

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
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World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda item 8

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEx COMMITTEE ON FRESH FRUITS AND VEGETABLES
21st Session**

PROPOSED DRAFT STANDARD FOR ONIONS AND SHALLOTS

Prepared by the Electronic Working Group chaired by Iran and co-chaired by Indonesia and India

Codex members and observers wishing to submit comments at Step 3 on this draft should do so as instructed in CL 2019/66-FFV available on the Codex webpage/Circular letters 2019:
<http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

INTRODUCTION

1. At the 20th session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV20) (Kampala, Uganda, 2-6 September 2017)¹, Iran presented a proposal to develop a standard for onions and Indonesia presented a proposal for shallots. CCFFV20 agreed to submit proposal for onions and shallots for approval by CAC and establish EWG chaired by Iran and co-chaired by Indonesia and India. CCFFV20 further agreed that project document for combined onions and shallots, would be transmitted to CCEXEC.
2. The Commission at its 41st session (2018)², approved the proposal for new work.

PARTICIPATION AND METHODOLOGY

3. The EWG started its work on 10 January 2018. The chair and co-chairs issued two papers to the EWG for comments: A discussion paper on 16 August 2018 and progress report on 21 March 2019.
4. Twenty-four countries expressed interest to participate in the project and provided answers to the draft. A first draft of the standard was developed and submitted for consideration to the EWG. After through comments of the first draft, it was revised, improved and submitted for second draft. Based on the responses provided, second draft was revised, improved and submitted for approval to members of the EWG.
5. Further, the EWG reviewed comments at first and second round, received comments from Mexico, Colombia, Jamaica, UK and Germany. Their comments are included in Table 1.
6. The chair and co-chairs expressed their appreciation for the many helpful comments on the draft standard received from from EWG participants and from the countries. The EWG's report below covers all the comments. The conclusions and recommendations are based on an analysis of the comments, and are described below section by section. The revised draft standard, incorporating these conclusions, is in Appendix I.

SUMMARY OF DISCUSSION

7. The proposed draft has been prepared based on the Codex layout. It uses wording from recently-adopted standards for fresh fruits and vegetables and from the Proposed Layout for Codex Standards for Fresh Fruits and Vegetables which appears in REP18/FFV, Appendix VI.
8. The proposed draft also makes use of UNECE Standards FFV-25 and FFV-56 concerning the marketing and commercial quality control of onions and shallots, and the OECD brochure on International Standardisation of Fruit and Vegetables: Onion and the OECD brochure on International Standardisation of Fruit and Vegetables: Shallots.

Name of the standard

9. The name "onions and shallots" follows that used in the UNECE Standard and the OECD brochure.

¹ REP18/FFV, para 71(ii)

² REP18/CAC, para 66 and Appendix VI

1. SCOPE

10. Wording from the Codex layout is used in this section.

2. DEFINITION OF PRODUCE

11. The definition follows the wording of UNECE Standard FFV-25 and FFV-56 and the OECD brochure on International Standardisation of Fruit and Vegetables: Onion and the OECD brochure on International Standardisation of Fruit and Vegetables: Shallots.

3. PROVISIONS CONCERNING QUALITY

3.1 Minimum requirements

12. The minimum requirements follow the wording of UNECE Standard FFV-25 and FFV-56 but the below statement is added following the OECD brochure on International Standardisation of Fruit and Vegetables: Onion and the OECD brochure on International Standardisation of Fruit and Vegetables: Shallots. Because onions are offered in trade with dried stem and skin.

- Sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer skins and the stem must be fully dried).

3.2 Classification

13. The wording follows UNECE Standard FFV-25 and FFV-56, with minor changes in editing.

14. Some members have requested that classification be classified into three classes but in this case do not get a consensus. Therefore, for further discussion, the meeting should be considered.

3.2.2 Class II

15. The wording follows UNECE Standard FFV-25 and FFV-56 with minor changes in technical discussion. Some members have requested that changes for the percentages of cracks and stains. They asked that these values are high and should be reduced but other members did not believe it.

16. The proposal is as follows:

- stains, provided they do not cover [25%-50%] the bulb's surface.
- cracks in the outer skins and partial absence of the skins on a maximum of [10%] of the bulb's surface, provided the flesh is not damaged.

