

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE:

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ALINORM 89/35-Part I

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Eighteenth Session
Geneva, 3 - 14 July 1989

REPORT OF THE FIRST SESSION OF THE
CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES
Mexico City, 6 - 10 June 1988

NOTE: This document incorporates Codex Circular Letter 1988/27-TFFV

W/Z3564

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CX 5/95.2

CL 1988/27-TFFV
July 1988

TO : - Codex Contact Points
- Interested International Organizations

FROM : Chief, Joint FAO/WHO Food Standards Programme, FAO,
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT : Distribution of the Report of the First Session of the Codex
Committee on Tropical Fresh Fruits and Vegetables (ALINORM 89/35)

The report of the 1st Session of the Codex Committee on Tropical Fresh Fruits and Vegetables is attached. It will be considered by the 18th Session of the Codex Alimentarius Commission to be held in Geneva from 3-14 July 1989.

A. MATTERS OF INTEREST TO THE COMMISSION

The following matters will be brought specifically to the attention of the 18th Session of the Commission:

- | | |
|---|---|
| (1) Terms of reference of the Codex Committee on Tropical Fresh Fruits and Vegetables | paras 13-16, ALINORM 89/35 |
| (2) Format of Codex Standards for Tropical Fresh Fruits and Vegetables | paras 17-18 and Appendix III, ALINORM 89/35 |
| (3) Acceptance of Codex Standards for Tropical Fresh Fruits and Vegetables | paras 19-34, ALINORM 89/35 |
| (4) Procedure for the Elaboration of Codex Standards for Tropical Fresh Fruits and Vegetables | paras 35-37, ALINORM 89/35 |
| (5) Proposed Collaboration with UNECE and OECD | paras 38-45, ALINORM 89/35 |
| (6) Proposal to elaborate Codex Standards for pineapple, mango and papaya | paras 54-57, ALINORM 89/35 |

B. REQUEST FOR COMMENTS AND INFORMATION

- (1) Governments are requested to suggest tropical fruits or vegetables for inclusion on an open list, with supporting information (eg. description of species and variety, standard of quality, volume of export/import trade, any difficulties in trade, other relevant information) as indicated in paras 48, 52 and 53, ALINORM 89/35.
- (2) Governments and interested international organizations are requested to provide information on objective, analytical criteria, together with supporting test methods which could be used to describe the quality and physical and organoleptic characteristics of tropical fresh fruits and vegetables (see para 63, ALINORM 89/35).

- (3) Proposed Draft Standards for pineapple, mango and papaya will be distributed separately during the second half of 1988 as Appendices V, VI and VII included in part 2 of the report of the Committee, ALINORM 89/35-Part 2.

Comments and information should be sent to the Chairman of the Committee, Lic. Consuelo Saez Pueyo, Directora General de Normas, Secretaría de Comercio y Fomento Industrial, Puente Tecamachalco No. 6, Sección Fuentes, Lomas de Tecamachalco, 53900 Edo. de México, México D.F., México as soon as possible, with a copy to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

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* To be included and distributed in ALINORM 89/35 - Part II

OPENING OF THE SESSION

1. The First Session of the Codex Committee on Tropical Fresh Fruits and Vegetables was held in Mexico City from 6 to 10 June 1988 at the kind invitation of the Government of Mexico. The session was attended by delegates from the following 14 countries: Argentina, Australia, Brazil, Colombia, Cuba, Ecuador, France, Guatemala, Indonesia, Mexico, Spain, Thailand, United States of America and Uruguay. An observer from the International Banana Association also attended.

The list of participants, including members of the Secretariat, appears in Appendix I.

2. The session was formally opened by Dr. Héctor Hernández Cervantes, Secretary of Commerce and Industrial Development, who welcomed the participants and spoke of the Committee's objectives in improving international trade in tropical fresh produce, as well as of the importance of collaboration with agencies such as UN/ECE and the OECD in the elaboration and application of standards for tropical fruits and vegetables. The full text of the opening address appears in Appendix II.

