



CODEX COMMITTEE FOR FRESH FRUITS

(REVISED VERSION)**PROPOSED DRAFT CODEX STANDARD FOR BERRY FRUITS ~~[BERRIES] [AND OTHER SMALL FRUITS]~~****1. SCOPE**

The purpose of the standard is to define the quality requirements for berries (as defined in section 2) after preparation and packaging. However, if applied at stages following packaging, berry fruits may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- 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. DEFINITION OF PRODUCE

Berries shall be supplied fresh to the consumer after preparation and packaging; berries intended for industrial processing are excluded.

This Standard applies to commercial varieties of berries grown from:

Raspberries (*Rubus idaeus* L.)

Blackberries (*Rubus* sect. *Rubus*)

Loganberries (*Rubus loganobaccus* L. H. Bailey)

currants (*Ribes rubrum* L., *Ribes nigrum* L.)

gooseberries (*Ribes uva-crispa* L.)

Bilberries (*Vaccinium myrtillus* L.)

Blueberries (*Vaccinium corymbosum* L., *Vaccinium formosum* Andrews, and *Vaccinium angustifolium* Aiton, *Vaccinium virgatum* Aiton)

Cowberries, Lingonberry (*Vaccinium vitis-idaea* L.)

cranberries (*Vaccinium macrocarpon* Aiton)

Cloudberries (*Rubus chamaemorus* L.)

wild cranberries (*Vaccinium oxycoccos* L.)

Mortiño (*vaccinium floribundum* Kunth).

Hybrids of these species such as boysenberry (*Rubus loganobaccus* L. H. Bailey), tayberries (*Rubus loganobaccus* L. H. Bailey.), jostaberries (*Ribes x nidigrolaria* Rud. Bauer & A. Bauer)

Andean blackberry (*Rubus glaucus* Benth.)

Cut-leaf blackberry, evergreen blackberry (*Rubus laciniatus* Willd)

White, red and black currants, (*Ribes rubrum* L., *Ribes nigrum* L.).

Gooseberries (*Ribes uva-crispa* L.)

American cranberry (*Vaccinium macrocarpon* Aiton) European cranberry (*Vaccinium oxycoccos* L.)

Andean blueberry (*Vaccinium meridionale* Sw.) Surinam Cherry (*Eugenia uniflora* L.)

Jaboticaba (*Plinia trunciflora* (Berg) Kaus.)

Strawberry-Guava (*Psidium cattleianum* Sabine)

Elderberry (*Sambucus nigra*) Camu camu (*Myrciaria dubia*)

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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Mulberry (Morudl)

Guji berris (Lyciom barbarum)

Physalis/Golden Berry (Physalis peruviana L.)



3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

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

[intact]

sound; berries, affected by rotting or deterioration such as to make it unfit for consumption is excluded; [~~firm~~], some berry fruits such as gooseberries may be presented hard ripe];

clean, practically free of any visible foreign matter¹;

practically free from pests² ~~and visible evidence of diseases~~;

practically free from damage caused by pests ~~and diseases~~;

free of abnormal external moisture excluding condensation following removal from cold storage; free of any foreign smell and/or taste, [including bitter taste in case of bilberries;]

fresh in appearance;

free of damage caused by low and/or high temperature.

~~the peduncle may be missing in non-panicle berries, provided that the rest is clean and the juice does not drip from the breaking point.~~

The development and condition of the berries ~~after packing~~ must be such as to enable them to:

withstand transportation and handling; and

arrive in satisfactory condition at the place of destination.

3.1.1 Minimum Maturity Requirements

[The berries must be sufficiently developed and display satisfactory maturity and/or ripeness according to the species. Gooseberries may be presented hard ripe.] [~~The berries must not be overripe over-ripe.~~]

3.2 CLASSIFICATION

[The classification of berries is optional. When unclassified, the berries must meet the requirements of Class II.] [The berries may be classified, where the products are not classified, the requirements of Class II shall apply] :

3.2.1 "Extra" Class

The berries in this class must be of superior quality and they must be characteristic of the variety and/or commercial type ~~of the species~~ or in the case of wild berries characteristic of the species concerned.

Bilberries and blueberries must be practically free of agglomerated berries and must be practically covered with bloom, according to the variety characteristics.

Red and white currant panicles must be completely filled.

Black currant panicles may be completely filled and single berries are allowed.

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, ~~pulp~~ and presentation in the package.

3.2.2 Class I

The berries in this class must be of good quality and they must be characteristic of the variety and/or commercial type ~~of the species~~ or in the case of wild berries characteristic of the species concerned.

Bilberries and blueberries must be practically free of agglomerated berries and must be practically covered with bloom, according to the variety characteristics.

Red and white currant panicles should be nearly filled.

