

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

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

PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

(Prepared by the Electronic Working Group led by United States of America)

Codex Members and Observers wishing to submit comments 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)

Special focus should be made on those questions put forward by the EWG to Codex members and observers (see Parts 1, 2 and 3 of the summary report).

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/Overview

1. The 18th Session of the Committee on Fresh Fruits and Vegetables (CCFFV) (February 2014) established an Electronic Working Group¹ (EWG), led by the United States of America (USA), co-chaired by Germany and working in English only, to examine what needs to be changed in the Proposed Layout for Codex Standards for Fresh Fruits and Vegetables (Codex/FFV Standard Layout) and to make proposals for changes if necessary². The List of Participants is presented in Annex II. Some of the sections of the standard layout proposed for change include:

- The introductory statement in relation to the nature of the produce.
- Point of application of the standard (quality tolerances).
- Sizing provisions.
- Uniformity provisions.
- How to approach food additives for fresh fruits and vegetables.
- The need for a glossary.

2. As part of this review, the EWG was requested to take into consideration the Codex Format for Commodity Standards (as laid down in the Procedural Manual of the Codex Alimentarius Commission) and the Standard Layout for UNECE³ Standards for Fresh Fruits and Vegetables and those developed by other international organizations. The EWG should also take into consideration the physiological characteristics of fresh fruits and vegetables, international trade practices and regulatory requirements.

3. In pursuit of revising the Codex/FFV Standard Layout a discussion paper outlining the sections/parts of the layout that could be revised accompanied by justifications was circulated to the members of the EWG. Also circulated was a side-by-side comparison of Codex FFV and UNECE standard layouts with text unique to each layout highlighted.

¹ In order to allow sufficient time for comments, the document is distributed without the List of Participants. The LOP will be provided and included in the document in due course.

² REP 14/FFV paras 63 – 69

³ United Nations Economic Commission for Europe

4. For better reference purposes and to facilitate reading/studying, the outcome of the comments received / discussion are placed within each of the three parts of the discussion paper previously circulated.

PART 1: Codex/FFV Standard Layout

PART 2: How to approach food additives for fresh fruits and vegetables

PART 3: The need for a glossary

5. To efficiently revise the Codex/FFV Standard Layout when there were no comments on the proposed text, the proposed texts are retained; when the comments differed significantly, new text/suggestions are proposed in attempt to resolve the matter.

PART 1: Codex/FFV Standard Layout

6. This segment raises points for discussion following the sequence of the Codex/FFV Standard Layout. It draws on comments previously submitted to CCFFV, previous proposed changes to the Standard Layout prepared by the Codex Secretariat⁴ along with the mandate given to the EWG in its Terms of Reference (TOR).

INTRODUCTION

7. Different FFV have different characteristics that must be reflected within each standard, the Codex/FFV Standard Layout needs to reflect these differences. Instead of having three indents, the EWG was asked to evaluate the possibility of simplification of the introductory note as follows:

The Standard Layout must be followed when developing new or revising existing Codex standards for fresh fruits and vegetables (Codex/FFV standards). However, due to differences in FFV characteristics, it is permissible to use optional texts to reflect those characteristics.

Outcome: The proposal was accepted with structural/grammatical changes made.

SCOPE

8. No changes were proposed, but Codex members are free to submit comments.

1. DEFINITION OF PRODUCE

The EWG considered using an acceptable and reputable scientific source for botanical names such as the GRIN database, with an accompanying footnote in the definition of produce such as:

“All information on botanical names is taken from the GRIN database. See www.ars-grin.gov”

Outcome: The proposal was accepted with another scientific source of botanical names recommended - both are footnoted in this section.

