning juice content and sizing would be considered and finalized by the eighth CCFFV, in collaboration with the UNECE, prior to the Standards' final adoption by the Commission in June 1999.

### **DRAFT CODEX STANDANDAR FOR PUMMELOS<sup>6</sup> (Agenda Item 4b)**

29. The proposed draft Codex Standard for Pummelos was adopted by the 43<sup>rd</sup> Session of the Executive Committee at Step 5, and subsequently circulated for comment at Step 6 under CL 1996/30-FFV in July 1996. The Committee also considered the UNECE Standard for Citrus Fruits (FFV-14) during its discussions.

30. The Committee corrected the family name to "Rutaceae" in Section 1 and referred to the plural form of "pummelos" throughout the standard.

31. A new Section 2.1.2 (Maturity requirements and Colouring) was added to the standard. The text concerning colouring was aligned with the proposed UNECE requirement for pummelos. The Committee agreed that specific methods for the determination of maturity was the responsibility of individual governments and therefore, removed specific references from the text.

32. In Section 2.2.2 (Class I) and 2.2.3 (Class II), the text was aligned with the corresponding UNECE standard and all percentage references to slight defects or defects were removed.

33. The "Reference Letter" column title was changed to "Size Code" in the table concerning sizing (Section 3) in all standards under consideration by the Committee. The table was placed in square brackets as the Committee could not agree on final figures.

### **Status of the Draft Codex Standard for Pummelos**

34. The Committee advanced the draft Codex Standard for Pummelos to the Commission for adoption at Step 8 (see Appendix III). This decision was taken with the understanding that the table in square brackets concerning sizing would be considered and finalized by the eighth CCFFV, in collaboration with the UNECE, prior to the Standards' final adoption by the Commission in June 1999.

### **DRAFT CODEX STANDARD FOR GUAVAS<sup>7</sup> (Agenda Item 4c)**

35. The proposed draft Codex Standard for Guavas was adopted by the 43<sup>rd</sup> Session of the Executive Committee at Step 5, and subsequently circulated for comment at Step 6 under CL 1996/30-FFV in July 1996.

36. In Sections 2.2.2 (Class I) and 2.2.3 (Class II) the square centimeter references to slight defects and defects were changed to percentage figures. The Committee agreed to revise the diameter provisions in Section 3 (Provisions Concerning Sizing) for size codes 6 - 8.

### **Status of the Draft Codex Standard for Guavas**

<sup>6</sup> Alinorm 97/35, Appendix VII and comments from Germany (CX/FFV 97/4), Argentina (CRD 1) and Thailand (CRD 2).

<sup>7</sup> ALINORM 97/35, Appendix IX and comments from Egypt, Germany and Mexico (CX/FFV 97/5), Argentina (CRD 1), and India and Thailand (CRD 2).

37. The Committee advanced the draft Codex Standard for Guavas to the Commission for adoption at Step 8 (see Appendix IV).

#### **DRAFT CODEX STANDARD FOR CHAYOTES<sup>8</sup>** (Agenda Item 4d)

38. The proposed draft Codex Standard for Chayotes was adopted by the 43<sup>rd</sup> Session of the Executive Committee at Step 5, and subsequently circulated for comment at Step 6 under CL 1996/30-FFV in July 1996.

39. The Committee corrected the species name to *Sechium edule* (Jacq.) Sw. in Section 1 and referred to the plural form of “chayotes” throughout the standard.

40. In Section 2.2.2 (Class I) the indents concerning slight defects were reworded for clarity. A new Section 2.2.3 (Class II) was added for consistency with other Codex standards. As a result of this decision, a new section for Class II tolerances (Section 4.1.3) was added to the standard.

41. In Section 3 (Provisions Concerning Sizing) a new column and figures based on length were added to the sizing table on the basis of current trading practices.

#### **Status of the Draft Codex Standard for Chayotes**

42. The Committee advanced the draft Codex Standard for Chayotes to the Commission for adoption at Step 8 (see Appendix V).

### **CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4**

#### **PROPOSED DRAFT CODEX STANDARD FOR ORANGES, INCLUDING GUIDE FOR USE IN SCORING FREEZING INJURY<sup>9</sup>** (Agenda Item 5a)

43. The Committee agreed at its last Session that the proposed draft Codex Standard for Oranges, including the Guide for Use in Freezing Injury, would be returned for additional comment at Step 3 (ALINORM 97/35, paras. 22-30). Comments were requested under CL 1996/7-FFV in April 1996. The Committee also noted the availability of the UNECE Standard for Citrus Fruits (FFV-14).

#### **Status of the Proposed Draft Codex Standard for Oranges**

44. In view of the previous successful Codex/UNECE collaboration in the finalization of Codex Standards for Avocados, Limes, Mangos and Pummelos, the Committee agreed to return the draft Codex Standard for Oranges to Step 2 so that the Codex and UNECE Secretariats could elaborate a harmonized Codex Standard based on the quality provisions of the UNECE Standard for Citrus Fruits. It was agreed that the harmonized proposed draft Codex Standard for Oranges would be circulated for comments at Step 3 prior to the Committee’s eighth Session.

#### **PROPOSED DRAFT REVISED CODEX STANDARD FOR PINEAPPLE<sup>10</sup>** (Agenda Item 5b)

<sup>8</sup> ALINORM 97/35, Appendix VIII and comments from Germany and Mexico (CX/FFV 97/6), Argentina (CRD 1) and Costa Rica (CRD 3).

<sup>9</sup> ALINORM 97/35, Appendices V and VI and comments from Cuba, Czech Republic, Egypt, Mexico and Spain (CX/FFV 97/7), Argentina (CRD 1), India (CRD 2) and Costa Rica (CRD 3).

<sup>10</sup> ALINORM 97/35, App. X and comments from Cameroon, Czech Republic, Germany, Mexico, Spain and Togo (CX/FFV 97/8), Benin, India, Ivory Coast and Thailand (CRD 2) and Costa Rica (CRD 3).

45. The Committee agreed at its last Session to return the proposed draft revised Codex Standard for Pineapple for additional comment at Step 3 (ALINORM 97/35, paras. 64-71). Comments were requested under CL 1996/7-FFV in April 1996.

46. The Committee agreed to refer to the plural form “pineapples” throughout the text. In Section 2.1 (Minimum Requirements), the Committee agreed to maintain the provision which allowed pineapples to be presented with or without crowns to reflect current marketing practices. The delegations of France and the Ivory Coast, supported by the written comments of Cameroon, Togo and Benin, objected to the marketing of pineapples without crowns. The Committee also added a paragraph at the end of the section concerning the physiological ripeness of the fruit.

47. In Extra Class (2.2.1) and Class I (2.2.2) the Committee agreed to harmonize the length of the crown to be between 50 and 150 percent of the length of the fruit.

48. In view of the wide variation in the colouring of various pineapple varieties and the difficulty in establishing objective criteria, the Committee decided to discontinue the consideration of Section 2.2.4 (Classification by External Colouring).

49. The Committee added new figures to Section 3 (Provisions Concerning Sizing) based on the average weight of pineapples with or without crowns.

### **Status of the Proposed Draft Revised Codex Standard for Pineapple**

50. The Committee advanced the proposed draft Revised Codex Standard for Pineapple (see Appendix VIII) to the 45<sup>th</sup> Session of the Executive Committee for adoption at Step 5.

### **PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS<sup>11</sup> (Agenda Item 5c)**

51. The last Session of the Committee agreed that the Codex and UNECE Secretariats would elaborate a harmonized proposed draft Codex Standard for Asparagus based on the quality provisions of the UNECE Standard for circulation and comment prior to the Committee’s current meeting (ALINORM 97/35, paras. 31-34). Comments were requested under document CX/FFV 97/9.

52. The Committee also had the UNECE Standard for Asparagus (FFV-04) and the summary report of the 43<sup>rd</sup> UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables (May 1997) related to the revision of the UNECE Standard available for its consideration.

