

**STANDARD FOR FRESH FUNGUS "CHANTERELLE"<sup>1</sup>**  
**(European Regional Standard)**  
**CODEX STAN 40R-1981 R**

**1. SCOPE**

This Standard applies to edible, wild growing fungi of the species *Cantharellus cibarius*, supplied fresh, after sorting and packing.

**2. DESCRIPTION**

**2.1 Definitions of Defects**

2.1.1 **Damaged fungi** means fungi with more than quarter of the cap missing.

2.1.2 **Crushed fungi** means parts of fungi passing through a sieve having a 15 x 15 mm mesh.

2.1.3 **Spoiled fungi** means fungi which are brownish or rotten as a result of attack by micro-organisms and/or mould.

2.1.4 **Maggot damaged fungi** means fungi having holes caused by maggots.

2.1.5 **Seriously maggot damaged fungi** means fungi having four or more holes caused by maggots.

2.1.6 **Organic impurities of vegetable origin** means admixtures of other edible fungi, parts of plants such as leaves, pine needles, etc.

2.1.7 **Mineral impurities** means those substances which, after ashing, remain as insoluble residues in hydrochloric acid.

**3. ESSENTIAL QUALITY FACTORS**

3.1 Fresh Chanterelles shall be fresh in appearance, light yellow to dark yellow in colour, healthy, i.e. not spoiled, practically free from maggot damage, as firm as possible, whole, i.e. undamaged, clean, i.e. practically free from organic and mineral impurities, free from foreign smell and taste, free from excessive moisture, and able to withstand transport and handling.

3.2 The diameter of the cap of fresh Chanterelles shall be not less than 10 mm and not more than 65 mm.

**3.3 Sizing**

The Chanterelles may be sorted according to their size determined by the diameter of the cap. If the Chanterelles are sorted, the difference between the smallest and the largest caps in the same package shall not exceed 20 mm.

**3.4 Tolerances for Defects**

3.4.1 A maximum of 15% m/m of Chanterelles not satisfying the requirements specified in sub-sections 3.1, 3.2 and 3.3 is allowed.

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<sup>1</sup> Formerly CAC/RS 40-1970.

3.4.2 Within the tolerance provided for in sub-section 3.4.1 the following individual tolerances shall apply:

<b>Defect</b>	<b>Tolerance</b>
mineral impurities	not more than 1% m/m
organic impurities	not more than 0.3% m/m
crushed fungi	not more than 2% m/m
maggot damaged fungi	not more than 6% m/m of total damage including not more than 2% m/m serious damage

#### 4. **HYGIENE**

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

4.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

4.3 When tested by appropriate methods of sampling and examination, the product:

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

#### 5. **PACKAGING AND PRESENTATION**

##### 5.1 **Uniformity**

Packages (bast basket, small slatted box) in a lot shall each contain fungi of the same commercial type (sized or unsized) and shall be uniform in net weight.

##### 5.2 **Packaging**

Bast baskets, wooden boxes or cartons shall be such as to allow the free passage of air and to ensure adequate protection during transport. Any paper or other material used inside the package shall be new and harmless to human health. Fungi shall not come in contact with printed inscriptions on the package.

##### 5.3 **Presentation**

Fungi are packed in bulk.

#### 6. **LABELLING**

In addition to the requirements of the General Standard for the Labelling of Prepackaged

Foods (CODEX STAN 1-1985 (Rev. 1-1991) Codex Alimentarius Volume 1), the following specific provisions apply:

6.1 **The Name of the Food**

The product shall be designated both "Chanterelle" and "*Cantharellus cibarius*".

7. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.