

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 5

CRD4

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

20<sup>th</sup> Session

Kampala, Uganda, 2 – 6 October, 2017

### COMMENTS ON DRAFT STANDARD FOR KIWIFRUIT

(Comments submitted by Chile, European Union, Thailand, African Union)

#### Chile

#### I. Antecedentes

El subcomité prestó principal atención a las cuestiones destacadas como pendientes de la última sesión del Comité y en el reporte del GTe.

Sección observada	Se observa
2.2 Requisitos de Madurez	Se está de acuerdo con el texto propuesto en esta sección ya que se asegurarían alcanzar la madurez necesaria.
3 Disposición respecto calibre	Se está de acuerdo con las disposiciones de esta sección ya que refleja los parámetros utilizados en el comercio de este producto.
4.1.1 Tolerancia de calidad en la Categoría extra	Se está de acuerdo con la inclusión de tolerancia para podredumbre en esta categoría, considerando la naturaleza perecedera, los tiempos de almacenamiento y transporte de los productos hasta sus puntos de destino. El porcentaje de tolerancia sobre podredumbre en la categoría extra, no debe superar el 1%, situación que está alineada con nuestros criterios en las inspecciones. Por otra parte es menos estricta de las que son consideradas en las normas de calidad de nuestros productores y embaladores de kiwis en que habitualmente al momento del embalaje tienen tolerancia cero para pudrición y sobre maduros, considerando la lejanía de nuestros huertos con los mercados de destino.

#### European Union

*European Union Competence*

*European Union Vote*

Paragraph and section number	Original text	Proposed text	Reason for the change/inclusion
3.2.1 "Extra Class"	The flesh must be perfectly sound and not soft, shrivelled or water soaked.	The <b>fruit must be firm and the</b> flesh must be perfectly sound <del>and not soft, shrivelled or water soaked.</del>	The requirement "not soft, shrivelled or water-soaked" is already in the minimum requirement.
3.2.1 Class I	The flesh must be perfectly sound and not soft, shrivelled or water soaked.	The <b>fruit must be firm and the</b> flesh must be perfectly sound <del>and not soft, shrivelled or water soaked.</del>	The requirement "not soft, shrivelled or water-soaked" is already in the minimum requirement.

5.1.1 "Extra" Class	Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. [Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.]	Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. <b><u>Included therein, not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality. Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.</u></b>	"Extra" Class should remain extra. The products classified "extra" must be of an exceptional nature. This will allow fair competition between producers who make an effort to increase the value of their production. Most of the Codex standards do not have tolerances for decay, even in class II, some standards provide that produce affected by rotting or any other deterioration rendering it unfit for consumption are excluded. There is no justification to have a specific tolerance for kiwifruit in Extra class.
5.1.2 Class I	Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is [2%] tolerance for decay, soft rot and/or internal breakdown.	Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is <del>2</del> <b><u>1 % tolerance of kiwifruit not satisfying the requirement of Class II quality, nor the minimum requirement, or of kiwifruit affected by</u></b> for decay, soft rot and/or internal breakdown.	Tolerance for decay, soft rot and/or internal breakdown should be allowed cautiously. 1 % for Class I is enough, it should be different from the 2 % tolerance for Class II. Decay is progressive and a 1 % of decay at export may lead to a 5 % of decay at destination. It is necessary to have clear distinction between the classes described in Codex commodity standards for them to be truly meaningful. Allowing for the same tolerance for decay (1%) in both Class I and Class II clearly does not achieve this aim. As for other standards, 1 % tolerance for produce not satisfying Class II or minimum requirement should also be allowed in Class I.
5.1.3 Class II	Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by decay should not be more than 2%.	Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements. <b><u>Included therein, not more than 2 % in total may consist with the exception of produce affected by decay, soft rot and/or internal breakdown. should not be more than 2%.</u></b>	Clarification, same wording as the ones for Class I and Extra Class.
7.1.1 Nature of Produce	If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety (ies) (cultivar(s)), and may be labelled as to the name of the variety (cultivar).	If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety (ies) (cultivar(s)), and may be labelled as to the name of the variety (cultivar). <b><u>The flesh colour or equivalent indication must be labelled if the flesh is not green.</u></b>	The diversity of varieties on the market is increasing every year. Consumers are not familiar with varieties with yellow or red flesh colour. Thus, consumers should be adequately informed.
7.2.2 Nature of Produce	Name of the produce. Name of the variety(ies) or cultivar(s) (optional). The name of the variety can be replaced by a synonym. A trade name can only be given in addition to the variety or the synonym.	Name of the produce. Name of the variety(ies) or cultivar(s) (optional). The name of the variety can be replaced by a synonym. A trade name can only be given in addition to the variety or the synonym. <b><u>The flesh colour or equivalent indication must be labelled if the flesh is not green.</u></b>	The diversity of varieties on the market is increasing every year. Consumers are not familiar with varieties with yellow or red flesh colour. Thus, consumers should be adequately informed.

