

CODEX ALIMENTARIUS COMMISSION



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

E

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REP14/FFV

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

37th Session

Geneva, Switzerland, 14 – 18 July 2014

**REPORT OF THE 18th SESSION OF THE
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

Phuket, Thailand

24 – 28 February 2014

NOTE: This report contains Codex Circular Letter CL 2014/7-FFV.

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SUBJECT: **DISTRIBUTION OF THE REPORT OF THE 18TH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (REP14/FFV)**

The report of the 18th Session of the Codex Committee on Fresh Fruits and Vegetables will be considered by the 37th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 14– 18 July 2014).

PART A: MATTERS FOR ADOPTION BY THE 37TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and proposed draft Standards at Steps 8 and 5/8 (with omission of Steps 6/7) of the Procedure

1. **Draft Standard for Passion Fruit at Step 8** (para 35 and Appendix II).
2. **Proposed draft Standard for Durian at Step 5/8** (para 39 and Appendix III).
3. **Proposed draft Standard for Okra at Step 5/8** (para 43 and Appendix IV).

Governments and international organizations wishing to submit comments on the above draft and proposed draft standards, should do so in writing, in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), *preferably by email*, to the above address **before 30 May 2014**.

PART B: REQUEST FOR COMMENTS AND INFORMATION

4. **Proposals for new work on fresh fruits and vegetables** (ALINORM 10/33/35, para 121, REP14/FFV, para 57)

Governments wishing to propose new work on Codex standards for fresh fruits and vegetables should do so in writing, in conformity with the Procedure for the Elaboration of Codex Standards and Related Texts (Part 2 – Critical Review, Procedural Manual of the Codex Alimentarius Commission), *preferably by e-mail*, to the above address, **before 28 February 2015**.

SUMMARY AND CONCLUSIONS

The 18th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 37TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Adoption of draft and proposed draft standards

The Committee agreed to forward the draft Standard for Passion Fruit for adoption at Step 8 (para 35 and Appendix II) and the proposed draft Standards for Durian and Okra for adoption at Step 8 and 5/8 with omission of Step 6/7 respectively (paras 39, 43 and Appendices III and IV).

Approval of new work

The Committee agreed to request the Commission approval of new work on standards for ware potato, garlic, aubergines and kiwifruit (paras 53, 56 and Appendices V, VI, VII and VIII).

Other matters for action by the Commission

The Committee removed the reference to UNECE from its Terms of Reference and forwarded them to the Commission for adoption.

Other matters of interest to the Commission

The Committee:

- noted matters arising from the Commission relevant to its work as well as outputs and ongoing work on fruits and vegetables in relevant international organisations and agreed (i) to incorporate a reference to the *Code of Practice for the Reduction of Hydrocyanic Acid in Cassava and Cassava Products* into the section on contaminants of the *Standards for Sweet Cassava and Bitter Cassava*; (ii) that issues related to provisions of food additives in Codex standards for fresh fruits and vegetables should be considered in the context of the layout; (iii) to inform the Committee on Spices and Culinary Herbs that work on powdered paprika was outside its Terms of Reference; and (iv) that it would be premature to analyse differences between Codex and UNECE standards to determine the need for revision of relevant Codex standards (paras 10, 11, 14, 17, 20, 22, 23-25);
- retained the maturity requirements in the *Standard for Table Grapes* (CODEX STAN 255-2007) (para 48); and
- agreed to continue to discuss a proposed layout for Codex standards for fresh fruits and vegetables based on a draft provided by the Codex Secretariat and the recommendations on a number of key issues provided in a separate document (paras 67-69 and Appendix X).

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INTRODUCTION

1. The Codex Committee on Fresh Fruits and Vegetables (CCFFV) held its 18th Session in Phuket (Thailand) from 24 to 28 February 2014, at the kind invitation of the Governments of Mexico and Thailand. The Session was chaired by Mr Alberto Ulises Esteban Marina, Director General, General Bureau of Standards, Ministry of Economy of Mexico and co-chaired by Mr Pisan Pongsapitch, Deputy Secretary General, National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives of Thailand. The Session was attended by 37 Member countries, one Member Organization and 3 Observers from 1 international organisation. The list of participants is given in Appendix I.

OPENING OF THE SESSION

2. Mr Alberto Ulises Esteban Marina, Chairperson of the CCFFV, welcomed the participants and highlighted the importance of standardisation as a way of facilitating international trade through the elimination of technical barriers. The Chairperson also mentioned that within the globalised world, participating in the development of Codex standards help to ensure public health and fair trade practices. The Chairperson reaffirmed the commitment of the CCFFV to assist countries to meet the challenges due to the increasing world demand of food.

3. Mr Somkeit Sangkaosuthiruk, Vice Governor of Phuket Province, welcomed the participants and thanked the Mexican and Thai Secretariats for having chosen Phuket as the venue of the 18th CCFFV. The Vice Governor noted that Phuket was not only famous for its natural attractions but also for the agricultural production, in particular pineapple and cashew nut, which were an important part of the economy of the region. He wished the delegates great success in their deliberations and encouraged them to find some time to enjoy the food, the culture and the handicraft of the Phuket region.

4. Mr Hiroyuhi Konuma, FAO Assistant Director General and Regional Representative for Asia and the Pacific, congratulated Mexico and Thailand for hosting the session, highlighting that it was the first session of the CCFFV held outside Mexico. Mr Konuma said that the global demand for fruits and vegetables would create new opportunities for poor farmers in developing countries and highlighted the important role of Codex standards to improve food safety and quality and facilitate market access. He informed the Committee of the FAO capacity building activities to promote food quality and safety and Codex activities.

5. Dr Dubravka Selenic Minet, Medical Officer, WHO Country Office for Thailand, highlighted the importance of the Asian region in the food trade and the significant increase of food production over the years in the region. Dr Dubravka noted the growing recognition among countries of the importance of Codex in protecting consumers' health and ensuring fair practices in the food trade. She highlighted the assistance that WHO, in collaboration with FAO, are providing to countries to enable them to take full advantage of Codex activities and the support of the Codex Trust Fund for effective participation of developing countries in the work of Codex.

6. Mr Jorge Chen Charpentier, Ambassador Extraordinary and Plenipotentiary of Mexico to the Kingdom of Thailand, in welcoming the delegates stated that continuous efforts are required to make a greater diffusion of standards throughout the world. Mr Chen Charpentier noted the importance of including more countries in standardisation activities and emphasised the need for the inclusion of emerging economies and more balanced participation in this work

7. Dr Jirawan Yamprayoon, Deputy Permanent Secretary, Ministry of Agriculture and Cooperatives, Kingdom of Thailand, welcomed the delegates to Thailand. In her opening remarks, Dr Yamprayoon emphasised the importance of Codex in setting up standards to ensure food safety and fair practices in the food trade as well as the important support of CCFFV work to the fast growing global trade of fresh fruits and vegetables. In concluding, she mentioned the significance of Codex standards for fresh fruits and vegetables in facilitating the global movement of quality fresh fruits and vegetables and wished the delegates a pleasant stay and successful meeting in Phuket.

Division of Competence

8. The Committee noted the division of competence¹ between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda Item 1)²

9. The Committee adopted the Provisional Agenda as the Agenda for the Session and agreed to establish an in-session Working Group, chaired by Australia with the assistance of India and the United States of America, to: (i) Prioritise new work proposals submitted in reply to CL 2013/21-FFV; and (ii) Revise, if necessary, project documents for those proposals with higher priority, taking into account the *Criteria for the Establishment of Work Priorities* and the *Guidelines on the Application of the Criteria for the Establishment of Work Priorities (Criteria Applicable to Commodities)*³ and the status of work of the Committee. The Delegation of India expressed interest for the development of a new standard for date palm.

¹ CRD 1 (Annotated Agenda – Division of competence between the European Union and its Member States).

² CX/FFV 14/18/1.

³ Procedural Manual of the Codex Alimentarius Commission, Section II Elaboration of Codex Standards and Related Texts.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2a)⁴

10. The Committee noted decisions and discussions of the 36th Session of the Commission (July 2013) concerning its work and that specific issues raised by the Commission would be considered under relevant agenda items. In particular, the following was noted: final adoption of the draft Standard for Avocado and the reservation of Thailand on decay (Agenda Item 10); the adoption of the proposed draft Standard for Golden Passion Fruit at Step 5 (Agenda Item 3); the approval of new work on a Standard for Okra (Agenda Item 5); and the request of the Commission to submit a clear project document on new work on a Standard for Ware Potatoes with a well defined scope (Agenda Item 7).

11. The Committee further noted information concerning the work of the Committee on Food Additives (CCFA) on food additive provisions for fresh fruits and vegetables in the *General Standard for Food Additives* (CODEX STAN 192-1995) (GSFA) arising from the 45th CCFA (March 2013) and the issues related to the provisions of food additives in the standards for fresh fruits and vegetables which would be considered in the context of the discussion on the layout (Agenda Item 10).

12. The Committee considered other matters arising from the 36th Session of the Commission and other Codex committees as follows:

Hydrocyanic acid in cassava and cassava products

13. The Committee noted that the Commission agreed to discontinue work on the development of maximum levels (MLs) for hydrocyanic acid (HCN) in cassava and cassava products. The Committee further noted that following this decision, the Commission agreed to align the section on contaminants of the *Standard for Sweet Cassava* (CODEX STAN 283-2003) with the corresponding section of the *Standard for Bitter Cassava* (CODEX STAN 300-2010) by referring the MLs for HCN to the national legislation of the importing country.

14. The Committee also noted that the Commission had adopted the *Code of Practice for the Reduction of Hydrocyanic Acid (HCN) in Cassava and Cassava Products* (CAC/RCP 73-2013). In view of this, the Committee agreed to add a reference to this Code in the section on contaminants of the standards for sweet cassava and bitter cassava.

New work on paprika

15. The Committee considered the request of the 1st Session of the Committee on Spices and Culinary Herbs (CCSCH) (February 2014) to clarify if paprika was in the workplan of CCFFV and the Committee on Processed Fruits and Vegetables (CCPFV) and noted that CCSCH would consider the proposal for new work on paprika at its 2nd Session in light of the CCFFV and CCPFV advice.

16. Delegations noted that paprika was not a fresh product and therefore, it was outside the CCFFV mandate. They also noted that the *Standard for Chilli Peppers* (CODEX STAN 307-2011) applied to commercial varieties of chilli peppers grown from *Capsicum* spp. of the Solanaceae family to be supplied fresh to the consumer, while chilli peppers for industrial processing were excluded. They were of the view that work on dried chilli peppers was in the purview of CCPFV while work on powdered paprika was in the purview of CCSCH. It was also suggested that the proposal for new work should clarify that the standard apply to the powdered paprika as an industrial product.

Conclusion

17. The Committee agreed to inform CCSCH that CCFFV addresses fresh fruits and vegetables and that work on powdered paprika was outside its mandate.

Other Matters

18. The Committee further noted that CCSCH would meet every 18 months and that, in planning its schedule the Committee will give due consideration to ensure a suitable interval with the sessions of CCFFV, thus allowing participation of delegations in both meetings.⁵

MATTERS ARISING FROM OTHER INTERNATIONAL ORGANISATIONS ON THE STANDARDISATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 2b)⁶

19. The Committee noted the information provided by the Observer from UNECE and the Observer from the OECD on main issues of interest to its work arising from sessions of the UNECE Working Party on Agricultural Quality Standards and its Specialized Section on Standardization of Fresh Fruit and Vegetables and the Plenary Meeting of the OECD Scheme for the Application of International Standards for Fruit and Vegetables subsequent to the last session of the Committee as follows:

⁴ CX/FFV 14/18/2; CX/FFV 14/18/2 Add.1.

⁵ REP14/SCH, para 29.

⁶ CX/FFV 14/18/3; CRD 4 (Mexico).

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UNECE)

20. The Observer from UNECE informed the Committee on new and revised UNECE standards that had been adopted by the Working Party in 2012 and 2013. In addition, explanatory brochures (pineapples and fresh chilli peppers) have been completed and work has started on a brochure for persimmons. The Observer also reported on a recently launched project for capacity building that was being undertaken in cooperation with the FAO Office for Europe and Central Asia. The first activity under this project was planned for September 2014 in the former Yugoslav Republic of Macedonia.

Revision of UNECE standards relevant to the work of the CCFV

21. The Committee recalled that at its 17th Session it had decided to discuss issues on the possible revision of Codex standards in light of the revision of corresponding UNECE standards on the basis of relevant information provided by the UNECE Secretariat at this Session⁷. The Committee noted that UNECE had prepared a detailed comparison of the differences between four recently revised UNECE standards (chili peppers, mangoes, tomatoes and pineapples) and the corresponding Codex standards, as shown in the Annex to Part I of CX/FFV 14/18/3.

22. The Committee thanked the UNECE Secretariat for the information provided but agreed that it would be premature to analyse these differences to determine the need for revision of the above-mentioned Codex standards as countries needed more time to familiarise themselves with the revised UNECE standards and in view of the work schedule of the Committee.

ORGANISATION FOR ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

23. The Observer from OECD informed the Committee on actions and activities implemented in 2012 and 2013. The Observer highlighted the willingness of the OECD Scheme to maintain and further strengthen collaboration and cooperation with CCFV on complementary activities to the standardisation work of the Committee.

24. The Observer noted that the 72nd Plenary Meeting of the OECD Scheme (December 2013) agreed to apply the Codex *Standard for Pomegranate* (CODEX STAN 310-2013) and, working closely with the Codex Secretariat and Codex members, developed an OECD Explanatory Brochure on Pomegranate in 2013, the first OECD brochure based on a Codex standard.

25. In this regard, the Observer noted a Special Event on Pomegranate⁸, organised by the OECD and Codex Secretariats during the current Session, to launch the OECD brochure on pomegranate and provided delegates with information on OECD and Codex work in the area of fruits and vegetables. The Observer further noted that the Special Event would provide a good opportunity for CCFV delegates to discuss possible future collaboration and areas of cooperation for Codex and OECD.

UNECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)⁹

26. The Committee noted that UNECE texts were made available as references for the development of corresponding Codex standards, as directed by the Executive Committee. The Committee agreed that the UNECE layout would be taken into account when discussing Agenda Item 10.

DRAFT STANDARD FOR GOLDEN PASSION FRUIT (Agenda Item 3)¹⁰

27. The Committee noted that the Commission had adopted the standard at Step 5 with the scope limited to golden passion fruit, as originally proposed, while noting that any delegation could make comments on proposals regarding the inclusion of other species of passion fruit at the present session of the CCFV.

28. The Committee recalled that the possibility to enlarge the scope to other species of passion fruit widely traded, such as purple and yellow passion fruit, was discussed at its last session, however no consensus could be reached on this matter. The Committee also noted that several members raised this issue at the 2013 sessions of the Executive Committee and the Commission where the question was put back to the Committee for further consideration.

29. Delegations in favour of limiting the scope of the standard to golden passion fruit indicated that good progress had been made on the technical issues pertaining to golden passion fruit and that the enlargement of the scope to cover other traded species of passion fruit could delay the finalisation of the standard. They also noted those instances where the Committee had elaborated single standards for various citrus fruit (e.g. orange, grapefruit, pummelo, etc.) and cassava (i.e. bitter and sweet varieties).

30. Delegations in support of expanding the scope of the standard to cover other widely traded species of passion fruits indicated that this would ensure a more efficient use of the Committee's time and resources by avoiding the revision of the standard in the upcoming years; that a general standard for passion fruit would be more user-friendly and easier to implement; that trade of golden passion fruit represented no more than 10% of the trade in this produce; that the enlargement of the scope would not envisage a lot of changes and thus further delays in the completion of the standard; and that the scope should be at least extended to the two most traded species i.e. purple and yellow passion fruits, which together with golden passion fruits represented approximately 90% of the trade in this produce.

⁷ REP13/FFV para 127.

⁸ CRD 19 (Outcomes of the Special Event on Pomegranate).

⁹ CX/FFV 14/18/4.

¹⁰ CX/FFV 14/18/5 (rev); CX/FFV 14/18/5 Add.1 (Comments at Step 6 - Australia, Costa Rica, Egypt and Kenya); CRD 4 (Mexico); CRD 5 (Philippines); CRD 6 (European Union); CRD 9 (Indonesia); CRD 11 (Dominica); CRD 12 (Ghana); CRD 13 (Brazil); CRD 16 (Report of in-session Working Group on Passion Fruit).

31. Based on the above discussion and written comments received, the Committee agreed to broaden the scope of the standard and to establish an in-session Working Group, led by the United States of America, to revise those sections of the standard to accommodate other species of passion fruit, in particular the yellow and purple species.

32. Following the deliberations of the WG, the Committee agreed with the amendments proposed, which mainly affected the sections on scope (inclusion of purple and yellow species and their hybrids); minimum requirements (presence of the stalk - exception for golden passion fruit and presence of surface depression - relevant to golden passion fruit); sizing (introduction of other sizing methods to reflect current trading practices while providing for flexibility in the application of different sizing methods); labelling (name of the produce (retail/non-retail packages) – inclusion of names for the two additional species as well as commercial identification – declaration of different sizing methods); and deletion of the term “golden” where appropriate.

33. As regards the sizing tables, the Committee agreed to apply the same approach as in other standards for fresh fruits and vegetables to avoid gaps in the calibre ranges (use of equal/less/greater-than symbols). The Committee further agreed to retain the minimum size of 56 mm for golden passion fruit to reflect current trading practices and not to define a maximum and minimum size for other species of passion fruit to allow for innovation in agricultural (breeding) practices. In this regard, it was noted that the standard should reflect current industry and trading practices in order to avoid unfair trade practices and that the standard could be revised in light of developments in science and technology to reflect such new practices on the market.

Conclusion

34. The Committee noted that all comments had been addressed and no outstanding issues remained and therefore agreed that the document was ready to progress in the Step Procedure.

STATUS OF THE DRAFT STANDARD FOR GOLDEN PASSION FRUIT

35. The Committee agreed to forward the renamed draft Standard for Passion Fruit for adoption at Step 8 by the Codex Alimentarius Commission (Appendix II).

PROPOSED DRAFT STANDARD FOR DURIAN (Agenda Item 4)¹¹

36. The Delegation of Thailand, as lead country, provided a summary of the Electronic Working Group (EWG) work on the standard for durian and highlighted key issues of discussion and revisions made to the document.

37. The Committee considered the document section by section, noted comments and made the following decisions:

- Proposals for changes in terminology related to common provisions applying across Codex standards for fresh fruits and vegetables would be considered when discussing the layout under Agenda Item 10;
- *Section 2.1 (Minimum Requirements)* - the provision on the presence or absence of the peduncle was revised to indicate that the peduncle must always be present as a sign of proper handling and good quality. In addition, the peduncle might be trimmed in accordance with trading practices as long as it remains intact;
- *Section 2.1 (Minimum Requirements)* – reference to the particular smell of durians was introduced in a footnote to the indent related to the absence of foreign smell and/or taste to avoid rejections at the inspection point. It was clarified that durians developed different aromas across the ripening process, and that inspectors should not confuse the normal smell of the product with the provisions on foreign smell or taste;
- *Section 2.1.1 (“Extra” Class)* – provisions for defects that must not affect the pulp were included for consistency with corresponding provisions in Classes I and II;
- *Sections 2.2.2 and 2.2.3 (Classes I and II)* – causes of defects were removed as inspectors check defects and not their causes;
- *Sections 3 (Sizing) and 6.2.4 (Commercial Identification)* – alternative provisions for sizing by count were introduced in accordance with trading practices, hence consequential amendments were made to section 6.2.4;
- *Section 4.2 (Sizing Tolerances)* – clarification on the use of 20% as opposed to 10% sizing tolerances was provided in view of the size of durians (very big fruits) and the package (normally 5-6 fruits per carton) for which the maximum tolerances of 10% above or below the size indicated on the package would not be practical;
- *Annex* – the Annex was deleted as definitions for “pulp”, “hard pulp”, “tip burn” and “water core/wet core” were no longer necessary since related provisions in the standard were removed.

Conclusion

38. The Committee noted that all comments had been addressed and that no outstanding issues remained and therefore agreed that the document was ready to progress in the Step Procedure.

¹¹ CX/FFV 14/18/6; CX/FFV 14/18/6 Add.1 (Comments at Step 3 - Egypt and Kenya); CRD 4 (Mexico); CRD 5 (Philippines); CRD 6 (European Union); CRD 8 (Thailand); CRD 9 (Indonesia); CRD 15 (Malaysia).

STATUS OF THE PROPOSED DRAFT STANDARD FOR DURIAN

39. The Committee agreed to forward the proposed draft Standard for adoption at Step 5/8 (with omission of Steps 6/7) by the Codex Alimentarius Commission (Appendix III).

PROPOSED DRAFT STANDARD FOR OKRA (Agenda Item 5)¹²

40. The Delegation of India, as lead country, provided a summary of the EWG work on the standard for okra and highlighted key issues of discussion and revisions made to the document.

41. The Committee considered the document section by section, noted comments and made the following decisions:

- Proposals for changes in terminology related to common provisions applying across Codex standards for fresh fruits and vegetables would be considered when discussing the layout under Agenda Item 10;
- *Section 2.1 (Minimum Requirements)*
 - o provisions for wholeness were revised to indicate that the peduncle must have a clean cut in recognition of trade practices ensuring hygiene and quality of okras; the length of the peduncle was not indicated to encompass different varieties of okra; "intact tips" was deleted as covered by the term "whole",
 - o provisions for "sufficient development" were deleted as more related to maturity requirements,
 - o provisions for freshness were included as an important quality indicator,
 - o provisions for bruises were deleted as they contradict provisions in Classes I and II which allow certain percentage of bruising on the surface area,
 - o provisions for cracks were deleted as they contradict minimum requirements on the wholeness and soundness of the produce.
- *Section 2.1.1 (Maturity Requirements)* – the reference to "maturity" was deleted as for this product, it is more appropriately referred to as "sufficiently developed"; an indication of "not fibrous" was added as a clear characteristic of appropriate maturity of okra while other related terms such as "soft seeds", "tender(ness)", etc. were discussed but not considered suitable to properly qualify maturity;
- *Section 2.1.1 ("Extra" Class)* – the section was amended to indicate that firmness applied to the entire fruit while other alternative terms such as "turgid", "tender", etc. were discussed but considered not appropriate or not applicable to all varieties of okra;
- *Sections 3 (Sizing), 5.1 (Uniformity) and 6.2.4 (Commercial Identification)*
 - o provisions for sizing were revised to reflect that okras are sized by length and that the sizing table was a guide for voluntary application in view of the diverse sizes associated with okra varieties; however, in order to make the table as inclusive, clear and practical as possible, the size codes and length ranges were adjusted to cover smaller varieties, besides, the length ranges were adjusted to avoid overlaps and reduced to facilitate measurement,
 - o provisions for commercial identification were revised to address labelling when using a different sizing table.

Conclusion

42. The Committee noted that all comments had been addressed and that no outstanding issues remained and therefore agreed that the document was ready to progress in the Step Procedure.

STATUS OF THE PROPOSED DRAFT STANDARD FOR OKRA

43. The Committee agreed to forward the proposed draft Standard for adoption at Step 5/8 (with omission of Steps 6/7) by the Codex Alimentarius Commission (Appendix IV).

REVIEW OF THE MATURITY REQUIREMENTS IN THE STANDARD FOR TABLE GRAPES (Agenda Item 6)¹³

44. The Delegation of the United States of America, as lead country of the EWG on table grapes provided a summary of the evaluation of the OIV proposal on the opportunity to revise the maturity requirements in the *Standard for Table Grapes* (CODEX STAN 255-2007). The report included a summary of the evaluation of the EWG members of the OIV's proposal in accordance to the three questions laid out by the 17th CCFFV, i.e. (i) OIV requirements meet countries national or domestic industry needs; (ii) ease of application of the proposed requirements during the inspection process; and (iii) need to change Section 2.1 Minimum Maturity Requirements of the *Standard for Table Grapes*.

45. The Committee noted that there were different views in the responses of the EWG members to the three questions and therefore the conclusion of the EWG was to leave the minimum maturity requirements in the Standard unchanged.

¹² CX/FFV 14/18/7; CX/FFV 14/18/7-Add.1 (Comments at Step 3 – Egypt and Kenya); CRD 4 (Mexico); CRD 5 (Philippines); CRD 6 (European Union); CRD 8 (Thailand); CRD 11 (Dominica); CRD 12 (Ghana); CRD 15 (Malaysia).

¹³ CX/FFV 14/18/8; CRD 4 (Mexico); CRD 6 (European Union); CRD 7 (Chile); CRD 9 (Indonesia).

Discussion

46. Delegations endorsed the findings/recommendations of EWG not to reopen the discussion on maturity requirements in the Standard, which had taken many years of discussion in the Committee. They noted that there was no evidence that the current requirements pose impediments to trade and were of the view that the Committee should focus its work on products for which there was no standard.

47. The Observer from OIV thanked the Committee for having established the EWG to consider their proposal. Noting some comments raised during the EWG discussion, the Observer clarified that OIV was an intergovernmental organisation with Observer status in Codex for many years and that OIV standards were adopted by consensus by OIV members, which were also Members of Codex. Referring to the CCFFV discussion, the Observer was of the opinion that the two different sets of maturity requirements in the OIV and Codex standards would require harmonisation in the future. The Observer reiterated the willingness of OIV to continue to actively participate and contribute to Codex activities.

Conclusion

48. The Committee agreed to retain the minimum maturity requirements in the *Standard for Table Grapes*.

PROPOSAL FOR NEW WORK ON A STANDARD FOR WARE POTATO (Agenda Item 7)¹⁴

49. The Committee recalled the discussion on the opportunity and feasibility to initiate new work on a standard for ware potato held at the 17th CCFFV (September 2012), 67th CCEXEC (July 2013) and 36th CAC (July 2013). The Committee also recalled the request of the Commission to submit a project document with a well-defined scope, i.e. within the scope of the CCFFV work, for consideration at the next sessions of the Executive Committee and the Commission (2014) including the request to issue a circular letter in accordance with the format of a project document.

50. The Committee noted that the Delegation of India had prepared a revised project document in order to facilitate the discussion at the present session. The revision was based on the comments made at CCFFV, CCEXEC, CAC and those submitted in reply to CL 2013/21-FFV. The revised project document clarified that the purpose of the new work was to develop a commodity standard addressing essential quality provisions as well as safety issues by cross-referencing relevant Codex safety texts developed by horizontal committees.

Discussion

51. The Committee took note of the following views and concerns: the need for developing countries to develop minimum safety and quality requirements for ware potatoes; the standard could result in trade restrictions especially for those countries that already operate under well-established practices; the project document needed further consideration as it included some incorrect data/information or not sufficiently supported statements; no specific trade issues had been identified that could be solved through the development of an international quality standard; and it would be a difficult and a time-consuming exercise to develop and find agreement on a standard relating to a produce with broad differences in marketing and industry practices across the world.

52. The Committee recognised that there was no objection to initiate new work on a standard for ware potato subject to revision of the project document. The Committee therefore agreed to establish an in-session Working Group, led by India and co-chaired by France, to revise the project document based on the written comments submitted and those presented in Plenary. Following the discussion of the in-session WG, the Committee considered the revised project document and made a few additional refinements to strengthen the rationale for the new work.

Conclusion

53. The Committee agreed to request the Commission to approve new work on a Standard for Ware Potato and to forward the revised project document to the Executive Committee for critical review (Appendix V).

54. The Committee also agreed to establish an electronic working group, led by India and co-chaired by France and working in English only, to prepare, subject to approval by the Commission, a proposed draft standard for circulation for comments at Step 3 and consideration at its next session.

