

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 6

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## 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 WARE POTATOES

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

European Union

*Mixed Competence  
Member States Vote*

Paragraph and section number	Original text	Proposed text	Reason for the change/inclusion
1. Scope	Due to varietal factors, ware potato tubers vary in: Shape: from spherical to ovoid External/skin color: from white through yellow to tan and from reddish through blue Flesh Color: from white to yellow to blue.	Due to varietal <u>characteristics</u> <del>factors</del> , ware potato tubers vary in: Shape: from spherical to ovoid External/skin color: from white through yellow to tan and from reddish through blue Flesh Color: from white to yellow to blue. <u>Depth and colour of the eye cavities.</u>	The term “factors” should be replaced by “characteristics” to be more precise. The characteristics of the eye cavities should be added to that list.
2. Definition of produce	This Standard applies to commercial varieties <sup>1</sup> and hybrids of ware potato grown from Solanum tuberosum L., of the Solanaceae family, to be supplied fresh ...  1 Varieties of ware potatoes are different in tuber shape ,skin, flesh colour as well as depth and colour of the eye cavities	This Standard applies to commercial varieties <sup>1</sup> <del>and hybrids</del> of ware potato grown from Solanum tuberosum L., of the Solanaceae family, to be supplied fresh ...  <del>1 Varieties of ware potatoes are different in tuber shape ,skin, flesh colour as well as depth and colour of the eye cavities</del>	With respect to the standard layout the term “and hybrids” must be deleted. There are no interspecific hybrids commercially produced in ware potatoes. Footnote 1 should be deleted as covered by the last paragraph in section 1.
3.1 Minimum requirements	Clean and practically free of any visible foreign matter	<u>Practically</u> clean and practically free of any visible foreign matter	According to common trade and agricultural practice, soil and extraneous matter is rightly so accepted in the 3 classes. So the description of clean should be changed accordingly by adding “practically” in the text.

3.1 Minimum requirements	- practically free from pests, and damage caused by pest affecting the general appearance of the produce; - (Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)).	- practically free from pests, and damage caused by pest affecting the general appearance of the produce;—(Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)).	Editorial amendment: indent 6 and 7 should be one indent, as 7 is a specification of 6.
3.1 Minimum requirements	green colouration .... by normal peeling does not constitute a defect;	green colouration .... by normal peeling <b>does</b> not constitute a defect;	Typing error
3.1 Minimum requirements	- deformities	<b>- serious</b> deformities	Shape of ware potatoes vary a lot.
3.1.1 Minimum maturity requirements	Ware potatoes must be sufficiently developed with cured skin, with account being taken of the characteristics of the variety <sup>1</sup> and/or commercial type and the area in which they are grown.	Ware potatoes must be sufficiently developed with cured skin, with account being taken of the characteristics of the variety <sup>±</sup> and/or commercial type and the area in which they are grown.	Editorial amendment, footnote 1 should be deleted as covered by the last paragraph in section 1.
4. Provisions concerning sizing	When sized in accordance with trading practices, the package must be labelled with the size and method used.	??	What is the meaning of "with ..method used"?
4. Provisions concerning sizing		New paragraph after the table <b><u>However, uniformity in size in sales packages up to 5 kg net weight may be restricted to a maximum of 30 mm between the smallest and the largest tuber.</u></b>	Although the sizing provisions are optional, a guidance should be provided for ware tubers presented in sales packages. This option should be as flexible as possible and define a maximum size range only.

5.1 Quality Tolerances	Tolerances allowed, percentage of defective produce, by number or weight			Reason for the change/inclusion
	Extra Class	Class I	Class II	
Total Tolerances for ware potatoes not satisfying the minimum requirements of which no more than:	5	10	10	
Skin Defects: Brown stains, cuts, bites Bruises or roughness Late blight, bacterial wilt and ring rot Grey, blue or black sub-epidermal stains; > 5 mm deep Deep common potato scab and powdery potato scab, > 2 mm deep. superficial common potato scab > 25% of surface Sprouts > 3mm				The defects listed here are all part of minimum requirements. All these defects should be covered by the total tolerance, an additional listing is not necessary.
Green coloration > 1/8 of the surface area; skinning-skin missing or "feathered"; internal defects including blackheart	5	10	10	
Belonging to other varieties <sup>4</sup> than indicated	2	2	2	To be included in the additional tolerances
Frozen, decay, soft rot and or internal breakdown	<del>4</del> 0	1	2	
Soil and Extraneous matter	0.25	0.5	0.5	To be included in the additional tolerances
Additional tolerances				See standard layout
Soil and Extraneous matter	0.25 <u>1</u> ?	0.5 <u>2</u>	0.5 <u>4</u>	Loose soil and extraneous matter are not covered by minimum requirements and should be inserted as additional tolerance. The percentages should be increased to be more realistic.
Size tolerances – off size from what is indicated/marked	10	10	10	See standard layout
Ware potatoes belonging to other varieties than marked	2	2	2	See standard layout