17. Some members requested to reduce the percentage of stains on the bulb surface. Since onions or shallots have different sizes, if half is considered for stains, this value is very high for small-sized onions or shallots. Stains may be spread on the product surface, so considering a value, depending on the size of the bulb, creates a problem. To resolve the ambiguity, consideration of the range seems logical. The small onion was cracked one third of its surface, cannot be in class II and this is not acceptable in trade. Therefore, the value of ten per cent is suggested.

18. The wording of these and following sections could be considered further in meeting with discussion.

4. PROVISIONS CONCERNING SIZING

19. The wording follows UNECE Standard FFV-25 and FFV-56 and the OECD brochure on International Standardisation of Fruit and Vegetables: Onion and the OECD brochure on International Standardisation of Fruit and Vegetables: Shallots.

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality tolerances

20. Codex wording is used, which follows UNECE Standard FFV-25 and FFV-56, except the introductory phrase "At all marketing stages" has been deleted.

21. The wording of this and following sections could be considered further in connection with discussion of the Proposed Layout for Codex Standards for Fresh Fruits and Vegetables.

22. The wording follows the Codex layout. In particular the introductory phrases from the UNECE Standard, "A total tolerance of" have been deleted, and the sentence (for example) "Within this tolerance not more than 1 per cent in total may consist of produce satisfying the requirements of Class II quality nor the minimum requirements, or of produce affected by decay." has been replaced by "or, exceptionally, coming within the tolerances of that class". This Codex wording has the same effect as the UNECE wording.

5.2 Size tolerances

23. The wording follows the UNECE standard FFV-25 and FFV-56 except in particular the introductory phrases from the UNECE Standard, "A total tolerance of" have been deleted.

6. PROVISIONS CONCERNING PRESENTATION

6.1 Uniformity

24. The provisions of the UNECE standard FFV-25 and FFV-56 and the Codex layout are identical. Wording from the UNECE standard FFV-25 and FFV-56 and codex layout is used in this section.

25. One member requested for the mixture to be removed and should not be included but the other members believe that the mixture of onions or shallots should remain. The mixture of onions or shallots is used in trade and we believed it should stay.

6.2 PACKAGING

26. Wording from the UNECE standard FFV-25 and FFV-56 and codex layout is used in this section.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 Consumer packages

27. Wording from the Codex layout is used in this section.

7.2 Non-retail containers

28. The wording in this section generally follows the Codex layout. Sections 7.2.2 (Nature of Produce) and 7.2.4 (Commercial Identification) include wording from the UNECE standard FFV-25 and FFV-56.

8. FOOD ADDITIVES

29. Wording from the Codex layout is used in this section.

9. CONTAMINANTS

30. Wording from the Codex layout is used in this section.

10. HYGIENE

31. Wording from the Codex layout is used in this section.

CONCLUSIONS AND RECOMMENDATIONS

32. The chair and co-chairs of the EWG have completed the task as per their programme of work. The chair and co-chairs of the EWG believe that they have achieved these tasks and the committee is in the position to move ahead with the development of a standard for onions and shallots. Significant amount of information has been gathered during the two rounds of consultations with the EWG Members and will form the basis for the development of the standard.

33. The EWG recommends the CCFFV21 consider Appendix I, Proposed draft Codex standard for onions & shallots in particular classification.

Table 1- Summary comments for the first and second proposed draft standard for onions and shallots

