

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

(Prepared by the Electronic Working Group led by Mexico)

Codex Members and Observers wishing to submit comments at Step 3 on this proposal should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Commission Procedural Manual) as presented in Annex I before **20 September 2015** to the Codex Contact Point of Mexico (E-mails: codexmex@economia.gob.mx, codxmex1@economia.gob.mx), with a copy to the Secretariat, Codex Alimentarius Commission (E-mail: codex@fao.org)

Format for submitting comments: In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers are requested to provide their comments in the format outlined in Annex III to this document.

BACKGROUND

1. CCFFV18 (February 2014) agreed to initiate new work on a Codex standard for garlic subject to approval by CAC37 (July 2014). In taking this decision, the Committee agreed to establish an EWG, led by Mexico and working in English and Spanish, to prepare a proposed draft standard for comments and consideration at its next session.¹ The List of Participants is attached as Annex II.
2. The Commission approved the proposal of new work as recommended by CCFFV.²
3. The EWG considered the draft prepared by Mexico as follows:
4. The draft was circulated twice among the EWG's members following the timeline for completion of the new work proposed in the project document considered under the Critical Review.
5. The main changes to the document emanating from these revisions are as follows:
 - I. **Format:**
 - Adequacy of the wording in the proposed draft Standard with the current standard layout used to develop Codex/FFV standards;
 - Correction in the drafting of the English/Spanish-Spanish/English terms throughout the proposed draft Standard.

¹ REP14/FFV, para 56, Appendix VI

² REP14/CAC, para 99, Appendix VI

II. Technical comments:

- In the product definition, a footnote to clarify the difference between fresh, semi-dry and dry garlic was added for better understanding of the standard.
- In the minimum requirements, a specification for dry garlic was included.
- In the quality classes, the three classes were adapted to the requirements of the current marketing practices.
- In the provisions relating to size, the initial table was modified on size code/range equatorial diameter and size range was set to ensure uniformity of garlic.
- In the provisions for tolerances, particularly those related to quality tolerances following the traditional format of the standard layout, the descriptors are extended to avoid ambiguity in their application on the international market.
- Provisions concerning presentation, marking or labelling, contaminants and hygiene were editorially amended to adapt them to the existing standard layout.

III. Recommendation of the EWG Chair:

6. The following is positively noted:

- The document was circulated for comments twice in two languages: English and Spanish.
- There was general consensus on the amendments made that cover all commercial type of garlic produced over the world.

7. Considering that there will be a long interval between CCFFV19 (2015) and CCFFV20 (2017), and having made the necessary progress on the provisions in the proposed draft Standard, it is recommended that the Standard be advanced to CAC39 for adoption at **Step 5/8**.

REQUEST FOR COMMENTS

8. In addition to the request in the box on the first page, when submitting technical comments on the proposed draft Standard, Codex members and observer are kindly invited to express their views on the feasibility to finalize the Standard at the upcoming session of CCFFV taking into account the provisions in the proposed draft Standard as recommended by the EWG and the extent of the technical comments submitted by the country / organization concerned.

ANNEX I

PROPOSED DRAFT CODEX STANDARD FOR GALIC

1. DEFINITION OF PRODUCE

This Standard applies to bulbs of commercial varieties of garlic grown from *Allium sativum* L., of the *Alliaceae* family, to be supplied fresh, semi-dry or dry¹ to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic 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 garlic must be:

- whole; covered with outer skin;
- 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;
- 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 taste²;
- free of damage caused by low and/or high temperatures; also defects caused by frost or sun;
- firm;
- free of visible shoots.

For dry garlic, if presented with cut stems, the length should not exceed 3 cm.

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

2.1.2 The development and condition of the garlic 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

The bulbs are classified in three classes defined below:

2.2.1 "Extra" Class

Garlic in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. 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. The bulbs must be intact; of regular shape and with compact cloves.

¹ **Fresh garlic:** produce with a "green" stem and with the outer skin of the bulb soft and flexible.

Semi-dry garlic: fresh produce with the stem and outer skin of the bulb not completely dry.

Dry garlic: fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry.

² This provision does not preclude a specific smell and/or specific taste caused by smoking.

2.2.2 Class I

Garlic in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The bulbs must be of fairly regular shape and with reasonable compact cloves. However, slight tears in the outer skin of the bulb, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.3 Class II

This class includes garlic, which does 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 garlic retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Slight tears on the external skin or missing parts of the outer skin of the bulb;
- Healed injuries;
- Slight bruises;
- Defects in shape;
- No more than three missing cloves.

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the bulb.

3.1 If a size code is used the provisions of the following table must be respected:

Table 1. Sizing specifications

Size Code	Interval of the equatorial diameter in mm
A	> 70
B	≥ 60 - 70
C	≥ 50 - 60
D	≥ 40 - 50
E	≥ 30 - 40
F	≥ 20 - 30

3.2 To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 15 mm, when the smallest garlic has a diameter of less than 40 mm;
- 20 mm, when the smallest garlic has a diameter equal to or more than 40 mm.

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 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 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.

In addition, not more than 1% by weight of bulbs may have cloves with externally visible sprouts.

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 more than 2% in total may consist of produce affected by decay.

In addition, not more than 5% by weight of bulbs may have cloves with externally visible sprouts.

4.2 SIZE TOLERANCES

For all classes, ten percent by number or weight of bulbs 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 only garlic of the same origin, variety or commercial type, quality and size. The visible part of the contents of the package or lot for produce presented in bulk must be representative of the entire contents.

5.2 PACKAGING

The garlic 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.

The garlic 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 garlic. Packages or lots 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 (fresh garlic, semi-dry garlic or dry garlic) and the 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.

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

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

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, such as "fresh garlic", "semi-dry garlic" or "dry garlic", where appropriate;
- Name of the variety 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 expressed as minimum and maximum diameters of the bulb or size code;
- 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 and Guidelines for the Establishment and Application of Microbiological Criteria related to 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.

ANNEX II
LIST OF PARTICIPANTS

Country	Name	Position	Email	Codex Contact Point
Argentina	ING. AGR. GABRIELA CATALANI	Dirección de Negociaciones Regionales y Controversias Dirección /Nacional de Relaciones Agroalimentarias Internacionales Ministerio de Agricultura, Ganadería y Pesca (MAGyP)	gcatal@minagri.gob.a codex@minagri.gob.ar	Silvia Eida SANTOS ssantos@senasa.gov.ar
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ANNEX III

GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~striketrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied/pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.