

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 8

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

19th Session

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PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

Comments submitted by the European Union, Ghana, India, Kenya, Mexico, Switzerland, Thailand and the United States of America

EUROPEAN UNION

The European Union and its Member States (EUMS) would like to thank all the participants in the electronic working group and in particular the USA and Germany for leading this work and for the good progress made.

The EUMS believe that the proposed layout for Codex standards is well harmonized with the UNECE one and it provides clear options to be applied as the case may be. The EUMS believe that there are only a few points that may need to be further discussed and hope to finalise the work on this agenda item at the 19th session of CCFFV.

The EUMS would like to submit to the Committee the following specific comments:

Proposed change	Justification
2.2 Classification	
In accordance with <sizing requirements in Section “3 – Provision Concerning Sizing” (when applicable) and > Section “4 – Provisions concerning Tolerances and with the, (name of produce) are classified into the following class(es)”]	The distinction between Extra Class, Class I and Class II has been working well in international trade for fresh fruit and vegetables. The EUMS therefore support the deletion of the text in the square brackets.
3. Provisions concerning sizing	
(In case a minimum size has been set for a product add the following sentence: The size requirements shall not apply to miniature produce ¹): 1) Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques. All other requirements of the standard must be met.)	The EU notes that for certain commodities the definition of minimum sizes is still under discussion. Depending on the outcome of the decision-making process the proposed sentence on miniature produce might be helpful.
4.1.1 Quality Tolerances – Extra Class	
Included therein, is 4% 0% tolerance for decay, soft rot and/or internal breakdown.	A tolerance for decay should be harmonized with existing international standards to facilitate international trade. In UNECE standards 0% of decay is allowed for Extra Class.

Proposed change	Justification
4.1.2 Quality Tolerances – Class I	
Included therein, is 3% 1% tolerance for decay, soft rot and/or internal breakdown.	A tolerance for decay should be harmonized with existing international standards to facilitate international trade. In UNECE standards 1% of decay are allowed for Class I.
4.1.3 Quality Tolerances – Class II	
Included therein, is 3% 2% tolerance for decay, soft rot and/or internal breakdown.	A tolerance for decay should be harmonized with existing international standards to facilitate international trade. In UNECE standards 2% of decay are allowed for Class II.
5.2 Packaging	
Common Name of produce} must be packed in such a way as to protect the produce properly. The materials used inside the package must be new ⁹ , clean and of a quality such as to avoid ... - ⁹ For the purposes of this Standard, this includes recycled material of food-grade quality.	On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.
6.1.1 Nature of Produce	
6.1.1 Each consumer sales package <(or lot for produce presented in bulk in the transport vehicle)>...	The option of produce being presented in bulk in the transport vehicle is not an alternative to the presentation in consumer packages and should be deleted.
6.1.2 Origin of Produce	
Country of origin ¹ and, optionally, ...	The footnote 14 should be added here too FN14 = The full or a commonly used name should be indicated
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.	The EUMS would prefer to have the necessary particulars on each package because, without this, control will be difficult.
6.2.2 Nature of Produce	
6.2.2 Name of the produce <name of the variety [and/or commercial type] (optional, depending on produce) >	Drafting proposal to make it clearer that when developing a standard for a particular product it has to be decided whether labelling of the variety should be made obligatory or optional.
7 Food Additives	
Table listing the food additives allowed	This option is not supported. The reference to CODEX STAN 192-1995 would be more appropriate and allows access to the latest edition of the standard. The word “or” and the table that follows should therefore be deleted from this section.

GHANA

Ghana supports broadening the use of database sources for botanical names including the GRIN database. Any scientifically proven names and attributes that may not be in the GRIN database should be acceptable.

Rationale: This will help achieve consensus during the development of standards and minimize prescriptive texts.

INDIA

General Comments:

India appreciates the work initiated by the eWG. The eWG has proposed comprehensive changes in the base document, India supports the proposal.

KENYA

GENERAL COMMENT

Kenya appreciates the work done by Electronic Working group led by USA to come up with the working document for Codex members to comment on.

INTRODUCTION

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables (CCFFV);
- The Standard Layout must be followed when developing new or revising existing Codex/FFV Standards. It is permissible to use other appropriate texts in the Standard Layout to reflect individual FFV characteristics.

SPECIFIC COMMENT

Kenya proposes that 'clause 1' below be the 'SCOPE' of the standard for it does not define the product but gives the scope of the product to be covered in the body of the standard. This is in consistent with the format of drafting codex standards as stipulated in the Codex Alimentarius Commission procedural manual Edition 23rd. This also will alter all the clauses in this standard so clause one will be 'scope' and clause two will be 'Description' 'definition' etc

1. DEFINITION OF PRODUCE SCOPE

This Standard applies to ~~[part of the produce being standardized of]~~ [commercial varieties of common name of the produce] grown from {Latin botanical reference *in italics*⁶ followed where necessary by the author's name} to be supplied fresh to the consumer, after preparation and packaging. ~~[(Name of produce) for industrial processing is/are excluded.]⁷.~~

{According to the International Code of Botanical Nomenclature the name of taxon whose rank is lower than species (e.g. variety, subspecies, form) should be followed only by the name of author of the lowest rank. Example: *Apium graveolens* L. but *Apium graveolens* var. *dulce* (Mill.) Pers. (without letter L. after *Apium graveolens*).