2. PROVISIONS CONCERNING QUALITY

9. Consideration should be given to the introductory paragraph/text from the UNECE Standard Layout that allows slight deterioration in quality due to senescence to be placed as an opening section to the provisions concerning quality of the Codex/FFV Standard Layout for the following reasons:

- The introductory paragraph to Section 2 reflects FFV perishable nature and effects of senescence on quality and that some deterioration in FFV quality occurs irrespective of the application of the best post-harvest practices.
- Many countries apply Codex/FFV standards throughout the trade channels i.e. from shipping point, to retail; therefore some deterioration takes place, firstly noticed through the FFV external appearance. In this regard, the UNECE text is valid in providing guidance for application at post shipping point stages.
- The last section of the proposed text offers protection to exporters/shippers in cases where the FFV was in compliance with the standard requirements at import control stage but deteriorated during the distribution/marketing stages. Hence the following text from the UNECE Standard Layout is proposed

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 export, products may show in relation to the requirements of the standard:

⁴ REP13/FFV Appendix VII

- 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.

10. Notwithstanding the preceding text, all FFV traded should be in compliance with the requirements of the class marked.

Outcome: The proposal was accepted and inserted in the Standard Layout

2.1 MINIMUM REQUIREMENTS

11. The EWG considered:

- Whether the term “whole” could be replaced by “intact”, as in non-English languages no differences may exist between the meaning of whole and intact. Such a change would also harmonize the Codex/FFV Standard Layout with that of the UNECE.
- When it was appropriate to utilize singly or collectively the following indents on pest damage based on the FFV skin edibility:

Outcome: Proposal to replace “whole” with “intact” was accepted. Additionally, justification for the use of intact is strengthened when applied to FFV in the form of corms, rhizomes, and root tubers in products such as cassava, ginger, tannia, and yams that are cut into pieces or trimmed for sale.

12. For FFV with edible skin

- practically free from pests;
- practically free of damage caused by pests.

13. For FFV with inedible skins or skins that are peeled off

- practically free from pests;
- free of damage caused by pests affecting the flesh.

Outcome: Both proposals were accepted and inserted in the Standard Layout

- Clarifying the word “practically” as it applies to the minimum requirements, thereby facilitating uniform international interpretation of the standard. Such clarification may be guided by an indication of physical dimensions - diameter, circumference, length, width and depth, percentage of surface area, number of spots or a combination of the aforementioned.

Alternatively, the application of the word “practically” could be guided by “acceptable limits” during the national application of standards, guidance provided by the OECD Scheme on the Application of International Standards for Fruit and Vegetables (OECD F&V Scheme) in their explanatory brochures.

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

14. The EWG considered:

- Whether the first two paragraphs referring to “development and ripeness” should be deleted in 2.1.1 and be integrated in a revised version in 2.1.2 Maturity Requirements. Irrespective of this decision, the next point applies.
- The appropriate use of the word “ripeness”? Some fruits including apples, bananas, mangoes, pears, pineapples, plums and tomatoes can be harvested when they are mature or sufficiently developed but not ripe; while others such as table grapes, cherries and citrus are harvested only when they are both mature and ripe. Moreover, in cases when producers are far from markets, fruits and vegetables are harvested at minimum market maturity stages to allow them to successfully complete long journeys, maintain an economical shelf life and meet consumer performance expectations. Hence a more suitable text is proposed:

[The produce must display sufficient development for the intended purpose in accordance with criteria proper to the variety and to the area in which they are grown]

Outcome: The proposal was accepted with slight structural/grammatical changes.

15. A proposed grammatical change to the first indent was considered:

From: to withstand transport and handling;

To: to withstand transportation and handling.

Transport refers conveyance while transportation refers to the process of conveyance.

Outcome: The proposal was accepted and inserted in the Standard Layout

2.1.2 Maturity Requirements / Sufficiently Developed

16. Key to this section is the clarification of both maturity and sufficiently developed bearing in mind the following:

- (1) In some languages mature and sufficiently developed have the same meaning and are used interchangeable.
- (2) In some fruit and vegetable physiology maturity or sufficiently developed are stages that precede ripeness.
- (3) The fruits and vegetables for export or entering international trade are always harvested at a stage of development or maturity that enables them to withstand handling, transportation and storage, to retain economic shelf life and to meet consumer performance expectations. Hence there must be a differentiation between:
 - Horticultural/Market Maturity: The stage of development when a plant part possesses the necessary characteristics for use by consumers, and
 - Physiological Maturity: The stage of development, that when detached from the plant, a fruit or vegetable will continue to ripen successfully with normal flavor and odor development even if detached;
- (4) In the FFV trade, maturity is used when referring to fresh fruits and sufficiently developed is used in reference to vegetables.

