

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 5

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

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PROPOSED DRAFT STANDARD FOR KIWIFRUIT

Comments at Step 3 submitted by Chile, Colombia, Costa Rica, Cuba, Ecuador, European Union, Ghana, Japan, Kenya, New Zealand and Thailand

CHILE

i) General Comments

Chile supports the use of UNECE STANDARD FFV-46 as a base for this new work as this Standard is one of the most used in the international trade of kiwi.

Chile requires that the word Kiwi is included in the English version as it is internationally marketed under this designation.

ii) Specific Comments

1) Section 1 Definition of Produce

Chile does not support that hybrids are included:

~~[derived from genus *Actinidia* Lindl. And hybrids thereof]~~

Justificación: As the new hybrids have values absolutely different according to their origin, the proposal only applies for the Hayward variety or similar as Bruno or other hexaploids green varieties.

Also, the Procedural Manual of the Codex points that one of the applicable criteria for standardization is to consider only the products which are important in the international market; such a justification missing for the hybrids.

In view of the above, it is considered necessary to have more information regarding the varieties and the rationale to support the inclusion of hybrids.

2) Section 2.1 Minimum Requirements

Chile is not agree with the alternative wording in brackets:

~~–well formed; [double/multiple fruit being excluded]/[misshapen fruit is not allowed; regular shaped double fruit is allowed]~~

Rationale: The proposed alternative wording is confusing. Also, double or multiple fruits of Kiwi are considered as rejected fruit.

3) Section 2.2 Maturity Requirements

We suggest to modify the proposed parameters and not to include the term [normally] as well as to delete the last phrase of the paragraph. The following wording is then proposed:

The fruit at harvest and/or packing must have attained ~~[normally]~~ a degree of ripeness of at least ~~6.2~~ **5.5°** Brix or an average dry matter content of ~~15~~ **15.5%**, ~~which should lead to a minimum of 9,5° Brix when entering the distribution chain.~~

Rationale: The Standard must not discriminate about the process or method used to attain the proper degree of ripeness ((whether using ethylene or not).

The parameters used in Chile at harvest for attaining the proper organoleptic characteristics are a ratio of 5.5° Brix and 15,5% of dry matter.

Regarding the proposal to delete the last sentence: In practice, it is complex to ensure entering the distribution chain with a minimum refractometric index of 9,5; therefore, as it is not possible to be fully certain to attain this minimum index, it should be included in the Standard.

4) 2.3.1 “Extra” Class

Chile does not support the inclusion of varieties (cultivars) of *A arguta* therefore this provision should be deleted from the Standard.

~~[except for varieties (cultivars) grown from *Actinidia arguta*]~~

Rationale: Varieties of *A arguta* are not in line with the provisions proposed in this Standard so they should be excluded.

5) 2.3.2 Class I

Chile does not support the inclusion of varieties (cultivars) of *A arguta*, so this provision should be deleted from the Standard.

- a slight skin defects, provided the total area affected does not exceed 1 cm² ~~[(0,75 cm² for fruit of *A arguta*)]~~;
- The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater ~~[except for varieties (cultivars) grown from *A arguta*]~~.

Rationale: Varieties of *A arguta* are not in line with the provisions proposed in this Standard so they should be excluded.

6) 2.3.3 Class II

Chile does not support the proposals in brackets:

- defects in shape including flattened ~~[double/multiple]~~ fruit;
- skin defects provided that the total area affected does not exceed 2 cm² ~~[(1,25 cm² for fruit of *A arguta*)]~~;

Rationale: Double/multiple fruits are for rejection; they are not packaged; therefore they should not be mentioned as an option.

Varieties of *A arguta* that are not in line with the provisions proposed in this Standard should not be included.

7) 3. Provisions Concerning Sizing

Chile proposes the following paragraph:

~~[The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40g.] / [The minimum weight for “Extra” Class is 90 g, for Class I is 70 g and for Class II is 65 g.]~~

Rationale: The text in the first bracket should not be considered since the varieties that do not conform with the proposed provisions should not be covered by this Standard and could have a negative effect on trade of fruits with this size.

