



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 WARE POTATOES
(Prepared by the Electronic Working Group led by India)

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 **15 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. CCFFV17¹ (September 2012) considered a request for new work on the development of a Standard for Ware Potatoes submitted by the Delegation of India. The Committee recommended approval of new work on a Standard for Ware Potato and acknowledged the views of several delegations that, while not opposing the development of the standard, indicated that more time was needed to consult with their stakeholders as the proposal was received late. The Committee however noted that the period between CCFFV17 (September 2012) and CCEXEC68² (June 2013) i.e. 10 months would allow for sufficient time for countries to consult with their stakeholders and bring any concerns to CAC36³ (July 2013) in relation to the approval of this new work.⁴
2. CCEXEC68 considered this matter and recommended that the proposal should be returned to CCFFV for further consideration of technical issues.⁵
3. CAC36 recognized the relevance of starting new work on ware potatoes in view of the importance of the production, consumption and trade and therefore requested CCFFV to submit a clear project document with a well defined scope for consideration at the next sessions of CCEXEC and CAC.⁶
4. CCFFV18 (February 2014) considered a revised project document on a Standard for Ware Potatoes prepared by the Delegation of India and agreed to request CAC to approve new work on a Standard for Ware Potato. The Committee also agreed to establish an EWG⁷, led by India and co-chaired by France and working in English only, to prepare, subject to approval by CAC, a proposed draft standard for circulation for comments at Step 3 and consideration at its next session.⁸
5. CAC37 (July 2014) approved the new work proposal as submitted by CCFFV.⁹

¹ Codex Committee on Fresh Fruits and Vegetables

² Executive Committee

³ Codex Alimentarius Commission

⁴ REP13/FFV, paras 111-124 and Appendix VI

⁵ REP13/EXEC, paras 52-54

⁶ REP13/CAC, paras 107-117

⁷ Electronic Working Group

⁸ REP14/FFV, paras 53-54, 56 and Appendix V

⁹ REP14/CAC, Appendix VI

6. The EWG commenced its deliberations in November, 2014 with the goal of completing the assigned task for consideration by CCFFV19 (October 2015). The draft submitted to CCFFV18 as part of the project document was distributed to members of the EWG on 28th November, 2014, with the request to submit the comments by 29th December, 2014. The list of participants is attached at Annex II.

7. The revised draft was circulated to the EWG members on 16th February, 2015 with 9th March, 2015 as the deadline for sending the comments. The draft has been revised and finalized in the light of comments received from the two rounds of comments and it is presented for comments by the Codex members and observers at Annex I.

8. Main amendments that have been made to the draft presented to the 18th Session of the CCFFV is as follows;

- Provisions concerning to minimum requirements, where more defects detrimental to the general appearance and presentation in the package is more elaborated.
- Provision concerning to sizing, where the range of the equatorial diameters is now changed.
- New provision regarding maturity requirements of ware potatoes is added.
- New provision regarding tolerances of other varieties is added.
- For all classes of ware potatoes amendment was submitted to quantify slight defects in colour and slight skin defects.

ANNEX I

PROPOSED DRAFT CODEX STANDARD FOR WARE POTATOES

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties and hybrids of ware potatoes grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Ware potatoes 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 ware potatoes must be

- whole and firm;
- clean, practically free of any visible foreign matter¹;
- practically free of pests, deformities² 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 taste;
- free of damage caused by low or high temperature;
- free of internal blackening;
- practically unsprouted i.e sprout may not be longer than 3 mm;
- practically free of soft rot and wet breakdown;
- well formed skin covering whole surface of tuber.

The potatoes must be free of external or internal defects detrimental to the general appearance of the produce, the quality, the keeping quality and presentation in the package, such as:

- brown stains due to heat;
- cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) exceeding 4 mm in depth;
- green colouration; pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect;
- grey, blue or black sub-epidermal stains; exceeding 4 mm in depth;
- rust stains, hollow or black hearts and other internal defects;
- deep common potato scab and powdery potato scab, of a depth of 2 mm or more;
- superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber;
- frost damage and freezing injuries.

2.1.1 The development and condition of the ware potatoes must be such as to enable them:

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

2.1.2 Maturity Requirements

Ware potatoes must be sufficiently developed and cured for skin formation, account being taken of the characteristics of the variety³ and/or commercial type and the area in which they are grown.

¹ It excludes visual indicators of treatment with sprout inhibitors.

² Deformities such as knobiness and irregular shapes making peeling difficult.

³ Varieties of early and ware potatoes are different in tuber shape, skin, flesh colour as well as depth and colour of the eye cavities.

2.2 CLASSIFICATION

Ware potatoes are classified in three classes defined below:

2.2.1 “Extra” Class

Ware potatoes in this class must be of superior quality. They must be well developed and must have the characteristics of the variety and /or commercial type as regards shape, appearance and development.

They must be free of defects, including bruises, cuts, russet scab, Black Scurf (*Rhizoctonia solani*), green colorations and practically free of soil and extraneous matter shall not exceed 0.25% by weight, 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.

2.2.2 Class I

Ware potatoes in this class must be of good quality. They must be characteristic of the variety as regards shape, appearance and development.

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:

- slight defects in shape and colour;
- slight skin defects such as scratches, scars, scrapes and blemishes shall be no more than 2% by number and shall not exceed 5% of the total surface area of an individual tuber;
- soil and extraneous matter shall not exceed 0.5% by weight;
- greening shall be no more than 1% by number and should not cover more than 10% of the total surface area of an individual tuber;

The defects must not, in any case, affect the flesh of the produce.

2.2.3 Class II

This class includes ware potatoes which do 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 ware potatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- skin defects such as scratches, scars, scrapes, bruises and blemishes shall be no more than 5% by number and shall not exceed 10% of the total surface area of an individual tuber;
- soil and extraneous matter shall not exceed 1% by weight;
- greening should not be on more than 1% by number and should not cover more than 12.5% of the total surface area of an individual tuber.

The defects must not, in any case, affect the flesh of the produce.

3. PROVISIONS CONCERNING SIZING

Size(if sized) is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm) in accordance with the following table:

Size Code	Equatorial Diameter in mm
A (Baby Potato)	18-24
B(long varieties of ware potatoes)	25-75
C (round varieties of ware potatoes)	35-80
D	more than 80

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package 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 ware potatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Not more than 1.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.

4.1.3 Class II

Ten percent by number or weight of ware potatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. Not more than 2.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.

4.2 SIZE TOLERANCES

For all classes (if sized), 10% by number or weight of ware potatoes not meeting the requirements as regard sizing.

4.3 TOLERANCES FOR OTHER VARIETIES

Two percent by weight of other varieties is allowed.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized). The visible part of the contents of the package (or lot produce presented in bulk in the transport vehicle) must be representative of the entire contents.

5.2 PACKAGING

Ware potatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, 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.

Ware potatoes 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 ware potatoes. Packages 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 “Ware Potato” and may be labelled as to the name of the variety and/or commercial type.

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

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 either printed on the package itself or on a label secured to the fastening (if the labels are placed inside the packages (string bag), this should be done in such a way that the indications concerning marking are readable from the outside), or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.

6.2.2 Nature of Produce

- Name of the produce "Ware Potato" if the contents are not visible from the outside.
- Name of the variety and/or commercial type (optional).
- The shape of the ware potato may be marked on the label such as oval, round and long.

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 and
- Variety.

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).

⁵ 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

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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 ~~strikethrough 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.