6.1. Uniformity	The contents of each package (or lot for produce presented in the bulk transport vehicle) must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized).	The contents of each package (or lot for produce presented in the bulk transport vehicle) must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality, <del>and</del> size (if <u>indicated sized</u> ) <u>and cooking type (if indicated)</u> .	The uniformity in size can only be requested if the produce is sized. The only way to know whether the batch/lot of ware potatoes has been sized or not is the indication of any size – as all provisions in section 4 are not mandatory. Moreover, whenever the cooking type is indicated, uniformity by cooking type must be given.
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 "Ware Potato" and should be labelled as to name of the variety and/or commercial type.	If the produce is not visible from the outside, each package shall be labelled as to the name of the produce "Ware Potato" and <del>should</del> <u>shall</u> be labelled as to name of the variety <del>and</del> <u>and may be labelled as to the cooking type</u> .	In order to properly inform the consumers, the indication of either variety or commercial type must be mandatory. Moreover, consumers are mainly interested to know the cooking type of the variety or commercial type presented in the package. Thus, the optional indication should be mentioned.

7.2 Non-retail Containers	Each package must bear the following particulars, ... are readable from the outside); or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.	Each package must bear the following particulars, ... are readable from the outside); <del>or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.</del> <b><u>For produce transported in bulk, 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 must be machine readable and easily accessible.</u></b>	Packages must be labelled a replacement by the accompanying documents is not an alternative. In case produce is presented in bulk in the transport vehicle, specific labelling requirements apply. The text proposed is in line with the standard layout.
7.2.2 Nature of Produce	Name of the produce "Ware Potatoes" if the contents are not visible from the outside. Name of the variety and/or commercial type (optional). The shape of the tuber may be marked (optional) on the label such as oval, round and long.	- Name of the produce "Ware Potatoes" if the contents are not visible from the outside. - Name of the variety <del>and/or</del> commercial type <del>(optional)</del> . - The shape of the tuber <b><u>and/or the cooking type may be marked</u></b> (optional) <del>on the label such as oval, round and long.</del>	As section 6.1 allows uniformity either by variety or by commercial type, the packages must be labelled accordingly, otherwise a proper identification of the lot/batch is not possible. For proper information and identification, the optional indication of the cooking type should be mentioned. The term "may be marked" is duplicating the "(optional)" and should be deleted.
7.2.3 Origin of Produce	In the case of a mixture of distinctly different varieties of ware potatoes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.	<del>In the case of a mixture of distinctly different varieties of ware potatoes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.</del>	To be consistent with section 5.1, mixture of different varieties could be misleading for consumers regarding the use of ware potatoes
7.2.4 Commercial Identification	- class - size (if sized)	- class - size (if sized) <b><u>- optional indications: colour of flesh, colour of skin, shape of tuber (round or long) and cooking type.</u></b>	Those optional specifications are often used and useful for the consumer.
New section at the end of the Codex standard for ware potatoes		<b>NOTE: The UNECE has published the Standard FFV-52 concerning the marketing and commercial quality control of early and ware potatoes. This Standard is available at: <a href="http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/52_EarlyAndWarePotatoes_2011.pdf">http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/52_EarlyAndWarePotatoes_2011.pdf</a></b>  <b>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></b>	Relevant information for producers and traders. Necessity of transparency. This will avoid unnecessary barrier to trade.

## Philippines

## 2.1 MINIMUM REQUIREMENTS

The Philippines proposes to simplify the minimum requirements of the ware potatoes on the following:

- Firm, clean and free from any visible foreign matter.

- Free from visible rots, dead and living insects, mold and other contaminants.
- Sound, free from greening\* and have well-developed tubers.
- Tubers must have normal appearance which is similar characteristics of the variety.