53. The Committee agreed to add a paragraph to the end of Section 1 (Definition of Produce) to allow for the standard to apply to asparagus grown under certain climatic conditions with a minimum diameter of 3 mm.

54. In Section 3 (Provisions Concerning Sizing) the Committee agreed to add a provision to allow for the measurement of slender asparagus at the cut end and also noted the following:

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<sup>11</sup> CX/FFV 97/9 and comments from India, South Africa and the United States (CX/FFV 97/9-Add. 1), Argentina (CRD 1) and Czech Republic and Thailand (CRD 2).

- Contrary to the procedure consistently used by the Committee in tables concerning sizing, the current table referred to “Quality Class” as opposed to “Size Code” when referring to colour groups, minimum diameters and sizing. The contradiction of mixing quality grades and size tolerances was noted.
- Notwithstanding the UNECE proposal to add separate provisions in addition to the current table in the Codex Standard to allow for slender asparagus varieties, the current sizing table did not allow for asparagus with a diameter between 3 and 6 mm. Delegates from the UNECE agreed to consider revising the UNECE Standard to allow for slender asparagus varieties.

### **Status of the Proposed Draft Codex Standard for Asparagus**

55. In view of the above discussion, the Committee agreed to return the proposed draft Codex Standard for Asparagus (see Appendix XI) to Step 3 for additional comment and consideration at its next meeting. The Committee noted that this would allow for UNECE collaboration in arriving at a completely revised sizing table based on size codes, as opposed to quality grades, which truly reflected all diameters and colour groups of asparagus marketed in international trade.

### **PROPOSED DRAFT CODEX STANDARD FOR MEXICAN LIMES<sup>12</sup>** (Agenda Item 5d)

56. The Committee at its last Session accepted the offer of Mexico, assisted by Thailand, to prepare a proposed draft Codex Standard for Mexican Limes (ALINORM 97/35, para. 86). The 43<sup>rd</sup> Session of the Executive Committee approved the elaboration of the Standard as new work. Comments were requested under CX/FFV 97/10.

57. The Committee agreed to delete all percentage figures related to slight defects and defects in Class I (2.2.2) and Class II (2.2.3), and harmonized the text with other Codex standards. The Committee also agreed to revise Section 3 (Provisions Concerning Sizing) to include smaller varieties.

### **Status of the Proposed Draft Codex Standard for Mexican Limes**

58. The Committee advanced the proposed draft Codex Standard for Mexican Limes (see Appendix VI) to the Codex Alimentarius Commission for adoption at Step 5/8.

### **PROPOSED DRAFT CODEX STANDARD FOR GRAPEFRUITS<sup>13</sup>** (Agenda Item 5e)

59. The last Session of the Committee accepted the offer of Cuba, assisted by Argentina, to prepare a proposed draft Codex Standard for Grapefruits (ALINORM 97/35, para. 86). The 43<sup>rd</sup> session of the Executive Committee approved the elaboration of the Standard as new work, with the understanding that consideration be given to the corresponding UNECE Standard in order to arrive at a harmonized text. Comments were requested under document CX/FFV 97/11. The Committee also had the UNECE Standard for Citrus Fruit (FFV-14) for its consideration.

60. The Committee revised Section 2.1 (Minimum Requirements) on the basis of earlier discussions, and eliminated references to ripeness, shape, odor, flavour and other imperfections as these factors were adequately covered under Section 2.1.1.

<sup>12</sup> CX/FFV 97/10 and comments from Cuba, India and South Africa (CX/FFV 97/10-Add. 1), Argentina (CRD 1), Egypt (CRD 2) and Costa Rica (CRD 3).

<sup>13</sup> CX/FFV 97/11 and comments from Canada, India, Spain and the United States (CX/FFV 97/11-Add. 1), Argentina (CRD 1) and Czech Republic (CRD 2).

61. The Committee created a new section on Maturity Requirements (2.1.2) on the basis of the UNECE text. The section concerning Colouring (2.1.3) was revised to refer to “degreened” produce and to discolouration caused by rust mite, melanose and other blemishes.

62. Additional provisions concerning defects related to discolouration due to rust mite, melanoses and other blemishes were added to Class I (2.2.2) and Class II (2.2.3).

63. The table in the Provisions Concerning Sizing (Section 3) section was revised to refer to diameter only, as the figures based on number of fruit per case was not relevant to current trading practice.

### **Status of the Proposed Draft Codex Standard for Grapefruits**

64. The Committee advanced the proposed draft Codex Standard for Grapefruits (see Appendix IX) to the 45<sup>th</sup> Session of the Executive Committee for adoption at Step 5.

### **PROPOSED DRAFT CODEX STANDARD FOR LONGANS<sup>14</sup>** (Agenda Item 5f)

65. The Committee at its last Session accepted the offer of Thailand to prepare a proposed draft Codex Standard for Longans (ALINORM 97/35, para. 86). The 42<sup>nd</sup> Session of the Executive Committee had already approved the elaboration of the Standard as new work. Comments were requested under CX/FFV 97/12.

66. The Committee maintained the reference to the lighter colour of longans skin when treated with sulphur dioxide gas (Section 2.1.1), but deleted the specific reference to the General Standard on Food Additives as it was not finalized to date.

### **Status of the Proposed Draft Codex Standard for Longans**

67. The Committee advanced the proposed draft Codex Standard for Longans (see Appendix X) to the 45<sup>th</sup> Session of the Executive Committee for adoption at Step 5.

### **PROPOSED DRAFT CODEX STANDARD FOR GINGER<sup>15</sup>** (Agenda Item 5g)

68. The Committee at its last Session accepted the offer of South Africa to prepare a proposed draft Codex Standard for Ginger (ALINORM 97/35, para. 86). The 43<sup>rd</sup> Session of the Executive Committee approved the elaboration of the Standard as new work. Comments were requested under CX/FFV 97/13.

69. The Committee agreed to add a table to Section 3 (Provisions Concerning Sizing) base on weight in grams. The Committee also made general changes to the standard based upon it previous discussions.

### **Status of the Proposed Draft Codex Standard for Ginger**

70. The Committee advanced the proposed draft Codex Standard for Ginger (see Appendix VII) to the Commission for adoption at Step 5/8.

### **DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES<sup>16</sup>** (Agenda Item 6a)

<sup>14</sup> CX/FFV 97/12 and comments from Germany and Singapore (CRD 2). Document CX/FFV 97/12-Add. 1 was not issued.

<sup>15</sup> CX/FFV 97/13 and comments from Canada and India (CX/FFV 97/13-Add. 1), Czech Republic and Thailand (CRD 2) and Costa Rica (CRD 3).

## **INSPECTION SITE REQUISITES<sup>17</sup> (Agenda Item 6b)**

71. The proposed draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables was adopted by the 43<sup>rd</sup> Session of the Executive Committee at Step 5, and subsequently circulated for comment under CL 1996/30-FFV. The fifth Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) was also encouraged to submit comments on the proposed draft Code of Practice (ALINORM 97/30A, para. 7).

72. At its last Session, the Committee accepted the offer of Canada to prepare the proposed draft Annex II (Inspection Site Requisites) to the above Code of Practice (ALINORM 97/35, para. 80). Comments were requested under CX/FFV 97/14-Add. 1.

73. The Secretariat noted that many elements of the Committee's proposed draft Code of Practice were already covered by documents adopted by the Commission, namely, Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995) and Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems (CAC/GL 26-1997).

74. The delegation of Canada noted that although several elements of the two Committee's work were similar, the CCFV document focussed on quality as opposed to health and safety issues. Other delegations expressed the view that the Committee should focus on elements specific to the inspection of fresh fruits and vegetables, while taking account of other international work in this area.

### **Status of the Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables and Annex II (Inspection Site Requisites)**

75. The Committee decided to suspend consideration of the above Code at Step 7, and accepted the offer of Canada to review CCFICS and other international documentation in order to evaluate the need for a Code specific to the inspection and certification of fresh fruits and vegetables, especially in view of the TBT Agreement. It was agreed that Canada would prepare a discussion paper on the subject for consideration at its next Session.

