



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES
Twenty-first Session**

Monterrey, Nuevo León, Mexico, 7 – 11 October 2019

Comments of the Philippines

Agenda Item 5: Proposed Draft Standard for Ware Potatoes (at Step 7)

2.1 MINIMUM REQUIREMENTS

The Philippines proposes to simplify the minimum requirements of the ware potatoes on the following:

- Firm, clean and free from any visible foreign matter.
- Free from visible rots, dead and living insects, mold and other contaminants.
- Sound, free from greening* and have well-developed tubers.
- Tubers must have normal appearance which is similar characteristics of the variety.

* (Appearance of green color on the tuber indicates the presence of solanin, an anti-nutritional factor. Toxic dose is 20-25mg (<http://www.accessdata.fda.gov>))

2.1.2 Maturity Requirements

The term “sufficiently developed” must be replaced by physiologically matured, thus to read:

Ware potatoes must be **physiologically matured** and cured for skin formation, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

3. PROVISIONS CONCERNING SIZING

The Philippines proposes the size classification of ware potatoes be classified according to size based on diameter and weight shown in following table.*

Size	Diameter (cm)	Weight (g)
Jumbo	> 9.0	> 350
Super	8.1 – 9.0	301 - 350
Extra Large	7.1 – 8.0	251 - 300
Large	6.1 – 7.0	201 – 250
Big	5.1 – 6.0	151 - 200
Medium	4.1 - 5.0	101 - 150
Small	3.0 – 4.0	50 - 100
Marble/very small	< 3.0	< 50

*Philippine National Standard/Bureau of Agriculture and Fisheries Product Standards (PNS/BAFPS)

Agenda Item 7: Proposed Draft Standard for Yam (at Step 4)

3. PROVISIONS CONCERNING QUALITY

3.2 CLASSIFICATION

The Philippines proposes to transfer the provision allowing slight defects, i.e. “*Cuts or surfaces with scarred wounds, as long as they do not exceed 10% of the surface of the product*” from Class I to Extra Class. Similarly, allowed defects on cuts or surfaces not exceeding 20% is being proposed to be transferred from Class II to Class I. For 3.2.3 Class II, the Philippines proposes for the deletion of the second paragraph.

The Philippines also proposes to use the number of cut surfaces instead of the percentage of the product surface.

The following are the proposed texts:

3.2.1 “Extra” Class

*Yams in this class must be of superior quality and with the characteristics of the variety and/or commercial type. They must be free from defects, with the exception of very slight superficial defects **and not more than 2 cut surfaces allowed per tuber**, 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

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

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

- *Not more than 3 cut surfaces per tuber*
- *A slight defect in shape*

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

3.2.3 Class II

This class includes yams that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in section 3.1 above.

4. PROVISIONS CONCERNING SIZING

The Philippines proposes sizing by weight for yams as follows:

Table 1. Sizing by weight of yams

Size Code	Weight/tuber (grams)	
	<i>D. alata</i>	<i>D. esculenta</i>
A	>2500	>250
B	>1600-2500	>200-250
C	>900-1600	>150
D	>500-900	>100-150
E	≤500	≤100

The size classification being proposed is based on the ASEAN Standard for Yam (ASEAN Stan 55:2017). The Philippine standard (PNS/BAFPS 96:2016) for size by weight of yam covers only the *D. alata* variety but is well within the ASEAN Standard.

Agenda Item 8: Proposed Draft Standard for Onions and Shallots (at Step 4)

2.1 MINIMUM REQUIREMENT

The Philippines proposes the inclusion of the following minimum requirements:

- *have a typical shape, color and taste characteristic of the variety*
- *practically free of mechanical and physiological damage*

The Philippines also proposes to add a provision on the minimum maturity requirements. The proposed text are as follows:

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

3.2 CLASSIFICATION

The Philippines proposes to include an 'Extra' Class in the size classification of onions and shallots. The proposed texts are as follows:

3.2.1 "Extra" class

Onions and shallots in this class must be of superior quality and characteristic of the variety and/or commercial type. It must be practically free of defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The bulbs must be firm and compact.

4. PROVISIONS CONCERNING SIZING

The Philippines proposes the size classification be presented in a table format for ease of understanding. The sizing by the diameter of the equatorial section of the bulb is being proposed as follows:

Table 1a. Sizing by diameter of onion bulb

Size Code	Diameter of bulb (mm)
A	>90
B	>70-90
C	>50-70
D	30-50

Table 1b. Sizing by diameter of shallot bulb

Size Code	Diameter of bulb (mm)
A	>30
B	>25-30
C	>20-25
D	10-20

The size classifications of onion and shallot presented above are based on the ASEAN Standard for Onion (ASEAN Stan 23:2011) and Shallot (ASEAN Stan 14:2009).

5. PROVISION CONCERNING TOLERANCES

As with the 3.2 Classification, the Philippines is proposing to include quality tolerance provision for Extra Class. The following are the proposed text:

5.1.1 "Extra" Class

Five percent (5.0%) by number or weight of onions and shallots not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class is allowed.