17. Therefore, it may be prudent to consider defining maturity and sufficiently developed in the following form:

Maturity: The fruit have reached the stage of development, which will insure the proper completion of the ripening process with normal characteristic flavor and odor.

Sufficiently developed: The stage of development at which a fruit or vegetable possess the necessary characteristics for use by consumers.

18. Based on the above considerations, the EWG considered including the following two alternative paragraphs in this section:

<The development and state of maturity of {name of produce} must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics [and the growing area].> {provision for climacteric fruits}

<The {name of produce} must be sufficiently developed and display satisfactory ripeness/maturity in relation to the varietal characteristics [and the growing area].> {provision for non-climacteric fruits}

Outcome: The proposed changes were accepted with grammatical/structural changes made for clarification purposes.

2.2 Classification

19. FFV classes are based on the presence/absence of defects i.e. "tolerances" and sometimes size. The EWG considered referring to these succeeding sections of the standard on which the classes are based as follows:

[In accordance with sizing requirements in Section "3 - Provision concerning Sizing" (when applicable) and the quality tolerances in Section "4- Provisions Concerning Tolerances", {name of produce} are classified into the following class (es)]

Outcome: The proposal was accepted and inserted in the Standard Layout

2.2.3 Class II

20. The EWG considered to re-evaluate the provision on “flesh must be free from defects” as it might be too restrictive for Class II. It was proposed to amend the last paragraph in this section to read:

“<The flesh must be free from major defects.>“

Outcome: The proposal was accepted bearing in mind that it applies only to Class II - the lowest class.

21. **Size based classification:** The former practice of using size as a criterion for classification should be re-considered taking into consideration the following factors:

- (i) Individual FFV characteristics as related to large and small fruit varieties.
- (ii) Impact of geo-climatic and crop husbandry practices on size.
- (iii) Impact of socio- cultural traditions on the perception of size.
- (iv) Section 2.1.1 Minimum Requirements states: “*The {name of produce} must have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety <and/or commercial type>, at the time of <harvesting/picking/etc.>, and to the area in which they are grown*” – i.e. all produce irrespective of size must be “sufficiently developed”.
- (v) Economic cost to producers/trade from excluding from the standard or from the standard higher classes smaller sized sufficiently developed FFV free of defects.
- (vi) Size being a quality factor only when it is a proven indicator of quality - a measurement of sufficiently developed or maturity.

3. PROVISIONS CONCERNING SIZING

22. The revision of this section of the Codex/FFV Standard Layout should be guided factors including:

- All Codex commodity standards, including FFV, are only developed after the said FFV has entered international trade and therefore sizing requirements in Codex FFV standards must reflect global trade practices.
- Sizing requirements in global trade are based on product characteristics and consumer performance expectations resulting from their socio-cultural and economic factors; therefore, “one-size fits-all” approach to FFV sizing does not always apply.
- There are costs such as packaging, labeling, handling and promotion associated with adjusting to new sizing requirements, which are passed on to consumers via higher prices which very often reduce demands for the said FFV.

23. Thus, the EWG considered one of the following options:

- (a) Deleting section 3 as sizing can be left under the responsibility of trade.

<There is no sizing requirement for {name of produce}.>

- (b) Keeping section 3 and the following structure should be applied:

The 1st paragraph defines the methods applied:

{Name of the Product} [may be / is] sized by the maximum diameter of the equatorial section, by weight or by count, i.e. by the number of individual fruit per package; <or in accordance with pre-existing trading practices. When such is the case, the package must be labelled accordingly.>

The 2nd paragraph defines the minimum size provided this is necessary to guarantee the sufficient development of the produce and to allow an easy measurement to check this:

The minimum size shall be ...