Chile supports the inclusion of the sentence in the second bracket, as this is in line with current trade practices.

COLOMBIA

Colombia is pleased to give the following comments to the document **PROPOSED DRAFT CODEX STANDARD FOR KIWIFRUIT** at Step 4.

Henceforth we take the document attached to CX/FF 15/19/7, English version, as a reference.

1. Definition of produce

This Standard applies to kiwifruit of varieties (cultivars) ~~[derived from genus *Actinidia* Lindl and hybrids thereof]~~ ~~[grown from *Actinidia chinensis* Planch and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids thereof]~~, **of the *Actinidiaceae* family**, to be supplied fresh to the consumer **after preparation and packaging**. Kiwifruit for industrial processing are excluded.

It is not advisable to include hybrids due to their complexity, and it is possible that some of them would not be covered by the Standard. The family should be included as indicated in other standards for fresh fruits and vegetables.

2.1 Minimum requirements (last bullet)

- Well formed; ~~[double/multiple fruit being excluded]~~ ~~[misshapen fruit is not allowed; regular shaped double fruit is allowed]~~;

From the text between brackets, the requirement of excluding double/multiple fruit is retained, as the other options are considered in the description of the classes.

2.2 Maturity requirements (second paragraph)

~~The fruit at harvest and/or packing must have attained [normally] a degree of ripeness of at least 6.2 °Brix or an average dry matter content of 15%, which should lead to a minimum of 9,5 °Brix when entering the distribution chain.~~

Parameters such as the content of °Brix depend on several factors, e.g., for short travels of the fruit from the place where they are harvested to the sales site, the value of 6.2 °Brix may be too low. Therefore, it is not advisable to reach such precision when indicating these parameters.

2.3.1 "Extra" Class (last paragraph)

~~The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater [except for varieties (cultivars) grown from *Actinidia arguta*]~~

The proposed wording is not appropriate because it includes a parameter, such as the particular shape of the variety, within the classes, which are defined by the defects. Also in the Extra category, in the first sentence it states that the fruit must be characteristic of the variety.

2.3.2 Class I (third bullet)

~~- slight skin defects, provided the total area affected does not exceed 1 cm² [0,75 cm² for fruit of *A. arguta*];~~

From a practical perspective, it is more desirable to retain the value of 1 cm², however it is more preferable to express this defect as the percentage of defective area in relation to the total area of the fruit.

2.3.2 Class I (last paragraph)

~~The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater [except for varieties (cultivars) grown from *Actinidia arguta*]~~

The proposed wording is not appropriate because it includes a parameter, such as the particular shape of the variety, within the classes, which are defined by the defects. Also in Class I, in the first sentence it states that the fruit must be characteristic of the variety.

2.3.3 Class II (first bullet)

~~- Defects in shape including flattened [double/multiple] fruit.~~

If the minimum requirement does not allow double/multiple fruits, this provisions should not allow these fruits either.

2.3.3 Class II (third bullet)

~~- skin defects provided that the total area affected does not exceed 2 cm² [1,25 cm² for fruit of *A. arguta*];~~

From a practical perspective, it is more desirable to retain the value of 2 cm², however it is more preferable to express this defect as the percentage of defective area in relation to the total area of the fruit.

3. Provisions concerning sizing (second phase)

~~[The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40g]/[The minimum weight for "Extra" Class is 90 g, for Class I is 70 g and for Class II is 65 g]~~

An independence between classes and sizing has been maintained in Codex standards because they do not relate directly. This is due to the classes are defined by defects and the sizing is defined by size ranges.

3 Provisions concerning sizing (size ranges)

The provision in this section is confusing. It would be clearer if a table with the corresponding sizing codes and ranges is included.