3. Dr. E. Méndez, Chairman of the Codex Alimentarius Commission, expressed his satisfaction to the Mexican Government for accepting to chair and host the Committee, especially as it was the first time that a world-wide Codex Committee was chaired by a developing country. He gave a brief outline of the Codex Alimentarius Commission's activities. Dr. L.G. Ladomery, a member of the Joint FAO/WHO Codex Secretariat drew attention to new aspects relating to the work of the Committee such as the elaboration, within the Codex Alimentarius Commission, of standards for fresh produce as well as quality grading standards, which may require amendments to the Commission's procedures. He also made reference to Mexico's contributions to the Commission's work and thanked the Mexican Government on behalf of FAO and WHO for having accepted the Chairmanship of the Committee. He indicated that the Codex Secretariat would assist the Committee and the Mexican Secretariat in their work on the standardization of tropical fresh produce.

ADOPTION OF THE PROVISIONAL AGENDA

4. The Committee adopted the Provisional Agenda without change.

MATTERS OF INTEREST TO THE COMMITTEE

Matters arising from the 17th Session of the Codex Alimentarius Commission

5. The Committee had before it working paper CX/TFV 88/2 and noted that the Commission had agreed to set up a Codex Committee on Tropical Fresh Fruits and Vegetables under Rule IX.1(a) under the chairmanship of Mexico. The Commission had also adopted terms of reference for the Committee as follows:

- (a) to elaborate world-wide standards and codes of practice as may be appropriate for tropical fresh fruits and vegetables which are grown exclusively in tropical zones;
- (b) to consult with the UN/ECE Working Party on Standardization of Perishable Produce in the elaboration of world-wide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that they follow the same broad format;
- (c) to consult, as necessary, with other international organizations which are active in the area of standardization of fresh fruits and vegetables.

6. The Commission had stressed that work on tropical fresh fruits and vegetables should be done in close collaboration with UN/ECE and OECD. The standards which would be elaborated by the Committee should be for fresh produce grown exclusively in tropical zones.

7. The Committee agreed that "tropical zones" would need to be defined and also agreed that this question should be discussed in detail early on the agenda, since it had direct bearing on the future work of the Committee (see para 13).

Matters arising from the Codex Committee on Food Labelling (19th Session)

8. The Secretariat informed the Committee concerning the request of the Codex Committee on Food Labelling that Codex Commodity Committees should pay attention to the labelling of bulk containers and of products made from irradiated raw materials or containing such raw materials (Ref: para. 87, 97-107, ALINORM 87/22). The Committee agreed that this matter be discussed in relation to the development of Codex standards for tropical fresh fruits and vegetables.

Conclusions of the UN/ECE - Working Party on Standardization of Perishable Produce (43rd Session)

9. The Committee was informed that the UN/ECE Working Party has noted with satisfaction the terms of reference of the Committee and had offered its collaboration. The Working Party had seen some difficulties in the definition of "tropical fresh fruits and vegetables grown exclusively in tropical zones". The Working Party had concluded that any produce of commercial interest of a UN/ECE member country should be standardized in the UN/ECE at the request of the member country. It had also expressed the view that international commercial standards could only be elaborated with a full involvement of both exporting and importing countries.

Conclusions of the OECD Scheme for Application of International Standards for Fruits and Vegetables - 37th Plenary Meeting

10. The Committee was informed that the OECD Scheme had also expressed satisfaction at the decision of the Commission to embark on work on the establishment of Codex standards for tropical fresh produce and had informed the Director-General of FAO of its readiness to cooperate with the Codex Secretariat in this effort.

International Conference on the Acceptance, Control and Trading of Irradiated Foods

11. The Secretariat informed the Committee that an FAO/IAEA/WHO/ITC-UNCTAD/GATT International Conference on the above subject would be held in Geneva from 12 to 16 December 1988. A document on food irradiation agreed by the participating Organizations would be produced by the Conference.

Statement by the International Banana Association

12. The Committee received a document (CRD 1) from the International Banana Association suggesting that bananas should not be included in the future activities of the Committee. The Committee agreed to consider this matter under Item 7 of the Agenda which deals with the work programme of the Committee (see para 51).