The 3rd paragraph defines the rules to ensure uniformity in size:

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

- a) For fruit sized by diameter: x mm.
- b) For fruit sized by weight: x grams.
- c) For fruit sized by count: the difference in size should be consistent with the difference indicated in point (a).
- d) In case size codes are applied, the codes and ranges in the following table have to be respected:

<There is no sizing uniformity requirement for Class II.>

- (c) To increase the adaptability of FFV sizing requirements in Codex FFV standards without imposing new sizing requirements or associated cost to Codex members, the EWG was asked to consider using the following text and versions thereof - as found in the Standard for Pomegranate (CODEX STAN 310-2013) and the Standard for Passion Fruit (CODEX STAN 316-2014).

(Name of the Product) may be sized by diameter, count or weight; or in accordance with pre-existing trading practices. When such is the case, the package must be labeled accordingly.

(A) When sized by count, size is determined by the number of individual fruit per package.

(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. The following table is a guide and may be used on an optional basis.

(C) When sized by weight, size is determined based on the individual weight of each fruit. The following table is a guide and may be used on an optional basis.

Outcome: There was consensus on Option C; therefore it was included in the Standard Layout with some structural and grammatical changes for clarification purposes.

4. PROVISIONS CONCERNING TOLERANCES

New Text proposal: It was pointed out that Committee on Food Import and Export Inspection and Certification (CCFICS) allow produce that fail conformity assessment to be resorted and brought into conformity in accordance with the Guidelines for Food Import Control Systems (CAC/GL 47-2003) sections 9, 10 and 27. Therefore, reference to this Guideline should be included within the introductory paragraph of section 4 on provision concerning tolerances.

Outcome: The new text was included for consideration. Meanwhile, clarification/guidance is sought from the Codex Secretariat on this matter.

24. Within this section of the Codex/FFV Standard Layout the EWG addressed the following issues:

I. Simplify Section 4 - Provisions concerning Tolerances:

The Provisions concerning tolerances could be simplified from three confusing paragraphs to a table [or such a table could be added as a guideline in the annex of each standard]: Since there are no guidelines or official interpretation of Codex standards, this section that guides the standard application must not be ambiguous; but provide precise information to users. In many Codex member countries provisions concerning tolerances in national standards is presented in a table format, which is directly tied to the sections on minimum requirements and classification. Therefore, the EWG was asked to consider using a table format as follows:

Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

Quality Tolerance: Tolerances allowed percentage of defective produce by count or weight

	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			
- Quality (Non -Progressive) Defects Sunburn Misshapen Immature/not sufficiently developed			
- Decay, Internal Breakdown and/or mold	1	1	2
(b) Size Tolerances- off size from what is indicated/marked	10	10	10
(c) Produce belonging to other similar varieties than marked			

Additional condition and quality factors can be indicated based on the individual FFV characteristic.

Outcome: There were contrasting views on the use of the table format for tolerances allowed. Supporting comments indicated it was easy to use, while those against felt that it was too restrictive. Due to the lack of consensus, the table of quality tolerances has not been included in the Standard Layout and requires further evaluation.

II. Tolerances for Class I in Extra Class and for Class II in Class I

25. The underlined sections in the paragraphs below in italics are often misunderstood and there is confusion as to their application - Allowing a percentage of non-conforming FFV (lower classes) as marked in each lot of Extra Class and Class I to be appraised for conformity.

Extra Class: *{Five percent by number or weight of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.}*

Class I: *{Ten percent by number or weight of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.}*

26. This is confusing, results in duplicative work that extends the inspection time and it no longer reflects global trade practices. Since there is no Codex standard interpretation brochure to facilitate uniform interpretation of Codex FFV standards members are requested to consider simplifying this section by deleting these provisions and let the classification depend solely on the defects allowed.

27. The EWG considered if the classification depends solely on the defects allowed on 100% of produce packed in this class. The tolerances granted in Section 4 are for produce exceeding the defects allowed in the respective class. For those produce a certain tolerance expressed as percentage should be allowed.

