

# 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 PROPOSED DRAFT STANDARD FOR WARE POTATOES**

(Comments submitted by Albania, Argentina, Brazil, Costa Rica, Ecuador, Iran, Ghana, Jamaica, Kenya, Peru, USA)

## **BACKGROUND**

This document compiles the comments on the proposed draft standard for ware potatoes at Step 3 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

## **EXPLANATORY NOTES ON THE APPENDIX**

### Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

**First Column** – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

**Second Column** – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

General Comments	Members or observers
Ok	<b>Albania</b>
Costa Rica agradece a la India por la oportunidad de emitir comentarios. En ese sentido; desea emitir los siguientes comentarios:	<b>Costa Rica</b>
<p>3.2 Classification Ghana proposes the provision of description of classes in this section. This is in accordance with Proposed Draft Layout for Codex Standards for Fresh Fruits and Vegetables.</p> <p>5.1 Quality Tolerance We propose increase in the total tolerances for Class II from 10 to 15 and reduce off size for Extra Class from 10 to 5.</p> <p>Rational: This is to create a distinction between classes</p>	<b>Ghana</b>
This standard is timely in the interest of trade and we support its further development.	<b>Jamaica</b>

Specific comments	Members or observers/Rational
<p><b>1. SCOPE</b></p> <p>The purpose of the standard is to define the quality requirements for ware potatoes at the export-control stage after preparation (e.g. brushing and/or washing), and packaging. However, if applied at stages following packaging, products may show in relation to the requirements of the standard:</p>	<p><b>Brazil</b></p> <p>Rationale: brushing and/or washing is applied worldwide and should be listed as examples for clarity. Preparation is a generic word that needs clarification not to preclude the application of the standard.</p> <p>The Spanish version of the document illustrates that point as the adopted wording “acondicionamiento y envasado” have the same meaning.</p>
<p>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.</p>	<p><b>Jamaica</b></p> <p>While It may be good sense to have provision laid out for marketing principles between buyers and sellers, the current provision made under scope is not in keeping with the general fundamental principles codex work. Therefore information on buyers and sellers and marketing practices probably should not become an element captured under scope. Most of the provisions made in the current text are to be characterized under minimum requirements and provision for classification and tolerances.</p> <p>The validity of this section need to be further considered.</p>
<p><b>SCOPE DEFINITION OF PRODUCE</b></p> <p><del>The purpose of the standard is to define the quality requirements for ware potatoes 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 ware potatoes graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.</del></p> <p><del>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.</del></p>	<p><b>Kenya</b></p>
<p><b>2. DEFINITION OF PRODUCE</b></p>	
<p>Las variedades de papa <del>tempranera-temprana</del> y de consumo son diferentes en la forma del tubérculo, piel, color de la pulpa, así como la profundidad y color de las cavidades del ojo.</p>	<p><b>Argentina</b></p>
<p>El color de la pulpa: de blanco a amarillo hasta <del>rojo, morado y</del> azul.</p>	<p><b>Ecuador</b></p> <p>Los colores rojo, y morado deben añadirse ya que hay variedades en Ecuador con estas coloraciones. Como por ejemplo las variedades Puka Shungo y Yana Shungo.</p>
<p><del>DEFINITION OF PRODUCE SCOPE</del></p>	<p><b>Kenya</b></p>
<p><b>3. PROVISIONS CONCERNING QUALITY</b></p>	
<p><b>3.1 MINIMUM REQUIREMENTS</b></p>	
<p>manchas sub-epidérmicas de color gris, azul o negro <del>que no superen mayores a</del> los 5 mm de profundidad;</p>	<p><b>Argentina</b></p>
<p>(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)).</p>	<p><b>Brazil</b></p> <p>Brazil supports the adoption of the text and proposes the removal of the brackets.</p>
<p>free of any foreign smell;</p>	<p><b>Brazil</b></p> <p>Rationale: Please consider listing some examples as the provision was considered subjective by producers and exporters.</p>