4.1 Provisions concerning tolerances

4.1.3 Class II

Ten percent, by number or weight of bulbs not 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%~~ **with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.**

It is not suitable to include the crossed out text due to the implications for marketing produce affected by decay. The produce must not be affected by decay, either from the phytosanitary point of view or from any other point of view. If so, this is because of improper post-harvest handling practices.

4.2 Size Tolerances

For all classes (if sized), ten percent by number or weight of kiwifruit [corresponding to the size immediately above and/or below that indicated on the package / ~~not satisfying the requirements as regards sizing is allowed~~].

The text that usually applies in Codex standards for fresh fruits and vegetables is clear.

8. HYGIENE

8.1 ~~It is recommended that the~~ **The** produce covered by the provisions of this Standard ~~be prepared and handled~~ **shall 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.

Because of the incidence and importance of applying proper practices, the provision should be mandatory and not a recommendation.

COSTA RICA

Costa Rica appreciates the work done by New Zealand as well as the requirement of comments. However, for the time being we have no comments.

CUBA

Cuba appreciates the opportunity to comment on some documents of the agenda of the 19th session of the Committee on Fresh Fruits and Vegetables.

Cuba agrees with the proposal presented in working document CX/FFV 15/19/7 Proposed Draft Standard for Kiwifruit.

ECUADOR

Clause No./Sub-clause No.	Paragraph/ Table/Note	Proposed change	Comments (Justification for changing)
2.2	4sufficiently developed.	(i) Definition and characteristics of <i>sufficiently developed</i> should be included in the Standard for clarification.
3	Title SIZING CLASSIFICATION	(i) Sizing definition should be included in the Standard as a footnote for clarification.
3	9	PROVISIONS CONCERNING SIZING	(ii) Metric units in this section must be clarified as they are in cm and mm.

EUROPEAN UNION

The European Union (EU) would like to thank all the participants in the electronic working group and in particular New-Zeeland and Iran for leading this work and for the good progress made.

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

Proposed text	Reason for the change/inclusion
1. Definition of Produce	
<p>This standard applies to kiwifruit of varieties (cultivars) derived from genus <i>Actinidia</i> Lindl. and hybrids thereof / [grown from <i>Actinidia chinensis</i> (Planch.) and <i>Actinidia deliciosa</i> (A. Chev.) C.F. Liang and A.R. Ferguson) and hybrids thereof] to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.</p>	<p>The EU supports the option of specifying the two varieties of kiwifruit - <i>Actinidia chinensis</i> and <i>Actinidia deliciosa</i>.</p>
2.2 – Maturity Requirements	
<p>The fruit at harvest and/or packing must have attained normally a degree of ripeness of at least 6.2° Brix or an average dry matter content of 15%, which should lead to a minimum of 9.5° Brix when entering the distribution chain.</p>	<p>The word “normally” is not necessary and therefore should be deleted.</p>
2.3.1 - “Extra” Class	
<p>The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater [, except for varieties (cultivars) grown from <i>Actinidia arguta</i>].</p>	<p>For coherence with the scope of the proposed standard.</p>
2.3.2 – Class I	
<ul style="list-style-type: none"> - slight skin defects, provided the total area affected does not exceed 1 cm² {(0.75 cm² for fruit of <i>A. arguta</i>)}; - small “Hayward marks” (longitudinal lines) without protuberance. <p>The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater [, except for varieties (cultivars) grown from <i>Actinidia arguta</i>].</p>	<p>For coherence with the scope of the proposed standard.</p>
2.3.3 – Class II	
<p>The following defects ... provided the tree tomatoes kiwifruit...</p>	<p>This editorial mistake should be corrected.</p>
<p>defects in shape including flattened [, double/multiple] fruit;</p> <p>skin defects provided that the total area does not exceed 2 cm² {(1.25 cm² for fruit of <i>A. arguta</i>)}</p>	<p>Allowance of defects in shape is sufficient. There is no need to specify them.</p> <p>For coherence with the scope of the proposed standard.</p>
3. – Sizing	
<p>[The following provision shall not apply to kiwifruit with a weight below 40 g.] [The minimum weight for “Extra” Class is 90g, for Class I is 70g and for Class II is 65g.]</p>	<p>The first sentence should be deleted for consistency with the scope of the standard. The second sentence gives clear guidance on minimum weight for all the different classes. The square brackets around it should be deleted.</p>