## **APPLICATION OF QUALITY TOLERANCES AT IMPORT<sup>18</sup> (Agenda Item 7)**

76. The Committee at its last session agreed to discuss the application of quality of tolerances at import at its current meeting (ALINORM 97/35, paras. 81-82).

77. The delegation of Canada noted that at the Committee's last session, three options for the establishment of quality tolerances at import were considered:

- Quality tolerances at the import control stage are the same as the tolerances at shipping point;
- An increase in quality tolerances at the import stage, and;
- Let buyers and sellers set quality tolerances through a contractual agreement more strict than those set out in option (a) at the import stage.

78. The Committee noted that in many cases, a great amount of transport time was required in the shipment of perishable produce. However, it was also recognized that governments commonly harvest and export produce in order to arrive at import in compliance with established tolerances on the basis of minimum

<sup>16</sup> ALINORM 97/35, App. XI and comments from Cuba, Germany, Mexico and the European Community (CX/FFV 97/14) and India (CRD 2).

<sup>17</sup> CX/FFV 97/14-Add. 1 and comments from Cuba (CX/FFV 97/14-Add. 2)

<sup>18</sup> CX/FFV 97/15

requirements in product standards. It was noted that compliance with such tolerances was often the responsibility of buyers and sellers.

79. In view of the above discussion, the Committee decided not to pursue this issue further.

#### **COMMENTS ON THE USE OF OBJECTIVE INDICES OF MATURITY IN COMMERCIAL TRANSACTIONS OF FRUITS AND VEGETABLES<sup>19</sup>** (Agenda Item 8)

80. The Committee at its last session agreed that comments and information received on specific proposals on the use of objective indices of maturity would be considered at its current meeting (ALINORM 97-35, paras. 83 - 84).

81. The Representative of the OECD informed the Committee that the organization had already developed texts relating to objective tests of maturity as well as a compendium of reference indices used by OECD member countries, and suggested that these documents could be used as a source of information for the Committee.

82. The Committee expressed its appreciation to the Representative of the OECD for their offer to provide more information in the future. In view of the initiatives currently being undertaken by the OECD, the Committee decided to discontinue specific work in this area.

#### **PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR STANDARDIZATION OF FRESH FRUITS AND VEGETABLES<sup>20</sup>** (Agenda Item 9)

83. At the request of Brazil, the Committee agreed to add **Garlic, Kiwi, Onion, Papaya, Pepper, Strawberry and Tomato** to the Priority List. At the request of Costa Rica, the Committee agreed to add **Tiquisque (Lilac and White)** and **Yucca** to the Priority List and at the request of Colombia, agreed to add **Uchuva** and **Yellow Pitahaya**. At the written request of India, supported by Chile, the Committee agreed to add **Grapes** to the List. The Committee noted the offer of Brazil and Mexico to consider the standardization of Tomatoes and Onions, the offer of Uruguay to standardize apples and pears, and the offer of Chile to consider the standardization of Grapes at a future meeting.

84. In view of the current revision of the UNECE Standards for Apples and Pears, the Delegation of Spain requested their removal from the Priority List. However, several delegations noted that regardless of the UNECE Standards, other international bodies such as MERCOSUR and NAFTA had developed regulations for the same products which needed to be harmonized within the Codex system. These delegations noted the effective past cooperation between Codex and the UNECE in arriving at harmonized texts, and encouraged continued collaboration in the future.

85. Other delegations noted that in view of current UNECE work on apples, pears and other products suggested for standardization through Codex, the Committee should suspend the consideration of these products for the time being to allow the UNECE work to be completed and examined by the Committee before proceeding further. The burdens related to financial and human resources expended in attending meetings of both bodies was also noted. Codex delegates were invited to participate in UNECE meetings as members of the UN under Article II of UNECE Charter in the spirit of cooperation and collaboration towards the harmonization of similar texts. The Codex delegations agreed to continue improving collaboration and cooperation with the ECE in the elaboration of Codex standards.

<sup>19</sup> Comments from Cuba and Spain (CX/FFV 97/16)

<sup>20</sup> ALINORM 97/35, Appendix XII and comments from Colombia, Cuba, India and Spain (CX/FFV 97/17).

86. The Codex Secretariat noted the effective cooperation between Codex and the UNECE as evidenced by the successful elaboration of harmonized texts at the current meeting and encouraged continued collaboration in the future. The Secretariat noted the efforts of the Commission in this regard, as well as the potential need of Codex Member governments to elaborate similar standards in the future. However, in view of the heavy workload of the Committee, the Secretariat suggested that draft Standards considered by the next meeting should be limited. The Secretariat also noted that the Criteria for the Establishment of Work Priorities established parameters applicable to the elaboration of commodity standards and to clearly regulate new work to be undertaken (Codex Alimentarius Procedural Manual, Ninth Edition, page 109).

87. The Committee accepted the offer of Costa Rica to prepare proposed draft standards for **Tiquisque** (Lilac and White) and **Yucca**; Colombia to prepare proposed draft standards for **Uchuva** and **Yellow Pitahaya**, and; Brazil to prepare a proposed draft revised standard for **Papaya**. The Committee noted that these proposals would be forwarded to the Executive Committee for approval as new work.

88. The revised priority list is attached to this report as Appendix XII. The Committee noted that revisions to the Priority List would be requested on a continuing basis.

#### **OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)**

89. The Committee accepted the offer of the United States to prepare two separate discussion papers for consideration at its next Session:

- A document concerning the establishment of size tolerances, especially in consideration of the wide variation of such requirements based on specific national legislation, and;
- A document exploring potential definitions for various terms used by the Committee in the establishment of fresh produce standards, e.g., slight, practically free, etc.

90. The delegation of Canada noted the need for a code of hygienic practice for the growing and packaging of fresh produce, especially in view of microbiological contamination by E. Coli and other microorganisms.

91. The delegate of Germany requested a report by the Secretariat on the acceptance of Codex Standards at the next CCFFV meeting.

#### **DATE AND PLACE OF NEXT SESSION (Agenda Item 11)**

92. The Committee was informed that the eighth session of the Codex Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in Mexico City from 22 - 26 March 1999.

**ALINORM 99/35  
ANNEX**

**CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

**CURRENT STATUS OF THE WORK**

<b>SUBJECT</b>	<b>STEP</b>	<b>FOR ACTION BY</b>	<b>REFERENCE</b>
Limes	8	23rd CAC	Appendix II
Pummelos	8	23rd CAC	Appendix III
Guavas	8	23rd CAC	Appendix IV
Chayotes	8	23rd CAC	Appendix V
Mexican Limes	5/8	23rd CAC	Appendix VI
Ginger	5/8	23rd CAC	Appendix VII
Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables and Annex II (Inspection Site Requisites)	7	Canada 8th CCFFV	Paras. 71-75
Pineapples (Revised)	5	45th EXEC	Appendix VIII
Grapefruits	5	45th EXEC	Appendix IX
Longans	5	45th EXEC	Appendix X
Asparagus	3	Governments/UNECE 8th CCFFV	Paras. 51-55 and Appendix XI
Oranges	2/3	Codex/UNECE Governments 8th CCFFV	Paras. 43-44
Tiquisque (Lilac and White)	1/2/3	45th EXEC Costa Rica Governments 8th CCFFV	Para. 87
Yucca	1/2/3	45th EXEC Costa Rica Governments 8th CCFFV	Para. 87
Uchuva	1/2/3	45th EXEC Colombia Governments 8th CCFFV	Para. 87
Yellow Pitahaya	1/2/3	45th EXEC Colombia Governments 8th CCFFV	Para. 87
	1/2/3	45th EXEC Brazil Governments	Para. 87

<b>SUBJECT</b>	<b>STEP</b>	<b>FOR ACTION BY</b>	<b>REFERENCE</b>
Papaya (revised)		8th CCFFV	
Discussion paper on size tolerances.	----	USA 8th CCFFV	Para. 89
Discussion paper on definitions for terms.	----	USA 8th CCFFV	Para. 89
Priority List	----	Governments 8th CCFFV	Paras. 83-88 and Appendix XII

**ALINORM 99/35  
APPENDIX I**

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**ALINORM 99/35**  
**APPENDIX II**

**DRAFT CODEX STANDARD FOR LIMES**  
(At Step 8)

**1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of limes grown from *Citrus latifolia*.Tanaka<sup>21</sup>, of the *Rutaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Limes for industrial processing are excluded<sup>22</sup>.