Country	Draft	Proposed change	Comment
Colombia	3.1 Minimum requirements <ul style="list-style-type: none"> free from traces of mould 	Free from mould and yeast	The technical term is mould and yeast. In addition, for quality and safety is important clarify absent not only free from traces.
Colombia	3.1 Minimum requirements <ul style="list-style-type: none"> sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer skins and the stem must be fully dried). 	<ul style="list-style-type: none"> Curing 	The curing practice is very important for pathogen growth control in the onion bulbs (<i>Salmonella</i> spp. And <i>E. coli</i>) according to research results reported by Emch and Waite – Cusic (2016) Conventional curing practices reduce generic <i>Escherichia coli</i> and <i>Salmonella</i> spp. on dry bulb onions produced with contaminated irrigation water. <i>Food Microbiology</i> , 53, 41 - 47
Colombia	3.2.2 Class II <ul style="list-style-type: none"> stains that do not affect the outer skin, provided they do not cover more than half the bulb's surface. 	<ul style="list-style-type: none"> stains that do not affect the outer skin, provided they do not cover more than 25% the bulb's surface. 	A half is too much. It could be a quarter, i.e., 25% of surface, at most.
Colombia	3.2.2 Class II <ul style="list-style-type: none"> cracks in the outer skins and partial absence of the skins over a maximum of one third of the bulb's surface, provided the flesh is not damaged. 	<ul style="list-style-type: none"> cracks in the outer skins and partial absence of the skins over a maximum of 10% the bulb's surface, provided the flesh is not damaged. 	A third is too much. We propose 10% at most.
Colombia	3.2.2 Class II The bulbs must be: <ul style="list-style-type: none"> reasonably firm. 	The bulbs must be firm.	Within this class, bulbs which are not firm are inadmissible.
Colombia	4. Provision Concerning Sizing <ul style="list-style-type: none"> 15 mm where the diameter of the smallest onion is 20 mm and over but under 40 mm; 15 mm where the diameter of the smallest shallot is 15 mm and over but under 20 mm; 20 mm where the diameter of the smallest onion is 40 mm and over but under 70 mm; 20 mm where the diameter of the smallest shallot is 20 mm or over. 		This way of presenting information is confusing. These large variations should not presented in lots, for example, if most of onions have a 40 mm diameter.
Colombia	5.1.1 Class I Ten percent, (10.0%) by number or weight, of onions and shallots not satisfying the requirements of this class, but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the	Ten percent, (10.0%) by number or weight, of onions and shallots not satisfying the requirements of this class, but meeting those of Class II is allowed.	Class I and II shall meet the minimum requirements, therefore, the crossed out text can not be allowed. The percentage of buds can also be discussed because the value is too high.

	minimum requirements, or of produce affected by decay. In addition, 4 per cent, by weight, of bulbs may present externally visible shoot growth.		
Colombia	<p>5.1.2 Class II</p> <p>Ten percent, (10.0%) by number or weight, of onions and shallots satisfying neither the requirements of the class nor the minimum requirements are allowed. Within this tolerance not satisfying neither in total may consist of produce affected by decay. In addition, a maximum tolerance of 10 per cent, by number or weight, of bulbs may present externally visible shoot growth.</p>	Ten percent, (10.0%) by number or weight, of onions and shallots satisfying neither the requirements of the class nor the minimum requirements are allowed.	Class I and II shall meet the minimum requirements, therefore, the crossed out text can not be allowed. The percentage of buds can also be discussed because the value is too high.
Colombia	<p>6.1 Uniformity</p> <p>The contents of each package must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size (if sized).</p> <p>However, a mixture of onions or shallots of distinctly different commercial types and/or varieties, and colors may be packed together in a sales package, provided they are uniform in quality and, for each commercial type and/or color concerned, in origin.</p>	The contents of each package must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size (if sized).	<p>The first paragraph reads that "they shall be uniform and contain only onions or shallots of the same origin". But then it reads that mixing is allowed, etc., which is contradictory.</p> <p>In addition, different varieties or origins may present different physiological behaviors that require different handling and conservation conditions. Therefore, it is generally not recommended to mix them.</p>
Colombia	<p>7.1.1 Name of produce</p> <p>"Mixture of onions", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or-colours of onions. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.</p>	If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.	If mixtures are not allowed, this should not be included.
Mexico	<p>1.Scope</p> <p>The purpose of the standard is to define the quality requirements for onions and shallots after preparation and packaging. However, if applied at stages following packaging, onions and shallots may show in relation to the requirements of the standard:</p> <ul style="list-style-type: none"> • a slight lack of freshness and turgidity; • a slight deterioration due to their development and their tendency to perish. <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</p>	<p>The purpose of the standard is to define the quality requirements for onions and shallots after preparation and packaging. However, if applied at stages following packaging, onions and shallots may show in relation to the requirements of the standard:</p> <ul style="list-style-type: none"> • a slight lack of freshness and turgidity; • a slight deterioration due to their development and their tendency to perish. <p>The holder/seller of products may not display such products or offer them for</p>	There is no need to develop the phrasereated to the product that don't describe the standard. The scope only applies to onion and shallots for fresh consumption. In the definition is clearer that we are talking about fresh products.