Proposed text	Reason for the change/inclusion
4.2 – Size Tolerances	
For all classes (if sized): 10% by number or weight of kiwifruit [corresponding to the size immediately above and/or below that indicated on the package / not satisfying the requirements as regards sizing is allowed].	The EU understands that tolerances are designed to allow for any mistake that may occur during sizing and packaging. Thus, the tolerances should be as simple as possible and allow for any deviation from the sizing requirements. Therefore, the second option “not satisfying the requirements as regards sizing is allowed” would be the preferred one.
5 – Packaging	
<p>Kiwifruit must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, 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>4For the purposes of this Standard, this includes recycled material of food-grade quality.</p>	On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.

GHANA**1. Definition of produce**

Ghana proposes that, there should be a separation of the Scope and Definition of the produce. We also support the inclusion of all varieties of Kiwifruit. We propose:

This Standard applies to kiwifruit of varieties (cultivars) ~~derived from genus *Actinidia* Lindl. and hybrids thereof~~ ~~grown from *Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids thereof~~, to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.

2.1 MINIMUM REQUIREMENTS

We propose the deletion of adequately from the text as it may be relative. Firmness can be measured.

- ~~adequately~~ firm; not soft, shrivelled or water-soaked;

2.2 MATURITY REQUIREMENTS

The kiwifruit must be sufficiently developed ~~and display sufficient ripeness~~ to allow for ~~development of~~ satisfactory organoleptic characteristics.

~~The fruit at harvest and/or packing must have attained [normally] a degree of ripeness of at least 6.2° Brix or an average dry matter content of 15%, which should lead to a minimum of 9.5° Brix when entering the distribution chain.~~

Rationale: Codex standards are applied after preparation and packaging. Therefore, any reference to harvest and post-harvest is being overly prescriptive

2.3.1 “Extra” Class

The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater[, except for varieties (cultivars) grown from *Actinidia arguta*].

Ghana would like clarification on the above text is vague. There can't be a ratio of one thing to itself.

6.1.1 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 (cultivar).~~

6.2.2 Nature of Produce

Name of the produce ~~if the contents are not visible from the outside~~ on each package shall be labelled as the name of the produce. Name of the variety or cultivar (optional).

JAPAN

Japan appreciates the efforts of NZ and Iran for leading the eWG and preparing the proposed draft. We are pleased to provide the following comments on the Proposed Draft Standard for kiwifruit at Step 3.

Specific Comments

New texts are presented in **underlined/bold** font and deletion in ~~strikethrough~~ font.

1. DEFINITION OF PRODUCE

Proposed text

This Standard applies to kiwifruit of varieties (cultivars) ~~derived from genus *Actinidia* Lindl. and hybrids thereof~~ ~~grown from *Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids thereof~~, to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.

Rationale

Japan strongly supports the first square bracket. We are of the view that Codex commodity standards should be inclusive and the definition of produce should encompass the range of exported and sold as kiwifruit with a view to ensure fair trade practices.

Hybrids of *Actinidia.chinensis* and *Actinidia.rufa** are produced in Japan and distributed outside the country as kiwifruit and the amount of their produce have been increasing along with the growing popularity of their high sugar content.

3. PROVISIONS CONCERNING SIZING

Proposed text

Size is determined by the weight of the fruit.