Outcome: The simplification was accepted for the discontinuation of the allowances/tolerance for produce from the lower into the higher classes. In practice, during FFV conformity assessment, all produce that do not meet the requirements of the Class indicated are summed and measured against the total tolerance - with no distinction made between fruits meeting requirements of the lower classes.

III. The absence of tolerances for decay, internal breakdown and/or soft rot.

28. The issue of tolerances for decay, internal breakdown and/or soft rot is not new in Codex/FFV standards. At the CCFV15 session there was consensus on the inclusion of tolerances for these defects in the Standard for Apples (CODEX STAN 299-2010). The key reasons cited during the discussion were: long storage periods, long shipping distances between producing regions and key international markets.

29. The EWG considered to take the following into consideration on this issue:

- (a) The reasoning applied to apples should be applied to other FFV.
- (b) The absence of tolerances for decay, soft rot or internal breakdown in Codex/FFV standards is interpreted as;
 - (i) No amount (Zero Tolerance) of decay, or internal breakdown and soft rot is allowed, and "Zero" tolerance means that if one unit of FFV is affected by decay, internal breakdown and/or soft rot the entire lot is rejected e.g., if one mango in a lot 20 foot refer container consisting of 12,000 mangoes is decayed i.e. $(1 \div 12,000) = 0.000083\%$; while the remaining mangoes are perfect, the entire lot is rejected. Therefore this would severely restrict world FFV.
 - (ii) Countries are free to apply such tolerance at their discretion.
- (c) FFV are perishable by nature, their deterioration process (Senescence) commences and/or quickens immediately after harvest. Irrespective of the post-harvest technological applied at packing, transportation and distribution stages, senescence is only temporarily slowed down; it cannot be halted.
- (d) No exporter/shipper is able to guarantee that every unit (piece or weight) of FFV being exported will arrive at the intended destination market in marketable condition.

- (e) Consumers are increasingly demanding their FFV purchases be produced in sustainable methods, chemical free and more physiologically developed. It is well established that tree ripened fruit and vegetables at their optimum physiologically developed stage taste better. The trade responds to these demands via reduced application of agro-chemicals at the production, post-harvest and marketing stages; harvesting FFV at more advanced physiologically developed/mature stages to maximize organoleptic performance. A response result FFV with shorter shelf life, increased rates of decay, soft rot or internal breakdown at destination irrespective transportation method used, or the proximity of production to the marketplace.

30. The EWG also considered consider the following tolerance of 1.0% in Extra "Class" and 2.0% Class 1 and in Class II; alternatively as in UNECE standards: 0.5% in Extra class, 1.0% in Class I and 2.0% in Class II). These percentages may vary (\pm) depending on the characteristics of the FFV being standardized.

31. The EWG further considered that the term "<(if sized)>" is included in Section 4.2 - Size Tolerances after the introductory words "For all classes" as sizing might not be mandatory in all products and/or classes.

Outcome: There was consensus on the inclusion of tolerances for decay internal breakdown and/or soft rot; however, agreement on the percentage allowed in Extra Class was not unanimous. Members are asked to consider that the same reasons being applied for such tolerances in Classes I and II be applied to Extra Class.

Based on the comments received from two key European importing points, tolerances for decay, soft rot and/or internal breakdown of 1% in Extra Class, 3% in Classes I and II were included for further study.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

32. Within the FFV trade there is a common practice of mixing different varieties/colors of the same FFV in one sale package and it is often applied to packages of apples, tomatoes, carrots, mangoes and oranges. This practice contravenes the uniformity requirements of the current Codex/FFV Standard Layout Section 5.1, while the similar section in the UNECE Standard Layout allows. Therefore, the EWG considered addressing this issue in the Codex/FFV Standard layout through the adoption of the relevant text from the UNECE Standard Layout or amendments thereof. The UNECE FFV text is as follows:

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

Outcome: The proposed paragraph was accepted and included in the Standard Layout.