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<sup>21</sup> It is an acid lime having large fruits called also, depending upon the country, Bearss, Persian, Tahiti.

<sup>22</sup> Governments, when indicating the acceptance of the Codex Standard for Limes, 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. PROVISIONS CONCERNING QUALITY

### 2.1 Minimum Requirements

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of damage caused by low temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- pipless.

2.1.1 The limes must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the limes must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

#### 2.1.2 Minimum juice content and colouring

The minimum juice content is calculated in relation to the total weight of the fruit.

Minimum juice content : [40%]

Colouring must be typical of the variety on at least two-thirds of the fruit surface. The fruit should be green but may show discolouring (yellow patches) up to 30% of its surface.

### 2.2 Classification

Limes are classified into three classes defined below:

#### 2.2.1 "Extra" Class

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

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

#### 2.2.2 Class I

Limes in this class must be of good quality. They must be characteristic of the variety.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defect in shape;
- slight defects in colouring;
- slight skin defects not exceeding more than 1 cm<sup>2</sup>.

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

### 2.2.3 Class II

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

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

- defects in shape;
- defects in colouring;
- skin defects not to exceed more than 2 cm<sup>2</sup>.

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

## 3. **PROVISIONS CONCERNING SIZING**

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
1	58 - 67
2	53 - 62
3	48 - 57
4	45 - 52
5	42 - 48

## 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 limes 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 limes 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 limes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

### 4.2 **Size Tolerances**

For all classes, ten percent by number or weight of limes corresponding to the size immediately below or above the size indicated on the package. In no case can the diameter be less than 40 mm.

## 5. **PROVISIONS CONCERNING PRESENTATION**

### 5.1 **Uniformity**

The contents of each package must be uniform and contain only limes of the same origin, variety, quality and size. For Extra Class, colour must be uniform. The visible part of the contents of the package must be representative of the entire contents.

### 5.2 **Packaging**

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

The material used inside the packages must be new<sup>23</sup>, 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.

Limes shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of 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 limes. Packages must be free of all foreign matter and smell.

## 6. **MARKING AND LABELLING**

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<sup>23</sup> For the purposes of this standard, this includes recycled material of food-grade quality.

## 6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions should apply:

### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce 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.<sup>24</sup>

### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>25</sup>

### 6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety (optional).

### 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 (size code or minimum and maximum diameter in mm);
- net weight (optional).

### 6.2.5 Official Inspection Mark (optional).

## 7. CONTAMINANTS

### 7.1 Heavy Metals

Limes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

### 7.2 Pesticide Residues

<sup>24</sup> Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this section apply.

<sup>25</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

Limes shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

## 8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amount which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**ALINORM 99/35**  
**APPENDIX III**

## **DRAFT CODEX STANDARD FOR PUMMELOS** (At Step 8)

### 1. **DEFINITION OF PRODUCE**

This standard applies to commercial varieties of pummelos grown from *Citrus grandis* (L.) Osbeck (syn. *C. maxima* Merr.) of the *Rutaceae* family to be supplied fresh to the consumer, after preparation and packaging. Pummelos for industrial processing are excluded.<sup>26</sup>

### 2. **PROVISIONS CONCERNING QUALITY**

#### 2.1 **Minimum Requirements**

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<sup>26</sup> Governments, when indicating the acceptance of the Codex Standard for pummelos 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.

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of damage caused by low temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

2.1.1 The pummelos must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

The development and state of ripeness of the pummelos must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

#### 2.1.2 Maturity requirements and colouring

Minimum total soluble solids content should not be less than 8%.

Colouring must be typical of the variety and/or commercial type on at least two-thirds of the surface of the fruit, account being taken of the variety and/or commercial type and of the time of picking.

## 2.2 **Classification**

Pummelos are classified into three classes defined below:

### 2.2.1 "Extra" Class

Pummelos 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 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

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

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- slight defect in shape;
- slight defects in colouring;
- slight skin defects inherent in the formation of the fruit, and
- slight healed defects due to mechanical causes.

The total area affected shall not exceed ten percent. The defects must not, in any case, affect the pulp of the fruit.

### 2.2.3 Class II

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

- defects in shape;
- defects in colouring;
- healed skin defects.

The total area affected should not exceed fifteen percent. The defects must not, in any case, affect the pulp of the fruit.

## 3. **PROVISIONS CONCERNING SIZING**

Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

<u>Size Code</u>	<u>Weight (g)</u>	<u>Diameter (mm)</u>
1	> 1700	156-170
2	1501-1700	148-162
3	1301-1500	140-154
4	1101-1300	132-146
5	901-1100	123-138
6	700-900	116-129
7	<700	<112

Pummelos of a weight less than 700 g or of a diameter below 112 mm are excluded.

## 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 pummelos 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 pummelos 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 pummelos satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

### 4.2 **Size Tolerances**

For all classes, ten percent by number or weight of pummelos corresponding to the size immediately above or below the size indicated on the package.

## 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 pummelos of the same variety and/or commercial type, origin, quality, colour and size. 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**

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

The material used inside the packages must be new<sup>27</sup>, 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 a non-toxic ink or glue.

Pummelos shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of 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 pummelos. Packages (or lot for produce presented in bulk) must be free of all foreign matter and smell.

## 6. **MARKING OR LABELLING**

### 6.1 **Consumer Packages**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions should apply:

#### 6.1.1 Nature of Produce

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<sup>27</sup> For the purposes of this standard, this includes recycled material of food-grade quality.

If the produce is not visible from the outside, each package (or lot for produce presented in bulk) should be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

## 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.<sup>28</sup>

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

### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>29</sup>

### 6.2.2 Nature of Produce

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

### 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 Description

- class;
- size (size code or minimum and maximum weight or diameter in grams or mm, respectively);
- net weight (optional).

### 6.2.5 Official Inspection Mark (optional).

## 7. **CONTAMINANTS**

### 7.1 **Heavy Metals**

Pumellos shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

### 7.2 **Pesticide Residues**

Pummelos shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

## 8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

<sup>28</sup> Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this Section apply.

<sup>29</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**LINORM 99/35**  
**APPENDIX IV**

**DRAFT CODEX STANDARD FOR GUAVAS**  
(At Step 8)

**1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of guavas grown from *Psidium guajava* L. of the *Myrtaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Guavas for industrial processing are excluded.<sup>30</sup>

**2. PROVISIONS CONCERNING QUALITY**

**2.1 Minimum Requirements**

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

- whole;
- firm;

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<sup>30</sup> Governments, when indicating the acceptance of the Codex Standard for Guava, 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.

- 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;
- practically free from bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from abnormal external moisture, except for condensation following removal from cold storage;
- free from any foreign smell and/or taste.

2.1.1 The guavas must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the guavas 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**

Guavas are classified into three classes defined below:

### 2.2.1 "Extra" Class

Guavas 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 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

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

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of colour or shape;
- slight defects on the skin due to rubbing and other superficial defects such as sunburns, blemishes and scabs not exceeding 5% of the total surface area.

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

### 2.2.3 Class II

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

- defects in shape and colour;
- defects on the skin due to rubbing and other defects such as sunburns, blemishes and scabs not exceeding 10% of the total surface area.