practically unsprouted i.e. sprout may not be longer than <del>3 mm-1mm</del> ;	<p><b>Brazil</b>  Rationale: Brazil considers inappropriate the proposed limit. Potatoes with such length of sprout may be diverted to seed use and/or commerce.  Such limit may also be considered a phytosanitary issue and jeopardize the adoption of the standard</p>
<del>practically free from superficial common-commom potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber;</del>	<p><b>Brazil</b>  Rationale: Brazil considers inadequate current text that sets limits to allow the introduction of pests as defects. Consider adapting the text to a broader writing that may be adjusted to current practices in place at countries with or without the pest of concern.</p>
(Las disposiciones relativas a las plagas y daños causados por plagas se aplican sin perjuicio de los reglamentos de protección vegetal aplicados por los gobiernos de conformidad con la Convención Internacional de Protección Fitosanitaria (CIPF)).	<p><b>Costa Rica</b>  Costa Rica propone incluir la viñeta como una nota al pie.  Justificación: el texto corresponde a una nota aclaratoria al inciso anterior que menciona: “estar prácticamente exentas de plagas, y daños causados por ellas, que afecten al aspecto general del producto”.</p>
manchas sub-epidérmicas de color gris, azul o negro que no superen los 5 mm de profundidad, <del>aplicando a variedades de pulpa amarilla o blanca</del> ;	<p><b>Ecuador</b>  Las machas sub-epidérmicas grises, moradas y negras, así como manchas pardas rojizas internas, pueden confundirse dentro de las características propias de las papas nativas. Por lo cual Ecuador sugiere que estos ítems sea aplicado solamente a variedades de pulpa amarilla o blanca</p>
manchas pardas (rojizas), huecos o corazón negro y otros defectos internos, <del>aplicando a variedades de pulpa amarilla o blanca</del> ;	<p><b>Ecuador</b>  Las machas sub-epidérmicas grises, moradas y negras, así como manchas pardas rojizas internas, pueden confundirse dentro de las características propias de las papas nativas. Por lo cual Ecuador sugiere que estos ítems sea aplicado solamente a variedades de pulpa amarilla o blanca</p>
sound; produce affected by rotting or deterioration, which makes it unfit for consumption is excluded	<p><b>Jamaica</b>  We would like to propose replacing highlighted text with “Sound; free of rot and deterioration.”</p>
fresh in appearance;	<p><b>Jamaica</b>  Remove “fresh in appearance;” - Provision of freshness is vague and not a sound measurable parameter for produce. Freshness is captured within the inclusiveness of firm, sound, free of rot etc.</p>
practically unsprouted i.e. sprout may not be longer than 3 mm;	<p><b>Jamaica</b>  <b>Section 3.1, bullet 11: While it is good practice to establish a quantifiable</b> parameter for sprouting, the provision is not good practice. Sprouting is indication of germination – and therefore germinating produce is not safe for human consumption. Also if the opening text is emphasizing practically unsprouted, then why is there a provision for a length limit of 3mm</p>
Green colouration; pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling dos not constitute a defect;	<p><b>Jamaica</b>  Section 3.1, indent 13: Greening in potato indicates presence of solanine (the presence of solanine is a health risk). Is there scientific data validating the safety of the tuber after removing the affected portion?</p>
<del>Green colouration; pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling dos not constitute a defect;</del>	<p><b>Kenya</b></p>

practically unsprouted i.e. sprout may not be longer than 3 mm;	<b>Peru</b> No corresponde por ser papa de consumo y los brotes se presentan solamente en papa para semilla
<b>4. PROVISIONS CONCERNING SIZING</b>	
Cuando el calibre (tamaño) (si están clasificadas por calibre) se determina por el diámetro ecuatorial (significa la distancia máxima tomada del ángulo derecho <del>con</del> respecto extremo sobre el eje más largo del tubérculo) de la papa de consumo (en mm) de acuerdo con el siguiente cuadro el cual puede ser utilizado como una guía de manera facultativa:	<b>Argentina</b>
<b>DISPOSICIONES RELATIVAS A LA CLASIFICACIÓN POR CALIBRES</b>	<b>Costa Rica</b> Reemplazar el término número de fruto por número de tubérculo. Justificación: la papa no es un fruto
Cuando el calibre (tamaño) (si están clasificadas por calibre) se determina por el diámetro ecuatorial (significa la distancia máxima tomada del ángulo derecho con respecto extremo más largo del tubérculo) de la papa de consumo (en <del>mm</del> mm). El código del calibre debe asignarse de acuerdo <del>con el siguiente cuadro el cual puede ser utilizado como una guía a las características</del> de manera facultativa: la o las variedades de papa comercializadas	<b>Ecuador</b> Los códigos generales asignados por diámetros ecuatoriales de papa deben tomar en cuenta las características específicas de las variedades comercializadas
<b>Código de Calibre</b>	<b>Ecuador</b>
<del>A-1</del> (Small Potato)	<b>USA</b> Issue and Rationale: Size codes A and B within the sizing table. For more than a century, size code A has been used to describe potatoes with a minimum diameter of 47 mm / 1 7/8 inches, and size code B has been used for potatoes with a minimum diameter of 37 mm / 1 1/2 inches in the United States ( ref: USDA Grade Standard for Potatoes, Table 1, page 4; <a href="https://www.ams.usda.gov/sites/default/files/media/Potato_Standard%5B1%5D.pdf">https://www.ams.usda.gov/sites/default/files/media/Potato_Standard%5B1%5D.pdf</a> , last revised in 2011.) Hence the proposed size codes as indicated in the draft standard would be very disruptive to the U.S. potato industry as well as to international trading partners.
<del>B-2</del> (long varieties )	<b>USA</b>
<del>C-3</del> (round varieties )	
<del>D-4</del>	
<b>5. PROVISIONS CONCERNING TOLERANCES</b>	
<b>5.1 QUALITY TOLERANCES</b>	
Viruela del apio, marchitez bacteriana <del>del tabaco</del> y podredumbre anular <del>Viruela del apio</del> Tizón tardío, marchitez bacteriana del tabaco y podredumbre anular manchas sub-epidérmicas de color gris, azul o negro <del>que no superen mayores a</del> los 5 mm de profundidad costra superficial común de la papa <del>no debe extenderse más de mayor a un cuarto</del> 25% de la superficie Brotes <del>que no superen los mayores a</del> 3mm	<b>Argentina</b>