{Additional provisions concerning the definition of the produce may be included under is heading}

Comment: Delete as shown and open the brackets to read 'This Standard applies to commercial varieties of common name of the produce grown from..'

2.0 Definition of the product

Comment: We propose clause 2. to be the product definition.

Rationale: To be consistent with other codex standards and related texts. Therefore the numbering of the preceding clauses changes appropriately.

GENERAL COMMENT:

We propose the replacement of 'must' with 'shall' in this draft standard.

Rationale: To be consistency with other codex standards language.

2- 3. PROVISIONS CONCERNING QUALITY

2.3.1 MINIMUM REQUIREMENTS

2.3.1.1 Minimum Maturity / Development REQUIREMENTS

2.32 CLASSIFICATION

{In accordance with <sizing requirements in Section “3 - Provision Concerning Sizing” (when applicable) and> Section “4 - Provisions concerning Tolerances and with the, {name of produce} are classified into the following class(es)”}

Comment: We propose to open the brackets.

“Extra” Class, Class I and Class II.

2.3.2.1 “Extra” Class

2.3.2.2 Class

2.3.2.3 Class II

3.4 PROVISIONS CONCERNING SIZING

(Name of the Product) may be sized by diameter, count or weight; or in accordance with pre-existing trading practices. {When sized in accordance with pre-existing trading practices, the package must be labelled with the size and method used}

Comment: We propose the opening of the brackets.

- (A) When sized by count, size is determined by the number of individual fruit per package. ~~{in accordance with the following table}. [The following table is a guide and may be used on an optional basis.]~~

Comment: Delete as shown above in A.

- (B) When sized by diameter, size is determined by either the maximum diameter of the equatorial section of each fruit or a diameter range per package {in accordance with the following table}. The following table is a guide and may be used on an optional basis.

4.5 PROVISIONS CONCERNING TOLERANCES

4.5.1 QUALITY TOLERANCES

4.5.1.1 “Extra” Class

4.5.1.2 Class I

4.5.1.2 Class II

4.5.2 SIZE TOLERANCES

5.6 PROVISIONS CONCERNING PRESENTATION

5.6.1 UNIFORMITY

5.6.2 PACKAGING

5.6.2.1 Description of Containers

6.7 PROVISIONS CONCERNING MARKING OR LABELLING

6.7.1 CONSUMER PACKAGES

6.7.1.1 Nature of Produce

6.7.1.2 Origin of Produce

6.7.2 NON-RETAIL CONTAINERS

6.7.2.1 Identification

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

Comment: We propose the identification code not to be optional for ease of traceability.

<Packer and/or dispatcher/shipper: Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.

6.7.2.2 Nature of Produce

- Name of the produce <-name of the variety-~~[and/or commercial type]~~ ~~(optional)~~>

Comment: We propose to open the brackets and delete optional that the name of the variety and/or commercial type to be indicated for ease of trade.

6.7.2.3 Origin of produce**6- 7.2.4 Commercial Specifications****6- 7.2.5 Official control mark (optional)****7-8 FOOD ADDITIVES****8-9 CONTAMINANTS****8-9.1 PESTICIDE RESIDUES****8-9.2 OTHER CONTAMINANTS****9-10. HYGIENE**

9- 10.1 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.

9- 10.2 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).

10-11. METHODS OF ANALYSIS AND SAMPLING**MEXICO**

Mexico request the Secretariat and member countries CCFFV, consider the importance of incorporating to the Proposed Layout for Codex Standards for Fruit and Vegetables an Informative Annex Section on the Terminology commonly used to develop Codex standards for fresh fruits and vegetables. This proposal developed by México includes the annex for purposes of consensus.

MEXICAN PROPOSAL TO ADD A SECTION CONCERNING TERMINOLOGY IN THE LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

Informative Annex: Terminology commonly used in the development of Codex Standards CCFFV

Purpose of the proposal

The purpose of the present section in the Layout for Codex Standards for Fresh Fruits and Vegetables is establishing a common language between the persons commonly involved in activities such as the use and development of terminology and codex standards for fresh fruits and vegetables, including production, handling and trade of fresh fruits.

The definitions shall be stated in the following order, concerning:

- 2.1 Botanical classification**
- 2.2 Fruit maturity**
- 2.3 Parts of the fruit**
- 2.4 Fruit characteristics**
- 2.5 Fruit defects**
- 2.6 Commercialization**
- 2.7 Harvesting and packaging**
- 2.8 Transport**
- 2.9 Inspection**

The work carried out by the Mexican Delegation is described below.