	conformity with this standard. The holder/seller shall be responsible for observing with standard	sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing with standard.	
Mexico	<p>2. Definition of produce</p> <p>This standard applies to onions of varieties grown from <i>Allium cepa</i> L., of the cepa Group and shallots grown from <i>Allium cepa</i> L. Aggregatum Group and grey shallots grown from <i>Allium oschaninii</i> O. Fedtsch., to be supplied fresh to the consumer. Onions and shallots intended for industrial processing are excluded.</p>	<p>This standard applies to onions of varieties grown from <i>Allium cepa</i> L., of the amarilidaceae family <u>cepa Group</u> and shallots grown from <i>Allium cepa</i> L. Aggregatum Group and grey shallots grown from <i>Allium oschaninii</i> O. Fedtsch., to be supplied fresh to the consumer. Onions and shallots intended for industrial processing are excluded.</p>	<p><u>New redaction proposal:</u></p> <p>This standard applies to onions of varieties grown from <i>Allium cepa</i> L., of the <u>amarilidaceae family</u> and shallots grown from <i>Allium cepa</i> L. Aggregatum or <i>Allium oschaninii</i> O. Fedtsch., to be supplied fresh to the consumer. Onions and shallots intended for industrial processing are excluded.</p> <p>It is necessary clearly to delimit when we are talking about onion and when we are talking about shallot</p>
Mexico	<p>2. Definition of produce</p> <p>The standard covers the following commercial types:</p> <ul style="list-style-type: none"> • shapes: round or elongated <u>semi-long</u>, long, elongated 	<p>The standard covers the following commercial types:</p> <ul style="list-style-type: none"> • shapes: round or elongated semi-long, long, elongated. 	<p><u>New redaction proposal:</u></p> <ul style="list-style-type: none"> • According to their shape, the onions or shallots can be distinguished in round, elongated or long. • According to their color the onions and the shallots can be color white, <u>purple</u>, red, <u>gray</u> or yellow. <p>It is necessary not to refer to the commercial types, because color and shape does not define types of commercial types, defines varieties, and also we are talking about two different products, onion and shallot.</p> <p>This will be developed quite well on the requirements. We used this kind of redaction for Codex Standard for aubergines.</p>
Mexico	<p>3. Provision Concerning Quality</p> <p>3.1 Minimum requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the onions and shallots must be:</p> <ul style="list-style-type: none"> • Intact; • 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 from pests; • free from damage caused by pests; • without hollow or tough stems; • free from traces of mould; • free of externally visible shoot growth; • fresh in appearance; 	<p>In all classes, subject to the special provisions for each class and the tolerances allowed, the onions and shallots must be:</p> <ul style="list-style-type: none"> • well developed, whole, healthy, with firm consistency and smooth skin. • characteristic shape, taste and smell. • free of abnormal exterior moisture. • practically free from decay or decay. • practically free of defects of mechanical, entomological origin, microbiological, meteorological, genetic-physiological. • no roots or leaves • classified according to its color: white, purple or yellow. • Intact; 	

	<ul style="list-style-type: none"> • free of abnormal external moisture excluding condensation following; removal from cold storage; • free of any foreign smell and/or taste; • free of damage caused by low or high temperature; • the roots must be neatly trimmed. • sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer skins and the stem must be fully dried). • the stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions). The stems must be neatly trimmed, except for shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material. 	<ul style="list-style-type: none"> • sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; 	
Mexico	<p>3.2 Classification</p> <p>Onions and shallots are classified in three <u>two</u> classes defined below:</p>	Onions and shallots are classified in three <u>two</u> classes defined below:	In all the world we can find Extra Class for Onion and Shallots
Mexico	<p>3.2.1 (New paragraph)</p>	<p>3.2.1 Extra Class</p> <p>Onions and shallots in this class must be of superior quality. They must be firm and must be characteristic of the variety and/or commercial type. Stalk must be intact and flesh must be perfectly sound. They must be free of defects, with the exception of slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>	In all the world we can find Extra Class for Onion and Shallots.
Mexico	<p>4. Provision Concerning Sizing</p>	<p>4.1 Onions and shallots may be sized by the maximum diameter of the equatorial section in accordance with existing trade practices, the package must be labelled with the size and method used. The minimum diameter shall be 10 mm for onions and grey shallots and 15 mm for other shallots. The maximum diameter shall be 55 mm for round shallots and 60 mm for demi-long and long shallots.</p>	There is necessary to define exactly when we are referring to the size of onion and when are we referring to the size of shallot