CONSIDERATION OF THE DEFINITION OF "TROPICAL ZONE"

13. In view of the decision to define the meaning of "tropical zone" (see para 7), the Committee proceeded to discuss this matter in detail. The Secretariat outlined various options on the basis of which "tropical zone" might be defined. For example, it could be defined in terms of geographical criteria (e.g., Tropic of Cancer and Tropic of Capricorn), in terms of temperature variations (e.g., from one season to another, or daily variations) or in terms of the origin of the produce.

14. The Delegation of the USA was in favour of defining the term by zone and this view was also held by the Delegation of Spain. The Delegation of Mexico proposed a definition on the basis of an annual mean temperature of greater than 18°C, specifying 6°C as lowest value below which the temperature would not fall in a tropical zone. The Delegation of Thailand also supported an approach based on temperature values, but suggested that the lowest value should take into account areas where, because of high altitudes, temperatures lower than 6°C would be encountered. This approach was supported by the Delegation of Cuba. The Delegation of Australia was of the opinion that these various approaches to define "tropical zones" were not mutually exclusive and suggested that a combined definition could be developed. The Delegation of Brazil drew the Committee's attention to situations where a particular country may be subdivided into tropical or temperate zones. These cases should be taken into consideration in defining "tropical zones".

15. The Committee agreed that a definition of the meaning of "products grown exclusively in tropical zones" was needed. However, it recognized that this term could not be defined without ambiguity and that, therefore, any definition adopted should be regarded as guiding, rather than defining, the future work of the Committee. It was agreed to set up a Working Group consisting of: USA, Mexico, Brazil, Thailand and Australia, with the assistance of the FAO Secretariat, to draft a definition for discussion by the Committee.

16. The Working Group proposed, and the Committee adopted, the following definition of "tropical zone" for consideration by the Codex Alimentarius Commission:

Tropical zone: for the purposes and guidance of the Codex Alimentarius Commission, tropical fruits and vegetables are those that are cultivated in areas between the Tropic of Cancer and the Tropic of Capricorn, and/or in areas with similar natural climatic conditions.

NATURE AND FORMAT OF CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES

17. The Committee had before it working paper CX/TFFV 88/3 (and Appendix I) which was presented by the Delegation of Mexico. It was noted by the Mexican Delegation that this format was based on UN/ECE procedures and focused on quality (i.e., physical) characteristics. It was noted further that other questions of a general nature, which included such areas as pesticide residues, contaminants, phytosanitary conditions, packaging, labelling and methods of analysis and sampling could be addressed separately from individual standards in a section devoted to general requirements applicable to all standards adopted by the Committee. The general requirements would also be referred to and adopted by other relevant Codex Committees. This concept was supported by the Delegations of France, Cuba and Spain.

18. The format contained in Appendix I of CX/TFFV 88/3 was adopted by the Committee (see Appendix III). It was agreed to discuss other questions of format of a general nature under Agenda items 9 and 10 (see paras 58 and 64).

ACCEPTANCE OF CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES

19. The Committee had before it a paper prepared by the Codex Secretariat (CX/TFFV 88/4) on the request of the Consultation held in Mexico in 1987, setting out the issues concerning the acceptance of Codex standards for tropical fresh fruits and vegetables, and making recommendations on possible forms of acceptance to be applied to standards for these products. The Secretariat had based its recommendations on the conclusions of the Consultation held in Mexico City in 1987 that Codex standards for tropical fresh produce should be applicable only to produce moving in international trade and not to produce intended for domestic consumption (paras 66 to 68, ALINORM 87/35). The Secretariat had noted that certain technical matters should be clarified by the Codex Committee on Tropical Fresh Fruits and Vegetables before any recommendations could be developed regarding the Codex Acceptance Procedures in relation to tropical fresh fruits and vegetables.

20. The Committee considered the proposal that Codex standards for tropical fresh produce should be mandatory trading standards intended for international export/import trade. Acceptance of such standards should involve an obligation by governments to apply the standard to products destined for export, i.e., at the export control stage. Another obligation should be to undertake not to hinder the distribution, within a country, of any sound product imported from another country which conforms with the Codex standards. Furthermore, acceptance of Codex standards for tropical fresh produce need not involve an obligation to apply them to locally produced tropical fresh fruits and vegetables destined for the domestic trade.