2 TERMINOLOGY**2.1 TERMINOLOGY PERTAINING TO BOTANICAL CLASSIFICATION****2.1.1 Family**

Classification unit in the taxonomic categories, including genuses sharing a number of major characteristics. The name of each family ends with “-aceas”.

2.1.2 Genus

Group of species sharing several traits. A genus includes beings among which inbreeding not possible due to their belonging to different species, in which case fertilization is impossible or sterile specimens named hybrids are produced. The name of each genus is both capitalized and underlined.

2.1.3 Species

Group of similar organisms, closely connected in structure and functionality, where inbreeding naturally occurs. The names of species are written in small letters and underlined.

2.1.4 Variety

Within certain species, groups recognizable by hereditary traits even though those traits are not important enough to be considered as pertaining to another species.

2.2 TERMINOLOGY PERTAINING TO FRUIT MATURATION

2.2.1 Breathing

Biochemical process in which fruit cells consume oxygen to transform simple sugars and obtain energy, releasing carbon dioxide and water.

2.2.2 Physiological maturity or ripeness

Part of the maturation process of fruits where they are likely, under appropriate conditions, to continue transforming and reach the level of maturity making them apt for consumption. Fruits are best harvested at that particular point. Doing it before that ensures quite irregular a maturation process.

2.2.3 Maturity for consumption

The physiological condition in which the fruit shows physical, chemical and sensible characteristics making it apt for consumption.

2.2.4 Aging

Period in which biochemical changes such as flesh softening as well as other changes in color and structure occur in the fruit, making it inappropriate for consumption.

2.2.5 Climactere

Period in which some fruits increase their breathing rate, to reach a "climactic" point, and then gradually decrease it.

2.2.6 Climacteric fruits

Those fruits undergoing, after harvest, a period in which their breathing rate increases to "climax", thus maturing considerably after harvesting.

2.2.7 Non climacteric fruits

Those fruits decreasing their breathing activity after harvesting. Their maturing process remains practically unchanged after harvesting.

2.3 TERMINOLOGY PERTAINING TO THE PARTS OF FRUITS

2.3.1 Fruit

Botanically speaking, that part of the plant containing the seeds. Basically the fertilized and consequently developed ovary; it may also have other parts connected to it. The fruit structure consists in the pericarp and the seeds.

2.3.2 Pericarp

That part of the fruit covering and protecting the seeds, and resulting from the transformation of the ovaric wall. It is made up by three parts named: epicarp, mesocarp, and endocarp.

2.3.3 Epicarp (skin or peel)

Layer originating from the ovarian external epidermis and constituting what we call skin or peel.

2.3.4 Mesocarp

Resulting from the transformation of the ovarian chlorophyllic parenchyma. In a large number of fruits, the mesocarp is fleshy and overdeveloped, thus accumulating large amounts of water, starch, sugars, organic acids, as well as other substances. It makes up what we call the "flesh" of the fruit.

2.3.5 Endocarp

The endocarp is a layer resulting from the transformation of the ovarian inner epidermis and covering the cavity containing the seeds. A number of fruits lack an endocarp, the seeds being scattered inside the mesocarp.

2.3.6 Seed

The fertilized and transformed ovule in phanerogamous plants. Likewise, it is that part of the plant responsible for the perpetuation of the species.

2.3.7 Almond

The inner part of the seed in fleshy fruits. It contains the embryo and a number of sustaining substances.

2.3.8 Flavedo

Used only for citrics. The flavedo is the pigmented epicarp (skin) of those fruits.

2.3.9 Albedo

Used only for citrics. The albedo is the white mesocarp between the epicarp (skin) and the endocarp (segments) in citrics.

2.3.10 Peduncle

Part of the fruit attaching it to the plant.

2.3.11 Apex

Part of the fruit situated exactly opposite to the peduncle.

2.3.12 Hull

This term refers to the nut's pericarp.

2.3.13 Bunch

Several fruits attached to a common axis.

2.4 TERMINOLOGY PERTAINING TO FRUITS' CHARACTERISTICS

2.4.1 Consistency

Flesh firmness.

2.4.2 Polar diameter

Measured from the central core of the fruit, proceeding lengthwise from the basis of the peduncle toward the apex.

2.4.3 Equatorial diameter

Measured at a right angle from the polar diameter, at the widest section point.

2.4.4 Size

The degree of development of a fruit, stated in terms of volume.

2.4.5 Well developed fruit

Produce showing the physical and chemical characteristics of species and variety.

2.4.6 Whole fruit

Produce free of whatever damage or deterioration likely to affect its integrity.

2.4.7 Clean fruit

Produce free of mud, branches, leaves or any other foreign matter.

2.4.8 Sound fruit

Produce free of disease, damage, rot, damage caused by insects or pests, and free of live or dead insects or their larvae.