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

### 3. PROVISIONS CONCERNING SIZING

Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

<u>Size Code</u>	<u>Weight (g)</u>	<u>Diameter (mm)</u>
1	> 450	> 100
2	351 - 450	96 - 100
3	251 - 350	86 - 95
4	201 - 250	76 - 85
5	151 - 200	66 - 75
6	101 - 150	54 - 65
7	61 - 100	43 - 53
8	35 - 60	30 - 42
9	< 35	< 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 guavas 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 guavas 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 guavas satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting or any other deterioration rendering it unfit for consumption.

### 4.2 **Size Tolerances**

For all classes, ten percent by number or weight of guavas corresponding to the size immediately below or above the size indicated on the package.

## 5. **PROVISIONS CONCERNING PRESENTATION**

### 5.1 **Uniformity**

The contents of the package must be uniform and contain only guavas of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

### 5.2 **Packaging**

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

The material used inside the packages must be new<sup>31</sup>, 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 a non-toxic ink or glue.

Guavas shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of 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 guavas. Packages must be free of all foreign matter and smell.

## 6. **MARKING OR LABELLING**

### 6.1 **Consumer Packages**

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<sup>31</sup> For the purposes of this standard, this includes recycled material of food-grade quality.

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods, (CODEX STAN 1-1985), the following specific provisions should apply:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce 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.<sup>32</sup>

##### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>33</sup>

##### 6.2.2 Nature of Produce

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

##### 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 Description

- class;
- size (size code or minimum and maximum weight or diameter in grams or mm, respectively);
- net weight (optional).

##### 6.2.5 Official Inspection Mark (optional).

### 7. **CONTAMINANTS**

#### 7.1 **Heavy Metals**

Guavas shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

#### 7.2 **Pesticide Residues**

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<sup>32</sup> When accepting this Codex Standard, governments should notify the Commission which of these provisions applies.

<sup>33</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

Guavas shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this Commodity.

## 8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

DRAFT CODEX STANDARD FOR CHAYOTES  
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of chayotes grown from *Sechium edule* (Jacq.) Sw. of the Cucurbitaceae family, to be supplied fresh to the consumer, after preparation and packaging. Chayotes 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, chayotes must be:

- whole;
- firm;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded;
- practically free from bruising;
- clean, practically free of any visible foreign matter;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of visible signs of germination;
- free of fibrous flesh;
- free from damage caused by low temperatures;
- free from damage caused by the sun;
- free from abnormal external moisture, except for condensation following removal from cold storage;
- free of foreign smell and/or taste;
- free from hard spines.

2.1.1 The chayotes must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the chayotes 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

Chayotes are classified into three classes defined below:

### 2.2.1 "Extra" Class

Chayotes 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 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

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

The following slight defects, 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:

- slight defects in shape, i.e. lightly marked longitudinal grooves and slight depressions;
- slight defects in colouring, not exceeding 25 percent of the total surface area;
- slight skin defects due to scarring, not exceeding a total of 3 cm<sup>2</sup>.

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

### 2.2.3 Class II

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

- defects in shape, i.e. lightly marked longitudinal grooves and slight depressions;
- defects in colouring, not exceeding 35 percent of the total surface area;
- skin defects due to scarring, not exceeding a total of 5 cm<sup>2</sup>.

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

## 3. PROVISIONS CONCERNING SIZING

Size is determined by weight or by length, with a minimum weight of 200 grams or a minimum length of 12 cm, in accordance with the following table:

SIZE CODE	WEIGHT (in grammes)	LENGTH (cm)
A	200 - 300	12 - 14
B	301 - 400	15 - 16
C	401 - 500	> 16
D	> 500	

The difference in weight between individual fruits under size code D may not exceed 150 grams.

#### 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 chayotes 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 chayotes 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 chayotes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

##### 4.2 Size tolerances

For all classes, ten percent by number or weight of chayotes corresponding to the size immediately above or below the size indicated on the package.

#### 5. PROVISIONS CONCERNING PRESENTATION

##### 5.1 Uniformity

The contents of each package must be uniform and contain only chayotes of the same variety and/or commercial type, origin, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

##### 5.2 Packaging

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

The materials 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 that the printing or labelling has been done with a non-toxic ink or glue.

Chayotes shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Fresh 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 Chayotes. Packages must be free of all foreign matter or smell.

## 6. MARKING OR LABELLING

### 6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions should apply.

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce 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 on the accompanying documents.

#### 6.2.1 Identification

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

#### 6.2.2 Nature of Produce

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

#### 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 Description

- class;
- size (size code or minimum and maximum weight or length in grams or mm, respectively);
- net weight (optional).

#### 6.2.5 Official Inspection Mark (optional).

## 7. CONTAMINANTS

### 7.1 Heavy Metals

Chayotes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

## 7.2 Pesticide Residues

Chayotes shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

## 8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health, and;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of mexican limes grown from *Citrus aurantifolia* Swingle, of the *Rutaceae* family, to be supplied fresh to the consumer after preparation and packaging. Mexican limes for industrial processing are excluded<sup>34</sup>.

## 2. PROVISIONS CONCERNING QUALITY

### 2.1 Minimum Requirements

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from visible foreign matter;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of damage caused by low temperature;
- free from abnormal external moisture, except for condensation following removal from cold storage;
- free of any foreign smell and/or taste.

2.1.1 The mexican limes must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the mexican limes must be such as to enable them:

- to withstand transportation and handling, and
- to arrive at their destination in a satisfactory condition.

### 2.1.2 Minimum Juice Content and Colouring

The minimum juice content is calculated in relation to the total weight of the fruit.

- Minimum juice content: 40%

Colouring must be typical of the variety on at least two-thirds of the fruit surface. The fruit should be green but may show discolouring (yellow patches) up to 30% of its surface.

## 2.2 Classification

Mexican limes are classified into three classes defined below:

### 2.2.1 "Extra" Class

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

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

### 2.2.2 Class I

Mexican limes in this class must be of good quality. They must be characteristic of the variety.

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<sup>34</sup> Governments, when indicating acceptance of the Codex Standard for Mexican Limes, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and of which provisions would be accepted for application at the point of export.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and their presentation in the package:

- slight defect in shape;
- slight defects in colouring;
- slight skin defects not exceeding more than 1 cm<sup>2</sup>.

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

### 2.2.3 Class II

This class includes mexican limes which do not qualify for the higher classes but satisfy the minimum requirements in Section 2.1 above.

The following defects may be allowed, provided the mexican limes retain their essential characteristics as regards quality, conservation and presentation:

- defects in shape;
- defects in colouring;
- defects in the skin due to scratches, scabs, abrasions, spots or other skin defects provided they do not exceed more than 2 cm<sup>2</sup>.

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

## 3. **PROVISIONS CONCERNING SIZING**

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
1	> 45
2	40.1 - 45
3	35.1 - 40
4	30.1 - 35
5	25 - 30

## 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:

### 4.1.1 "Extra" Class

Five percent by number or weight of the mexican limes not satisfying the requirements of this class, but meeting those of Class I exceptionally, coming within the tolerances of that class.

### 4.1.2 Class I

Ten percent by number or weight of the mexican limes 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 in number or weight of the mexican limes satisfying neither the requirements of this class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

#### 4.2 **Size Tolerances**

For all classes: ten percent by number or weight of mexican limes corresponding to the size immediately above or below the size indicated on the package.

### 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 mexican limes of the same, variety, origin, quality and size. For Extra Class, the colour must be uniform. The visible portion of the contents of the package (or lot for produce presented in bulk), must be representative of the entire contents.

#### 5.2 **Packaging**

Mexican limes must be packaged in such a way as to protect the produce properly.

The material used in the inside of the package must be new<sup>35</sup>, clean and of a quality such as to avoid causing 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.

Mexican limes shall be packed in each container in accordance with the Code of Practice for the Packaging and Transport of 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 mexican limes. Packages (or lot if the produce is presented in bulk) must be free from foreign matter and smell.

### 6. **MARKING AND LABELLING**

#### 6.1 **Consumer Packages**

In addition to the requirements of the Codex Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions should apply:

##### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and, may be labelled as to the name of the variety.