PROPOSALS FOR NEW WORK ON STANDARDS FOR FRESH FRUIT AND VEGETABLES (Agenda Item 8)¹⁵

55. The Delegation of Australia, as lead country of the in-session Working Group, provided a summary of the review and assessment against the *Criteria for the Establishment of Work Priorities* of the proposals for new work. The Delegation noted that the WG had considered the proposals for garlic (Mexico), aubergines (India) and kiwifruit (Iran) and assigned equal highest priority to aubergine and garlic and second priority to kiwifruit. The Committee also noted that the WG had not discussed late project documents or expressions of interest in the development of new standards.

¹⁴ CL 2013/21-FFV (Request for comments on new work for a standard for ware potato); CX/FFV 14/18/9; CX/FFV 14/18/9-Add.1 (Comments in reply to CL 2013/210-FFV – Costa Rica, Egypt and Kenya); CRD 4 (Mexico); CRD 5 (Philippines); CRD 7 (Chile); CRD 10 (Bolivia); CRD 18 (Report of in-session Working Group on New Work on Ware Potato).

¹⁵ CX/FFV 14/18/10 (rev); CX/FFV 14/18/10 Add.1; CX/FFV 14/18/10 Add.2; CRD 2 (Mexico); CRD 3 (India); CRD 4 (Mexico); CRD 7 (Chile); CRD 8 (Thailand); CRD 9 (Indonesia); CRD 14 (New Zealand); CRD 17 (Report of the in-session Working Group on New Work Priorities).

Conclusion

56. The Committee endorsed the recommendations of the WG and agreed to:
- request the Commission to approve new work on standards for garlic, aubergines and kiwifruit, in view of the finalisation of work on passion fruit, durian and okra;
 - forward the respective project documents to the Executive Committee for critical review (Appendices VI, VII and VIII); and
 - establish the following EWGs to prepare, subject to the approval of the Commission, proposed draft standards for circulation for comments at Step 3 and consideration at its next Session:
 - o Garlic, led by Mexico and working in English and Spanish,
 - o Aubergine, led by India and working in English only, and
 - o Kiwifruit, led by New Zealand and co-chaired by Iran, and working in English only.
57. The Committee invited those countries, which had submitted late project documents, e.g. Indonesia on shallots, or expressed interest in the development of new standards at this session, e.g. India on date palm, to submit their proposals accompanied by project documents within the deadline requested in the CL on "Proposals for new work on fresh fruits and vegetables" attached to this report for consideration at the 19th CCFV.

REVIEW OF THE TERMS OF REFERENCE OF THE COMMITTEE ON FRESH FRUITS AND VEGETABLES (Agenda Item 9)¹⁶

58. The Delegation of Japan, as lead country of the electronic Working Group on the review of the Terms of Reference of the CCFV, summarised key points of discussions and drew the attention of the Committee to the conclusions in Part IV of CX/FFV 14/18/11 and the proposed revisions to the Terms of Reference in Appendix C of the same document.
59. The Committee considered removing the reference to UNECE in point (b) of its Terms of Reference and noted the following views in this regard: the Terms of Reference should be harmonised with those of other commodity committees which do not mention any specific international organisation; a general reference to other international organisations would also encompass UNECE and provide more scope and opportunities to the work of CCFV; cooperation with other international organisations should ensure that there is no duplication of standards and related texts and that they follow the same broad format; and harmonisation of standards was essential to facilitate standards implementation at national level and to ensure fair trade practices.
60. The Observer from UNECE stated that, even though the Terms of Reference of the CCFV might no longer include a specific reference to her organisation, UNECE remained committed, in addition to avoiding duplication, to positive, proactive cooperation in a spirit of support and of providing better service by building upon each organisation's experience and strengths. The Observer also clarified UNECE was part of the UN system, and encourages inputs to its standards from all interested UN member States, on an equal basis. UNECE standards are used on a voluntary basis and sometimes countries (like the Russian Federation, Ukraine and others) as well as country groupings (like the European Union) reference or reflect these standards in their legislation or regulations.

Conclusion

61. The Committee agreed to remove the reference to UNECE from its Terms of Reference and to amend the point related to cooperation with other international organisations to avoid duplication in the standards development process.
62. The Committee agreed to submit the revised Terms of Reference to the Codex Alimentarius Commission, through the Committee on General Principles, for adoption (Appendix IX).

PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 10)¹⁷

63. The Committee noted that this item has been on the Agenda of the Committee for several sessions and noted the following views in relation to the need to have a layout for Codex standards for fresh fruits and vegetables: the layout would assist in identifying those essential quality provisions that should be covered by Codex standards for fresh fruits and vegetables to facilitate the standards development process and ensure fair trade practices; the layout should reflect current agricultural, industry and marketing practices without limiting future innovation; the current layout contains prescriptive provisions in terms of language and requirements that had delayed completion of standards in the past and should therefore be reduced, simplified and/or replaced by overarching and flexible provisions; the layout should provide a common format and language to facilitate the implementation of Codex standards; the layout should take into account other layouts developed by international organisations to facilitate harmonisation of international standards; the layout should identify industry and marketing practices worldwide and apply them by using a common approach and language; the layout should not be too detailed in order to facilitate the inclusion of provisions proper to the produce; a glossary of terms could facilitate interpretation of the terms/provisions in Codex standards for fresh fruits and vegetables.

¹⁶ CX/FFV 14/18/11; CRD 4 (Mexico).

¹⁷ REP12/FFV Appendix VII; CX/FFV 14/18/12 (Comments in reply to CL 2012/29-FFV - Australia, Colombia, Kenya and United States of America); CRD 4 (Mexico); CRD 5 (Philippines); CRD 7 (Chile); CRD 8 (Thailand).

64. The Committee also noted that the current structure of Codex standards for fresh fruits and vegetables follows the UNECE layout for those provisions concerning quality and the *Format of Codex Commodity Standards* for those provisions concerning safety, as recommended by the Commission in pursuance of the terms of reference of the CCFFV to cooperate with other standards organisations to avoid duplication of work and that the standards follow the same broad format.

65. The Committee further noted that the development of a glossary was considered at previous sessions and discontinued in view of the existence of relevant international documents and the CCFFV ongoing work on the layout. In addition, the usefulness of such a document was not clear and its development was considered a time-consuming exercise that might affect the standards development.¹⁸

66. The Committee further noted that key issues that should be looked at in the layout related to the principles and nature of the layout (introductory statement); use of qualifiers in provisions for Codex standards (e.g. “practically”, “slight”, etc.); point of application of the standards (perishable nature of fresh products and the need for quality tolerances); approach to sizing methods / provisions vis-à-vis uniformity of the product in the package (due consideration given to the need of developing countries in building-up national regulations based on Codex standards); uniformity vis-à-vis allowance of mixtures of varieties and other quality attributes in the same package (consideration of new packaging technologies and scope / application of the term “package”); food additive provisions in Codex standards for fresh fruits and vegetables vis-à-vis the ongoing work of CCFA on the GSFA¹⁹.

Conclusion

67. In order to address the issues identified above and any other relevant matters, the Committee agreed to establish an EWG, led by the United States of America and co-chaired by Germany and working in English only, with the following mandate:

The EWG will examine what needs to be changed in the proposed layout for Codex standards for fresh fruits and vegetables and make proposals for changes, including:

- The introductory statement in relation to the nature of the produce;
- Point of application of the standard (quality tolerances);
- Sizing provisions;
- Uniformity provisions;
- How to approach food additives for fresh fruits and vegetables; and
- The need for a glossary.

In doing this work, the EWG will take into consideration the *Codex Format for Commodity Standards* (as laid down in the Procedural Manual) and the Standard Layout for UNECE Standards for Fresh Fruits and Vegetables and those developed by other international organisations.

68. The Committee noted that the current proposed layout will be attached to the report of this session (Appendix X) and that this together with the document containing the recommendations and proposals of the EWG will constitute the working documents for the discussion of the layout at the 19th CCFFV.

69. The Committee also noted that the Codex Secretariat will provide relevant documents to the EWG e.g. background document on point of application of Codex standards for fresh fruits and vegetables including quality tolerances at import/export control points (CX/FFV 11/16/10) presented at the 16th CCFFV (May 2011).

OTHER BUSINESS (Agenda Item 11)

70. The Committee noted that there was no other business to consider.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)

71. The Committee noted the kind offer of the Delegation of South Africa to host a future session of the CCFFV. The Chairperson of the Committee thanked South Africa for the offer and expressed his interest in looking into the possibility to co-host a future session of the Committee in South Africa. The Chairperson indicated that both Governments of Mexico and South Africa would be liaising to start negotiations on this matter.

72. The Committee noted that the Codex Alimentarius Commission encouraged co-hosting arrangements and that Activity 3.1.2 of the Strategic Plan 2014-2019 aimed at encouraging the use of partnership initiatives, such as co-hosting of committees, to increase effectiveness of participation of developing countries in the work of Codex.

73. The Committee was informed that the 19th Session of the Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in approximately 18 months. The exact time and venue would be determined by the host Government in consultation with the Codex Secretariat.

¹⁸ ALINORM 95/35, para 108, ALINORM 10/33/35 110.

¹⁹ REP13/FA, paras 79-85.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference REP14/FFV
Draft Standard for Passion Fruit	8	Governments 37 th CAC	Para 35 and Appendix II
Proposed draft Standard for Durian	5/8		Para 39 and Appendix III
Proposed draft Standard for Okra	5/8		Para 43 Appendix IV
Proposed draft Standard for Ware Potato	1/2/3	37 th CAC Electronic Working Group (India and France) Governments 19 th CCFFV	Para 53 and Appendix V
Proposed draft Standard for Garlic	1/2/3	37 th CAC Electronic Working Group (Mexico) Governments 19 th CCFFV	Para 56 and Appendix VI
Proposed draft Standard for Aubergines	1/2/3	37 th CAC Electronic Working Group (India) 19 th CCFFV	Para 56 and Appendix VII
Proposed draft Standard for Kiwifruit	1/2/3	37 th CAC Electronic Working Group (New Zealand and Iran) 19 th CCFFV	Para 56 and Appendix VIII
Minimum maturity requirements for table grapes (Standard for Table Grapes – CODEX STAN 255-2007)	---	---	Para 48
Proposals for new work for Codex standards for fresh fruits and vegetables	---	Governments 19 th CCFFV	ALINORM 10/33/35, para 121 REP14/FFV, para 57
Review of the Terms of Reference of the Committee on Fresh Fruits and Vegetables	---	28 th CCGP 37 th CAC	Paras 61-62 and Appendix IX
Proposed layout for Codex standards for fresh fruits and vegetables	---	19 th CCFFV	Paras 67-68 and Appendix X

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APPENDIX II**DRAFT STANDARD FOR PASSION FRUIT****(At Step 8)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of passion fruit from the species golden passion fruit/ sweet granadilla (*Passiflora ligularis* Juss), purple passion fruit (*Passiflora edulis* Sims forma *edulis*), yellow passion fruit (*Passiflora edulis* Sims forma *flavicarpa*) and their hybrids grown from the Passifloraceae family, to be supplied fresh to the consumer after preparation and packaging. Passion fruits for industrial processing are excluded

2. PROVISIONS CONCERNING QUALITY**2.1 MINIMUM REQUIREMENTS**

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

- whole;
- fresh in appearance;
- firm;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of any visible foreign matter;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- the stem/stalk should be present. For golden passion fruits, the stalk shall be present to the first knot;
- free of surface depressions- applicable to golden passion fruits;
- free of cracking.

2.1.1 The passion fruits must have reached an appropriate degree of development and ripeness¹ in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the passion fruits 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

Passion fruits are classified into three classes defined below:

2.2.1 "Extra" Class

Passion fruits in this class must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Passion fruits 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:

- a slight defect in shape;
- slight defects of the skin such as scratches, not exceeding more than 10% of the total surface area of the fruit;
- slight defects in colouring.

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

¹ The maturity of passion fruits can be gauged visually from its external colouring and confirmed by examining total soluble solid content, titratable acidity.

2.2.3 Class II

This class includes passion fruits which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the passion fruits retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape including an extension in the zone of the stalk;
- defects of the skin such as scratches or rough skin, not exceeding more than 20% of the total surface area of the fruit;
- defects in colouring.

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

3. PROVISIONS CONCERNING SIZING

Passion fruits may be sized by diameter, count or weight; or in accordance with pre-existing trading practices. When such is the case, the package must be labelled accordingly.

- (A) When sized by count, size is determined by the number of individual fruit per package.
- (B) When sized by diameter, size is determined by the maximum diameter of the equatorial section of each fruit. The following table is a guide and may be used on an optional basis.

Size Code	Diameter range (mm)
A	> 78
B	> 67 - 78
C	> 56 - 67
D	≤ 56*

* The minimum diameter for golden passion fruit is 56 mm

- (C) When sized by weight, size is determined based on the individual weight of each fruit. The following table is a guide and may be used on an optional basis.

Size Code	Weight range (g)
A	> 139
B	> 128 - 139
C	> 122 - 128
D	> 106 - 122
E	> 83 - 106
F	≥ 74 - 83

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 passion fruits 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 passion fruits 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 passion fruits 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 or forms of presentation, 10% by number or weight of passion fruits corresponding to the size immediately above and/or below that indicated on the package.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **UNIFORMITY**

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

5.2 **PACKAGING**

Passion fruits must be packed in such a way as to protect the produce properly. The materials used inside the package must be new², 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.

Passion fruits shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995)*.

5.2.1 **Description of containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the passion fruits. 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 *General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)*, the following specific provisions apply:

6.1.1 **Nature of Produce**

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce: golden passion fruit /sweet granadilla, purple passion fruit, yellow passion fruit and may be labelled as to 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.

6.2.1 **Identification**

Name and address of exporter, packer and/or dispatcher. Identification code (optional)³.

6.2.2 **Nature of Produce**

Name of the produce, golden passion fruit /sweet granadilla, purple passion fruit, yellow passion fruit 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 expressed in accordance with any one of the following methods:

² For the purposes of this Standard, this includes recycled material of food-grade quality

³ 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.