2.4.9 Fresh fruit

Produce not submitted to any industrial processing changing substantially its natural properties.

2.4.10 Homogeneity or uniformity

Terms used to indicate that the produce are very similar as to shape, size, and color.

2.5 TERMINOLOGY PERTAINING TO FRUIT DEFECTS

2.5.1 Defects classified according to the damage caused.

2.5.1.1 Defect

Whatever deterioration affecting the appearance or usability of the produce.

2.5.1.2 Slight defect

Does not have a major impact on the acceptance of the produce by the consumers. Slight defects include: bruising, blemishes, and other non extensive outside defects.

2.5.1.3 Major defect

Without being critical, major defects do have a considerable impact on the acceptance of the produce by the consumers. Produce may show evidence of pests or disease, scabs, and similar blemishes not affecting the flesh.

2.5.1.4 Critical defect

The defect on the flesh of the produce is likely to cause rejection by the consumer. It may consist in severe cases of pest attack or disease, unscarred blemishes and other damage affecting the flesh.

2.5.1.5 Defective unit

Unit showing one or several defects.

2.5.1.6 Minor defective unit

Unit showing one or several minor defects, while being free of major or critical defects.

2.5.1.7 Major defective unit

Unit showing one or several major defects, in addition to minor ones, although none of a critical nature.

2.5.1.8 Critically defective unit

Unit showing one or several critical defects, in addition to major and minor ones.

2.5.2 Causes

2.5.2.1 Genetic – physiological.

Due to hereditary abnormality or to unfavorable environmental conditions during growth and development.

2.5.2.2 Entomological

Due to actions linked to insect feeding, spawning and biting.

2.5.2.3 Microbiological

Due to fungal, bacterial, yeast, or viral action.

2.5.2.4 Mechanical

Due to inappropriate manipulation of the produce during and after harvesting.

2.5.2.5 Meteorological

Due to a variety of natural atmospheric phenomena such as hail, rain, wind, and frost.

- 2.5.3 Commonest defects
- 2.5.3.1 Deformation
Anomaly in the shape of the produce measured against those typical of species and variety.
- 2.5.3.2 Color variation
Evident in superficial areas showing a color not corresponding to the produce, in terms of maturity, species, or variety.
- 2.5.3.3 Damage caused by citrus red spider mite
This particular damage occurs in pomegranate, avocado and especially citrics. It is caused by several species of Tetranychus attacking the skin cells of the produce. Produce attacked by *Tetranychus sexmaculatus* (Riley) show white or silvery areas, while those attacked by *Brebipalpus californicus* show dark areas with scarred corky plates.
- 2.5.3.4 Sooty mould
Damage produced in citrics by the *Phyllocoptruta oleivora* mite, which bites the epidermic cells of the produce. Cells take on a reddish (brownish gray – blackish) hue due to the oxidization of the oils exuded by the attacked cells. Sometimes, the fumagina caused by fungi of the genus *Capnodium* (see 2.5.3.7) is also called “Sooty mould”.
- 2.5.3.5 Anthracnose
Fungal disease which, after attacking the stem, leaves, and fruits of a variety of plants, causes typical brown or darker colored necrotic lesions likely to cover wide areas. It is caused by fungi pertaining to *Colletotrichum*, *Glomerella*, *Gloesporium*, *Gnomonia*, *Marssonina*, *Mycosphaerella*, *Neofabrae* and *Pseudopeziza* *genuses*.
- 2.5.3.6 Powdery Mildew
A variety of diseases caused by certain fungi, which after developing on the surface of the infested tissue, produce very thin layers of powder-like spots.
- 2.5.3.7 Fumagina
Disease attacking the surface of certain tropical and subtropical fruits, caused by fungus *Capnodium* sp. The mycelia affix on the skin surface forming a thin film with the appearance of soot layers.
- 2.5.3.8 Melanosis
Disease common in citrics, and caused by fungus *Diaporthe citri* Wolf. At the beginning, the skin shows small stains or gummy cells clusters irregularly scattered, which are likely to form dark rough scabs.
- 2.5.3.9 Rot
Destruction and decay of fruit cells and flesh, paired with extraneous odor and taste due to microorganism invasion.
- 2.5.3.10 Dry rot
Rot by fungal infection.
- 2.5.3.11 Soft rot
Rot by bacterial infection.
- 2.5.3.12 Peduncular rot
Fungal or bacterial rot attacking the fruit from the stem cavity and often penetrating into the flesh to reach the seeds of the fruit.
- 2.5.3.13 Crusts
Scabs on the surface of the fruit.
- 2.5.3.14 Bruising
Softened areas or spots on the skin or flesh of the fruit, caused by blows, packing, tight ties in package or other reasons.

