

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 5

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

20th Session

Kampala, Uganda, 2 – 6 October, 2017

DRAFT STANDARD FOR KIWIFRUIT

(Prepared by New Zealand and the Islamic Republic of Iran)

Additional Comments from the Chair and Co-chair of the Kiwifruit eWG

At the request of the Chair and the Codex secretariat, New Zealand and Iran have revised the Kiwifruit standard for consideration in the plenary session. In so doing we have focused on the outstanding issues from CCFFV 19 and the comments of the Codex commission. We have also considered the OL comments submitted to this meeting where they relate to these issues.

At the 39th Session of the Codex Alimentarius Commission (CAC39), the Commission expressed the following views

- the inclusion of hybrids was not a common practice in Codex standards for fresh fruits and vegetables.
- some technical issues related to maturity requirements (Brix / percentage of dry matter), sizing and tolerances, should be further examined by CCFFV;
- the tolerance for decay in the “Extra” class could be considered in the work on the Standard Layout for Codex Standards for Fresh Fruits and Vegetables instead of in individual standards;

Our response to these outstanding issues is as follows:

1) Inclusion of hybrids

Hybrids of *Actinidia deliciosa* and *A. chinensis* have been included in the standard to ensure that it is as inclusive as possible. Hybrids account for a significant proportion of kiwifruit traded worldwide. Precedent has already been set for inclusion of hybrids in Codex standards e.g. Passionfruit.

2) Technical issues related to maturity requirements.

The eWG dealt with several submissions related to maturity as outlined in CX/FFV 17/20/6. Of the additional comments received in the OL documents the main concerns related to levels of maturity at different stages of the distribution chain. Following further discussion on this issue the following text is proposed:

3.1.1 Minimum Maturity Requirements

The kiwifruit must have reached an appropriate degree of maturity, in accordance with characteristics of the variety, to allow for development of satisfactory organoleptic characteristics.

The fruit at harvest and/or packing must have attained a degree of maturity of at least 6.2° Brix or an average dry matter content of 15%

Some submissions requested a higher maturity to provide desirable characteristics. This proposal ensures that there is no conflict with application at the export control stage or at points further down the chain. We re-iterate that this is a minimum requirement and a higher maturity may be applied to meet specific requirements.

3) Sizing

The eWG considered the issue of sizing by diameter and recommended removal of the size by diameter option, given that fruit of the same weight can have variable dimensions dependent on variety. Impact on trade should be minimal as the standard allows for existing trading practices to continue. This change has already been incorporated in CX/FFV 17/20/6 Appendix 1.

Following review of the OL documents and subsequent discussion it is recommended that Option B should also be removed. This does not preclude sizing by count but overcomes issues related to provisions on uniformity.

The proposed changes are:

4. PROVISIONS CONCERNING SIZING

Kiwifruit may be sized by weight or count, or in accordance with existing trading practices, and labelled accordingly.

(A) For fruit sized by weight:

For *A. chinensis* and *A. deliciosa* and hybrids between these species, the minimum weight for “Extra” Class is 90g, for Class I is 70g and for Class II is 65g.

To ensure uniformity in size, the range in size between produce in the same package that is sized by weight shall not exceed:

- 10 g for fruit up to 85 g;
- 15 g for fruit weighing between 85 g and 120 g;
- 20 g for fruit weighing between 120 g and 150 g;
- 40 g for fruit weighing 150 g or more.

~~(B) For fruit sized by count:~~

~~The uniformity of sizing should be consistent with point (A).~~

4) Consistency with draft Layout standard in relation to decay tolerances

Regrettably, we are unable to defer to the outcome of the deliberations on the draft Layout standard and therefore resubmit the following:

5.1.2 Class I

Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is [2%] tolerance for decay, soft rot and/or internal breakdown.

And:

5.1.1 “Extra” Class

Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. [Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.].

DRAFT CODEX STANDARD FOR KIWIFRUIT**1. SCOPE**

The purpose of the Standard is to define the quality requirements for kiwifruit at the export-control stage after preparation and packaging. However, if applied at stages following packaging, products may show in relation to the requirements of the Standard:

- a slight lack of freshness and turgidity;
- for fruit 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. DEFINITION OF PRODUCE

This Standard applies to kiwifruit (also known as actinidia) of varieties (cultivars) derived from *Actinidia chinensis* Planch and *A. deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids derived from at least one of them, from the *Actinidiaceae* family, to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.

3. PROVISIONS CONCERNING QUALITY**3.1 Minimum Requirements**

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

- intact (but free of peduncle);
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- adequately firm; not soft, shrivelled or water-soaked;
- well formed; double/multiple fruit being excluded;
- clean, practically free of any visible foreign matter;
- practically free of pests;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- fresh in appearance;
- free of damage caused by low temperature.