\* (Appearance of green color on the tuber indicates the presence of solanin, an anti-nutritional factor. Toxic dose is 20-25mg (<http://www.accessdata.fda.gov>))

### 2.1.2 Maturity Requirements

The term “sufficiently developed” must be replaced by physiologically matured, thus to read:

Ware potatoes must be **physiologically matured** and cured for skin formation, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

### 3. PROVISIONS CONCERNING SIZING

The Philippines proposes the size classification of ware potatoes classified according to size based on diameter and weight shown in following table. (PNS/BAFPS 53:2007)\*

Size	Diameter (cm)	Weight (g)
Jumbo	> 9.0	> 350
Super	8.1 – 9.0	301 - 350
Extra Large	7.1 – 8.0	251 - 300
Large	6.1 – 7.0	201 – 250
Big	5.1 – 6.0	151 - 200
Medium	4.1 - 5.0	101 - 150
Small	3.0 – 4.0	50 - 100
Marble/very small	< 3.0	< 50

\*Philippine National Standard/Bureau of Agriculture and Fisheries Product Standards

(PNS/BAFPS)

## Thailand

Proposed Change	Rationale:
<b>3.1 Minimum Requirements</b>	
<ul style="list-style-type: none"> <li>• practically free from pests<sup>3</sup>, <del>and damage caused by pest</del> affecting the general appearance of the produce;</li> <li>• practically free of damage caused by pests ; <del>affecting the general appearance of the produce;</del></li> </ul>	<ul style="list-style-type: none"> <li>- To separate requirements on pests and damage cause by pests</li> </ul>
<ul style="list-style-type: none"> <li>• <del>(Provisions for pests and damage caused by pests</del> apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)).</li> </ul>	<ul style="list-style-type: none"> <li>- An explanatory note is necessary for pests only. IPPC plant protection rules are not dealing with the issue on damage caused by pests.</li> </ul>
<ul style="list-style-type: none"> <li>• free of external and internal defects affecting the appearance, keeping quality and presentation in the package, such as:</li> </ul>	
<ul style="list-style-type: none"> <li>○ Green colouration ; <del>pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect;</del></li> </ul>	<ul style="list-style-type: none"> <li>- Green colouration is a serious defect of potatoes, its presence indicates concentrations of solanine are present in the tuber that can cause health problems, especially to children. Removing greenish skins by normal peeling should not be accepted.</li> </ul>
<ul style="list-style-type: none"> <li>○ cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) <del>exceeding 4 mm in depth;</del></li> </ul>	<ul style="list-style-type: none"> <li>- Cracks are critical to the keeping quality of potatoes and may pose risk to food safety.</li> </ul>
<ul style="list-style-type: none"> <li>○ deformities<sup>3</sup>;</li> </ul>	<ul style="list-style-type: none"> <li>- The footnote 3 must be deleted</li> </ul>
<ul style="list-style-type: none"> <li>○ <del>potato scab, of a depth of 2 mm or more.</del></li> </ul>	<ul style="list-style-type: none"> <li>- Scab and powdery potato scab are tuber diseases caused by pathogens. These diseases can develop and cause deep pitting and cracking that allows secondary pests and diseases to infect into the tuber's flesh. Therefore, potato scab or powdery potato scab should be deleted as its fails to meet the minimum requirement on practically free from pest.</li> </ul>

Proposed Change	Rationale:
<ul style="list-style-type: none"> <li>o <del>superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber.</del></li> </ul>	- Consequence to the necessary to restrict the occurrence of potato scab the reference to scab spot should be deleted.

4. Provision concerning sizing			
<b>Size Code</b>	<b>Equatorial Diameter in mm</b>		- The existing sizing should be reviewed to avoid the overlap and gap between different size code. The definitions for small varieties, long varieties and round varieties are needed for clarity. Further clarification on size code "D" is also necessary.
A (Small Potato)	18-24		
B (long varieties )	25-75		
C (round varieties )	35-80		
D	more than 80		

Section 5 – Provisions concerning tolerances:		
<b>Quality tolerances</b>	<b>Size tolerances</b>	We propose the inclusion of section 5.2 requirement on size tolerances to be consistent with the layout for codex standards for fresh fruits and vegetables.