		<p>4.2 To ensure uniformity in size, the range in size between produce in the same package shall not exceed:</p> <p>4.2.1 Onions</p> <p>4.2.2 shallots</p>	
Germany	<p>2. Definition of produce</p> <p>This standard applies to onions of varieties grown from <i>Allium cepa</i> L. of the amarilidaceae family and shallots grown from <i>Allium cepa</i> L. Aggregatum and <i>Allium oschaninii</i> O. Fedtsch., to be supplied fresh to the consumer.</p>	<p>This standard applies to onions of varieties grown from <i>Allium cepa</i> L. Cepa Group of the Amarilidaceae family and shallots grown from <i>Allium cepa</i> L. Aggregatum Group and <i>Allium oschaninii</i> O. Fedtsch., to be supplied fresh to the consumer.</p>	
Germany	<p>2. Definition of produce</p> <p>onions and shallots intended for industrial processing are excluded.</p>	<p>Green onions and green shallots with full leaves as well as onions and shallots intended for industrial processing are excluded.</p>	
Germany	<p>2. Definition of produce</p> <ul style="list-style-type: none"> According to their shape, the onions or shallots can be distinguished in round, elongated or long. 	<ul style="list-style-type: none"> According to their shape, the onions or shallots can be distinguished in round, demi-long or long. 	<p>Elongated is the same as "long". But demi-long is a specific type in shallots.</p>
Germany	<p>3.1 Minimum requirements</p> <ul style="list-style-type: none"> free from traces of mould and yeast. 	<p>free from traces of mould and yeast</p>	<p>This minimum requirement could be deleted as already covered by "sound"</p>
Germany	<p>3.1 Minimum requirements</p> <ul style="list-style-type: none"> Fresh in appearance 	<p>firm</p>	<p>In onions and shallots, the freshness is not an issue but the firmness.</p>
Germany	<p>3.1 Minimum requirements</p>	<p>In addition, the stems of onions and shallots must be twisted or clean cut and must not exceed 6 cm in length; except for onions or shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material.</p>	<p>The proposal is, to combine the 13th and last indent and to harmonize provisions for stems in onions and shallots.</p>
Germany	<p>3.1.1 Minimum Maturity Requirements</p> <p>Onions and shallots must have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety and/or commercial type, to the time of harvesting/picking, and to the area in which they are grown.</p> <p>Onions and shallots must display sufficient development for the intended purpose in accordance with criteria appropriate to the variety and to the area in which they are grown.</p>	<p>3.1.1 Minimum Maturity Requirements</p> <p>Onions and shallots must have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety and/or commercial type, to the time of harvesting/picking, and to the area in which they are grown.</p> <p>Onions and shallots must display sufficient development for the intended purpose in accordance with criteria</p>	<p>The proposal is, to delete any provision on maturity. In onions and shallots the dryness of the outer skin is more important. This characteristic is already touched in minimum requirements (14th indent)</p>