~~The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40 g.~~ ~~The minimum weight for "Extra" Class is 90 g, for Class I is 70 g and for Class II is 65 g.~~

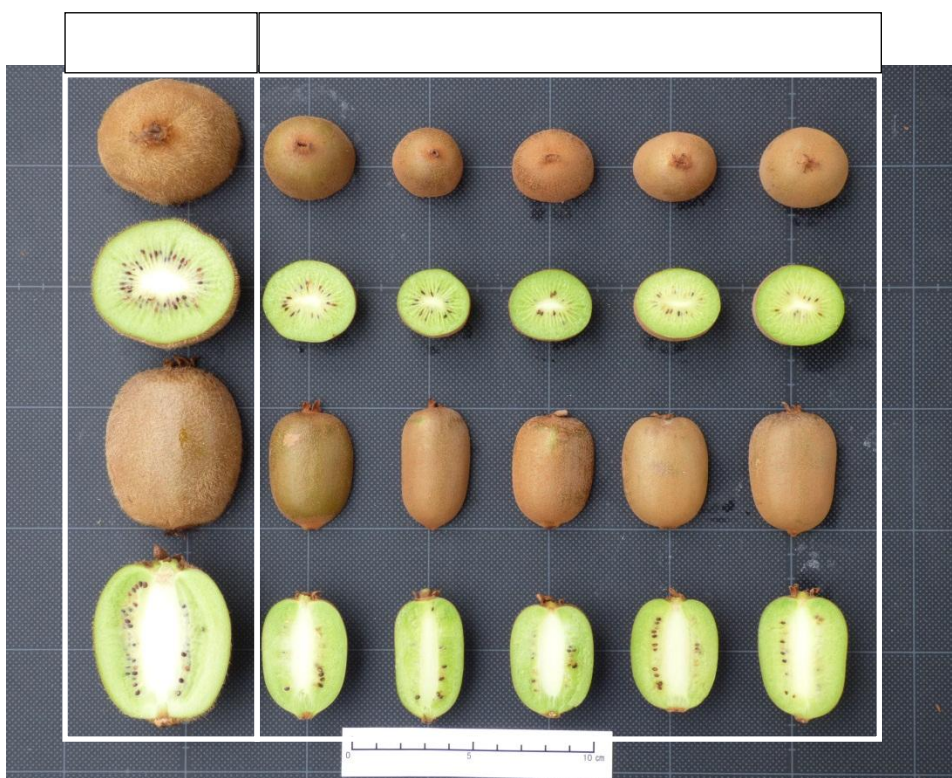
Rationale

Japan is of the opinion that minimum size should not be specified because the minimum size depends on the variety and the classification (Extra class, Class I, Class II) should not be determined by size. For example, the above-mentioned hybrids range from 30 to 80 g in weight.

* The hybrids between *A.chinensis* and *A.rufa* contain high contents of sugar (17~20%) and Vitamin C (30~60mg/100g FW) and can be stored for almost 4 months, which is approximately twice as long as existing varieties of kiwifruit. The following photo is to compare the size between Hayward and the above-mentioned hybrids.

Hayward

Hybrids between *A. chinensis* and *A.rufa*



KENYA

GENERAL COMMENT

Kenya would like to appreciate the work done by Electronic Working group led by New Zealand to come up with the working document for Codex members to comment on.

PROPOSED DRAFT CODEX STANDARD FOR KIWIFRUIT**1. ~~DEFINITION OF PRODUCE~~ Scope**

This Standard applies to kiwifruit of varieties (cultivars) ~~derived *Actinidia* Lindl. and hybrids there of]grown from *Actinidia chinensis* Planch. And *Actinidia deliciosa* (A.Chev.) C.F.Liang & A.R. Ferguson and hybrids there of]~~, to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.

Justification

Kenya proposes opening brackets followed by deleting to include the other varieties and hybrids need to be included in the scope of this standard however insignificantly the quantities produced.

2. Description

This shall be the mature fruit of the from genus acinidia plant.....

Comment

Kenya proposes a precise description of the kiwifruit on the description.