#### 6.2 **Non-Retail Containers**

Each package must bear the following particulars marked in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment<sup>36</sup>.

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<sup>35</sup> For purposes of this standard, this includes recycled material of food-grade quality.

<sup>36</sup> When accepting this Codex Standard, governments should notify the Commission which of these provisions apply.

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

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>37</sup>

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of the variety (optional).

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 (size code or minimum and maximum diameter in mm);
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Mexican limes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Mexican limes shall comply with the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible, in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free of microorganisms in amounts which may represent a hazard to human health;
- shall be free of parasites which may represent a hazard to human health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to human health.

<sup>37</sup>

The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.



## 1. DEFINITION OF PRODUCE

This standard applies to the rhizome of the commercial varieties of ginger grown from *Zingiber officinale* Roscoe of the *Zingiberaceae* family, to be supplied fresh to the consumer after preparation and packaging. Ginger for industrial processing are excluded.<sup>38</sup>

## 2. PROVISIONS CONCERNING QUALITY

### 2.1 Minimum Requirements

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

- whole;
- firm;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free from damage caused by pests affecting the general appearance of the produce;
- free of abnormal external moisture and properly dried if washed, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- free of abrasions; provided light abrasions which have been dried properly are not regarded as a defect;
- sufficiently dry for the intended use; skin, stems and cuts due to harvesting must be fully dried.

The development and condition of the ginger 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

Ginger is classified into three classes defined below:

#### 2.2.1 "Extra" Class

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

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

#### 2.2.2 Class I

Ginger in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The roots must be firm, without evidence of shrivelling or dehydration and without evidence of sprouting. The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- Slight skin defects due to rubbing provided they are healed and dry and the total surface area affected not exceeding 10%.

#### 2.2.3 Class II

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<sup>38</sup> Governments, when indicating acceptance of the Codex Standard for Ginger, 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.

This class comprises ginger which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements in Section 2.1 above. The roots should be reasonably firm. The following defects may be allowed, provided the roots retain their essential characteristics with regard to the quality, the keeping quality and presentation:

- skin defects due to rubbing, provided they are healed and dry and the total surface area affected not exceeding 15%;
- early signs of sprouting (not more than 10% by weight by unit of presentation);
- slight markings caused by pests;
- healed suberized cracks, provided they are completely dry;
- slight traces of soil;
- bruises.

### 3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the ginger.

Size Code	Weight (grams)
A	300
B	200
C	150

### 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 ginger 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 ginger 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 ginger 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 and Class II, ten percent; by number or by weight of ginger not satisfying the requirements with regard to sizing.

### 5. PROVISIONS CONCERNING PRESENTATION

#### 5.1 Uniformity

The contents of each package must be uniform and contain only ginger of the same origin, variety, and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

The weight of the heaviest hand (rhizome) may not be more than twice the weight of the lightest hand (rhizome) in the same package.

## 5.2 **Packaging**

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

The material used inside the packages must be new<sup>39</sup>, 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.

Ginger shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of 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 ginger. Packages must be free of all foreign matter and smell.

## 6. **MARKING OR LABELLING**

### 6.1 **Consumer Packages**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the food and may be labelled as to the name of the variety and/or commercial type.

### 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.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>40</sup>

#### 6.2.2 Nature of Produce

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

#### 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;

<sup>39</sup> For the purpose of this Standard, this includes recycled material of food-grade quality.

<sup>40</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

- size (size code or minimum and maximum weight in grams);
- number of units (optional);
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Ginger shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Ginger shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health, and;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**ALINORM 99/35  
APPENDIX VIII**

## 1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pineapples 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.<sup>41</sup>

## 2. PROVISIONS CONCERNING QUALITY

### 2.1 Minimum Requirements

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

- whole, with or without the crown;
- fresh, including the crown, when present, which should be free of dead or dried leaves;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- free from internal browning;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of pronounced blemishes;
- free of damage caused by low temperatures;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

When a peduncle is present, it shall be no longer than two centimetres, and the cut must be clean.

The fruit must be physiologically ripe, i.e., without evidence of unripeness (opaque, flavourless, exceedingly white or porous flesh) or overripeness (exceedingly translucent, fermented or watery flesh).

2.1.1 The pineapples must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the pineapples must be such as to enable them:

- to withstand transport and handling, and
- to arrive in a satisfactory condition at the place of destination.

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<sup>41</sup> 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.

### 2.1.2 Maturity Requirements

The total soluble solids content in the equatorial section of the fruit flesh should be at least twelve (12) Brix degree.

## 2.2 **Classification**

Pineapples are classified into 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 these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The crown, if present, shall be simple and straight with no sprouts, and shall be between 50 and 150 percent of the length of the fruit for pineapples with untrimmed crowns.

### 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.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defect in shape;
- slight defects in colouring;
- slight skin defects (i.e., scratches, scars, scrapes, blemishes and sun spots) not exceeding four percent of the total surface area.

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

The crown, if present, shall be simple and straight or slightly curved with no sprouts and shall be between 50 and 150 percent of the length of the fruit for pineapples with trimmed or untrimmed crowns.

### 2.2.3 Class II

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

- defects in shape;
- defects in colouring;
- skin defects (i.e., scratches, scars, scrapes, bruises, blemishes and sun spots).

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

The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.

### 3. PROVISIONS CONCERNING SIZING

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

Size Code	Average Weight (+/-12%)	
	with crown (grams)	without crown (grams)
A	2750	2280
B	2300	1910
C	1900	1580
D	1600	1330
E	1400	1160
F	1200	1000
G	1000	830
H	800	660

### 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

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

#### 4.2 Size Tolerances

For all classes, ten percent by number or weight of pineapples corresponding to the size immediately above or below the size indicated on the package.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 Uniformity

The contents of each package () must be uniform and contain only pineapples of the same origin, variety, and/or commercial type, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package 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<sup>42</sup>, 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 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 pineapples. Packages must be free of all foreign matter and smell.

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<sup>42</sup> For the purposes of this standard, this includes recycled material of food-grade quality.

## 6. MARKING OR LABELLING

### 6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions apply.

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety. The absence of the crown should be indicated.

### 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<sup>43</sup>.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>44</sup>.

#### 6.2.2 Nature of Produce

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

#### 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 (size code or average weight in grams);
- number of units (optional);
- net weight (optional).

#### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

### 7.1 Heavy Metals

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<sup>43</sup> Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

<sup>44</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

Pineapples shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

## 7.2 Pesticide Residues

Pineapples shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

## 8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**PROPOSED DRAFT CODEX STANDARD FOR GRAPEFRUITS (CITRUS PARADISI)  
(At Step 5)**

**1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of grapefruits grown from *Citrus paradisi* (Macfad.) of the *Rutaceae* family, to be supplied fresh to the consumer after preparation and packaging. Grapefruits for industrial processing are excluded<sup>45</sup>.

**2. PROVISIONS CONCERNING QUALITY**

**2.1. Minimum Requirements**

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of damage caused by low temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;

2.1.1 The grapefruits must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

The development and state of ripeness of the grapefruits must be such as to enable them:

- to withstand transportation and handling, and
- to arrive in satisfactory condition at their place of destination.

**2.1.2 Maturity Requirements**

The minimum juice content is calculated in relation to the total weight of the fruit.

Minimum juice content: 35%

Minimum Sugar/Acid Ratio: 5.5

**2.1.3 Colouring**

Colour refers to the characteristic colour and not to discoloration caused by rust mite, melanose and other blemishes. The colouring must be typical of the variety. However, fruit of a greenish colour are allowed if they comply with the minimum requirements. Red-pulp varieties may have reddish patches on the rind.

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<sup>45</sup> Governments, when indicating the acceptance of the Codex Standard for Grapefruits, 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.

Grapefruits meeting the minimum requirements as regards ripeness may be "degreened", on condition that this treatment does not modify other organoleptic characteristics.