		appropriate to the variety and to the area in which they are grown.	
Germany	3.2.1 Class I The bulbs must be: <ul style="list-style-type: none"> • firm and compact. • practically free of root tufts; however, for onions and grey shallots harvested before complete maturity, root tufts shall be allowed. 	The bulbs must be: <ul style="list-style-type: none"> • firm and compact. • practically free of root tufts; however, for onions and grey shallots harvested before complete maturity, root tufts shall be allowed. • free from externally visible shoots (unsprouted). • free from swelling caused by abnormal vegetative development. 	The proposal is to move this whole paragraph up to become the 2 nd paragraph in section 3.2.1 This is already covered by the minimum requirements. The list of defects allows “a slight defect in shape”. Thus, it would also cover slight swellings due to vegetative growth.
Germany	3.2.2 Class II <ul style="list-style-type: none"> • Traces due to rubbing; • Small healed cracks; • Slight healed bruising; 	<ul style="list-style-type: none"> • Traces due to rubbing; • Small healed cracks; • Slight healed bruising; 	This is duplicating the “healed mechanical damage”. Bruising is always healed, if not it is a damage.
Germany	3.2.2 Class II <ul style="list-style-type: none"> • early evidence of externally visible shoot growth (no more than 10 per cent by number or weight by unit of presentation) 	<ul style="list-style-type: none"> • early evidence of externally visible shoot growth (no more than 10 per cent by number or weight by unit of presentation) 	This paragraph has to be moved to tolerances. The defects listed here are allowed on 100 % of onions in a lot labelled Class II.
Germany	3.2.2 Class II <ul style="list-style-type: none"> • cracks in the outer skins and partial absence of the skins over a maximum of 30% of the bulb’s surface, provided the flesh is not damaged. 	<ul style="list-style-type: none"> • cracks in the outer skins and partial absence of the skins over a maximum of 30% of the bulb’s surface, provided the flesh is not damaged. 	
Germany	3.2.2 Class II The bulb must be firm.	The bulb must be firm.	This important provision is valid for Class I and II and should therefore be moved to minimum requirements.
Germany	6.1 Uniformity The contents of each package (or lot presented in bulk in the transport vehicle) must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size (if sized). The visible part of the contents of the package must be representative of the entire contents.	However, a mixture of onions or shallots of distinctly different commercial types and/or colours may be packed together in a sales package, provided they are uniform in quality and, for each commercial type and/or colour concerned, in origin and – in case of shallots – method of production. However, in case of those mixtures, uniformity in size is not required.	In this section the provisions on mixtures are missing, while the mixtures are mentioned in subsequent sections.
Germany	7.2.4 Commercial Specifications <ul style="list-style-type: none"> • Variety 	7.2.4 Commercial Specifications <ul style="list-style-type: none"> • Variety and/or commercial type (optional); 	
Germany	7.2.4 Commercial Specifications <ul style="list-style-type: none"> • Size (if size): 	<ul style="list-style-type: none"> • Size (if sized) expressed by minimum and maximum diameters or in accordance with the method use; 	

UK	1.Scope onions and shallots may show in relation to the requirements of the standard:	Onions with full leaves and onions and shallots intended for industrial processing are excluded	To exclude spring onions and similar green onions/shallots.
UK	3.1 Minimum requirements the roots must be neatly trimmed.	the roots must be neatly trimmed.	Comments on the roots are not needed in the minimum requirements as they are mentioned in Class I and Class II.
UK	3.1 Minimum requirements <ul style="list-style-type: none"> In addition, the stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions) 	<ul style="list-style-type: none"> “the stem must be twisted or neatly trimmed and must not exceed 6cm in length except for onions or shallots presented in strings”. 	This minimum requirement could be combined with the one above on shallot stems.
UK	3.2.2 Class II <ul style="list-style-type: none"> Traces due to rubbing Slight healed bruising 	<ul style="list-style-type: none"> Traces due to rubbing Slight healed bruising 	Not sure this needed, I think it is covered by “healed mechanical damage”.
UK	3.2.2 Class II stains that do not affect the outer skin, provided they do not cover more than 25% the bulb’s surface	stains that do not affect the outer skin, provided they do not cover more than 50% the bulb’s surface	25% is only a little more than Class I, so this should be 50%. In line with the UNECE onion standard.
UK	3.2.2 Class II cracks in the outer skins and partial absence of the skins over a maximum of 10% of the bulb’s surface, provided the flesh is not damaged.	cracks in the outer skins and partial absence of the skins over a maximum of one third (or 33%) of the bulb’s surface, provided the flesh is not damaged.	10% is too low for Class II. In line with UNECE standards.
UK	7.2.4 Commercial Specifications <ul style="list-style-type: none"> Variety 	<ul style="list-style-type: none"> Variety 	Variety should not be mandatory.

PROPOSED DRAFT CODEX STANDARD FOR ONIONS & SHALLOTS**(at step 4)****1. SCOPE**

The purpose of the standard is to define the quality requirements for onions and shallots after preparation and packaging. However, if applied at stages following packaging, onions and shallots 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 with standard such conformity.