5.3 PRESENTATION

33. The EWG considered that provisions on presentation may be too prescriptive in an international standard and whether this section is still necessary or could be deleted.

34. No other comments within Section 5.

Outcome: No decision has been reached.

6. PROVISIONS CONCERNING MARKING OR LABELLING

6.1 CONSUMER PACKAGES

6.1.1 Nature of Produce

35. Due to increased international trade and the rapid assimilation of "exotic/ethnic" FFV into the mainstream markets, the EWG was asked to consider the labeling requirements of consumer packages when the product is not visible from outside:

"If the produce is not visible from the outside, each package <(or lot for produce presented in bulk in the transport vehicle)> shall be labeled as to the name of the produce and may be labeled as to name of the variety <and/or commercial type>".

36. In several instances the product is visible from outside but consumers do not know its name; in addition customs regulations require the contents of consumer/sales packages to be labeled on the package. Therefore, to foster transparency in trade and to avoid misleading the consumer the deletion of the opening phrase is proposed:

~~“If the produce is not visible from the outside~~ “Each consumer sales package <(or lot for produce presented in bulk in the transport vehicle)> shall be labelled as to the name of the produce and may be labelled as to name of the variety <and/or commercial type>“.

Outcome: The proposed change was accepted and inserted in the Standard Layout

37. This proposed change brings the consumer labeling requirement in compliance with Section 4.1 - Name of the Food - General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1- 1985).

New Text proposal: It is recommended the inclusion of a new Section 6.1.2 on Origin of Produce; i.e. the origin of the produce must also be indicated on consumer packages and not only on retail packages as it is an important source for consumer information and of interest to the producing country

Outcome: The proposed text was included in the Standard Layout for evaluation by Codex members.

6.2 NON-RETAIL CONTAINERS – 2nd Paragraph - For produce transported in bulk.

38. The proposed additional text underlined is forwarded for consideration. The additional text reflects existing shipping and customs entry requirements:

<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.>

Outcome: The proposed changes were accepted with grammatical/structural changes made for clarification purposes.

PART 2: How to approach food additives for FFV

39. Food grade wax is the most common additive use in FFV to maintain the quality and shelf life. The use of wax is permitted by:

- (1) The General Standard for Food Additives (CODEX STAN 192-2012), Section 3 - General Principles for the Use of Food Additives, Section 3.2 - Justification for the Use of Additives:
 - (c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
 - (d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

The General Standard for Food Additives (GSFA) contains provisions for food additives that may be used on surface-treated fruits and vegetables. These provisions are contained in Table 2 - food categories 04.1.1.2 (surface treated fresh fruit), 04.1.1.3 (peeled or cut fresh fruit), 04.2.1.2 (surface treated fresh vegetables), and 04.2.1.3 (peeled, cut or shredded fresh vegetables) (see attachment). Food categories 04.1.1.2 and 04.1.1.3 are included because peeled/cut fresh fruit and vegetables may have also been treated with a wax or glaze.

(2) The Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003) Section - 5.2.2.2 Chemical Treatments:

- Packers should only use chemicals for post-harvest treatments (e.g. waxes, fungicides) in accordance with the General Standard on Food Additives or with the Codex Pesticide Guidelines. These treatments should be carried out in accordance with the manufacturer's instructions for the intended purpose.
- Sprayers for post-harvest treatments should be calibrated regularly to control the accuracy of the rate of application. They should be thoroughly washed in safe areas when used with different chemicals and on different fruits or vegetables to avoid contaminating the produce.

40. Given that Section 7 - Food Additives of the Codex/FFV Standard Layout, reference the CODEX list of food additives for use in FFV and the Code of Hygienic Practice for FFV, the EWG considered whether (i) this reference is sufficient and (ii) if it reflects current trade and regulatory practices.

Outcome: There was consensus that food additives are governed by the Committee on Food Additives (CCFA), a horizontal committee and that CCFFV does not have such competence; therefore CCFFV should continue referencing the GSFA.

