

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda item 4

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

19th Session

Ixtapa Zihuatanejo, Guerrero, Mexico, 5–9 October 2015

PROPOSED DRAFT CODEX STANDARD FOR GARLIC

COMMENTS SUBMITTED BY INDONESIA, NIGERIA AND AFRICAN UNION.

INDONESIA

Indonesia noted that standard for garlic is necessary to be established as reference in production, food safety control and trading of this commodity. Hence, Indonesia would like to propose some comments as follows.

2.1 Minimum Requirement

1. Revise bullet number 1 into:

- Whole, covered with outer skin and fresh with freshness degree of the bulb reflected by its percentage of moisture/water content (WB) of [12%] for fresh, [10%] for semi-dry and [8%] for dry garlic.

Rationale:

Refer to the definition and its foodnote of this commodity, freshness degree shall be defined for clear interpretation. the freshness degree is representing by the moisture/water content (WB) in the bulb.

2. Change the stem length from 3 cm to 2 cm to the last sentence in section 2.1 Minimum Requirements:

For dry garlic, if presented with cut stems, the length should not exceed 2 cm."

Rationale:

Stem length maximum of 2 cm aims to avoid injuries of other bulbs due to hard protrude stem and additional unnecessary weight of product .

6. Marking or Labelling

Indonesia proposes to add a new sub section under the section 6.2 Non Retail Containers as sub section 6.2.6 Sanitary and Phytosanitary Treatments. The complete proposed sub section will be:

6.2.6 " Sanitary and Phytosanitary Treatment"

Any measures or treatments applied in the steps along the supply chain from on-farm to distribution such as the use of pesticides and agrochemicals, disinfectants, fumigants and irradiation for on-farm, post harvest, primary processing and distribution must be informed in the Label.

Rationale:

Refers to the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) specific provision to the labelling may be applied. And therefore, requesting information on treatments related to food safety and quality assurance is necessary for consumer and food safety control agency. This necessary information is to ensure that the treatments do not damage the quality and safety of the product due to changes in organoleptic characteristics or intrinsic properties and make it unsafe for consumption.

NIGERIA

1. PROPOSED DRAFT CODEX STANDARD FOR GALIC GARLIC

3. PROVISIONS CONCERNING CONCERNING SIZING

Size code	Interval of the equatorial diameter in mm cm
A	> 70
B	> \geq 60-70
C	> \geq 50-60
D	> \geq 40-50
E	> \geq 30-40
F	\geq 20-30

Rationale: For uniformity purposes, convert the figures in the table above from mm to cm.

The mentioned tolerance in section 3.2 is too wide as it exceeds the interval of the equatorial diameter for garlic specified in the size code. This will result in overlaps in size code for any given package of garlic and therefore Nigeria proposes that we increase the interval of the equatorial diameter specified for the various size codes to eliminate overlaps when the uniformity in size provision in section 3.2 is applied

4.1.1 “Extra” Class

Five percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class I. Within this tolerance, not more than 0.5% in total may consist of produce **affected by decay**. ~~satisfying the requirements of class II~~

4.1.2 Class I

Ten percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class II. 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.

4.1.3 Class II

~~Ten percent by number or weight of bulbs satisfying neither the requirements of the class nor the minimum requirements. Within this tolerance, not~~ **Not** more than two percent in total may consist of produce affected by decay.

5.1 Uniformity

Issue & Rationale: Mixtures of different colour garlic in the same sales package: This provision does not allow for mixed colours of garlic in the same sales package, a common trading practice in Africa.

Nigeria proposes allowing a mixture of garlic of different colours in the same sales package.

Nigeria proposes allowing the packaging of garlic from different origins, in the same sales package however, they should be of the same class.

6.1.1 Nature of produce

~~If the produce is not visible from the outside, each~~ **Each** package shall be labelled as to the name of the produce (fresh garlic, semi-dry garlic or dry garlic) and the name of the variety.

6.2.2 Nature of produce

~~- Name of the produce if the contents are not visible from the outside,~~ such as “fresh garlic”, “semi-dry garlic” or “dry garlic”, where appropriate;

AFRICAN UNION

1. PROPOSED DRAFT CODEX STANDARD FOR ~~GALIC~~ **GARLIC**

3. PROVISIONS CONCERNING CONCERNING SIZING

Size code	Interval of the equatorial diameter in mm cm
A	> 70
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E	> \geq 30-40
F	\geq 20-30

Rationale: For uniformity purposes, convert the figures in the table above from mm to cm.

A.U Position: The mentioned tolerance in section 3.2 is too wide as it exceeds the interval of the equatorial diameter for garlic specified in the size code. This will result in overlaps in size code for any given package of garlic and therefore A.U proposes that we increase the interval of the equatorial diameter specified for the various size codes to eliminate overlaps when the uniformity in size provision in section 3.2 is applied

4.1.1 "Extra" Class

Five percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class I. Within this tolerance, not more than 0.5% in total may consist of produce **affected by decay**. ~~satisfying the requirements of class II~~

4.1.2 Class I

Ten percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class II. 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.

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~~Ten percent by number or weight of bulbs satisfying neither the requirements of the class nor the minimum requirements. Within this tolerance, not~~ **Not** more than two percent in total may consist of produce affected by decay.

5.1 Uniformity

Issue & Rationale: Mixtures of different colour garlic in the same sales package: This provision does not allow for mixed colours of garlic in the same sales package, a common trading practice in Africa.

A.U. Position: A.U proposes allowing a mixture of garlic of different colours in the same sales package.

AU proposes allowing the packaging of garlic from different origins, in the same sales package however, they should be of the same class.

6.1.1 Nature of produce

~~If the produce is not visible from the outside, each~~ **Each** package shall be labelled as to the name of the produce (fresh garlic, semi-dry garlic or dry garlic) and the name of the variety.

6.2.2 Nature of produce

- Name of the produce ~~if the contents are not visible from the outside,~~ such as "fresh garlic", "semi-dry garlic" or "dry garlic", where appropriate.