- Count,
 - Size code and range,
 - Size range.
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

PROPOSED DRAFT STANDARD FOR DURIAN**(At Step 5/8)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of durians grown from *Durio* spp., of the Bombacaceae family, to be supplied fresh to the consumer after preparation and packaging. Durians for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY**2.1 MINIMUM REQUIREMENTS**

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

- whole, with the peduncle intact; the peduncle may be trimmed;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and practically free of any visible foreign matter;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste¹;
- free of damage caused by low and/or high temperatures;
- free of cracking.

2.1.1 The durians must have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown and to allow the fruit to reach an appropriate degree of ripeness.

The development and condition of the durians 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

Durians are classified into three classes defined below:

2.2.1 "Extra" Class

Durians in this class must be of superior quality. They must be characteristic of the variety. Each fruit should carry a minimum of 4 fertile locules². Thorns should be well developed with no splitting of thorn end. They must be free of defects, with the exception of very slight defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

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

2.2.2 Class I

Durians in this class must be of good quality. They must be characteristic of the variety. Thorns should be well developed with no splitting end. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and should carry a minimum of 3 fertile locules;
- slight healed defects; the maximum total area should not exceed 10%.

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

2.2.3 Class II

This class includes durians which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above with characteristics of the variety. The following 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:

¹ The pungent smell of the products is not considered foreign.

² Fertile locule means the external appearance of durian locule is visibly fully filled throughout the length of the fruit.

- defects in shape and should carry a minimum of 2 fertile locules;
- healed defects; the maximum total area should not exceed 15%.

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

3. PROVISIONS CONCERNING SIZING

Durian may be sized by weight or count.

(a) When sized by weight, size is determined in accordance with the following table:

Size code	Weight (kg)
1	> 4.0
2	> 3.0 – 4.0
3	> 2.0 – 3.0
4	> 1.0 – 2.0
5	0.5 - 1.0

(b) When sized by count, size is determined by the number of individual fruit per package.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each lot 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 durians 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 durians 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 durians 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, 20% by number or weight of durians corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

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

5.2 PACKAGING

Durians must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, 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.

Durians shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

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 durians. 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 *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

6.1.1 Nature of Produce

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

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)⁴.

6.2.2 Nature of Produce

Name of the 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 weight range or count);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997)

⁴ 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.

APPENDIX IV**PROPOSED DRAFT STANDARD FOR OKRA****(At Step 5/8)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of okra grown from varieties of *Abelmoschus esculentus* (L.) Moench (*syn. Hibiscus esculentus* L.) of the Malvaceae family, to be supplied fresh to the consumer after preparation and packaging. Okra for industrial processing is excluded.

2. PROVISIONS CONCERNING QUALITY**2.1 MINIMUM REQUIREMENTS**

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

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

2.1.1 The development and condition of the okra 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

The okra must be sufficiently developed, not fibrous.

2.2 CLASSIFICATION

Okra is classified in three classes defined below:

2.2.1 "Extra" Class

Okra in this class must be of superior quality. They must be firm and must be characteristic of the variety as regards shape, appearance and development. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Okra in this class must be of good quality. 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:

- a slight defect in shape and development;
- a slight defect in colouring not exceeding 5% of the total surface area;
- slight skin defects such as scars, blemishes, scratches and bruises not exceeding 2% of the total surface area.

2.2.3 Class II

This class includes okra which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the okra retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and development;
- a slight defect in colouring not exceeding 10% of the total surface area;
- skin defects such as scars, blemishes, scratches and bruises not exceeding 5% of the total surface area.

3. PROVISIONS CONCERNING SIZING

Size is determined by the length of the okra (in cm. without peduncle).

The following table is a guide and may be used on an optional basis.

Size Code	Length (cm)
1	2.0 – 4.0
2	> 4.0 – 6.0
3	> 6.0 – 8.0
4	> 8.0 – 10.0
5	> 10

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

4.2 SIZE TOLERANCES

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

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain okra of the same origin, variety 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

Okra must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

Okra shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the okra. 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 *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

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

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to 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)².

6.2.2 Nature of Produce

Name of the produce "okra" if the contents are not visible from the outside. Name of the 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;
- Size (size code or minimum and maximum length in cm). If the size code is different from the Table, it should be labelled accordingly.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

² The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

APPENDIX V**PROJECT DOCUMENT****PROJECT DOCUMENT FOR A STANDARD FOR WARE POTATO****Background**

Ware potato (*Solanum tuberosum*) is a starchy, tuberous crop from the Solanaceae family. Ware potato is a native of the Andes region in South America and said to have been introduced in Europe in the 16th century. Ware potato is a short duration crop capable of producing high yield per unit area per unit time. They bear white, pink, red, blue, or purple flowers with yellow stamens. In general, the tubers of varieties with white flowers have white skins, while those of varieties with colored flowers tend to have pinkish skins. The major species grown worldwide is *Solanum tuberosum* commonly known as potato.

1. Purpose and scope of the standard

The purpose of this work is to establish a worldwide quality standard, facilitate international trade of ware potatoes by addressing essential quality provisions.

The scope of the standard will cover ware potatoes obtained from commercial varieties of *Solanum tuberosum* to be supplied fresh to the consumers after preparation and packaging. Ware potatoes for industrial processing are excluded.

2. Relevance and timeliness

Ware potato is grown in many areas of the world. It is globally traded and is not limited to any particular region and hence justifies the elaboration of an international standard. It is desirable to establish standards covering the quality and labelling in order to have a reference that has been internationally agreed by consensus.

3. Main aspects to be covered

The standard will cover all the normal provisions of a Codex standard for fresh fruits and vegetable. The main aspects relate to the definition of the product, essential quality factors and tolerances, weight or size and proper labelling. This will provide certainty throughout the supply chain of the nature and characteristics of the product and will minimise misleading practices.

4. Assessment against the Criteria for the Establishment of Work Priorities**General criterion**

The elaboration of a standard for ware potato would be beneficial for all countries and aims at ensuring fair practices in the food trade. It is desirable that the quality of the produce meets marketing and trading practices worldwide to take account of consumers' needs across the world as well as minimum requirements of food safety.

Criteria applicable to commodities**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

According to FAO data, the production and trade at a worldwide level has been variable. For 2010, China was the country with the largest cultivated area and production (74.8 million MT), followed by India, Russian Federation, Ukraine, United States of America, Germany and Poland. The production and trade data for last three years is in Annex-I and II respectively. It may be seen from the data that ware potato is produced and traded across the world.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

National standards have been developed by countries e.g. Philippines and India.

In view of the volume and value of trade of ware potatoes, and the number of countries involved, there is significant potential for impediments to trade.

(c) International or regional market potential

As China, India, Bangladesh, France, Belgium and many other countries have increased their production, there is a potential for countries to develop trades in the future. Ware potato comes in different varieties, sizes and colour. Therefore, development of a quality standard for ware potato will help to enhance trade by identifying common quality factors and harmonising them across regions, which are relevant to consumers' health protection and trade facilitation.

(d) Amenability of commodity to standardisation

The characteristics of ware potato, cultivar varieties, composition, quality and packaging all lead to adequate parameters for the standardisation of the product.

Taking into account that technical information is available and certain degree of harmonisation at regional / international levels has already been achieved on certain aspects relevant to consumer's protection and trade facilitation as mentioned in point (b), complementary work to come up with an inclusive standard on this worldwide traded produce should be amenable and necessary to protect consumers' health and ensure fair trade practices. The CCFV provides the global forum for such work.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no Codex commodity standard covering essential quality factors specific to ware potato. The proposed standard will address issues relating to minimum requirements, classes, size, colour, uniformity, packaging etc. General issues relating to safety and labelling will be addressed by cross-referencing relevant Codex safety and labelling texts.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

A single standard for ware potato will cover all varieties of ware potato traded worldwide.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body(ies)

The existing relevant standards, which may be considered while developing the Codex Standard for Ware Potato are:

- UNECE Standard concerning the marketing and commercial quality control of early and ware potatoes, 2011(FFV-52: Early and WarePotatoes-2011);
- OECD Explanatory Brochure for Early and Ware Potatoes;
- ISO 2165:1974 Ware Potatoes - Guide to Storage in its last version of 2008.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex Standard for Ware Potato is in line with the Strategic Objective to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade. This proposal is relevant to Strategic Goal 1 – *Establish international food standards that address current and emerging food issues* and its corresponding Objectives of the Strategic Plan 2014-2019. The proposal is based on scientific considerations and contributes to state the minimum quality requirements for fresh ware potato for human consumption, with the purpose of protecting the consumer's health and achieving fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

The proposal for elaboration of a Codex Standard for Ware Potato is in line with the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables.

7. Identification of any requirement for and availability of expert scientific advice

There is no need foreseen for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies

The existing UNECE, OECD and ISO standards would be considered while developing the standard for ware potatoes including the expertise available in other importing / exporting countries participating in the standardisation of this product in the CCFFV.

9. Proposed timeline for completion of the new work

DATE	PROCEDURES
CCFFV, 2014	India - Presentation of the proposal. CCFFV- Agreement to start new work on a Codex Standard for Ware Potato.
CCEXEC/CAC, 2014	CCEXEC - Critical Review Process: Recommendation to start new work on a proposed draft Standard for ware potato. CAC - Approval of New work. Circulation of draft standard for comments at Step 3.
CCFFV, 2015	CCFFV – Consideration of the proposed draft Standard at Step 4.
CCEXEC/CAC, 2016	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6. Effort will be made for adoption of the standard at Step 5/8 in 2016 depending upon relevant inputs from members.
CCFFV, 2017	CCFFV – Consideration of the draft Standard at Step 7.
CCEXEC/CAC, 2017	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 (Codex Standard for Ware Potato).

Production of Ware Potato

Qty. (in MT)

Country	2009	2010	2011
China	73,281,890	74,799,084	88,350,220
India	34,390,900	36,577,300	42,339,400
Russian Federation	0	0	32,681,500
Ukraine	0	0	24,248,000
United States of America	0	0	19,361,500
Germany	11,617,500	10,201,900	11,800,000
Bangladesh	5,268,000	7,930,000	8,326,390
Poland	0	0	8,196,700
France	7,174,560	7,216,210	8,016,230
Belarus	7,124,980	7,831,110	7,721,040
Netherlands	7,180,980	6,843,530	7,333,470
United Kingdom	0	0	6,115,000
Iran	4,107,630	4,054,490	4,822,140
Turkey	0	0	4,613,070
Egypt	3,659,280	3,643,220	4,338,430
Canada	4,581,120	4,421,770	4,168,180
Belgium	3,296,080	3,455,800	4,128,670
Rest of the world	58,717,490	49,986,498	89,883,782
Total	210,400,410	215,960,912	374,333,722

Source: Food and Agricultural Organisation (FAO).

Annex II

Pattern of International Trade in Ware potato

Qty. (in MT)

Importing country	2010	2011	2012
Netherlands	1,157,069.88	1,801,648.72	1,936,623.17
Belgium	1,298,903.17	1,317,737.72	1,569,195.09
Russian Federation	641,334.01	1,428,137.93	437,453.76
Germany	503,274.90	577,905.49	676,033.53
Spain	721,773.60	584,331.64	637,605.20
Italy	634,976.79	531,857.73	594,420.80
United Kingdom	465,039.57	239,705.15	387,348.85
United States of America	692,114.31	412,562.88	281,185.24
France	385,514.10	376,802.90	369,773.14
Canada	222,389.22	247,691.78	303,559.77
Malaysia	124,489.66	174,022.43	181,919.54
Portugal	278,039.65	251,439.09	333,765.49
Rest of world	2,935,974.60	4,626,745.24	2,298,429.00
Total	10,050,893.46	10,768,939.98	9,907,402.58

Source: UN Comtrade, as reported by the importing countries.

Exporting country	2010	2011	2012
France	2,716,202.97	2,422,075.09	2,624,343.14
Germany	1,349,660.37	1,892,126.60	2,138,548.69
Netherlands	1,130,027.51	1,164,131.89	1,034,173.07
United States of America	393,874.44	410,754.31	477,246.50
Egypt	371,824.45	519,302.34	322,405.08
Canada	739,980.10	477,476.58	300,825.18
Israel	297,310.01	273,600.15	223,414.32
Belgium	579,965.26	553,163.64	624,366.09
Spain	225,102.34	248,954.33	298,997.22
China	163,813.95	263,427.76	228,589.48
United Kingdom	219,938.12	225,276.55	145,475.08
Rest of world	1,862,194.04	1,318,650.72	1,589,019.70
Total	10,050,893.56	10,768,939.98	9,907,402.55

Source: UN Comtrade, as reported by the importing countries.

APPENDIX VI**PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A STANDARD FOR GARLIC****1. Purpose and scope of the standard**

The objective of this standard is to establish quality criteria for garlic, proper labelling, among other relevant points, to protect consumers' health, besides facilitating trade.

This standard applies to bulbs of commercial varieties and types of garlic obtained from *Allium sativum L.*, to be supplied fresh¹ to the consumer after preparation and packaging. Garlic for industrial processing is excluded.

2. Relevance and timeliness

The global trend of garlic production has been increasing in recent years, which can be seen in the table below as reported by FAO from 2005 to 2011.

Year	World consumption of garlic in thousands of tons
2005	15,066
2006	15,323
2007	20,085
2008	22,790
2009	22,010
2010	22,593
2011	23,770

Garlic is one of the most popular culinary species around the world. In fact, it is widely used in Mediterranean and Asian cuisine. Garlic is a product that is consumed both fresh and processed e.g. in paste, in flakes, dehydrated, crushed, etc. The world market for garlic has grown in recent years due to changes in consumer habits. Garlic is currently associated as one of the main ingredients of the so-called Mediterranean diet and the prophylactic and curative qualities of garlic are fully demonstrated.

The per capita consumption has increased worldwide as can be seen in the following table, according to FAO for 2005-2011

Year	Daily per capita consumption (kg / day / person)
2005	0.383
2006	0.389
2007	0.503
2008	0.564
2009	0.538
2010	0.545
2011	0.567

¹ Includes product which has undergone drying of the leafy covering of bulbs (cataphyll) and the peel of cloves, traditionally understood by consumers to be "fresh" garlic. Fully dehydrated garlic, garlic powder and products which have been otherwise processed are not within the scope of this proposal.