PART 3: The need for a glossary

41. The idea and/or need for a glossary of terms used in CCFFV standards has been advocated and discussed on several occasions. It is felt that the glossary should explain the words/ terms and expressions used in the standard and include definition of defects. Main benefits of the glossary are said to include expedited standard development by defining the normative text, and enabling the uniform international interpretation/application of the standard. The advocates of the glossary indicated that it would be amended or supplemented to reflect the specific characteristics of individual FFV being standardized.

42. The EWG considered the development of a glossary and provide the following views as indicated below.

Outcome: There was consensus that a glossary was needed to harmonize international terms used in standard. However, the CCFFV should (i) wait on the outcome of such an effort being undertaken by the UNECE Specialized Section on Standardization of Fresh Fruits and Vegetables and (ii) consult the OECD Fruit and Vegetable Scheme as it already has a glossary.

ANNEX I

PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

Codex Standard for {name of produce}

CODEX STAN {number of the Standard} {year of the first adoption}

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.

1. DEFINITION OF PRODUCE

This Standard applies to [part of the produce being standardized of]⁵ [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}⁸

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

In all classes, subject to the special provisions for each class and the tolerances allowed, the {name of produce} must be:

- intact {depending on the nature of the produce, a deviation from the provision or additional provisions are allowed};
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;

⁵ {depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary}

⁶ "All information on botanical names is taken from the GRIN database. See www.ars-grin.gov" or Mansfeld's World Database of Agricultural and Horticultural Crops.
Link: <http://mansfeld.ipk-gatersleben.de/apex/f?p=185:3:0>

⁷ Governments, when indicating the acceptance of the Codex Standard for [common name of the produce], should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

⁸ {Additional provisions may be made for specific standards depending on the nature of produce}

- clean, practically free of any visible foreign matter;
- practically free from pests;
- practically free of damage caused by pests {For FFV with edible skin};
- free of damage caused by pests affecting the flesh {For FFV with inedible skins or skins that are peeled off prior to consumption};
- free of abnormal external moisture excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- fresh in appearance;
- free of damage caused by low and/or high temperature;
- {Additional provisions may be made for specific FFV standards, depending on the nature of the produce}.

<The development and condition of the {name of produce} must be such as to enable them:

- To withstand transportation and handling; and
- To arrive in satisfactory condition at the place of destination

2.1.1 Minimum Maturity / Development REQUIREMENTS

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

The {name of produce} must display sufficient development for the intended purpose in accordance with criteria appropriate to the variety and to the area in which they are grown.{non-climacteric fruit}

The development and state of maturity of {name of produce} must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics [and the growing area].> {climacteric fruit}

<The {name of produce} must be sufficiently developed and display such in relation to the varietal characteristics [and the growing area].> # (Alternative)

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)”]

“Extra” Class, Class I and Class II.

2.2.1 “Extra” Class

{Name of produce} in this class must be of superior quality. They must be characteristic of the variety <and/or commercial type>. They must be free from 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.

<They must be:

.....
.....
.....>

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

2.2.2 Class

{Name of produce} in this class must be of good quality. They must be characteristic of the variety <and/or commercial type>.

<They must be:

.....
.....
.....>

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

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:

- a slight defect in shape;
- slight defects in colouring;
- slight skin defects;

.....
.....
.....

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

<The defects must not, in any case, affect the [flesh/pulp/etc.] of the [fruit; produce, being standardized or common name of the produce.].>

2.2.3 Class II

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above.

<They must be:

.....
.....
.....>

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

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- skin defects;
- the flesh must be free from major defects

3. 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]

(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.]

- (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.
- (C) When sized by weight, size is determined based on the individual weight of each fruit or a weight range per package. The following table is a guide and may be used on an optional basis.
- (D) The minimum size shall be <should be only defined in cases to guarantee sufficient development>
- (E) <There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

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

- (a) For fruit sized by diameter: x mm.
- (b) For fruit sized by weight: x grams.
- (c) For fruit sized by count: the difference in size should be consistent with the difference indicated in point (a).
- (d) In case size codes are applied, the codes and ranges in the following table have to be respected:

<There is no sizing uniformity requirement for Class II.>

{Provisions can be added on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes}.