5.1 Quality Tolerances				
Quality Tolerances	Tolerances allowed, percentage of defective produce, by number or weight			
	Extra Class	Class I	Class II	
5.1 Quality Tolerances Total Tolerances for ware potatoes not satisfying the minimum requirements of which no more than:  Skin Defects: <ul style="list-style-type: none"> <li>• Brown stains, cuts, bites</li> <li>• Bruises or roughness</li> <li>• <del>Late blight, bacterial wilt and ring rot</del></li> <li>• Grey, blue or black sub-epidermal stains; &gt; 5 mm deep</li> <li>• <del>Deep common potato scab and powdery potato scab, &gt; 2 mm deep.</del></li> <li>• <del>superficial common potato scab &gt; 25% of surface</del></li> <li>• <del>Sprouts &gt; 3mm</del></li> </ul>	5	10	10	We propose the exclusion of tolerances for skin defects of ware potatoes related to diseases from scab and powdery scab, Late blight, bacterial wilt and ring rot.  Green coloration should be removed from the table on quality tolerances due to the presence of solanin.  Sprouted tubers contain naturally-occurring glycoalkaloids potentially unsafe for consumption.

## African Union

**Issue: Section 3.1, “Minimum requirements”**

**Position:** We propose to make bullet 7 i.e. (Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)), a foot note in the draft Standard for Ware Potatoes to further explain bullet 6 i.e. (practically free from pests, and damage caused by pest affecting the general appearance of the produce).

**Rationale:** Bullet 7 is not a stand-alone requirement, it's inclusion in section 3.1 is to further explain the requirement in bullet 6 rather than being a stand-alone bullet.

**Issues: Section 3.1, “Minimum requirements”**

- Bullet 12, sub-bullet 4, deformities<sup>3</sup>. There is no foot note for superscript 3.
- Section 5.1, “Quality Tolerances”, column one, row five, superscript 4 does not have any descriptor in the foot note.
- Section 7.1.2, “Origin of Produce”: Superscript 3 should be re-numbered superscript 5 and the accompanying foot note for superscript 3 should be re-numbered accordingly to account for the two superscripts that did not have foot notes on pages 4 and 5.
- Section 7.2.1, Identification: Superscript 4 should be re-numbered superscript 6 and the accompanying foot note for superscript 4 should be re-numbered accordingly to account for the two superscripts that did not have foot notes on pages 4 and 5.

**Position:** AU proposes defining superscript 3 in section 3.1 and superscript 4 in section 5.1 of the draft Standard for Ware potato and re-numbering foot notes 3 (section 7.1.2) and 4 (section 7.2.1).

**Rationale:** Each superscript used in the document should be described in the foot notes to ensure that explanatory notes needed to aid in the understanding of the requirements are captured.

**Issue:** Section, 3.2, “Classification”, “Extra Class”, “Class I” and “Class II” were not described.

**Position:** AU proposes giving a detailed description of “Extra Class”, “Class I” and “Class II” in Section 3.2 to enable users of the standard to have a clear description of the different classes of ware potato in order to avoid confusion during implementation of the standard.

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

Size codes A, B and C have descriptors, while Size D does not have any descriptor.

**Position:** AU proposes assigning an equatorial diameter greater than 80mm for Size code D.

**Rationale:** To ensure consistency with the other size codes.

**Issue: Section 5.1, “Quality tolerances”.**

**Position:** AU proposes that the table in Section 5.1, “Quality Tolerances” should be revised. In row 2, Total Tolerances for Ware Potatoes should be corrected to read “Total Quality Tolerances for Ware Potatoes”. Insert a row for the heading “Off size Tolerances” and a row for “Total Off size Tolerances” for each class of Ware Potatoes (similar to what exists for “Quality Tolerances” above).

**Rationale:** There is need to improve the clarity of the requirement in order to ensure uniform interpretation of the standard. Making the corrections mentioned above, will ensure that users of the standard distinguish “off size tolerances” from “quality tolerances”.

**Issue: Section 7.1.2, “Country of origin”**

**Editorial comments:** AU proposes deleting the repeated statement “of ware potato” as follows; “In case of a mixture distinctly different varieties of ware potato of ware potato of different origins, the indication of country of origin shall appear next to the name of the variety concerned”.

**Issue: Section 7.2.4, “Commercial identification”.**

**Position:** AU proposes size to be expressed as the maximum diameter of the equatorial (in mm), in cases where size is determined by the equatorial diameter.

**Rationale:** Sizing is done in accordance with the existing trade practices that require the package to be labeled with the size and method used. Also this approach is being used in Section 7.2.4 of the Draft Codex Standard for Kiwifruit.