A case that can be cited as a precedent for the development of this standard is that Mexico currently represents their interests through the National Committee on Garlic. This Committee is made-up of all stakeholders that are committed to quality and have experience in export to South America and Europe. They also have experience related to the product entering the country, which in some cases have not been the most favourable as the lack of an international standard results in unfair trade practices and consumer misleading information. Mexico has a quality standard for garlic but it is not mandatory so, disadvantages are noted by not having unified international criteria to rate the quality.

3. Main aspects to be covered

The most relevant points that can be considered are those related to the establishment of minimum quality requirements, maturity requirements, definition of quality classes and their tolerances and the section on marking or labelling.

4. Assessment against the Criteria for the Establishment of Work Priorities

General criterion

Relevance to the Codex strategic objectives:

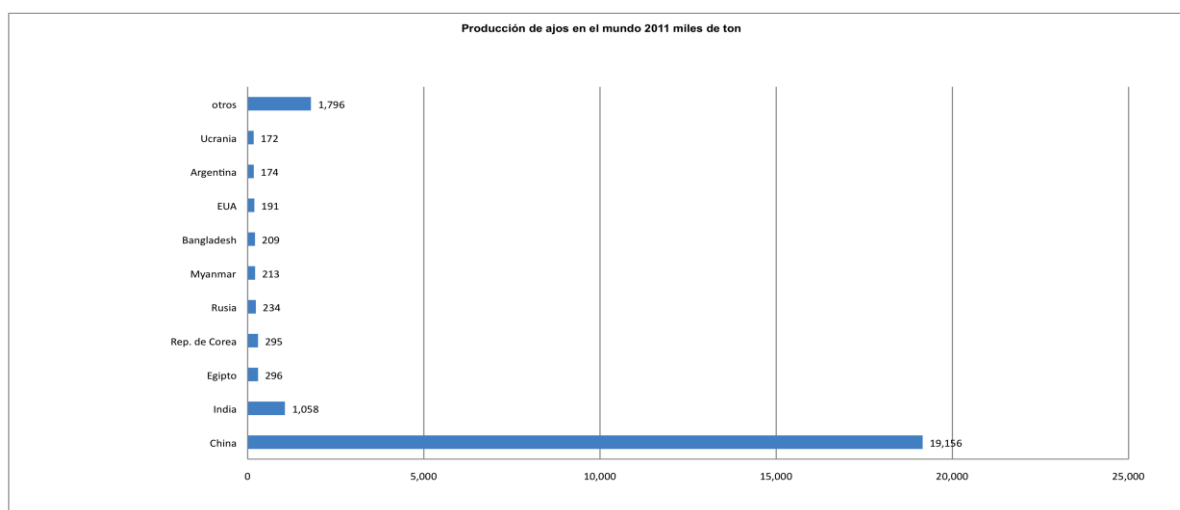
- Protection of consumers by promoting fair trade practices relating to the identification, origin of produce, characteristics according to different regions,
- Standardisation of quality parameters.

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

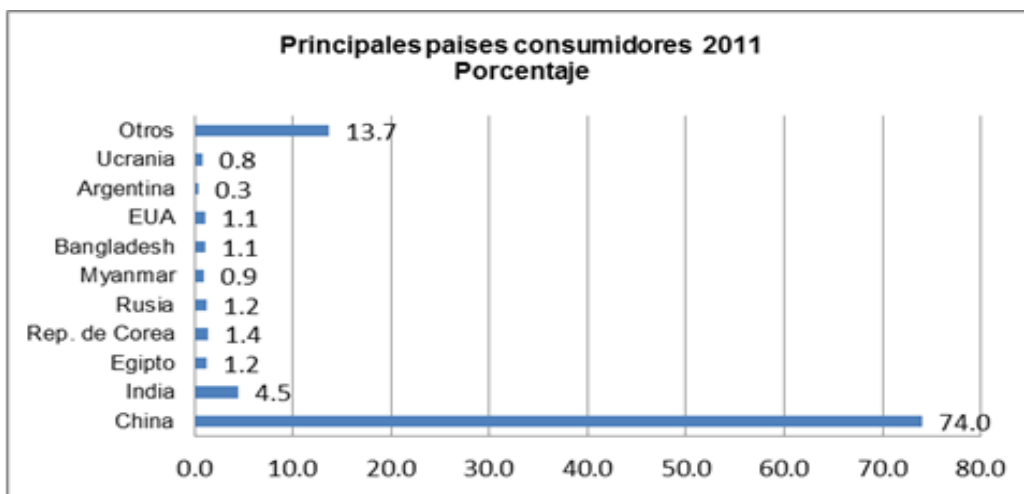
Currently, 103 out of 245 countries are producers of garlic as recorded by the FAO statistics, with a worldwide production for 2011 of 23,769,746 Tons. The volume of production in different countries is presented below, where China stands out with 80.6% of the garlic production worldwide.

According to the FAO statistics, 93.7% of registered countries consume garlic, where China consumes 74% of the world production. The demand from the main garlic consuming countries for 2011 is presented below.



World production of garlic in 2011 (thousand of tons.)

Others, Ukraine, Argentina, USA, Bangladesh, Myanmar, Russia, Republic of Korea, Egypt, India, China.



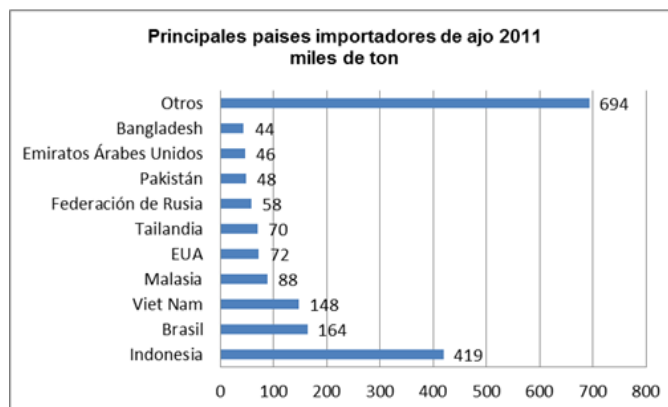
Main consuming countries in 2011 (percentage)

Others, Ukraine, Argentina, USA, Bangladesh, Myanmar, Russia, Republic of Korea, Egypt, India, China.

It is noted that for exports and imports, the main exporting countries are China, Argentina, Spain, Netherlands, Egypt, Mexico, France, the United States of America, while Indonesia, Brazil, Viet Nam, Malaysia and the United States of America are the main importing countries. The figures below summarise these data (FAO 2011).

Main garlic exporting countries (2011) (thousand of tons.)

Others, Chile, Italy, USA, France, Mexico, Egypt, Netherlands, Spain, Argentina, China



Main garlic importing countries (2011) (thousand of tons.)

Others, Bangladesh, United Arab Emirates, Pakistan, Russian Federation, Thailand, USA, Malaysia, Viet Nam, Brazil, Indonesia

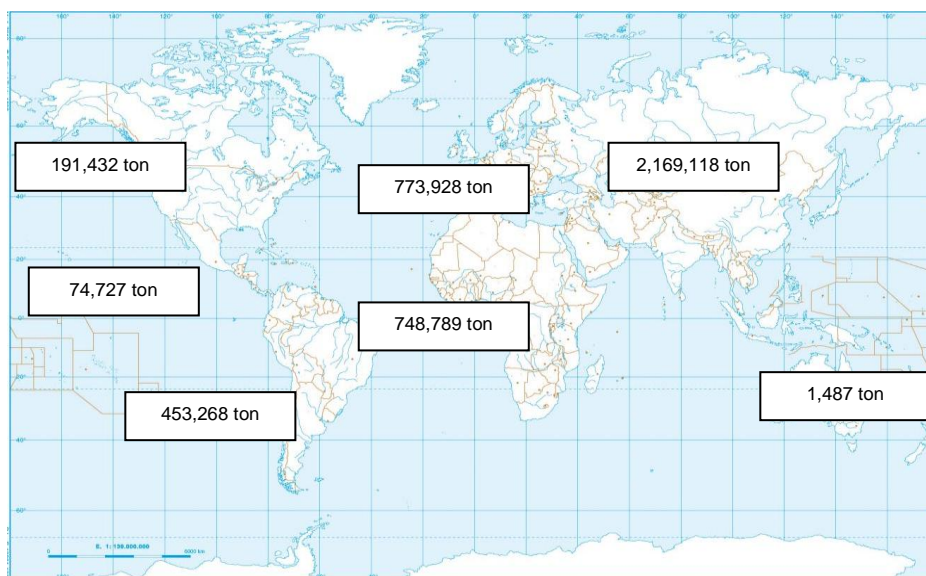
(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There are different national and regional standards that contribute particularly to the quality regulation of garlic at local or regional level, for example:

- Mexican Standard NMX-FF-018-SCFI-2006. Non-processed foodstuff for human consumption – Specie: Garlic (*Allium Sativum* L.) – Specifications.
- Argentinean Standard IRAM-INTA 155003-1:2002 - Consumption of fresh vegetables: Garlic (Part 1: Definitions) and IRAM-INTA 155003-2:2002 – Consumption of fresh vegetables: Garlic (Part 2: Requirements).
- United States of America – United States standards for grades of garlic, 1997.
- Cuban Standard NC-225-2002 establishing the quality of garlic.
- Venezuelan Standard COVENIN 2198:2000 – Garlic for direct consumption.
- Quality standards for foreign trade of garlic. Ministry of Trade and Tourism. January 7, 1980. Technical Regulation of the Southern Common Market (MERCOSUR) laying down the identity and quality of garlic. Resolution IASCAV N° 100/95. Buenos Aires, September 15, 1995.

(c) International or regional market potential

There is potential for the consumption and production of garlic, as can be seen worldwide for each continent, according to FAO in relation to the production of this produce in 2011.



(d) Amenability of commodity to standardisation

The characteristics of garlic from cultivation to retail sale, composition, quality characteristics, packaging and labelling allow the establishment of parameters for the harmonisation of national standards. These parameters have been harmonised by regions and group of countries e.g. in the UNECE and the OECD, which will facilitate the development of a global standard in the CCFFV that will consider the needs of all countries or regions trading this bulb.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

In relation to this point, the section on marking or labelling will be very important in particular when developing commercial specifications such as class and size. This information will be of great value to the consumer, as it will facilitate the understanding of the produce characteristics, which will allow the consumer to make an informed decision about the produce acquired. The standard will also give certainty of fair trade practices.

In Mexico, the different labels on the market confuse consumers. The Mexican quality standard for garlic is of voluntary application while the Mexican official standard for labelling is mandatory but does not request information on the produce quality. There is no standardisation for reporting grades, sizes, colours, origin, etc. on the Mexican market, which mislead consumers. This or similar situations could occur in other countries or regions affecting trade in this product.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

A single standard that could include various commercial, same types that do not vary significantly is proposed. If necessary, tables could be developed with comparative values for cases that merit and justify.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body (ies)

- UNECE STANDARD FFV-18 GARLIC 2011 EDITION.
- MERCOSUR/GMC/RES No 41/94: Identity and Quality of Garlic – Resolution of the Common Market Group: Southern Common Market (MERCOSUR).

5. Relevance to the Codex strategic objectives

The goal of Codex is to ensure safe and quality food to everyone, anywhere. Given the volume of production and marketing of garlic worldwide, the Codex Alimentarius contributes, through its standards, guidelines and codes of practice, to the safety, quality and fair trade practices worldwide. Consumers can be confident that the food products they buy are safe and have good quality. Importers can also be confident that the food they have ordered fit the specifications. This proposal is also in line with Strategic Goal 1 – *Establish international food standards that address current and emerging food issues* and its corresponding objectives of the Codex Alimentarius Commission Strategic Plan 2014-2019.

Due to the lack of a global standard for the commercial quality of garlic, international trade has been greatly affected. Importers prefer to import fruits and vegetables taking Codex standards as a reference therefore, the technical work carried out by countries in the CCFFV will provide the required worldwide standard. The standard will also provide a tool to regulate the market by facilitating commercial transactions between importers and exporters while ensuring product quality to the consumer.

6. Information on the relation between the proposal and other existing Codex documents

Codex does not have a standard that put together quality and safety provisions for garlic in a single standard agreed at international level. Therefore, it is considered that the Codex Standard for Garlic can provide a harmonised worldwide standard that will ensure the safety and quality of garlic. As previously indicated, the UNECE and OECD standards can be taken as a starting point to become more inclusive standards, promoting consensus among all producing countries and marketers of this product.

7. Identification of any need for any requirements for and availability of expert scientific advice

No need for expert scientific advice is foreseen.

8. Identification of any need for technical input to the standard from external bodies

The need for technical input will depend on the commercial types that will be included in the standard, there is scientific work carried out in this regard. If the Committee determines the need for technical input, there are institutions that could provide technical advice. The need for technical input should be identified since the submission of the draft in order to schedule meetings and receive the information in a timely manner.

9. Proposed timeline for completion of the new work

DATE	PROCEDURE
CCFFV, 2014	Mexico – Submit the proposal for garlic. CCFFV – Agreement to start new work on a Codex Standard for Garlic.
CCEXEC/CAC, 2014	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Codex Standard for Garlic. CAC – Approval of new work. Circulation of the proposed draft Standard for comments at Step 3.
CCFFV, 2015	CCFFV – Consideration of the proposed draft Standard at Step 4.
CCEXEC/CAC, 2016	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6. Effort will be made for adoption of the proposed draft Standard at Step 5/8 in 2016 depending upon relevant inputs and agreement from members.
CCFFV, 2017	CCFFV – Consideration of the draft Standard at Step 7.
CCEXEC/CAC, 2017	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 (Codex Standard for Garlic).

PROJECT DOCUMENT

PROPOSAL FOR NEW WORK ON A STANDARD FOR AUBERGINES

1. Purpose and the scope of the standard

The scope of the work is to establish a worldwide standard for aubergines obtained from varieties of *Solanum melongena* L, var. *esculentum*, *insanum* and *ovigerum* of the Solanaceae family, which must be supplied fresh to the consumer after proper preparation and packaging. Aubergines for industrial processing are excluded.