2. 3.0 PROVISIONS CONCERNING QUALITY**2.4 3.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the kiwifruit must be:

- intact (but free of peduncle);
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of pests and damage caused by them affecting the flesh or the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.
- adequately firm; not soft, shriveled or water-soaked;
- wellformed; ~~[double/multiple fruit being excluded]/[misshap on fruit is not allowed]; regular shaped including double or multiple fruit is allowed];~~
 - **Absence of freezing injury**

SPECIFIC COMMENT.

Kenya proposes inclusion of “absence of freezing injury” on clause 3.1 bullets.

JUSTIFICATION

Kiwifruit must not be frozen and thus freezing injury should be absent.

23.1.1 The development and condition of the kiwifruit must be such as to enable them:

- to with stand transportation and handling;
- to arrive in satisfactory condition at the place of destination.

23.2 MATURITY REQUIREMENTS

The kiwifruit must be sufficiently developed and display sufficient ripeness to allow for development of satisfactory organoleptic characteristics.

The fruit at **entering the distribution chain** ~~harvest and/or packing~~ must have attained ~~[normally]~~ a degree of ripeness **of a minimum of 9.5° Brix** ~~at least 6.2° Brix or an average dry matter content of 15%. which should lead to a minimum of 9.5° Brix when entering the distribution chain.~~

SPECIFIC COMMENT

Kenya proposes the deletion and editing of the above statement to read “the fruit at entering the distribution chain must have attained a degree of ripeness of a minimum of 9.5° brix”.

2.3.3 CLASSIFICATION

Kiwifruit are classified in three classes, as defined below:

2.3.3.1 “Extra” Class

Kiwifruit in this class must be of superior quality. They must be characteristic of the variety (cultivar). The fruit must be firm and the flesh must be perfectly sound.

They must be free of 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.

~~The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater [, except for varieties (cultivars) grown from *Actinidi aarguta*].~~

COMMENT

~~Kenya proposes the deletion of the above statement in clause 3.3.1 (The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater [, except for varieties (cultivars) grown from *Actinidi aarguta*].~~

2.3.3.2 Class I

Kiwifruit in this class must be of good quality. They must be characteristic of the variety (cultivar). The fruit must be firm and the flesh must be perfectly sound.

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 (but free of swelling or malformations);
- slight defects in colouring;
- slight skin defects, provided the total area affected does not exceed 1cm^2 ~~{(0.75cm² for fruit of *A arguta*)}~~;

COMMENT

We propose the opening of the brackets in the above statement to read (slight skin defects, provided the total area affected does not exceed 1cm^2 (0.75cm² for fruit of *A arguta*);)

- small “Hayward marks” (longitudinal lines) without protuberance.

~~The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater [, except for varieties (cultivars) grown from *Actinidia arguta*].~~

COMMENT

~~Kenya proposes the deletion of the above statement in clause 3.3.2 (The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater [, except for varieties (cultivars) grown from *Actinidia arguta*].)~~

2.3.3 Class II

This class includes kiwifruit which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The fruit must be reasonably firm and the flesh should not show any serious defects.

The following defects, however, may be allowed, provided the kiwifruit retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape including flattened ~~{double/multiple}~~ fruit;
- defects in colouring;
- skin defects provided that the total area affected does not exceed 2cm^2 ~~{(1.25cm² for fruit of *A. arguta*)}~~;

COMMENT

Kenya agrees with the above statement and proposes to open the brackets to read (defects in shape including flattened, double/multiple fruit and; skin defects provided that the total area affected does not exceed 2cm^2 (1.25cm^2 for fruit of *A. arguta*);).

- several more-pronounced “Haywardmarks” with a slight protuberance;
- slight bruising.

3. 4. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit.

~~{~~The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40 g.~~}~~~~{~~The minimum weight for “Extra” Class is 90g,for Class I is 70g and for Class II is 65 g.~~}~~

COMMENT

Kenya agrees with the above statement and therefore opens the brackets to read (The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40 g. /The minimum weight for “Extra” Class is 90g,for Class I is 70g and for Class II is 65 g.).