Viruela del apio, marchitez bacteriana del tabaco y podredumbre anular	<p><b>Costa Rica</b></p> <p>En la tolerancia referente a defectos de la piel se menciona la “Viruela del apio”. Costa Rica propone eliminar este defecto de la lista.</p> <p>Justificación: la norma solo menciona la presencia de plagas, si se incluye la Viruela del apio también debe hacerse referencia a enfermedades, que son plagas, en todas las normas.</p> <p>En el mismo sentido, de hacerse mención a este defecto debe referenciarse con el nombre científico y no con el nombre común.</p>
Coloración verde que no supere 1/8 de la superficie; pelado: ausencia de piel o piel que se desprende fácilmente; defectos internos como el corazón negro	<p><b>Costa Rica</b></p> <p>Defectos internos como el “corazón negro” no han sido incluidos en el apartado 3.1. Razón por la cual, Costa Rica considera oportuno separar los conceptos de clasificación En el mismo sentido; Costa Rica considera que los porcentajes propuesto para dichos defectos en las diferentes categorías debe ser cero (0).</p>
Congelado, podredumbre, podredumbre blanda y/o descomposición interna	<p><b>Costa Rica</b></p> <p>Para mayor claridad, Costa Rica considera pertinente especificar, si el término congelado se refiere a congelado natural ocasionado por el tipo de clima donde se produce el tubérculo o si es un proceso de congelado posterior a la cosecha. Congelado es un defecto que no han sido incluido en el apartado 3.1. Razón por la cual, Costa Rica considera oportuno separar los conceptos de clasificación En el mismo sentido; Costa Rica considera que los porcentajes propuesto para dichos defectos en las diferentes categorías debe ser cero (0).</p>
manchas sub-epidérmicas de color gris, azul o negro que no superen los 5 mm de profundidad	<p><b>Ecuador</b></p> <p>Sugerencia dada por la misma razón estipulada en la sección 3.1</p>
0,255	<p><b>Ecuador</b></p> <p>De acuerdo a la Norma Técnica Nacional INEN 1516, la tolerancia máxima para tierra y otras impurezas en papa es 2%</p>
0,52	<p><b>Ecuador</b></p> <p>De acuerdo a la Norma Técnica Nacional INEN 1516, la tolerancia máxima para tierra y otras impurezas en papa es 2%</p>
Green coloration > 1/8 of the surface area; skinning- skin missing or "feathered"; internal defects including blackheart	<p><b>Jamaica</b></p> <p>Section 5.1 regarding the table: What guideline was used to establish a percentage tolerance for greening?</p>
<p><del>Brown stains, cuts, bites</del></p> <p><del>Green coloration &gt; 1/8 of the surface area; skinning- skin missing or "feathered"; internal defects including blackheart</del></p> <p><del>5</del></p> <p><del>10</del></p> <p><del>10</del></p> <p><del>Frozen, decay, soft rot and or internal breakdown</del></p> <p><del>1</del></p> <p><del>1</del></p> <p><del>2</del></p> <p><del>Soil and Extraneous matter</del></p> <p><del>0.25</del></p> <p><del>0.5</del></p>	<p><b>Kenya</b></p>

<p><b>Quality Tolerances</b></p>	<p><b>USA</b>  Section 5. PROVISIONS CONCERNING TOLERANCES  The United States would like to clarify that the specific tolerances values indicated for "Frozen, decay, soft rot and or internal breakdown" and for "Soil and extraneous matter" are measured against the Total Tolerances allowed, but the tolerances indicated for "Belonging to other varieties than indicated" and for "Off size" are independent tolerances and not measured against the Total Tolerances allowed.</p>
<p><b>6. PROVISIONS CONCERNING PRESENTATION</b></p>	
<p><b>6.2 PACKAGING</b></p>	
<p>Ware potatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food grade quality, 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.</p>	<p><b>Jamaica</b>  Section 6.2, second sentence: there is proposal to rephrase the text to read "The package must be of food grade quality, clean and of a quality such as to avoid internal and external damage as well as cross - contamination to produce"</p>
<p><b>7. PROVISIONS CONCERNING MARKING OR LABELLING</b></p>	
<p><b>7.2.5 Official Inspection Mark (Optional)</b></p>	
<p><b><i>Marca de inspección oficial (facultativa)</i></b></p>	<p><b>Peru</b>  se sugiere eliminar</p>
<p><b>8. CONTAMINANTS</b></p>	
<p><u>In part of the proposal regarding pollutants reference is given to Codex standard [General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995)] while in fact at present Codex committee on pollutants has not defined any Limit on the amount of nitrate in potatoes. Similarly, in EU standard under number 1881 has no mention of any amount of nitrate in potatoes and only has some hints for leafy vegetables such as lettuce and spinach. In this respect only Russian standard defines a strict limit for nitrates in potatoes. It is due to lack of any reference in Codex relating to pollutants in potato that we recommend this be noted.</u></p>	<p><b>Iran</b></p>