The objective of the standard is to consider the essential quality characteristics of aubergines for fresh consumption to aid international trade.

2. Relevance and timelines

Due to the growing trend of worldwide aubergines production and trade, it is necessary to establish a standard covering the safety, quality and labelling in order to have a reference that has been internationally agreed by consensus between the main producing and trading countries. The Standard for Aubergines will help to protect consumers' health and to promote fair trade practices in accordance with the different international agreements.

Aubergine is a versatile vegetable adapted to different agro-climatic regions and can be grown throughout the year. It is a perennial but grown commercially as an annual crop.

3. Main aspects to be covered

The standard will include characteristics relating to the size, categories, quality, contaminants, labelling and packaging. The most relevant items, which may be considered are related to:

- (a) Establish the minimum requirements of aubergines, which shall be complied with, independently from the quality class.
- (b) Define the quality categories to classify aubergines in accordance with its characteristics.
- (c) Consider the sizing classes to commercialise aubergines depending on its length/ shape.
- (d) Establish the tolerance as regards quality and size that may be permitted in aubergines contained in a package.
- (e) Include the provisions relating to uniformity of the packaged product and the package used.
- (f) Include provisions for the labelling and marking in accordance with the *General Standard for the Labelling of Prepackaged Foods*.
- (g) Include provisions for contaminants with reference to the *General Standard for Contaminants and Toxins in Food and Feed*.
- (h) Include provisions for hygiene and handling with reference to the General Principles of Food Hygiene and other relevant codes of hygiene practice.

4. Assessment against the Criteria for the Establishment of Work Priorities**General criterion:**

Aubergines come in different varieties and size. Therefore, trading of aubergines is done according to its quality, varieties and size. Developing an international standard for aubergines will ensure fair trade practices thereby benefiting consumers and producing / trading countries.

Criteria applicable to commodities:**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

Aubergine is produced world-wide in around 80 countries and top ten producing countries contribute more than 90% of total world's production. List of top ten producing countries is enclosed at Annex I. Aubergine is a highly traded vegetable involving more than 100 countries throughout the world and a list of top ten exporting and importing countries is given at Annex II.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

Currently, USA, Philippines and India have national legislations (quality and grading standards) for aubergines. ISO does not have standard for aubergines whereas the United Nations Economic Commission for Europe (UNECE) and ASEAN do have the standard for aubergines. This new work will provide guidance to the member countries toward a harmonised approach to aubergine standard so as to ensure that trade is not adversely impacted due to diversified national legislations or regional standards.

(c) International or regional market potential

There has been an increasing trend in world trade of Aubergines during the year 2009 and 2010 however slight decline in year 2011. There is a potential for increase in aubergines trade by having a harmonised quality and grading standard.

(d) Amenability of the commodity to standardisation

The characteristics of aubergines from their cultivation to harvest, cultivar varieties, composition, quality and packaging all lead to adequate parameters for the standardisation of the product.

Taking into account that technical information is available and certain degree of harmonisation at regional levels has already been achieved on certain aspects relevant to consumer's protection and trade facilitation as mentioned in point (b), complementary work to come up with an inclusive standard on this worldwide traded produce should be amenable.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no commodity standard covering aubergines. Currently, size and shape are the only criteria taken into the consideration. Therefore, the new work will enhance consumer protection and facilitate trade by establishing an internationally agreed quality standard covering minimum requirements, categories, size, colour, shape, uniformity, packaging and other relevant quality requirements.

(f) Number of commodities, which would need separate standards including whether raw, semi-processed or processed

A single standard for aubergines will cover all varieties of aubergines traded worldwide.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body(ies)

UNECE Standard FFV-05 concerning the marketing and commercial quality control of aubergines and ASEAN Standard. This new work will consider these standards in formulating the Codex standard.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex Standard for Aubergines is in line with the strategic objective to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This proposal is relevant to Strategic Goal 1 – *Establish international food standards that address current and emerging food issues* and its corresponding Objectives of the Strategic Plan 2014-2019 in particular Objective 1.1: *Establish new and review existing Codex standards, based on priorities of the CAC.*

The new work will contribute to state the minimum quality requirements for aubergines for human consumption, different categories based on quality parameters and size with the purpose of protecting the consumer's health and achieving fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

This is proposed as a new global standard and has no relation to any other existing Codex text on this item, except that the standard will make references to relevant safety standards and related texts developed by general subject committees.

7. Identification of any requirement for and availability of expert scientific advice

There is no need foreseen for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies

There is no need of technical input from external bodies.

9. Proposed timeline for completion of the new work

DATE	PROCEDURE
CCFFV, 2014	India - Submit the proposal for aubergines. CCFFV – Agreement to start new work on a Codex Standard for Aubergines.
CCEXEC/CAC, 2014	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Codex Standard for Aubergines. CAC – Approval of new work. Circulation of the proposed draft Standard for comments at Step 3.
CCFFV, 2015	CCFFV – Consideration of the proposed draft Standard at Step 4.
CCEXEC/CAC, 2016	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5.

DATE	PROCEDURE
	CAC – Adoption at Step 5. Circulation for comments at Step 6. Effort will be made for adoption of the proposed draft Standard at Step 5/8 in 2016 depending upon relevant inputs and agreement from members.
CCFFV, 2017	CCFFV - Consideration of the draft Standard At Step 7.
CCEXEC/CAC, 2017	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 (Codex Standard for Aubergines).

World Production of Eggplants (aubergines)

Qty: MT

Country	Year 2011
China, mainland	27,700,000
India	11,896,000
Iran	1,215,025
Egypt	1,166,430
Turkey	821,770
Indonesia	519,481
Iraq	452,050
Japan	322,400
Italy	243,319
Philippines	207,994

Source: As provided by FAOSTAT- 2011

Annex II

International Trade Statistics Aubergines (eggplants) fresh/chilled (HS Code: 070930)

Qty: MT

Exporting Country	2009	2010	2011
Spain	115,543.72	121,694.38	121,004.02
Mexico	92,092.74	119,757.37	46,813.17
Netherlands	61,056.54	62,644.81	51,489.36
Honduras	19,884.39	10,417.06	4608.96
United States of America	8,764.13	7,197.78	7,947.63
Malaysia	8583.87	9036.17	8778.13
Turkey	7145.34	12219.95	12066.24
China	7,137.39	7,316.22	6,955.39
Italy	5,082.76	7,192.84	6,472.96
France	4956.75	4703.34	4346.19

Source: UNCOMTRADE

Qty: MT

Importing Country	2009	2010	2011
United States of America	106,436.57	128,594.28	52,157.25
France	44,614.30	45,481.20	45,007.00
United Kingdom	38,579.62	44,676.62	18,413.76
Germany	35,625.70	37,884.70	37,744.55
Italy	21,741.98	17,288.11	19,977.96
Canada	19,961.14	20,166.21	18,793.32
Russian Federation	19,316.57	21,211.28	21,865.67
Singapore	9,322.35	9,759.01	9,598.91
Netherlands	8,958.84	10,667.49	15,586.24
Lebanon	6,110.98	6,574.44	6,583.63

Source: UNCOMTRADE

APPENDIX VIII**PROJECT DOCUMENT****PROPOSAL FOR NEW WORK ON A STANDARD FOR KIWIFRUIT****1. Purpose and the scope of the standard**

The scope of the work is to establish a worldwide standard for kiwifruit (sometimes referred to as kiwi) grown from varieties of *Actinidia spp*, excluding *Actinidia aguta*, to be supplied fresh to the consumer. The objective of the standard is to facilitate fair trade in the product.

2. Relevance and timeliness

Worldwide kiwifruit production and trade is growing and is becoming increasingly valuable. Kiwifruit production and trade is not limited to any particular region. A commodity standard would be a reference point for the essential quality characteristics, sizing and labelling of kiwifruit, and would include cross reference to safety provisions. The standard would facilitate fair trade in accordance with international agreements in particular the WTO TBT and SPS agreements.

There is currently no Codex standard for kiwifruit. It is also noted that kiwifruit was on the former priority list of the CCFFV for standardisation of fresh fruits and vegetables.

3. Main aspects to be covered

The standard will cover all the normal provisions of a Codex standard for fresh fruit and vegetables. The main aspects relate to the definition of the product, essential quality factors and tolerances, weight or size and proper labelling. This will provide certainty throughout the supply chain of the nature and characteristics of the product and will minimise misleading practices.

4. Assessment against the *Criteria for the Establishment of Work Priorities***General criterion**

This standard applies to consumer protection from the point of view of ensuring fair practices in the food trade and will take into account existing Codex provisions for food safety and the identified needs of developing countries.

Criteria applicable to Commodities**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

Kiwifruit has been internationally traded for approximately 50 years. As of 2011 the leading producers of kiwifruit are: China, Italy, New Zealand, Chile, Iran, Greece, France, USA, Japan and Turkey. Main importing countries were Belgium, Spain, Germany, Netherlands, Japan, USA, Russia, and China.

Worldwide kiwifruit production and trade has displayed a significant upward trend during the past decade.

Production of kiwifruit

Qty. (in MTs)

Country	Average Production 2010-2013
China	630,000
Italy	399,870
New Zealand	364,436
Chile	232,035
Iran	202,422*
Greece	133,903
France	69,705
United States of America	30,361
Japan	29,228
Turkey	27,928

Source: World Kiwifruit Review, 2013. A publication of Belrose, Inc.

*Source: Iran Agriculture Organisation, 2013

Global Production, Trade Volumes and Value

Year	Hectares	International Trade (000MT)	World value of exports (\$US million)
1990	73,000	NA	NA
1995	90,000	NA	NA
2000	106,000	780	650
2005	125,000	1,020	1200
2010	164,000	1,380	1850

Source: World Kiwifruit Review, 2013. A publication of Belrose, Inc.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

There are no current barriers to trade caused by national standards or regulations for kiwifruit. In view of the volume and value of trade of kiwifruit, and the number of countries involved, there is significant potential for impediments to trade.

(c) International or regional market potential

Several countries including China, Iran, Greece, Turkey, Spain and the USA have significantly increased production and trade in recent years and there is potential for other countries to do likewise.

(d) Amenability of commodity to standardisation

The characteristics of kiwifruit e.g. varieties (cultivars), quality characteristics, weight or size, labelling, etc. are all amenable to standardisation. These parameters have been harmonised to a certain extent at regional (e.g. UNECE) and group of countries (e.g. OECD) levels. The UNECE and OECD standards can be used as the basis to develop a global harmonised standard taking into consideration, as appropriate, the needs of other countries/regions.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no Codex commodity standard covering kiwifruit. The proposed standard will refer to the general standards for residues, labelling and food hygiene.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

The proposed standard is limited to fresh kiwifruit.

(g) Work already undertaken by other international organisations in this field and/or suggested by the relevant international intergovernmental body(ies)

The standards which may be considered while developing a Codex standard for kiwifruit are:

- UNECE Standard concerning the marketing and commercial quality control of kiwifruit, (FFV-46: kiwifruit-2010).
- OECD Standard for Fresh Fruits and Vegetables: kiwifruit, 2008.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex standard for kiwifruit is in line with the Strategic Objective to promote the maximum application of Codex standards by countries in their national legislation and to facilitate international trade. This proposal is relevant to Strategic Goal 1 – *Establish international food standards that address current and emerging food issues* and its corresponding Objectives of the Strategic Plan 2014-2019. The proposal is based on scientific considerations and contributes to state the minimum quality requirements for kiwifruit for human consumption, with the purpose of protecting the consumer's health and ensuring fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

The proposal for the elaboration of a commodity standard for kiwifruit is in line with the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables. See also points (e) and (f).

7. Identification of any need for any requirements for and availability of expert scientific advice

No specific scientific advice has been identified as being needed.

8. Identification of any need for technical input to the standard from external bodies

No specific technical advice has been identified as being needed from external bodies.

9. Proposed timeline for completion of the new work

DATE	PROCEDURE
CCFFV, 2014	Iran – Submit the proposal for kiwifruit. CCFFV – Agreement to start new work on a Codex Standard for Kiwifruit.
CCEXEC/CAC, 2014	CCEXEC – Critical Review Process: Recommendation to start new work on a proposed draft Codex Standard for Kiwifruit. CAC – Approval of new work. Circulation of the proposed draft Standard for comments at Step 3.
CCFFV, 2015	CCFFV – Consideration of the proposed draft Standard at Step 4.
CCEXEC/CAC, 2016	CCEXEC – Critical Review Process: Recommendation for adoption at Step 5. CAC – Adoption at Step 5. Circulation for comments at Step 6. Effort will be made for adoption of the proposed draft Standard at Step 5/8 in 2016 depending upon relevant inputs and agreement from members.
CCFFV, 2017	CCFFV – Consideration of the draft Standard at Step 7.
CCEXEC/CAC, 2017	CCEXEC – Critical Review Process: Recommendation for adoption at Step 8. CAC – Adoption at Step 8 (Codex Standard for Kiwifruit).

APPENDIX IX**REVISED TERMS OF REFERENCE OF THE
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (CCFFV)****(for adoption)**

- (a) to elaborate worldwide standards and codes of practice as may be appropriate for fresh fruits and vegetables;
- (b) to consult, as necessary, with other international organisations in the standards development process to avoid duplication.**
- ~~(b) to consult with the UNECE Working Party on Agricultural Quality Standards in the elaboration of worldwide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that they follow the same broad format;~~
- ~~(c) to consult, as necessary, with other international organizations which are active in the area of standardization of fresh fruits and vegetables.~~

~~*The Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe:~~

- ~~1. may recommend that a worldwide Codex standard for fresh fruits and vegetables should be elaborated and submit its recommendation either to the Codex Committee on Fresh Fruits and Vegetables for consideration or to the Commission for approval;~~
- ~~2. may prepare "proposed draft standards" for fresh fruits or vegetables at the request of the Codex Committee on Fresh Fruits and Vegetables or of the Commission for distribution by the Codex Secretariat at Step 3 of the Codex Procedure, and for further action by the Codex Committee on Fresh Fruits and Vegetables;~~
- ~~3. may wish to consider "proposed draft standards" and "draft standards" for fresh fruits and vegetables and transmit comments on them to the Codex Committee on Fresh Fruits and Vegetables at Steps 3 and 6 of the Codex Procedure; and~~
- ~~4. may perform specific tasks in relation to the elaboration of standards for fresh fruits and vegetables at the request of the Codex Committee on Fresh Fruits and Vegetables.~~

~~Codex "proposed draft standards" and "draft standards" for fresh fruits and vegetables at Steps 3 and 6 of the Codex Procedure should be submitted to the UNECE Secretariat for obtaining comments.~~

APPENDIX X**PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES**

In the text the following conventions are used:

{text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional texts or text for which several alternatives exist, depending on the products.