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

- 10g for fruit [weighing between 40g and]/[of weight up to]85g;
- 15g for fruit weighing between 85 g and 120g;
- 20g for fruit weighing between120g and 150g;
- 40g for fruit weighing 150g or more.

~~4. 5. PROVISIONS CONCERNING TOLERANCES~~

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

~~4.5.1 QUALITY TOLERANCES~~**~~4.5.1.1 “Extra” Class~~**

Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class

~~4.5.1.3 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%.

SPECIFIC COMMENT

Kenya’s proposes the “decay tolerance shall be nil” on the classes; “extra” class and class II.

~~4.5.2 SIZE TOLERANCES~~

For all classes (if sized): 10% by number or weight of kiwifruit ~~{~~ corresponding to the size immediately above and/or below that indicated on the package/not satisfying the requirements as regards sizing is allowed ~~}~~.

COMMENT

Kenya proposes to open the opening and closing brackets in clause 5.2 to read (For all classes (if sized): 10% by number or weight of kiwifruit corresponding to the size immediately above and/or below that indicated on the package/not satisfying the requirements as regards sizing is allowed).

COMMENT

We propose to change the clauses below to be in consistence with the other codex standards and this is due to the addition of the scope and the description indicated at the beginning.

~~5.6. PROVISIONS CONCERNING PRESENTATION~~**~~5.6.1 UNIFORMITY~~****~~5.6.2 PACKAGING~~****~~5.6.2.1 Description of Containers~~**

6.7. MARKING OR LABELLING**6.7.1 CONSUMER PACKAGES****6.7.1.1 Nature of Produce****6.7.2 NON-RETAIL CONTAINERS****6.7.2.1 Identification****6.7.2.2 Nature of Produce****6.7.2.3 Origin of Produce****6.7.2.4 Commercial Identification****6.7.2.5 Official Inspection Mark (optional)****7.8. CONTAMINANTS****8.9. HYGIENE****NEW ZEALAND**

New Zealand would like to thank participants in the working group, provide comments on the areas where the working group were unable to come to an agreement, as well as raise some further points.

1 Definition of Produce

New Zealand proposes the following:

“This standard applies to kiwifruit of varieties (cultivars) ~~[derived from genus *Actinidia* Lindl. and hybrids thereof]~~ grown from *Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids thereof], to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded”.

Justification: This definition of produce aligns with the UNECE definition of produce. New Zealand proposes that *Actinidia arguta* and similar novel varieties be excluded from this standard. *A. arguta* is a small-fruited variety and is managed and packaged through different supply chains to standard kiwifruit. *A. arguta* is handled in a similar way to berry fruit, and the storage potential is relatively short compared to standard kiwifruit.

2.1 Minimum Requirements

New Zealand proposes the following:

“well formed; ~~[double/multiple fruit being excluded], [misshapen fruit is not allowed; regular shaped double fruit is allowed].~~”

Justification: Double/multiple fruit should not be included within any class of this standard, as they are not considered to be well formed fruit. This type of fruit is poor in appearance, grossly distorted, difficult to pack and is vulnerable to damage during transit.

2.2 Maturity Requirements

New Zealand proposes the following:

“The fruit at harvest and/or packing must have attained ~~[normally]~~ a degree of ripeness of at least 6.2° Brix or an average dry matter content of 15%, which should lead to a minimum of 9.5° Brix when entering the distribution chain.”

Justification: The word “normally” was proposed to indicate ripening that occurs without artificial inducement by chemical means. However this is not clear in the proposed standard and therefore we recommend removal of “normally”. Different varieties of kiwifruit have their own maturity characteristics, however the proposed text does provide a minimum requirement.