2. DEFINITION OF PRODUCE

This standard applies to onions of varieties grown from *Allium cepa* L. Cepa group of the Amarilidaceae family and shallots grown from *Allium cepa* L. Aggregatum group and *Allium oschaninii* O. Fedtsch., to be supplied fresh to the consumer. Green onions and green shallots with full leaves as well as onions and shallots intended for industrial processing are excluded.

According to their shape, the onions or shallots can be distinguished in round, elongated, long or demi-long.

According to their outer skin color the onions and the shallots can present color white, purple, red, grey or yellow.

3. PROVISIONS CONCERNING QUALITY**3.1 Minimum requirements**

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

- Intact;
- 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 from pests¹;
- free from mould and yeast.
- free from damage caused by pests affecting the flesh;
- without hollow or tough stems;
- free of externally visible shoot growth;
- firm;
- free of abnormal external moisture excluding condensation following; removal from cold storage;
- free of any foreign smell and/or taste;
- free of damage caused by frost or sun;
- sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer skins and the stem must be fully dried).
- the stems of onions and shallots must be twisted or clean cut and must not exceed 6 cm in length; except for onions or shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material.

The development and condition of the onions and shallots must be such as to enable them to:

- withstand transportation and handling; and

¹ The provisions for pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

- arrive in satisfactory condition at the place of destination.

3.2 Classification

Onions and shallots are classified into two classes defined below:

3.2.1 Class I

Onions and shallots in this class must be of good quality and characteristics of the variety and/or the commercial type.

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

- a slight defect in shape;
- slight defects in colouring;
- superficial cracks in and partial absence of the outer skins, provided the flesh is protected.
- light staining, provided it does not cover more than one fifth of the bulb's surface.

The bulbs must be:

- firm and compact;
- practically free of root tufts; however, for onions and grey shallots harvested before complete maturity, root tufts shall be allowed.

3.2.2 Class II

This class includes onions and shallots that do not qualify for inclusion in Class I but satisfy the minimum requirements specified in section 3.2.1 above.

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

- defects in shape;
- defects in colouring;
- slight marking caused by pests or disease;
- slight bruising;
- healed mechanical damage;
- root tufts;
- stains, provided they do not cover 25%-50% the bulb's surface.
- cracks in the outer skins and partial absence of the skins on a maximum of 10% of the bulb's surface, provided the flesh is not damaged.

The bulbs must be firm.

4. PROVISIONS CONCERNING SIZING

4.1 Onions and shallots may be sized by the maximum diameter of the equatorial section in accordance with existing trade practices, the package must be labelled with the size and method used.

The minimum diameter shall be:

- 10 mm for onions and grey shallots and
- 15 mm for other shallots.

The maximum diameter shall be:

- 55 mm for round shallots and
- 60 mm for demi-long and long shallots.

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

4.2.1 For onions

- 5 mm where the diameter of the smallest onion is 10 mm and over but under 20 mm. However, where the diameter of the onion is 15 mm and over but under 25 mm, the difference may be 10 mm;

- 15 mm where the diameter of the smallest onion is 20 mm and over but under 40 mm;
- 20 mm where the diameter of the smallest onion is 40 mm and over but under 70 mm;
- 30 mm where the diameter of the smallest onion is 70 mm or over.

4.2.2 For shallots

- 10 mm where the diameter of the smallest shallot is 10 mm and over but under 15 mm;
- 15 mm where the diameter of the smallest shallot is 15 mm and over but under 20 mm;
- 20 mm where the diameter of the smallest shallot is 20 mm or over.

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the relevant provisions in the *Guideline for Food Import Control System (CXG 47-2003)*.

5.1.1 Class I

Ten per cent, (10.0%) by number or weight, of onions and shallots not satisfying the requirements of the class, but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

5.1.2 Class II

Ten per cent, (10.0%) by number or weight, of onions and shallots not satisfying the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

5.2 Size tolerances

For all classes, (if sized), ten percent (10.0%) by number or weight of onions and shallots not satisfying the requirements as regards to sizing.

6. PROVISIONS CONCERNING PRESENTATION

6.1 Uniformity

The contents of each package (or lot presented in bulk in the transport vehicle) must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size.

However, a mixture of onions or shallots of distinctly different commercial types and/or colours may be packed together in a sales package, provided they are uniform in quality and, for each commercial type and/or colour concerned, in origin and method of production. However, in case of those mixtures, uniformity in size is not required.