## 2.2 **Classification**

Grapefruits are classified into three classes defined below:

### 2.2.1 "Extra" Class

Grapefruits 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 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

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

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defect in shape;
- slight defects in colouring;
- slight skin defects inherent in the formation of the fruit;
- slight healed skin defects due to mechanical cause, such as impact of hail, rubbing, damage from handling.
- slight skin discolouration due to rust mite, melanososes, and other blemishes not exceeding more than one-fifth of the surface of the fruit.

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

### 2.2.3 Class II

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

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

- defect in shape;
- defects in colouring;
- defects from healed superficial wounds on the skin;
- rough skin;
- healed skin defects due to mechanical cause, such as impact of hail, rubbing, damage from handling;
- slight skin discolouration due to rust mite, melanososes, and other blemishes not exceeding more than two-fifths of the surface of the fruit.

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

## 3. **PROVISIONS CONCERNING SIZING**

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
1	109-139
2	100-119
3	93-110
4	88-102
5	86-99
6	84-97
7	81-93
8	77-89
9	73-85
10	70-80

Grapefruits of a diameter below 70 mm are excluded.

For grapefruits not arranged in layers, the difference between the smallest and the largest fruit in the same container must not exceed the limits of the corresponding size in the size scale.

For fruit in bulk in the transport vehicle, either all the fruit must comply with the minimum size requirements or the maximum size difference must not exceed the range obtained by grouping three consecutive sizes in the size scale.

#### 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 grapefruits 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 grapefruits 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 grapefruits satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

##### 4.2 Size Tolerances

For all classes, 10 percent by number or weight of grapefruits corresponding to the size immediately above or below that indicated on the package.

In the case of bulk consignment, the 10 percent tolerance only applies to fruit with a diameter of not less than 70 mm.

#### 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 grapefruits of the same variety and/or commercial type, origin, quality, colour and size. 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

The grapefruits must be packed in such a way to protect the produce properly.

The material used inside the packages must be new<sup>46</sup>, 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.

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

The grapefruits shall be presented in the following forms:

- a) Aligned in regular layers, according to size ranges, in closed or open packaging. This form of presentation is mandatory for the Extra Class and optional for Classes I and II.
- b) Non-aligned in closed or open packaging according to size ranges. In bulk in one means of transport or one transport compartment, with a maximum difference in size between the fruits of the sum of three consecutive sizes in the size ranges. These types of presentation are only allowed for Classes I and II.
- c) In bulk, by one means of transport or in one transport compartment, without further requirement than that of minimum size. This form of presentation is only allowed for Class II.
- d) In individual packages for direct consumer sale with a maximum weight of 5 kg.
  - 1) When these containers are made up by number of grapefruits, the size scales are mandatory for all classes;
  - 2) When these containers are made up by weight, the size scales are not compulsory but the maximum difference between the grapefruits must not exceed the sum of three consecutive sizes in the size scales.

### 5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics needed to ensure suitable handling, shipping and preservation of the grapefruits. The containers must be free of all foreign matter and smell.

## 6. MARKING OR LABELLING

### 6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions apply.

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

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<sup>46</sup> For the produce of this Standard, this includes recycled material of food grade quality.

## 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.<sup>47</sup>

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

### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>48</sup>

### 6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety or commercial type (optional). The indication “pink” or “red” where appropriate.

### 6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

### 6.2.4 Commercial Description

- class;
- size (size code or minimum and maximum diameter in mm);
- net weight (optional).

### 6.2.5 Official inspection mark (optional)

## 7. **CONTAMINANTS**

### 7.1 **Heavy Metals**

Grapefruits shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

### 7.2 **Pesticide Residues**

The grapefruits must comply with those maximum residue limits established for this produce by the Codex Alimentarius Commission.

## 8. **HYGIENE**

8.1 It is recommended that the produce covered by this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other pertinent codes of practice recommended by the Codex Alimentarius Commission.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free of objectionable matter.

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<sup>47</sup> When accepting this Codex Standard, governments should notify the Commission which of these provisions applies.

<sup>48</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free of microorganisms in amounts which may represent a hazard to health;
- shall be free of parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health

**PROPOSED DRAFT CODEX STANDARD FOR LONGANS**  
(At Step 5)

**1. DEFINITION OF PRODUCE**

This standard applies to the fruits of commercial varieties of longans grown from *Dimocarpus longan* Lour. of the *Sapindaceae* family, to be supplied fresh to the consumer after preparation and packaging. Longans for industrial processing are excluded.<sup>49</sup>

**2. PROVISIONS CONCERNING QUALITY**

**2.1 Minimum Requirements**

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

- whole;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- free from pronounced blemishes;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from damage caused by low temperature;
- free from abnormal external moisture, excluding top icing and condensation following removal from cold storage;
- free of any foreign smell and/or taste.<sup>50</sup>

2.1.1 The longans must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and state of ripeness of the longans must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

The colour of the longan's flesh and skin may vary according to the variety. The longan's skin may be lighter in colour than normal when treated by sulphur dioxide gas.

**2.2 Classification**

Longans are classified into three classes defined below:

**2.2.1 "Extra" Class**

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

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

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<sup>49</sup> Governments, when indicating acceptance of the Codex Standard for Longan, 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.

<sup>50</sup> This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

### 2.2.2 Class I

Longans in this class must be of good quality. They must be characteristic of the variety.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- Slight defects of the skin such as bruising, scratches or other mechanical damage provided these do not exceed a total area of 0.5 cm<sup>2</sup>.

### 2.2.3 Class II

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

- Skin defects such as bruising, scratches or other mechanical damage provided these do not exceed a total area of 0.5 cm<sup>2</sup>.

## 3. **PROVISIONS CONCERNING SIZING**

Size is determined by number of fruits per kilogram or diameter of the equatorial section of the fruit in accordance with the following table:

Size Code	Number of Fruits per Kilogram	Diameter (mm)
1	< 85	> 28
2	85 - 94	> 27 - 28
3	95 - 104	> 26 - 27
4	105 - 114	> 25 - 26
5	≥ 115	24 - 25

## 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 longans 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 longans 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 longans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

### 4.2 **Size Tolerances**

For all classes, twenty percent by number or weight of longans corresponding to the size immediately above or below the size indicated on the package for fruit sold in bunches and ten percent for fruit sold individually.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 Uniformity

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

### 5.2 Packaging

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

The material used inside the packages must be new<sup>51</sup>, 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.

Longans shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of 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 longans. Packages must be free of all foreign matter and smell.

### 5.3 Presentation

The longans must be presented under one of the following forms:

#### 5.3.1 Individually

In this case, the pedicel must be cut at the first knot and the maximum length of the stalk must not exceed more than 5 mm beyond the top of the fruit.

#### 5.3.2 In Bunches

In this case, the bunch must include more than three attached longans. The branch must not exceed 15 cm in length. A maximum of 10% by number or weight of detached fruit is allowed in each package.

## 6. MARKING OR LABELLING

### 6.1 Consumer Packages.

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985,) the following specific provisions should apply.

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety.

### 6.2 Non-retail Containers

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<sup>51</sup> For the purpose of this Standard, this includes recycled material of food-grade quality.

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.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>52</sup>

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety (optional).

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 (size code or minimum and maximum diameter in mm);
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Longans shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Longans shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

8. **HYGIENE**

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health, and;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

<sup>52</sup>

The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.



**PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS**  
(at Step 3)

**1. DEFINITION OF PRODUCE**

This standard applies to shoots of the varieties grown from *Asparagus officinalis* L., to be supplied fresh to consumers, after preparation and packaging. Asparagus for industrial processing is excluded.<sup>53</sup>

Asparagus shoots are classified into four groups according to colour:

- white asparagus;
- violet asparagus, having tips of a colour between pink and violet or purple and part of the shoot white;
- violet/green asparagus, part of which is of violet and green colouring;
- green asparagus having tips and most of the shoot green.

This standard does not apply to green and violet/green asparagus of less than 6 mm diameter and white and violet asparagus of less than 8 mm diameter, packed in uniform bundles or unit packages.