4. PROVISIONS CONCERNING TOLERANCES

4.1 QUALITY TOLERANCES

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the Guidelines on Food Import and Export Inspection and Certification (CCFICS) Guideline 47-2003 sections 9, 10 and 27

4.1.1 "Extra" Class

Five percent [5.0%], by number or weight, of {name of produce} not satisfying the requirements of the class. Included therein, is one percent [1.0%] tolerance for decay, soft rot and/or internal breakdown.

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

4.1.2 Class I

Ten percent, [10.0%] by number or weight, of {name of produce} not satisfying the requirements of the class. Included therein, is three percent [3.0%] tolerance for decay, soft rot and/or internal breakdown.

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

4.1.2 Class II

Ten percent, [10.0%] by number or weight, of {name of produce} not satisfying the requirements of the class. Included therein, is three percent [3.0%] tolerance for decay, soft rot and/or internal breakdown

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

4.2 SIZE TOLERANCES

For all classes if sized: Ten percent [10.0%] by number or weight of {name of produce} not satisfying the requirements as regards to sizing.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package <(or lot for produce presented in bulk in the transport vehicle)> must be uniform and contain only {name of produce} of the same origin, quality and size <(if sized)>.

<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, 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 ...>

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce.}

{If specific requirements, including net weight limits of sales packages, are needed, they can be added within the context of individual standards.}

{Other possible provisions, depending on the nature of the produce.}

.....

The visible part of the contents of the package <(or lot for produce presented in bulk in the transport vehicle)> must be representative of the entire contents.

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 new⁹, 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.

<Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.>

{Name of produce} 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 container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the {name of produce}.

Packages <(or lots for produce presented in bulk)> must be free of all foreign matter and smell.

6. PROVISIONS CONCERNING MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirement of the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1- 1985), the following specific provisions apply:

⁹ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.1.1 Nature of Produce

Each consumer sales package <(or lot for produce presented in bulk in the transport vehicle)> shall be labelled as to the name of the produce and may be labelled as to name of the variety <and/or commercial type>“.

6.1.2 Origin of Produce

Country of origin and, optionally, district where grown, or national, regional or local place name.

6.2 NON-RETAIL CONTAINERS

Each package¹⁰ 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 {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.>

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)¹¹.

<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 authority¹².

6.2.2 Nature of Produce

- Name of the produce <-name of the variety [and/or commercial type] (optional)>
- <The name of the variety can be replaced by a synonym. A trade name¹³ can only be given in addition to the variety or the synonym>
- <name of the variety. In the case of a mixture of {name of produce} of distinctly different varieties <species>, names of the different varieties <species>.>
- <“Mixture of {name of produce}”, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of {name of produce}. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.>
- {Add name of the commercial type, depending on the nature of the produce}.

6.2.3 Origin of produce

- Country of origin¹⁴ and, optionally, district where grown, or national, regional or local place name.
- <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.>

¹⁰ These marking provisions do not apply to sales packages presented in packages.

¹¹ 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.

¹² 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

¹³ A trade name can be a trade mark for which protection has been sought or obtained or any other commercial \ denomination.

¹⁴ The full or a commonly used name should be indicated

6.2.4 Commercial Specifications

- Class.
- Size <(if sized)>

{Add other possible particulars, depending on the nature of the produce}.

6.2.5 Official control mark (optional)

7. FOOD ADDITIVES

Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

Or

INS No.	Name of the Food Additive	Maximum Level
###	Xxx	
###	Xxx	<p>Limited by GMP or numerical level <i>(subject to endorsement by the Committee on Food Additives and possible inclusion and the General Standard for Food Additives)</i></p>

8. CONTAMINANTS

8.1 PESTICIDE RESIDUES

The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8.2 OTHER CONTAMINANTS

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).

9. HYGIENE

9.1 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.

9.2 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. METHODS OF ANALYSIS AND SAMPLING

ANNEX II
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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 ~~strike through 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.