- 2.5.3.15 Bites
Variably deep lesions either mechanically caused or inflicted by predators such as birds, rodents or others.
- 2.5.3.16 Limb rub
Injuries caused by violent friction on the skin of the fruit. Cover irregular areas.
- 2.5.3.17 Scarred lesion
Areas of fibrous tissue replacing normal skin after destruction of some of the dermis.
- 2.5.3.18 Unhealed lesion
Any kind of penetrating injury with no regenerated tissue and showing raw flesh unprotected from the environment.
- 2.5.3.19 Oleocelosis
Occurs on citrus skin when the flavedo oil cells break. The defect is usually due to harvesting at the wrong hours or rough handling. Hardly detectable on the first day, oleocelosis usually becomes apparent by the next day.
- 2.5.3.20 Cracks
Fissure on fruit surface, caused by mechanical, physiological, or meteorological actions. They may or may not be healed.
- 2.5.3.21 Sunburns
Discoloration in some area of the fruit surface due to overexposure to sunrays.
- 2.5.3.22 Latex burns
Discoloration caused by latex dripping on the skin of certain fruits. The affected part takes on a darker shade.
- 2.5.3.23 Hail damage
Produced by the action of hail, multifarious damage can be seen on the surface and/or flesh.
- 2.5.3.24 Frostbite
May be due to deficient refrigerating, and have different effects such as discoloration, external or internal flesh darkening, softening, etc.
- 2.5.3.25 Extraneous matters
Presence of any kind of extraneous matter on the fruit, such as mud, stems, leaves, animal excrement, or other impurities.

2.6 TERMINOLOGY PERTAINING TO FRUIT MARKETING

- 2.6.1 Marketing
This term includes all trade operations carried out to move commodities from the production areas to the consumption centers.
- 2.6.2 Marketing channels
The means used by the producer and the buyer to bring the product to the consumer.
- 2.6.3 Retailer
A person who visits wholesalers or medium wholesalers to purchase products later sold to the final consumer.
- 2.6.4 Wholesaler
A person who buys large quantities of a product directly from the producer or middleman to be later distributed under the most appropriate market conditions.
- 2.6.5 Middleman
A person devoted to buy goods in wholesale and middle wholesale for distribution in vegetable markets.

2.6.6 Storage

The process of keeping a product in an establishment equipped for custody or sale.

2.6.7 Collection Center

Place where a variety of agricultural products are collected to be distributed to vegetable markets at a later date.

2.6.8 Vegetable Markets

A marketplace where products are directly sold to consumers.

2.6.9 Local Market

This concept includes trade operations involving commodities commercialized within a production area.

2.6.10 Regional Market

This concept includes trading of commodities within a region or influence area, which as a whole constitute the domestic market.

2.6.11 Domestic Market

This term includes all the trade operations conducted throughout the country.

2.7 TERMINOLOGY PERTAINING TO FRUIT HARVESTING AND PACKAGING

2.7.1 Harvesting

The cutting and picking of agricultural products.

2.7.2 Spraying

Exposure of fruits to the action of appropriate chemical agent in order to prevent or eliminate plagues or diseases.

2.7.3 Harvesting Package

Package used at the field, generally a container made of wood, plastic, canvas or any other material, where fruits are stored while harvesting.

2.7.4 Handling

Any kind of maneuver involving fruits, whether in bulk or packed, at any time, from harvesting to consumption.

2.7.5 Pre-selection

Manual operation; fast or superficial removal of foreign mater and products with obvious quality flaws.

2.7.6 Selection

Mechanical or manual operation to separate products meeting certain quality requirements, such as size, shape, color and degree of maturity.

2.7.7 Classification

Operation consisting in separating fruits according to quality criteria.

2.7.8 Washing

Operation by which fruits are cleaned with water to remove impurities or foreign mater adhered to them.

2.7.9 Waxing

Application of a fine layer of natural or synthetic wax to fruits in order to prolong their shelf life and improve their appearance.

2.7.10 Degreening

Accelerating the occurrence of a yellow pigmentation due to destruction of chlorophyll.

2.7.11 Painting

The action of covering fruits with vegetable colorings in order to improve their appearance.

2.7.12 Packaging

The process of storing the product properly inside of a suitable container.

2.7.13 Overfilling

Quantity of fruit exceeding package capacity.

2.7.14 Labeling

The process of applying a label identifying the product thoroughly.

2.7.15 Loading

The process of arranging in an orderly fashion the packages containing any product.

2.7.16 Packer

Premises where the product is selected, classified and packed.

2.8 TERMINOLOGY PERTAINING TO TRANSPORT

2.8.1 Transport

The carrying of a product through diverse routes from the production areas to the final consumer.

2.8.2 Bulk Transport

The carrying of the products inside a vehicle without any package or container toward distribution centers.

2.8.3 Packed Product Transport

Transportation of packed products arranged in an orderly fashion inside a vehicle toward distribution centers.

2.8.4 Refrigerated Transport

Any means of transport having suitable cold-storage equipment. This transport is used to carry perishable products over long distances, in order to ensure optimal preservation.