However, for asparagus grown under certain climatic conditions, a minimum diameter of 3 mm would be covered by the Standard.

**2. PROVISIONS CONCERNING QUALITY**

**2.1 Minimum Requirements**

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

- whole;
- fresh in appearance and fresh-smelling;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- free from damage caused by unsuitable washing (the shoots may have been washed but not “soaked”);
- clean, practically free of any visible foreign matter;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- practically unbruised;
- free of abnormal external moisture, i.e., adequately “dried” if they have been washed or cooled with cold water;
- free of any foreign smell and/or taste.

The cut at the base of the shoots must be as clean as possible.

In addition, shoots must be neither hollow, split, peeled nor broken. Small cracks which have appeared after harvesting are, however, allowed, so long as they do not exceed the limits laid down in Section 4.1, Quality Tolerances.

2.1.1 The development and condition of the asparagus 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**

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<sup>53</sup> Governments, when indicating the acceptance of the Codex Standard for Asparagus 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.

Asparagus is classified into three classes defined below:

#### 2.2.1 "Extra" Class

Shoots in this class must be of superior quality, very well formed and practically straight. Having regard to the normal characteristics of the group to which they belong, their tips must be very compact.

Only a few very slight traces of rust on the shoot, removable by normal peeling by the consumer, are allowed.

For the white asparagus group, the tips and shoots must be white; only a faint pink tint is allowed on the shoots.

Green asparagus must be totally green.

No traces of woodiness are allowed for the shoots in this class

The cut at the base of the shoots must be as square as possible. However, to improve presentation when the asparagus is packed in bundles, those on the outside may be slightly bevelled, so long as the bevelling does not exceed 1 cm.

#### 2.2.2 Class I

Shoots in this class must be of good quality and well formed. They may be slightly curved. Having regard to the normal characteristics of the group to which they belong, their tips must be compact.

Slight traces of rust removable by normal peeling by the consumer are allowed.

For the white asparagus group, a faint pink tint may appear on the tips and the shoots.

Green asparagus must at least be green for 80 percent of the length.

In the white asparagus group, no woody shoots are allowed. For the other groups, a trace of woodiness on the lower part is permissible, provided this woodiness disappears by normal peeling by the consumer.

The cut at the base of the shoots must be as square as possible.

#### 2.2.3 Class II

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

Compared with Class I, shoots may be less well formed, more curved and having regard to the normal characteristics of the group to which they belong, their tips may be slightly open.

Traces of rust, removable by normal peeling by the consumer are allowed.

The tips of white asparagus may have a colouration including a green tint.

The tips of violet asparagus may have a slight green tint.

Green asparagus must at least be green for 60 percent of the length.

Shoots may be slightly woody.

The cut at the base of the shoots may be slightly oblique.

### 3. **PROVISIONS CONCERNING SIZING**

Size is determined by the length and diameter of the shoot.

### 3.1 Sizing by Length

The length of the shoots must be:

- above 17 cm for long asparagus;
- 12 to 17 cm for short asparagus;
- for Class II asparagus arranged, but not bundled in the package:
  - a) white and violet: 12 to 22 cm,
  - b) violet/green and green: 12 to 27 cm.
- under 12 cm for asparagus tips.

The maximum length allowed for white and violet asparagus is 22 cm and for violet/green and green asparagus 27 cm.

The maximum difference in length of shoots packed in firmly bound bundles must not exceed 5 cm.

### 3.2 Sizing by Diameter

The diameter of the shoots shall be measured at the mid-point of their length. However, for slender asparagus, the measurement can be taken at the cut end.

The minimum diameter and sizing shall be:

Quality Class	Colour Group	Minimum Diameter	Sizing
Extra	White and violet	12 mm	12 to 16 mm } 16 mm and over with a maximum variation of 8 mm in any single package or bundle
	violet/green and green	10 mm	
I	white and violet	10 mm	10 to 16 mm } 16 mm and over with a maximum variation of 10 mm in any single package or bundle
	violet/green and green	6 mm	
II	white and violet	8 mm	No provisions as to uniformity prescribed
	violet/green and green	6 mm	

## 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 shoots not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerance of that class, or having slight unscarred cracks appearing after harvesting.

#### 4.1.2 Class I

Ten percent by number or weight of shoots not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class, or having slight unscarred cracks appearing after harvesting.

#### 4.1.3 Class II

Ten percent by number or weight of shoots satisfying neither the requirements of the class nor the minimum requirements, with the exception of shoots affected by rotting or any other deterioration rendering it unfit for consumption.

In addition to the above, 10 percent by number or weight can be allowed for hollow shoots or shoots showing very slight cracks due to washing. In no case can there be more than 15 percent hollow shoots in each package or bundle.

#### 4.2 **Size Tolerances**

For all classes, ten percent by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 1 cm in length and 2 mm in diameter.

### 5. **PROVISIONS CONCERNING PRESENTATION**

#### 5.1 **Uniformity**

The contents of each package or each bundle in the same package must be uniform and contain only asparagus of the same origin, quality, colour group and size (if sized).

Nevertheless, with respect to colour, shoots of a different colour group may be allowed within the following limits:

- a) white asparagus: 10 percent by number or weight of violet asparagus in Classes Extra and I and 15 percent in Class II.
- b) violet, violet/green and green asparagus: 10 percent by number or weight of asparagus of another colour group.

In the case of Class II a mixture of white and violet asparagus is allowed provided it is appropriately marked.

The visible part of the contents of the package or bundle must be representative of the entire contents.

#### 5.2 **Packaging**

The asparagus must be packed in such a way to protect the produce properly.

The materials used inside the package must be new<sup>54</sup>, 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.

Packages must be free of all foreign matter.

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

#### 5.3 **Presentation**

The asparagus may be presented:

- (i) In bundles firmly bound.  
Shoots on the outside of each bundle must correspond in appearance and diameter with the average of the whole bundle.  
In extra class, asparagus shoots packed in bundles must be of the same length.  
Bundles must be arranged evenly in the package, each bundle may be protected by paper.  
In any one package, bundles must be of the same weight.

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<sup>54</sup> For the purposes of this standard, this includes recycled material of food-grade quality

(ii) Arranged, but not bundled in the package.

## 6. MARKING AND 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 should apply:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, the contents of each package should 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 on accompanying documents.<sup>55</sup>

##### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>56</sup>

##### 6.2.2 Nature of Produce

“Asparagus” followed by the indication “white”, “violet”, violet/green” or “green” if the contents of the package are not visible from the outside and, where appropriate, the indication “short” or “tips” or “mixture white and violet”.

##### 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 Description

- class;
- size expressed:
  - a) for asparagus subject to the uniformity rules as minimum and maximum diameters,
  - b) for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words “and over”.
- for asparagus packed in bundles or unit packages, the number of bundles or the number of unit packages.

##### 6.2.5 Official Inspection Mark (optional).

## 7. CONTAMINANTS

### 7.1 Heavy Metals

<sup>55</sup> Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this Section apply.

<sup>56</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

Asparagus shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

## 7.2 Pesticide Residues

Asparagus shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

## 8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**PRIORITY LIST FOR STANDARDIZATION OF  
FRESH FRUITS AND VEGETABLES**

Passion Fruit	Chili Peppers
Apples	Yams
Pears	Yucca <sup>1</sup> ( <i>Manihot esculenta</i> )
Papaya <sup>3</sup> (Revised)	Tomato
Lilac Tiquisque <sup>1</sup> ( <i>Xanthosoma violaceum</i> )	Onion
White Tiquisque <sup>1</sup> ( <i>Xanthosoma sagittifolium</i> )	Garlic
Yellow Pitahaya <sup>2</sup> ( <i>Selenicereus megalanthus haw</i> )	Peppers
Uchuva <sup>2</sup> ( <i>Physalis cape gooseberry</i> )	
Kiwi	
Strawberry	
Grapes	

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<sup>1</sup> Draft assigned to Costa Rica

<sup>2</sup> Draft assigned to Colombia

<sup>3</sup> Draft assigned to Brazil