Black currant panicles may not be completely filled and single berries are allowed.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the flesh and presentation in the package:

~~a~~;



skin must not impact safety of
the berry ~~Very slight leakage of
juice,~~

Slight mechanical damage

~~and Slight bruising.~~

and fruit damage by harvest process

3.2.3 Class II

This class includes berries that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1.

Current panicles may be less evenly spaced.

The following defects may be allowed, provided the berry fruits retain their essential characteristics as regards the quality, the keeping quality and presentation in the package:

¹ The peduncle for berries that are commercialized with it, is not considered as foreign matter.

² The provisions for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

□□

skin must not impact safety of the berry

~~Leakage of juice;~~

~~{Slight samples of rot,}~~

Slight mechanical damage

and ~~Slight bruising.~~

berries damage by harvest process

4. PROVISIONS CONCERNING SIZING

There are no sizing requirements for the berries included. However, berries may be sized in accordance with ~~pre~~-existing trade practices. When sized in accordance with existing trade practices the package may be labelled with the size and method used.

5. PROVISIONS CONCERNING TOLERANCES 5.1 QUALITY TOLERANCES

At all marketing stages, measuring tolerances in respect of quality shall be allowed, to validate that the product meets the agreed class. Produce that fail conformity assessment, may be allowed to be reclassified and brought into conformity in accordance with the relevant provisions in the *Guidelines for Food Import Control System (CXG 47-2003)*.

5.1.1 “Extra” Class

Five percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class I. [Included therein, is 1.0% tolerance for decay, soft rot and/or internal breakdown.]

Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of Class II quality.

5.1.2 Class I

Ten percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class II. Included therein, is two percent 2.0% tolerance for decay, soft rot and/or internal breakdown.

5.1.3 Class II

Ten percent allowed by number or weight, of berries not satisfying the requirements of the class. Included therein, is four percent 4.0% tolerance for decay, soft rot and/or internal breakdown.



5.2 SIZE TOLERANCES

For all classes (if sized), a maximum of ten percent by number or weight of berries not satisfying the size indicated is allowed.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The content of each package must be uniform and contain only berries from the same origin, species variety or commercial type, quality, colour and size (if sized).

However, a mixture of berries of [different colors of the same species], distinctly different species and/or varieties may be packed together [in consumer packages], as long as; they are uniform in quality and[/or color concerned] being from the same origin.

The visible part of the contents of the package must be representative of the entire contents.

Berries in Classes "Extra" and I must be practically uniform in ripeness.

6.2 PACKAGING

Berries must be packed in such a way as to protect the produce properly. The ~~materials used inside the~~ package must be new, 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.

Berries shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CXC 44-1995)*.

6.2.1 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the berries.

Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

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

7.1.1 Name of Produce

Each package **must** be labelled with the name of the produce, if the contents are not visible from outside and may be labelled as to name of the variety and /or commercial type.

"Mixture of berry fruits", or equivalent denomination, in the case of a mixture of distinctly different species and/or colors of berries. If the produce is not visible from the outside, the species and/or colors in the package must be indicated.

"Wild" or equivalent denomination, where appropriate

7.1.2 Origin of Produce

Country of origin³ and, optionally, district where grown or national, regional or local place name.

In the case of a mixture of distinctly different species, colors and/or varieties of berries of different origins for each species, colors and variety, the indication of each country of origin shall appear next to the name of the species, colors or variety concerned.

7.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.



7.2.1 Identification

Name and address of exporter, packer and/or dispatcher.

Identification code (optional)⁴.

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 authority⁵.

7.2.2 Nature of Produce

Name of the produce, if the contents are not visible from the outside.

Name of the variety and/or commercial type (optional).

Mixture of berry fruits or equivalent denomination, in the case of a mixture of distinctly different species, colours and/or varieties of the same species of berry fruits. If the produce is not visible from the outside, the species, colors and/or varieties concerned in the package must be indicated.

In the case of a mixture of berries of distinctly different varieties, names of the different varieties.

7.2.3 Origin of Produce

Country of origin⁶ and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different species, colors and/or varieties of berries of the berries of different origins, the indication of each country of origin shall appear next to the name of the species, colors and /or variety concerned.

7.2.4 Commercial Specifications

Class (if classified);

Variety (optional)and/ or commercial type;

Size and method (if sized);

Crop year (optional);

Shipment or storage condition (optional); or

“Wild” or equivalent denomination, where appropriate.

³The full or a commonly used name should be indicated.

⁴The 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.

⁵The 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.

⁶The full or a commonly used name should be indicated.



7.2.5 Official control mark (optional)

8. FOOD ADDITIVES

No food additives are permitted in these products.

9. CONTAMINANTS

9.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the [Codex Alimentarius Commission](#).

9.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995)*.

10. HYGIENE

10.1 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 (CXC 1-1969)*, *Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003)*, and other relevant Codex texts such as *Codes of Hygienic Practice and Codes of Practice*.

10.2 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 (CXG 21-1997)*.