2.3.1 “Extra” Class

New Zealand proposes the following:

“The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater ~~[, except for varieties (cultivars) grown from *Actinidia arguta*].~~”

Justification: *A. arguta* and similar novel varieties should be excluded from this standard, in which case this exception is not required. If *A. arguta* and similar novel varieties are included, this proposed ratio would be applicable and hence the text should be deleted.

2.3.2 Class I

New Zealand proposes the following:

“Slight skin defects, provided the total area affected does not exceed 1 cm^2 ~~[(0.75 cm^2 for fruit of *A. arguta*)]~~.”

Justification: *A. arguta* and similar novel varieties should be excluded from this standard, in which case this exception is not required. If *A. arguta* and similar novel varieties are included, the proposed area (0.75 cm^2) is appropriate and hence the text should be retained.

AND:

“The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater ~~[except for varieties (cultivars) grown from *Actinida arguta*]~~.”

Justification: *A. arguta* and similar novel varieties should be excluded from this standard, in which case this exception is not required. If *A. arguta* and similar novel varieties are included, this proposed ratio should be applicable and hence the text should be deleted.

2.3.3 Class II

New Zealand proposes the following:

“defects in shape including flattened ~~[double/multiple]~~ fruit;”

Justification: Double/multiple fruit should be excluded as they do not meet the minimum requirements for well-formed fruit. This type of fruit is poor in appearance, grossly distorted, difficult to pack and is vulnerable to damage during transit.

AND:

“skin defects provided the total area affected does not exceed 2 cm^2 ~~[(1.25 cm^2 for fruit of *A. arguta*)]~~.”

Justification: *A. arguta* and similar novel varieties should be excluded from this standard, in which case this exception is not required. If *A. arguta* and similar novel varieties are included, the proposed area (1.25 cm^2) is appropriate and hence the text should be retained.

3. Provisions concerning sizing

New Zealand proposes the following:

~~“The following provision shall not apply to kiwifruit varieties (cultivars) with a weight below 40 g [The minimum weight for “Extra” Class is 90 g, for Class I is 70 g and for Class II is 65 g.]”~~

Justification: *A. arguta* and similar novel varieties should be excluded from this standard, therefore the first sentence should be deleted. The proposed text aligns with the UNECE Standard for Kiwifruit.

AND:

“10 g for fruit ~~[weighing between 40 g and]~~ [of weight up to] 85 g;”

Justification: To align with the UNECE Standard for Kiwifruit.

4.1.1 “Extra” Class

New Zealand proposes the following:

“**A total tolerance of** five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class. **This is inclusive of a tolerance of not more than 1% for fruit affected by decay or internal breakdown.**”

Justification: The initial addition aligns with the UNECE Standard for Kiwifruit and together with the latter clarifies the tolerance allowances for fruit affected by decay.

4.1.2 Class I

New Zealand proposes the following:

“**A total tolerance of** ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. **This is inclusive of a tolerance of not more than 1% for fruit affected by decay or internal breakdown.**”

Justification: The initial addition aligns with the UNECE Standard for Kiwifruit and together with the latter clarifies the tolerance allowances for fruit affected by decay.

4.1.3 Class II

“A total tolerance of ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, ~~with the exception of~~ **which includes a tolerance of not more than 2% for** produce affected by decay or **internal breakdown** ~~should not be more than 2%.”~~

Justification: This clarifies the tolerance allowances for fruit affected by decay.

THAILAND

Thailand would like to thank the Working Group led by New Zealand for the revised draft. We generally agree with the text. However, we would like to provide additional comments as follows;

1. DEFINITION OF PRODUCE

We would like to propose the sentence as follows:

This Standard applies to kiwifruit of varieties (cultivars) ~~[derived from genus Actinidia Lindl. and hybrids thereof] / [grown from *Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids thereof]~~, to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.

3. PROVISIONS CONCERNING SIZING

We would like to proposed the use of size code in numeric from of which the biggest size corresponds with size code 1. This format is in line with the other adopted standards.