21. A number of delegations were of the opinion that Codex standards with appropriate tolerances for certain quality criteria for tropical fresh produce should apply at the point of export. These delegations also thought that an obligation to enforce Codex standards at the export stage would lead to the development of appropriate control infrastructures and certification of quality and would, as a result, lead to an increase in the quality of internationally traded tropical fresh produce. They also held the view that Codex standards for these products should not apply in domestic trade.

22. On the other hand, it was pointed out that the application of Codex standards at the export stage, if embodied in the Codex Acceptance Procedures, would mean that a country accepting the Codex standard would commit itself to producing tropical fresh fruits and vegetables to specifications (i.e., the Codex standards) which might not yet have gained general acceptance by the actual or potential import markets. This might have a negative effect on the exportability of the tropical fresh produce. Furthermore, as countries usually controlled food products at the point of import, any acceptance obligations within the Codex procedures should relate to that point and should also apply to domestic produce in the interest of fair trade.

23. The question was raised whether the application of Codex standards to imported products, while not controlling the quality of domestic produce, would be discriminatory trade practice. Reference was made to the GATT principles which required that the application of standards should not be discriminatory against imported products. It was up to individual countries to decide whether they wished to apply international standards to imported produce which might be discriminatory to their domestic trade. The Committee noted that, while the objectives of harmonization of standards for tropical fresh produce were aimed at facilitating export/import trade, it had to be recognized that many countries were not in a position to apply Codex standards to locally produced tropical fresh fruits and vegetables.

24. In order to be able to decide whether Codex standards should apply at the point of import or at the point of export, the Committee requested delegations to indicate the particular problems of which they were aware as regards the export of tropical fresh produce.

25. The Delegation of France informed the Committee that mandatory quality standards existed for fresh produce covering approximately 90% of the trade. These standards also applied to domestic trade. Control was being carried out at all points and for imported foods at the point of entry. Where no specific quality standards existed, imported produce was subject to certain minimum quality requirements and general provisions relating to quality and safety. Some problems were being experienced with certain pesticide residues, especially those which had been banned in that country.

26. The Delegation of Mexico expressed the opinion that export trade in tropical fresh produce was important from a point of view of foreign exchange earnings. The Delegation referred to the Uruguay Round (GATT) which stressed the need for harmonizing technical specifications for food products, and indicated that this would be best achieved through the mechanism of Codex. There was a need for co-operation between buyers and sellers in the interest of a free exchange of fresh tropical produce in international trade. Frequent changes in technical requirements and diversity of standards created serious difficulties for exporting countries, which found it difficult to align their production with such changes. This opinion was supported by the Delegation of Ecuador.

27. The Delegation of Brazil expressed the need for internationally recognized quality standards.

28. The Delegation of Cuba gave an account of its trading practices with various markets and expressed the opinion that standards should be applied at the export stage. There was a need to establish tolerances to cover importer and exporter risks and to develop guidelines for the transport of fresh tropical produce, which was perishable and subject to deterioration of quality. Regarding pesticide residues, the Delegation indicated that no problems had been encountered in trade.

29. The Delegation of Australia pointed out that international trade in tropical fresh produce was expected to grow significantly during the next decade. This was true especially as regards the demand for high quality produce. International standards were needed to cover this situation.

30. The Delegation of the United States expressed the need to apply standards at the import rather than export level. The Delegation also indicated that in the USA in certain cases the same standards applied to imports and to domestic produce. The Delegations of Mexico and Cuba expressed the opinion that Codex standards should be applied at the export stage and that tolerances included in the standard would allow for

the product to be in conformity with the standard at the point of import. This view was not shared by the Delegation of the USA, which pointed out that there were too many variables affecting the quality of the product and that it would be difficult to establish acceptable tolerances for quality criteria.

31. The Committee decided that a small drafting group consisting of Australia, USA, Mexico, Thailand and the FAO Secretariat should draft recommendations concerning the acceptance of Codex standards for tropical fresh produce taking into account the various remarks made above.