The development and condition of the kiwifruit must be such as to enable them:

- to withstand transportation and handling;
- to arrive in satisfactory condition at the place of destination.

3.1.1 Minimum Maturity Requirements

The kiwifruit must have reached an appropriate degree of maturity, in accordance with characteristics of the variety, to allow for development of satisfactory organoleptic characteristics.

The fruit at harvest and/or packing must have attained a degree of maturity of at least 6.2° Brix or an average dry matter content of 15%¹.

¹ This should ensure that fruit reach a minimum of 9.5° Brix when entering the distribution chain.

3.2 Classification

Kiwifruit are classified into three classes, as defined below:

3.2.1 “Extra” Class

Kiwifruit in this class must be of superior quality. They must be characteristic of the variety (cultivar). The flesh must be perfectly sound and not soft, shrivelled or water soaked. Fruit must be round or oval in cross section (not flattened), and the ratio of the minimum equatorial diameter to the maximum equatorial diameter of the fruit must be 0.8 or greater.

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.

3.2.2 Class I

Kiwifruit in this class must be of good quality. They must be characteristic of the variety (cultivar). The flesh must be perfectly sound and not soft, shrivelled or water soaked. Fruit must be round or oval in cross section (not flattened), and the ratio of the minimum equatorial diameter to the maximum equatorial diameter of the fruit must be 0.7 or greater.

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 (but free of swelling or malformations);
- slight defects in colouring;
- slight, superficial skin defects, provided the total area affected does not exceed 1 cm²;
- small “Hayward marks” (longitudinal lines) without protuberance.

3.2.3 Class II

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

- defects in shape including flattened fruit;
- defects in colouring;
- skin defects provided that the total area affected does not exceed 2 cm²;
- several more-pronounced “Hayward marks” with a slight protuberance;
- slight bruising.

4. PROVISIONS CONCERNING SIZING

Kiwifruit may be sized by weight or count, or in accordance with existing trading practices, and labelled accordingly.

(A) For fruit sized by weight:

For *A. chinensis* and *A. deliciosa* and hybrids between these species, the minimum weight for “Extra” Class is 90g, for Class I is 70g and for Class II is 65g.

To ensure uniformity in size, the range in size between produce in the same package that is sized by weight shall not exceed:

- 10 g for fruit up to 85 g;
- 15 g for fruit weighing between 85 g and 120 g;
- 20 g for fruit weighing between 120 g and 150 g;
- 40 g for fruit weighing 150 g or more.

~~(B) For fruit sized by count:~~

~~The uniformity of sizing should be consistent with point (A).~~

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality Tolerances

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. Produce that fails conformity assessment, may be allowed to be re-sorted and brought into conformity in accordance with the *Guidelines for Food Import Control Systems* (CAC/GL 47-2003) sections 9, 10 and 27.

5.1.1 "Extra" Class

Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. [Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.]

5.1.2 Class I

Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is [2%] tolerance for decay, soft rot and/or internal breakdown.

5.1.3 Class II

Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by decay should not be more than 2%.

5.2 Size Tolerances

For all classes (if sized), 10% by number or weight of kiwifruit not satisfying the requirements as regards sizing is allowed.

6. PROVISIONS CONCERNING PRESENTATION

6.1 Uniformity

The contents of each package must be uniform and contain only kiwifruit of the same origin, variety (cultivar), quality and size. However, a mixture of kiwifruit of distinctly different varieties may be packed together in a package provided they are uniform in quality and, for each variety concerned, uniform in origin.

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

6.2 Packaging

Kiwifruit must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food grade quality, 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.

Kiwifruit 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).

6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the kiwifruit.

Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 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:

7.1.1 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(ies) (cultivar(s)).

7.1.2 **Origin of Produce**

Country of origin² and, optionally, district where grown, or national, regional or local place name.

7.2 **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.

For kiwifruit 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 unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.

7.2.1 **Identification**

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

7.2.2 **Nature of Produce**

Name of the produce. Name of the variety(ies) or cultivar(s) (optional).

The name of the variety can be replaced by a synonym. A trade name⁴ can only be given in addition to the variety or the synonym.

7.2.3 **Origin of Produce**

Country of origin⁵ and, optionally, district where grown or national, regional or local place name.

7.2.4 **Commercial Identification**

- class;
- size (if sized), expressed
 - by the minimum and maximum weight of the fruit; or
 - by number of fruit and the net fruit weight; or
 - when sized in accordance with existing trading practices, by the size and method used.

7.2.5 **Official Inspection Mark (optional)**

8 **CONTAMINANTS**

- 8.1** The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- 8.2** 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).

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 *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 and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CAC/GL 21-1997).

² The full or a commonly used name should be indicated.

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.

⁴ A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

⁵ The full or a commonly used name should be indicated.