New section at the end of the Codex Standard for Kiwi		<p><b>NOTE: The UNECE has published the Standard FFV-46 concerning the marketing and commercial quality control of Kiwi. This Standard is available at:</b>  <a href="http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/46Kiwifruit_2010.pdf">http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/46Kiwifruit_2010.pdf</a></p> <p>The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at:  <a href="http://www.oecd.org/agriculture/fruit-vegetables/publications/brochures/">http://www.oecd.org/agriculture/fruit-vegetables/publications/brochures/</a></p>	Relevant information for producers and traders. Necessity of transparency. This will avoid unnecessary barrier to trade.
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## Thailand

### Section 3.1 Minimum requirements

We propose inclusion of “practically free of bruising” as an additional bullet as slight bruising kiwi fruit will directly affect the flesh.

#### Section 3.1.1: Minimum Maturity Requirements

##### 2<sup>nd</sup> Paragraph

We are of the view that measuring the Brix content is a more practical method for inspection of the degree of maturity, therefore, we would like to propose amendments as follows:

" The fruit at harvest and/or packing must have attained a degree of maturity of at least 6.2° Brix <sup>1/</sup> or an average dry matter content of 15%. "

#### Section 3.2.1 “Extra” Class

##### 3<sup>rd</sup> Sentence

As one of the minimum requirements is "The flesh must be perfectly sound and not soft, shrivelled or water soaked", therefore we propose the deletion of the third sentence as follows:

" Kiwifruit in this class must be of superior quality. They must be characteristic of the variety (cultivar). ~~The flesh must be perfectly sound and not soft, shrivelled or water soaked.~~"

##### 4<sup>th</sup> Sentence

We consider that for clarity, there is a need for an addition explanation on the measurement of the ratio of the minimum equatorial diameter to the maximum equatorial diameter of the fruit.

#### Section 3.2.3 Class II

Consequence to our proposed amendment in Section 3.1 Minimum requirements, the 5<sup>th</sup> bullet should be deleted from this section. Therefore, the revised text should read:

- *several more-pronounced “Hayward marks” with a slight protuberance;*
- ~~slight bruising~~ "

#### Section 5.1.1 - Section 5.1.3

We consider that decay is a serious defect that could affect the quality of kiwifruit and its occurrence should be limited in all classes We, therefore would like to propose amendments as follows:

##### " Section 5.1.1 “Extra” Class

“Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. ~~[Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.]”~~

##### Section 5.1.2 Class I

“Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class, but meeting those of Class II. Included therein [2%] 1% tolerance for decay, soft rot and/or internal breakdown.

**Section 5.1.3 Class II**

Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, “with the exception of produce affected by decay, soft rot and/or internal breakdown should not more than 2%.”

African Union

**Issue: Section 4, “Provision Concerning sizing”**

**Position:** AU proposes to amend the range in size between produce in the same package to prevent the overlap that currently exists:

“≤ 85g, > 85g -120g, > 120g-150g, > 150g”

**Rationale:** To prevent the overlap that currently exists (for example 85g belongs to two separate classes), there is a need to amend the size range.