32. The Committee received a report from the drafting group concerning the "acceptance" of Codex standards for tropical fresh fruits and vegetables. Following discussion, the Committee made the following recommendations:

(a) Codex standards for tropical fresh fruits and vegetables should be mandatory standards intended for international trade;

(b) "Full acceptance" in accordance with paragraph 4.A of the General Principles of the Codex Alimentarius is an appropriate goal but may provide problems with regard to tropical fresh fruits or vegetables, since many countries may not be in a position to require that Codex standards for tropical fresh produce be obligatorily applied in domestic trade;

(c) While Codex standards for tropical fresh produce will be drafted in such a way as to make them applicable (i.e., suitable) at the point of export as well as at the point of import, "acceptance" of Codex standards for tropical fresh fruits and vegetables should only involve an obligation to apply (i.e., enforce) them at the point of import. This sort of "acceptance" is not covered by the General Principles of the Codex Alimentarius as a formal acceptance, but is covered by paragraph 4.B(i) of the General Principles under the "free distribution" concept. Countries wishing to apply Codex standards for tropical fresh produce also at the point of export as well as to products in domestic trade should so indicate in communicating their acceptance of the standards.

(d) Any new form of acceptance formulated for tropical fresh fruits and vegetables should take into account that countries may require some time before they are in a position to accept or apply the Codex Standard and, therefore, should provide for a "target" acceptance.

33. The point was made by the Delegation of Thailand that application of Codex standards at the import stage might cause difficulties when inspection was not carried out immediately on arrival of the product. It was agreed that this matter should be considered when developing technical guidelines on inspection of fresh tropical produce.

34. The Committee requested the Codex Alimentarius Commission and the Codex Committee on General Principles to consider how the above recommendations of the Committee might be accommodated in the General Principles of the Codex Alimentarius.

ELABORATION OF CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES: EXAMINATION OF CODEX PROCEDURES

35. The Committee had before it working paper CX/TFFV 88/5 which was presented by the Codex Secretariat. It was noted by the Committee that the Procedures for the Elaboration of World-Wide Codex Standards consisted of three major stages, namely, justification for the work to be undertaken, procedures to be followed in the elaboration and amendment of Codex standards and procedures to be followed after publication of Codex standards as to notifications of acceptance. In addition, the Codex Secretariat outlined existing mechanisms contained in these Procedures regarding collaboration with international organizations (i.e., UN/ECE and OECD). The Codex Secretariat also presented specific steps which might be included as a footnote to the Codex Elaboration Procedures to satisfy the Committee's terms of reference regarding collaboration with the UN/ECE (para 5 of CX/TFFV 88/5).

36. Several delegations requested that the statements contained in paragraph 5 of CX/TFFV 88/5 regarding consultations with UN/ECE be clarified as follows:

A. The UN/ECE Working Party on Perishable Produce:

1. may recommend that a world-wide Codex standard for tropical fresh fruits and vegetables should be elaborated and submit its recommendation either to the CCTFFV for consideration or to the Commission for approval;
2. may prepare "proposed draft standards" for tropical fresh fruits or vegetables at the request of the CCTFFV or of the Commission for distribution by the Codex Secretariat at Step 3 of the Codex Procedure, and for further action by the CCTFFV;
3. may wish to consider "proposed draft standards" and "draft standards" for tropical fresh fruits and vegetables and transmit comments on them to CCTFFV at Steps 3 and 6 of the Codex Procedure; and
4. may perform specific tasks in relation to the elaboration of standards for tropical fresh fruits and vegetables at the request of CCTFFV.

B. Codex "proposed draft standards" and "draft standards" for tropical fresh fruits and vegetables at Steps 3 and 6 of the Codex Procedure should be submitted to the UN/ECE Secretariat for obtaining comments.

37. The Committee concluded that the current Codex Procedures for the Elaboration of World-Wide Codex Standards did not need amendment (see pages 39-41 of the Codex Alimentarius Procedural Manual, Sixth Edition) as they provided adequate procedures for collaboration with UN/ECE, OECD and interested international organizations. However, it was agreed that the provisions relating to the role of the UN/ECE in the Elaboration of World-Wide Codex Standards as indicated in paragraph 36 above, be included as part of the Codex Elaboration Procedure.