Codex Standard for {name of produce}**CODEX STAN {number of the Standard} {year of the first adoption}****INTRODUCTION**

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables;
- The Layout is intended to guide the Committee in developing standards to encourage a consistent format, consistent terminology, and where appropriate, consistent provisions;
- [When drafting standards, the Committee should consult this format, as well as UN/ECE standards according to the Committee's Terms of Reference;]
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

SCOPE

[The purpose of the standard is to define the quality and safety requirements for {name of produce} after preparation and packaging.]

1. DEFINITION OF PRODUCE

This Standard applies to {name of produce} [of varieties (cultivars)] grown from {Latin botanical reference *in italics* followed where necessary by the author's name} to be supplied fresh to the consumer, after preparation and packaging. [(Name of produce) for industrial processing is/are excluded.]

{According to the International Code of Botanical Nomenclature the name of taxon whose rank is lower than species (e.g. variety, subspecies, form) should be followed only by the name of author of the lowest rank. Example: *Apium graveolens* L. but *Apium graveolens* var. *dulce* (Mill.) Pers. (without letter L. after *Apium graveolens*.)}

{Additional provisions concerning the definition of the produce may be included under this heading}

2. PROVISIONS CONCERNING QUALITY

[If the Standard applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;

- <for products graded in classes other than the "Extra" Class,> a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.]

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the {name of produce} must be:

- whole/intact {depending on the nature of the produce, a deviation from the provision or additional provisions are allowed};
- 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 {with regard to traces of soil, a deviation from this provision is allowed, depending on the nature of the produce};

- [practically free from pests;

- <free of damage caused by pests affecting the flesh *>;

- <practically free of damage caused by pests **>;]

{The two options on pest damages may be applied as follows:

* This provisions is appropriate for produce having a skin that protects the flesh properly such as apples, plums, citrus fruit, etc. In this case, the damages caused by pests affecting the skin only, would be covered by the provisions on skin defects in the section on classification.

** This provisions is appropriate for produce having thin skin allowing pests to affect the flesh easily such as berries, leafy vegetables, etc.}

- free of abnormal external moisture excluding condensation following removal from cold storage;
- [free of any foreign smell and/or taste¹.]

{Additional provisions may be made for specific standards, depending on the nature of the produce}.

2.1.1 The {name of produce} must have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety <and/or commercial type>, the time of <harvesting/picking/etc.>, and to the area in which they are grown.

<The produce must be sufficiently developed, and display satisfactory ripeness, depending on the nature of the produce.>

The development and condition of the {name of produce} must be such as to enable them:

- to withstand transport(tation) and handling; and
- to arrive in satisfactory condition at the place of destination.

2.1.2 / 2.2 MATURITY REQUIREMENTS

{To be drawn up, depending on the produce.}

2.2 CLASSIFICATION

{Name of produce} are classified in two or three classes, as defined below:

{For those standards where it does not appear necessary to establish a classification, only the minimum requirements apply.}

2.2.1 "Extra" Class

{Name of produce} 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.

<They must be:

.....
.....
.....>

{Provisions, depending on the nature of the produce.}

2.2.2 Class I

{Name of produce} in this class must be of good quality. They must be characteristic of the variety <and/or commercial type>.

<They must be:

.....
.....
.....>

{Provisions, depending on the nature of the produce.}

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:

- a slight defect in shape;
- slight defects in colouring;
- slight skin defects.

.....
.....
.....

{Add additional defects allowed, depending on the nature of the produce.}

<The defects must not, in any case, affect the [flesh/pulp/etc.] of the [fruit; produce, etc.].>

¹ [<This provision allows for smell caused by conservation agents used in compliance with relevant Codex texts.>]

2.2.3 Class II

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above.

<They must be:

.....

>

{Provisions, depending on the nature of the produce.}

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

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

.....

{Add additional defects allowed, depending on the nature of the produce.}

<The defects must not, in any case, affect the [flesh/pulp/etc.] of the [fruit; produce, etc.].>

3. PROVISIONS CONCERNING SIZING

{Provisions, depending on the nature of the produce.}

Size is determined by {diameter, length, weight, circumference, depending on the nature of produce} <in accordance with the following table:

Size Code {letter, numbers, etc. depending on the trading practices}	{diameter, length, weight, etc.} {depending on the nature of produce}>

The minimum size shall be

<To ensure uniformity in size, the range in size between produce in the same package² shall not exceed>

<There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

{Add provisions on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes.}

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 in the transport vehicle> for produce not satisfying the requirements of the class indicated.

² {Definitions: For the purposes of this Standard:

The term “packages” covers “sales packages” and “prepackages”.

Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.

Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.}

In accordance with the Codex General Standard for the Labelling of Prepackaged Foods the following definitions apply for:

Container: means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers. A container may enclose several units or types of packages when such is offered to the consumer.

Lot: means a definitive quantity of a commodity produced essentially under the same conditions.

Prepackaged: means packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes.

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot 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 {name of produce} not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

A total tolerance of 5%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of Class II quality.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

4.1.2 Class I

Ten percent, by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

A total tolerance of 10%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1% in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

4.1.3 Class II

Ten percent, by number or weight, of {name of produce} 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.

A total tolerance of 10%, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2% in total may consist of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

4.2 SIZE TOLERANCES

For all classes: 10% by number or weight of {name of produce} corresponding to the size immediately above and/or below that indicated on the package.

For all classes {for individual standards, however, different provisions according to the individual classes may be laid down}: a total tolerance of 10%, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed.

{Possible provisions concerning admissible limits of deviations for sized or unsized produce.}

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package <(or lot for produce presented in bulk in the transport vehicle)> must be uniform and contain only {name of produce} of the same origin, quality and size <(if sized)>.

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce.}

{Other possible provisions, depending on the nature of the produce.}

.....
.....
.....

<However, a mixture of {name of produce} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality and, for each <species> <variety> <commercial type> <colour> concerned, in origin.>

{If specific requirements, including net weight limits of sales packages, are needed, they can be added within the context of individual standards.}

The visible part of the contents of the package <(or lot for produce presented in bulk in the transport vehicle)> must be representative of the entire contents.

5.2 PACKAGING

{Name of produce} must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new³, 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.

<Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.>

{Name of produce} shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the {name of produce}.

Packages <(or lots for produce presented in bulk in the transport vehicle)> must be free of all foreign matter and smell.

5.3 PRESENTATION

The {name of produce} may be presented under one of the following forms:

.....
.....

{Specific provisions relating to the presentation of the produce may be included at this point.}

6. PROVISIONS CONCERNING MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirement 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 <(or lot for produce presented in bulk in the transport vehicle)> shall be labelled as to the name of the produce and may be labelled as to name of the variety <and/or commercial type>.

6.2 NON-RETAIL CONTAINERS

Each package⁴ 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:

<For {name of produce} transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.>

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognised by the national authority⁶.

6.2.2 Nature of Produce

- Name of the produce if the contents are not visible from the outside.
- <-name of the variety>

<The name of the variety can be replaced by a synonym. A trade name⁷ can only be given in addition to the variety or the synonym>

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁴ These marking provisions do not apply to sales packages presented in packages.

⁵ 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin.

⁶ 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin.

- <name of the variety [and/or commercial type] (optional)>
- <name of the variety. In the case of a mixture of {name of produce} of distinctly different varieties <species>, names of the different varieties <species>.>
- <"Mixture of {name of produce}", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of {name of produce}. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.>

{Add name of the commercial type, depending on the nature of the produce}.

6.2.3 Origin of produce

- Country of origin⁷ and, optionally, district where grown, or national, regional or local place name.
- <In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>
- <In the case of a mixture of distinctly different commercial types and/or colours of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.>

6.2.4 Commercial specifications

- Class
- Size <(if sized)>

{Add other possible particulars, depending on the nature of the produce}.

6.2.5 Official control mark (optional)

7. FOOD ADDITIVES

Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

or

INS No.	Name of the Food Additive	Maximum Level
###	Xxx	Limited by GMP
###	Xxx	or numerical level (subject to endorsement by the Codex Committee on Food Additives and inclusion and the General Standard for Food Additives)

⁷ A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

⁸ The full or a commonly used name should be indicated.

8. CONTAMINANTS**8.1 PESTICIDE RESIDUES**

{Name of produce} shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8.2 OTHER CONTAMINANTS

{Name of produce} shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

9. HYGIENE

9.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

9.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

10. METHODS OF ANALYSIS AND SAMPLING
.....

{Depending on the nature of the produce a list of varieties can be included in the annex.}

Annex I

<Non-Exhaustive><Exhaustive> List ofVarieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety. For labelling requirements please refer to section 6 of the standard.⁹

Varieties	Synonyms	Trade marks	{Other information depending on the produce}

⁹ **Disclaimer:**

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorised by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

Food and Agriculture Organisation of the United Nations (FAO) Viale delle Terme di Caracalla 00100 Rome, Italy Telephone: +39 06 5705 1 Fax: +39 06 5705 3152 Telex: 625852/610181 FAO I / Cable address: FOODAGRI ROME Email: FAO-HQ@fao.org	World Health Organisation (WHO) Avenue Appia 20, 1211 Geneva 27 Switzerland Telephone: (+ 41 22) 791 21 11 Facsimile (fax): (+ 41 22) 791 3111 Telex: 415 416 Telegraph: UNISANTE GENEVA
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{In the case of lists of varieties where only very few trademarks appear, the list may be presented as follows (inclusion of references to trade names in footnotes)}

Annex II

<Non-Exhaustive><Exhaustive> List of Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/ pending trademark for such a variety.¹⁰

Varieties	Synonyms	{Other information depending on the produce}
Variety "xyz" ¹¹		

¹⁰ **Disclaimer:**

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorised by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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¹¹ The proprietary trademark {include the trade name here followed by the appropriate superscript TM or ®} may only be used for the marketing of fruit from this variety with the express authorisation of the trademark owner.

EXPLANATORY NOTES ON THE PROPOSED LAYOUT

1. The 16th Session of the Committee on Fresh Fruits and Vegetables (Mexico, May 2011) noted that that Codex standards for fresh fruits and vegetables are currently presented in a combination of the UNECE layout and the Format of Codex Commodity Standards. The Committee had *“emphasised that it would continue to adhere to the previous decision of the Commission, where the UNECE format would be respected for quality characteristics elaborated under Codex standards, while the Codex format would be respected for those provisions not dealing exclusively with commercial quality”*¹
2. The above decision is consistent with the Terms of Reference of the Committee namely: *“(b) To consult with the UNECE Working Party on Agricultural Quality Standards in the elaboration of worldwide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that they follow the same broad format”*.
3. The 16th Session of the Committee agreed that the Codex and UNECE Secretariats would work together on a draft layout taking into account the 2011 revision of the UNECE layout, showing the differences between the standard language used currently in Codex standards and the revised UNECE layout to facilitate the consideration of this matter at its next session.²
4. The proposed Codex Layout presented in Annex I has been harmonised with the UNECE Layout to the extent it does not introduce major changes in the standardised provisions currently being applied in Codex standards for fresh fruits and vegetables. For those sections where differences between the two layouts are envisaged, and for further consideration by the Committee, the UNECE text is presented in a box. The text from the UNECE layout that has been incorporated into the Codex layout is highlighted in grey. The UNECE layout is available for consultation in working document CX/FFV 12/17/4.
5. It is noted that all UNECE standards for fresh fruits and vegetables have been aligned with the revised UNECE Layout which introduces some differences between Codex and UNECE standards for the corresponding products. How this may impact on trade of relevant products and the convenience to harmonise standardised provisions between Codex and UNECE standards is up to consideration by the Committee.
6. Some explanatory notes are provided below to assist the Committee in the interpretation of the provisions as currently presented in the proposed Codex Layout.

Introductory Notes

7. The introductory notes provide an explanation of the status of the Codex layout as a guidance document to assist the Committee in the development of Codex standards for fresh fruits and vegetables. The UNECE Layout does not provide such an explanation however this does not introduce a major deviation as regards the technical common provisions to be taken into account when developing quality standards for fresh fruits and vegetables.

Scope

8. A section on scope was previously considered by the CCFFV in view of the fact that the Format for Codex Commodity Standards³ differentiates between two sections for the scope and the description of the product. However, this format applies mainly to processed products. The Committee may therefore wish to consider whether this section is necessary when developing standards for fresh fruits and vegetables and whether provisions for scope and description can be combined into a single section i.e. “definition of produce” as currently applied in Codex and UNECE standards for fresh fruits and vegetables.

Definition of Produce

9. This section is harmonised with the UNECE layout. The reference to the application of the standard *“after preparation and packaging”* has been incorporated into this section and consistently applies as such in Codex standards for fresh fruits and vegetables while in the UNECE layout this reference appears under the section on provisions concerning quality. However, the different allocation of this provision in Codex and UNECE standards does not introduce a major deviation between the two layouts.

Provisions concerning quality: *Point of application of Codex standards for fresh fruits and vegetables*

10. The UNECE layout states that UNECE standards apply at the export control stage after preparation and packaging. However, if applied at stages following export, the UNECE layout provides for some degree of flexibility in relation to the requirements of the standard in acknowledgment of the perishable nature of fresh fruits and vegetables.
11. Codex standards, including those for fresh fruits and vegetables, apply at all levels of the production chain i.e. export / import control points and to further distribution/sale. Codex standards applying at all points of the distribution chain are based on the (1947) GATT which required that imported products had “no less favourable treatment” than products of national origin and are consistent with the WTO SPS/TBT Agreements that also refer to *“... sanitary and phytosanitary measures do not arbitrarily or unjustifiably discriminate between Members⁴ ...”* and that *“... products imported from the territory of any Member shall be accorded treatment no less favourable than that accorded to like products of national origin and to like products originating in any other country⁵”*.