2.8.5 Non-refrigerated Transport

Any means of transport not having cold-storage equipment. This transport is used to carry perishable products over short distances (less than 1000 km).

2.9 TERMINOLOGY PERTAINING TO INSPECTIONS

2.9.1 Inspection

The process of measuring, examining, testing or somehow comparing a unit against the specifications agreed upon.

2.9.2 Product Unit

The unit inspected to determine its classification. A unit may comprise a single product, a dozen, a set, or a shipment of it.

2.9.3 Sampling Plan

Proceeding used to determine the number of units to be inspected, as well as the criteria to be applied for the acceptance of a batch.

2.9.4 Fruit or Vegetable Quality

The set of characteristics of a product used to distinguish one unit from another, and relevant in terms of its acceptance by the consumer.

SWITZERLAND

(i) General Comments

Switzerland participated in the eWG and would like to thank the United States for having led the discussion. In general, we support the recommendations made by the eWG. However, we have some specific comments on some parts of the proposition we would like Codex member states to consider.

(ii) Specific Comments**Section 2.2.3: Quality provisions for Class II**

Depending on the produce, even minor defects affecting the flesh might not be desired. For every commodity, the acceptable defect levels affecting the flesh must be individually determined. Switzerland therefore proposes the following amendment to section 2.2.3:

2.2.3 Class II

- \leq the flesh must be free from major defects \geq

Section 4: Provisions concerning tolerances

One of the most controversial issues in the eWG concerned quality tolerances. The eWG proposes a 1% tolerance for decay, soft rot and/or internal breakdown [hereinafter referred to as “decay”] in Extra class, and a 3% tolerance in Classes I and II. The proposed tolerances exceed tolerance levels currently used in Codex Standards, as well as the UNECE tolerances (0, 1 and 2%, respectively).

Codex norms are applied at the export control stage. If at that stage decay has already been discovered, the exporter takes an enormous risk that uncontrollable proliferation of decay occurs during transport, which might destroy the whole lot. Especially sensitive products, such as strawberries, raspberries or cherries, have to be inspected with utmost care to detect decay and avert rapid deterioration of the whole lot. High quality standards with strict tolerance margins are therefore indispensable.

Extra class is the most expensive class and should only consist of produce of superior quality, which excludes any decay, in order to justify its elevated price. Of course, one single decayed fruit or vegetable can never be ruled out. However, it is unlikely to find the one decayed fruit or vegetable using normal sampling methods. Plus, if decay in an Extra class lot should occur, it is always possible to declass it to the next lower class or to re-sort it. What is more, single decayed fruits and vegetables are already accepted at the import control stage without a specific mention in the respective standard.

Internationally agreed quality standards, such as Codex standards, that inflict increased financial losses to the importing party due to high tolerances for decay are likely to be replaced by private standards that impose stricter requirements.

For these reasons, Switzerland proposes the following amendments to section 4 of the Codex Standard Layout:

4.1.1 “Extra” Class

(...) ~~Included therein, is one percent [1.0%] tolerance for decay, soft rot and/or internal breakdown.~~
The produce must not be affected by decay, soft rot and/or internal breakdown. (...)

4.1.2 Class I

(...) Included therein, is ~~three percent [3.0%]~~ **one percent [1.0%]** tolerance for decay, soft rot and/or internal breakdown. (...)

4.1.2 Class II

(...) Included therein, is ~~three percent [3.0%]~~ **two percent [2.0%]** tolerance for decay, soft rot and/or internal breakdown

Section 6.1: Consumer Packages (6.1.2: Origin of Produce)

The origin of a produce is an important source for customer information. It also enables the producing country to distinguish their produce from competitor countries' produce. Switzerland therefore strongly supports the proposition made by the eWG to declare the origin of produce on consumer packages.

Section 6.2: Non-retail containers

It is stated that documents must physically accompany the goods. However, this does not reflect the use of now available electronic solutions, such as EAN codes and RFID chips that may replace documents in paper form. Switzerland therefore proposes the following amendment of section 6.2:

6.2 NON-RETAIL CONTAINERS

(...)

<For {name of produce} transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle, **unless the document is replaced by an electronic solution. In that case, the identification code must be machine-readable and easily accessible.**>

Section 7: Food Additives

Food additives are governed by the respective Codex standard (horizontal standard). FFV commodity standards should not interfere with horizontal standards, as it is not in our competence to do so. Mere references to horizontal Codex standards are sufficient. Therefore, Switzerland proposes replacing the whole section 7 as follows:

7. FOOD ADDITIVES

{the whole section is replaced by the following sentence}

{Name of produce} shall comply with those food additive levels established by the Codex Alimentarius Commission for this commodity.

THAILAND

Thailand appreciates the work done by working group led by United States of America. We generally agree with the main content of the draft. However, we would like to comment on specific points as follows;

General comments

We would like to ask for clarification whether the explanation text on the use of {text} and <text> including footnotes are deleted. As we consider that it would be useful to keep those texts as defined in the CCFFV proposed layout (REP 14/ FFV Appendix X).