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

6.2 Packaging

Onions and shallots 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. Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Onions and shallots shall be packed in each package compliance with the appropriate sections of 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 onions and shallots. Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 Consumer Packages

In addition to the requirements 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 shall be labelled as to the name of the produce and may be labelled as to name of the variety and/or commercial type.

“Onions” “Shallots” or “Grey shallots” if the contents are not visible from the outside.

Commercial type: “long”, “demi-long” or “round”

“Mixture of onions” or “mixture of shallots”, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of onions or shallots. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.

7.1.2 Origin of produce

Country of origin² and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of onions or shallots of different origins, the indication of the country of origin shall appear next to the name of the variety and/or colour concerned.

7.2. Non-retail containers

Each package³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

For onions and shallot transported in bulk (direct loading into a transport vehicle) 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.

7.2.1 Identification

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

Identification code (optional)⁴

7.2.2 Name of the 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 onions” or “mixture of shallots”, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of onions or shallots. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.

7.2.3 Origin of the Produce

Country of origin² and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different commercial types and/or colours of onions or shallots of different origins, the indication of each country of origin shall appear next to the name of the commercial types and/or colours concerned.

7.2.4 Commercial Specifications

- Class;
- Variety and/or commercial types (optional);
- Size (if sized) expressed by minimum and maximum diameters or in accordance with the method use;

7.2.5 Official Control Mark (optional)

² The full or commonly used name should be indicated.

³ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

⁴ The 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.

8 FOOD ADDITIVES

No food additives are permitted in these produces.

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).

Appendix II**List of Participants**

NUMBER	MEMBER NAME/ OBSERVER NAME	PARTICIPANT NAME	EMAIL
1	Iran(Chair)	Nadia Ahmadi	nady.ahmadi@yahoo.com
2	Iran(Chair)	Homa Behmadi	hbehmadi@ut.ac.ir
3	Iran(Chair)	Behnam Pad	behnampad@yahoo.com
4	Indonesia(Co-chair)	Andi Arnida Massusungan	andiarnida@yahoo.com
5	India(Co-chair)	Shri Devendra Prasad	dprasad@apeda.gov.in
6	India(Co-chair)	Suresh Kumar Malhotra	agricommissioner@gmail.com
7	Argentina	Silvia Santos	ssantos@senasa.gob.ar
8	Brazil	Andre Bispo Oliveira	andre.oliveira@agricultura.gov.br
9	Burkina Faso	Kamire Sansan Cyrille Régis	kambiresansancyrilleregis@gmail.com
10	Burkina Faso	Yaguibou Alain	outalain@yahoo.fr
11	Chile	Claudia Espinoza Cayulen	Claudia.epinoza@sag.gob.cl
12	Colombia	Blanca Cristina Olarte Pinilla	rmunar@icontec.org
13	Croatia	Andreja Martonja Hitrec	andreja.martonja@mps.hr
14	Croatia	Anita Štefenac	anita.kovacic@mps.hr
15	European Union	Denis De Froidmont	Denis.De-roidmont@ec.europa.eu
16	France	Emilie Maire	Maire@dgccrf.finances.gouv.fr
17	France	Karine Simbelie	karine.simbelie@dgccrf.finances.gouv.fr
18	Germany	Ulrike Bickelmann	Ulrike.bickelmann@ble.de
19	Jamaica	Damian Rowe	dcrowe@micaf.gov.jm
20	Korea	Lee Eunsil	eslee0915@korea.kr
21	Latvia	Mārīte Gailīte	maritegailite@inbox.lv
22	Malaysia	Sakhiah Binti Md Yusof	malaysia@moh.gov.my
23	Mexico	Tania D. Fosado Soriano	tania.fosado@economia.gob.mx
24	Netherlands	Ilse Van Dijn	e.a.vandijn@minez.nl
25	Paraguay	Maria Laura Vera Sosa	maria.vera@sena.gov.py
26	Spain	María de Armas Jaraquemada	marmas@comercio.mineco.es
27	South Africa	Carolina	---
28	Thailand	Sasiwimon Tabyam	sasiwimon@acfs.go.th
29	UK	Ian Hewett	ian.c.hewett@rpa.gsi.gov.uk
30	USA	Kenneth Lowery	Kenneth.Lowery@fsis.usda.gov