¹ ALINORM 93/35, paras 15 and 19.

² REP11/FFV, para 137.

³ Procedural Manual of the Codex Alimentarius Commission, Section II: Elaboration of Codex Standards and Related Texts.

⁴ Agreement on the Application of Sanitary and Phytosanitary Measures, Article 2, Basic Rights and Obligations.

⁵ Agreement on Technical Barriers to Trade, Technical Regulations and Standards, Article 2, Preparation, Adoption and Application of Technical Regulations by Central Government Bodies.

12. In order to ensure compatibility between Codex and UNECE standards, the Commission agreed with the recommendation of the Committee on General Principles that there were elements of the standards which would apply equally at export and at import, while there were others which had to take into account a certain deterioration of quality during transport therefore “*governments, when indicating the acceptance of a Codex standard for fresh fruits and vegetables, 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*”.⁶ This provision was consistently applied by the Committee as a footnote to the definition of produce in all Codex standards for fresh fruits and vegetables as the statement that UNECE standard applying to export control stage was not compatible with the nature of Codex standards. Later on the UNECE introduced additional wording to provide for flexibility in the application of the UNECE standards at stages following export which has narrowed the differences between the extent of application of Codex and UNECE standards. In addition general provisions to address perishable nature of (fresh) produce have been included in UNECE standards which are missing in Codex standards. Also the reference to the application “*after preparation and packaging*” in both Codex and UNECE standards provides for further compatibility in this regard.

13. In 2005 the Committee “*agreed to delete the footnote referring to the notification of acceptance to the Codex Alimentarius Commission in view of the abolition of the Codex Acceptance Procedure as it was no longer relevant in the framework of the WTO SPS/TBT Agreements and applied this decision across Codex standards for fresh fruits and vegetables*”⁷ and consequential amendments were then introduced in all Codex standards for fresh fruits and vegetables.

14. As currently presented, sections 1 and 2 in Codex standards for fresh fruits and vegetables are harmonised with UNECE standards with the exception of the provisions relating to the perishable nature of fresh produce. However some additional provisions may be needed to clarify and balance the point of application of Codex and UNECE standards as several delegations over the years have expressed the need for guidance on how to interpret and apply provisions in Codex standards for fresh fruits and vegetables in particular as regards quality tolerances. In view of the removal of the footnote, and the fact that Codex standards apply at all levels of the distribution chain, there could be some merit in revisiting the provisions of the footnote taking into account the abolition of the Codex Acceptance Procedures as irrelevant in the framework of the WTO Agreement and re-install the footnote (revised) to the definition of the produce. The statement in the UNECE layout related to the perishable nature of fresh fruits and vegetables could also be included in the Codex layout and this will follow the approach taken in the Codex Standard for Apples.

15. In Annex I, the text on point of application and perishable nature of fresh produce is presented as in the UNECE Layout with the exception of the reference to “*export control stage*” for the reasons indicated above. It is noted that the reference to application “*after preparation and packaging*” is part of the definition of produce as oppose to the provisions concerning quality in Codex standards for fresh fruits and vegetables and was kept as such in the Codex Layout.

16. However, the two provisions i.e. point of application and perishable nature of fresh produce could be presented as indicated in Annex II which could provide for further harmonisation between Codex and UNECE standards for fresh fruits and vegetables. The Committee may wish to consider the proposal in Annex II and decide on its appropriateness.

2.1 Minimum Requirements

17. The Committee may wish to consider whether the term “*intact*” (UNECE standards) as opposed to “*whole*” (Codex standards) better reflects the intent of the provision and align the term with the UNECE layout.

18. The provisions for pest and damage caused by pests in Codex standards for fresh fruits and vegetables currently refer to “*practically free of pests and damage caused by them*”. The corresponding provision in the UNECE layout differentiates between presence of pests and damage caused by pests. In addition provisions for damage caused by pests may be more or less stringent depending on the nature of the produce e.g. *practically free from damage caused by pests* apply to fruits whose skin can be more easily attacked by pests like berries, leafy vegetables, etc. while *free from damage caused by pests* apply to fruits with thicker skin like citrus fruits, melons, etc. The Committee is invited to consider which of the two approaches should be retained in the Codex Layout.

19. The provisions related to presence of abnormal external moisture is complemented with an exception for condensation following removal from cold storage which is missing in the UNECE layout. It is however retained in the Codex layout as the provision as presented in Annex I consistently apply across Codex standards for fresh fruits and vegetables and provides for flexibility in the application of the standard.

20. The provision for foreign smell and/or taste includes an additional provision allowing for smell caused by chemicals used especially during post-harvest treatments in accordance with relevant Codex texts e.g. General Standard for Food Additives. This provision is missing in the UNECE layout but is retained in the Codex layout as several Codex standards for fresh fruits and vegetables carry this footnote in view of the particular treatments they may undergo after harvesting.

⁶ ALINORM 91/35, para 8, ALINORM 93/35, paras 19 & 26.

⁷ ALINORM 05/28/35, para 19.

Section 2.1.1

21. The first paragraph follows the language used in most of Codex standards for fresh fruits and vegetables. The corresponding text in the UNECE layout is different in language but similar in purpose. As the language provided for in Annex I cannot strictly be considered a “standardised language” but rather the “common language used in most Codex standards for fresh fruits and vegetables” it is suggested to leave it as such or to find a simpler formula that can be complemented according to the characteristics of the produce. To this purpose, the UNECE text is provided in the box.

22. The Committee is invited to consider whether to retain the language as presented in Annex I as a guidance text for similar provisions in other standards, to follow the UNECE layout, to develop a combined language using the Codex and UNECE texts or any other recommendation the Committee may come up with.

Maturity Requirements

23. There is no standardised text for this provision. However maturity requirements are identified in Codex standards either as a minimum requirement (= section 2.1.2) or as a general quality requirement (= section 2.2) this is the reason why the two possible positions are indicated in the title of the section. It may then be advisable to leave possibility dependent on the nature of the produce or eventually align with the UNECE layout which identifies maturity requirements as being part of the quality requirements together with the minimum requirements and the quality classes. The Committee is invited to consider this matter.

Classification

24. This Section is aligned with the UNECE layout. Some additional text was introduced from the UNECE layout that does not affect the content of the provisions.

25. The sentence by which defects must not in any case affect the flesh / pulp of the fruit / produce is maintained. This does not appear in the UNECE layout but is retained in the Codex layout as it applies to several Codex standards for fresh fruits and vegetables.

Sizing

26. This Section has been aligned with the UNECE layout however the possibility to include a sizing table was retained as most of Codex standards for fresh fruits and vegetables use sizing tables to indicate size code / range as established trade practice for the product in question.

27. It is noted there are no specific provisions for sizing that consistently apply in Codex standards for fresh fruits and vegetables. The text provided in Annex I is rather a guide on how to build this section taking into account the nature of the produce and trading / industry practices.

Quality Tolerances

28. The Committee may wish to consider whether tolerances for quality and size should apply to the “lot” as opposed to the “package” as inspection, especially at export / import control stage is carried out on the lot and not on the individual packages.

29. The UNECE layout provides for more clear tolerances for produce not complying with the requirements of the relevant class but falling within the requirements of the subsequent classes. It also provides tolerances for decay in Classes I and II that are not included in Codex standards for fresh fruits and vegetables with the exception of the Codex Standard for Apples.

30. The Committee may wish to consider the opportunity to align the quality tolerances with the UNECE layout and to have a further discussion on the appropriateness to include tolerances for decay vis-à-vis the provisions already available in Codex standards for fresh fruits and vegetables relating to e.g. section 2.1.1 on development and condition for transport, handling and arrival at place of destination, section 6.2 as regards compliance with provisions with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables and the possible inclusion of general provisions for point of application and perishable nature of fresh fruits and vegetables under section 2 (see also CL 2012/16-FFV⁸ – Request for comments quality tolerances related to the inclusion of allowances for decay and/or internal breakdown and CX/FFV 11/16/10⁹ – Background document on point of application of Codex standards for fresh fruits and vegetables including quality tolerances at import/export control points presented at the 16th Session of the Committee).

31. If the Committee would agree on introducing tolerances for decay and/or internal breakdown, the Committee may wish to consider whether align the language and percentages with the UNECE layout but introducing a note for keeping the percentages flexible depending on the nature of the produce so a threshold tolerance of 0.5% and 1% would be kept in general but these percentages might vary above and/or below depending on the characteristics proper to the produce.

Sizing Tolerances

32. The Committee may wish to align this provision with the UNECE layout as a more simplified approach. However, the current provisions in the Codex layout do not imply a difference with the corresponding provision in the UNECE layout.

⁸ ftp://ftp.fao.org/codex/Circular_Letters/CxCL2012/cl12_16e.pdf

⁹ ftp://ftp.fao.org/codex/meetings/ccfv/ccfv16/ff16_10e.pdf

Uniformity

33. Provisions for mixture of species / varieties have been included as this seems to have become a common trade practice for several fresh products.

Packaging

34. Provisions for stickers have been included as this is a common trade practice for certain products / regions.

35. The UNECE layout does not have provisions for “new” packages. However this term and the accompanying footnote is retained as this provision applies to all Codex standards for fresh fruits and vegetables and the footnote provides for sufficient flexibility in the application of this provision.

36. Compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables is retained as this is integral to the overall quality of the product covered by the standard. Although this provision is not included in the UNECE layout, it does not introduce a deviation but rather complements provisions in Codex standards for fresh fruits and vegetables.

Description of Containers

37. This section is not covered in the UNECE layout but provisions for packaging are identical and are included in the packaging section in the UNECE layout while in Codex standards for fresh fruits and vegetables a sub-section on description of containers has been incorporated to address provisions for packaging (in line with the UNECE layout) and containers. The latter could be considered complementary to the provisions on packaging therefore does not introduce a deviation between Codex and UNECE standards.

Presentation

38. This section has been removed from the UNECE layout in order to provide for flexibility in the application of the standards. It was felt that presentation is highly market-driven and changes widely and rapidly according to consumer preferences / trading practices.

39. The Committee may wish to consider the appropriateness to retain this section and if so, whether the language provided is flexible enough to ensure wider application and future innovation.

Marking or Labelling

40. This section is aligned with the UNECE layout to the extent possible to acknowledge the provisions of the Codex General Standard for the Labelling of Pre-packaged Foods. In order to keep the balance between Codex and UNECE provisions for labelling, this section has been divided into two sections namely labelling provisions for (1) retail and (2) non-retail containers / packages.

41. The provisions for retail packages are governed by the provisions of the GSFL while the provisions for non-retail container follows the format and content of the UNECE layout. This introduces a deviation between Codex and UNECE standards that is however unavoidable in order to keep a balance between the Codex and UNECE frameworks as all provisions for labelling in Codex commodity standards follow the general provisions of the GSFL in addition to specific provisions included due to the characteristics proper to the produce.

42. The provisions for labelling of non-retail containers has been updated mainly due to the introduction of provisions for mixture of varieties in the uniformity section and to address the issue of trade marks.

43. The UNECE layout has incorporated definitions for “packages” to assist in the interpretation of the provisions in their standards. These definitions have been included in the Codex layout underlining that they are specific to packages for fresh fruits and vegetables. The GSFL provides a definition for container, lot and pre-packaged (food) that could be included in the Codex layout for the same purpose. The Committee may wish to determine the compatibility of the terms defined in the UNECE Layout and the GSFL and whether the inclusion of such definitions would be useful to facilitate the application of Codex standards for fresh fruits and vegetables.

44. Based on the above considerations, the Committee is also invited to determine whether footnote 4 is applicable in the context of labelling of Codex standards for fresh fruits and vegetables and if so, whether it should apply to packages under section 6.1.1 rather than to section 6.2 or should apply to both sections.

Food Additives

45. This section has been included following the recommendation of the Commission that the Codex Format for Commodity Standards should be followed for those provisions not dealing exclusively with quality (e.g. sections on contaminants and hygiene).

46. Provisions for food additives for fresh fruits and vegetables in the General Standard for Food Additives relates mainly to surface-treated fresh fruit (Food Category 04.1.1.2) whereby the surface of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings to preserve the freshness and quality of the fruit e.g. apples, oranges, dates, etc. The provisions are flexible enough to provide for the use or non-use of food additives depending on the nature of the produce.

47. Codex standards for fresh fruits and vegetables do not contain provisions for food additives however this may not mean that use of food additives is not allowed vis-à-vis provisions for food additives relevant to fresh fruits and vegetables available in the GSFA. Codex commodity standards that do not allow the use of food additives usually introduce provisions indicating this fact e.g. certain standards for quick frozen fruits and vegetables.

48. The Committee may therefore wish to consider the appropriateness of including provisions related to food additives in the Codex layout as guidance in case such provisions should be used depending on the nature of the produce. The introduction of this section in the Codex layout does not necessarily mean that it should consistently be incorporated in Codex standards for fresh fruits and vegetables but if needed, need guidance is provided in the layout as to how to build this section.

Contaminants / Hygiene

49. This section is in line with the standardised language provided for in the Procedural Manual of the Codex Alimentarius Commission.

Annex on List of Varieties

50. This annex was included when the Committee considered certain standards that carried list of varieties e.g. table grapes, apples, etc. The Committee however considered that developing and, in particular, maintenance of such lists may be difficult in practice and therefore developed standards in such a way that list of varieties are not necessary to facilitate the interpretation or implementation of the standard. This is also in line with the approach followed in Codex in regard to the development of lists in general.

51. However, the provisions in the Annex, which are in line with those in the UNECE Layout, as some UNECE standards carry lists of varieties, contains legal language that may be advisable to keep in the layout as an example of how to treat list of varieties especially in relation to the use of trademarks although it would not necessarily mean that Codex standards for fresh fruits and vegetables should have a list of varieties.