INTRODUCTION

We agree with the new text and would like to include an additional sentence to emphasize the need to follow the provisions concerning sizing to facilitate trade. A suggested new sentence is:

“In addition “Provisions concerning Sizing” must be followed to facilitate international trading.”

SCOPE

We would like to reiterate our previous comments that the text in this section should be modified to read as follows:

“1. SCOPE

~~{The purpose of the standard is to define the quality and safety requirements for {name of produce} after preparation and packaging.}~~

This standard applies to {name of produce} as defined in Section 2 to be supplied fresh to the consumer, after preparation and packaging. {Name of produce} for industrial processing are excluded.”

More description of the produce such as scientific name may be identified in the section on Definition of Produce.

1. DEFINITION OF PRODUCE

We would like to amend the wording in the first paragraph for clarity and are of the view that the word “(cultivars)” should be retained as there is a need to mention cultivar for some vegetables e.g. broccoli. In addition according to the Format for Codex Commodity Standards, the second Section is “Description” which contains a definition of the product. We, therefore, propose that the first paragraph should be amended to read as follows:

“1. Definition of produce

This Standard applies to [part of **common name** of the produce being standardized of]¹ ~~[commercial varieties of common name of the produce]~~ grown from {Latin botanical reference in italics² followed where necessary by the author’s name} **of [commercial varieties or cultivars]** to be supplied fresh to the consumer, ~~after preparation and packaging. [(Name of produce) for industrial processing is/are excluded.]³~~

2. PROVISIONS CONCERNING QUALITY

We agree that the purpose of the standard is to define the quality requirements for produces at the export - control stage after preparation and packaging as defined in the first sentence. Therefore, We are of the view that the text in the second sentence and in the second paragraph should be deleted as they are outside the main purpose of the standard and will make it even more difficult to justify So the amended text of this section would read:

“2. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for {name of produce} at the export-control stage after preparation and packaging. ~~However, if applied at stages following packaging, products may show in relation to the requirements of the standard:~~

- ~~a slight lack of freshness and turgidity~~
- ~~<for products graded in classes other than the “Extra” Class,> a slight deterioration due to their development and their tendency to perish.~~

~~The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.”~~

2.1 MINIMUM REQUIREMENTS

1st indent: We are in favour of maintaining the word “whole” as it is easier to understand than the word “intact”. However, we do not object that the word “intact” may be allowed in some cases. We, therefore support to retain the CCFFV proposed text to read as follows:

“- whole/intact { depending on the nature of the produce, a deviation from the provision or additional provisions are allowed}.”

2.1.1 We are in favour of using the word “mature” instead of “ripeness” to reflect current harvesting practices. In addition the title of this provision should be “OPTIMAL MATURITY REQUIREMENTS” and delete section 2.2.2. So the amended text in the first paragraph would read as follows:

“2.1.1 OPTIMAL MATURITY REQUIREMENTS

The {name of produce} must have reached an appropriate degree of development and ~~ripeness~~ maturity in accordance with criteria proper to the variety<and/or commercial type>, the time of <harvesting/picking/etc>, and to the area in which they are grown.

.....”

2.2 CLASSIFICATION

To refer to those succeeding sections of the standard may lead to confusion as produces are not classified based on size. Therefore, we are in favour of maintaining the CCFFV proposed text as defined in REP 14/ FFV Appendix X with minor changes as follows:

“2.2 CLASSIFICATION

{Name of produce} ~~are~~ **is** classified ~~in~~ into two or three classes, as defined below:

{For those standards where it does not appear necessary to establish a classification, only the minimum requirements apply}”

~~{In accordance with <sizing requirements in Section “3 – Provision Concerning Sizing” (when applicable) and> Section “4 – Provisions Concerning Tolerances” and with the, {name of produce} are classified into the following class (es)}~~

~~“Extra”Class, Class I and ClassII.~~

2.2.3 Class II

We would like to propose to amend the last bullet by retaining the CCFFV proposed text as defined in REP 14/ FFV Appendix X with some changes on the issue of flesh defects as follows:

- ~~the flesh must be free from major defects~~

{Add additional defects allowed, depending on the nature of the produce.}

{The flesh must be allowed with defects, provided it is fit for consumption. It should be specified defects depending on the nature of the produce.}”.

3. PROVISIONS CONCERNING SIZING

We would like to propose minor amendments on the first sentence as follows:

“(Name of the Product **Produce**) may be sized by weight, diameter, length or count, or in accordance with ~~pre~~-existing trading practices.”

Subsection (A) (B) (C) and (D) refer to “the following table” therefore the layout should also provides an example of tables for clarity. In addition numeric size code should be used and be arranged from large size to small size for consistency. The word “fruit” should also be replaced with” produce”.

We propose to insert new subsection to describe about length to read as follows:

“When sized by length, size is determined based on the individual length of each produce or a length range per package. The following table is a guide and may be used on an optional basis”

4. PROVISIONS CONCERNING TOLERANCES

We are of the view that there is no need to mention on the issue of the produce that fail conformity assessment therefore we support to maintain the CCFFV proposed text as follows:

“Tolerances in respect of quality and size shall be allowed in each package <or in each lot for produce presented in bulk in the transport vehicle> for produce not satisfying the requirements of the class indicated.”

4.1 QUALITY TOLERANCES

We are of the view that the tolerances for decay, soft rot and/or internal breakdown in “Extra” Class, Class I and Class II should be depending on the nature of produce on a case by case basis

In addition we support the proposed changes in “Extra” Class, Class I and Class II as appear in REP14/FFV, Appendix X.

So, the amended text of this section would read:

4.1.1 “Extra” Class

A total tolerance of 5%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class 1 is allowed. Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of ClassII quality

{Add possible tolerances for individual defects, depending on the nature of the produce.}

4.1.2 Class 1

A total tolerance of 10%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1% in total may consist of produce satisfying neither the requirements of ClassII quality nor the minimum requirements, or of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

4.1,3 Class II

A total tolerance of 10%, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2% in total may consist of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}”

4.2 Size Tolerances

We are in favour of maintaining the original text as appears in REP14/FFV, Appendix X, as follows:

For all classes: 10% by number or weight of {name of produce} corresponding to the size immediately above and/or below that indicated on the package.

{Possible provisions concerning admissible limits of deviations for sized or unsized produce}.”

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The proposed text of EWG is acceptable. However, in order to reflect that mixture of produces packed in the same package have to be uniform in both quality and size,we preferred to insert the words “and size” after the word “quality” instead of adding the sentence “<To ensure uniformity in size, the range in size between produce in the same package shall not exceed...”.

So, the amended text would read as follows:

“<However, a mixture of {name of produce} of distinctly different <species><varieties><commercial types><colours> may be packed together in a <package><sales package>, provided they are uniform in quality and size and, for each <species><variety><commercial type><colour> concerned, in origin.>

~~<To ensure uniformity in size, the range in size between produce in the same package shall not exceed...>”~~

5.2 PACKAGING

We would like to propose minor amendments to the first sentence of the first and second paragraphs for clarity as follows:

“ {Common Name of produce} must be packed in such a way as to protect.....
<Material used on the stickers individually affixed to the produce shall be such at....., “

6.1.2 Origin of Produce

We recommend to include additional provision to reflect the case of produces from different origin packed in the same package as follows:

“ <In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>“

UNITED STATES OF AMERICA

General Comments: The United States of America in support of the work of Codex Alimentarius and the Codex Committee on Fresh Fruits and Vegetables submits the following comments on the CCFFV Standard Layout CX/FFV/ 15/19/10. The revision is timely for when completed it should expedite the CCFFV standard development process and simplify CCFFV standards.

SPECIFIC COMMENTS

The U.S. specific comments are limited to Section 4: Provision Concerning Tolerances of the standard layout

4. PROVISIONS CONCERNING TOLERANCES

Issue: I. Simplify Section 4- Provisions Concerning Tolerances, and allowances for Class I FFV in Extra Class and for Class II FFV in Class I.

Comment and Rationale: This section of the standard is too normative and complex. It indicates a total tolerance for defect per class without naming or their individual tolerances. The format is not sufficiently detailed or in a manner that neither enables quick referencing nor facilitate allows uniform international application.

The allowances for FFV of the lower classes in the higher ones as currently indicated is confusing- i.e. for if Class I FFV is allowed in Extra Class, and Class II FFV is allowed in Class I; does that mean that Class II FFV can be in Extra Class. This confuses the inspector and trade. FFV Classes should only be judged on the requirements of a said class. Hence, inclusion of FFV from the lower classes, depresses the overall quality of the lot of produce. Therefore, the U.S recommends the discontinuation of the tolerances for produce of the lower classes into the higher ones

U.S. Proposal: U.S. proposes simplification of this section of the standard layout by placing the Tolerances Allowed in a table format. The table format is easier to apply by listing all defects per class in a single column, provide quick referencing and reflect practical standard application practices. The following table is submitted as a guide. The defects names can be changed to reflect individual physiological FFV characteristics and trade practices for all the defects that impact classification are found in a single location of the standard.

	Extra Class	Class I	Class II
Total Tolerance	5	10	10
(a) Tolerances for {name of Products not satisfying the quality requirements of which no more than			
Condition (Progressive) Defects Shriveling Unhealed bruises Mechanical Damage Pest damage Decay, Internal Breakdown and/or mold	1	1	2
Quality (Non -Progressive) Defects Sunburn Misshapen Immature/not sufficiently developed			
(b) Size Tolerances- off size from what is indicated/marked	10	10	10
(c) Produce belonging to other similar varieties than marked			