ELABORATION OF CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES - COLLABORATION WITH THE UN/ECE, OECD AND OTHER BODIES

38. The Committee had before it working paper CX/TFFV 88/6 (and Appendix I) which was presented by the Codex Secretariat. The paper outlined suggestions from the OECD and UN/ECE concerning methods of collaboration with CCTFFV.

Organization for Economic Co-operation and Development

39. The Codex Secretariat outlined the following general method of collaboration which had been suggested by the Secretariat of the OECD Scheme:

- (a) The draft Codex standards under elaboration by the CCTFFV should be referred to the Secretariat of the OECD Scheme;
- (b) The Plenary Meeting of the OECD Scheme should discuss these draft standards at its earliest succeeding session (some member countries of the OECD Scheme have tropical zones in their territories; thus the opinion of producers will be taken fully into account);
- (c) Comments and possible proposals for amendments should be brought to the attention of the CCTFFV for consideration;
- (d) As stipulated in the terms of reference of the CCTFFV, draft Codex standards must be in the format of the UN/ECE and once adopted should be taken up in the framework of the OECD Scheme.

40. The Committee noted that the suggested method of collaboration showed the interest of the OECD in this Committee's work and provided an opportunity for the CCTFFV to utilize the expertise of the OECD.

41. The Committee endorsed the general method of collaboration as indicated above.

United Nations Economic Commission for Europe

42. The Codex Secretariat presented a brief history of recent sessions of the UN/ECE regarding harmonization of working arrangements with CCTFFV. The Codex Secretariat also outlined the Resolution adopted by the 43rd Session of the Economic Commission for Europe (Appendix I of CX/TFFV 88/6) in which the UN/ECE Committee requested the following of CCTFFV:

1. that the list of fresh fruits and vegetables which will be standardized by the new Codex Committee be established in agreement with the other standardizing intergovernmental organizations;
2. that the intergovernmental organizations involved in standardization, work in close relation so as to maintain a high methodological homogeneity in the elaboration of standards;
3. that the standards for fruits and vegetables considered as "exclusively" tropical be established without mention, neither in the definition nor in any other chapter of the standard, of this fact.

43. Discussion of this item centered on point number 1, which requested that a list of fresh fruits and vegetables be established by CCTFFV in agreement with other intergovernmental organizations (i.e., UN/ECE and OECD). Several delegations felt that compliance with this request would be overly restrictive and limiting to the future work of CCTFFV. However, it was also stated that a list could provide an initial starting guideline for CCTFFV and would not necessarily need to be closed to further amendment.

44. The Committee agreed that it could not adopt the request of UN/ECE in point 1, regarding the development of a joint exclusive list. However, it was agreed that it was important for the CCTFFV to commence work on a partial list of fresh tropical fruits and vegetables for its future work and to keep this list open-ended for possible revisions or additions.

45. The Committee agreed with point 2 of the UN/ECE request regarding collaborative working arrangements between the parties and noted with interest the UN/ECE request outlined in point 3 of Appendix I in CX/TFFV 88/6.

LISTS OF TROPICAL FRESH FRUITS AND VEGETABLES

46. The Committee had before it document CX/TFFV 88/7 and Addendum 1 and a number of conference room documents submitted by delegations suggesting the inclusion of products on the list. The recommendations of the Coordinating Committee for Asia were also placed before the Committee (ALINORM 89/15). The International Banana Association also made available a conference room document (CRD 1) regarding the standardization of bananas.

47. The working paper was introduced by the Mexican Technical Secretariat indicating that the list of produce included in the paper had been drawn up on the basis of information received in response to Circular Letter 1987/43-TFFV. From this list a shorter priority list had been developed based on interest expressed by Governments.

48. The Committee noted that the UN/ECE had recommended the establishment of a list of products to be standardized in agreement with interested international organizations. This proposal had been made in view of the difficulties in defining tropical fresh fruits and vegetables (see para 42). Following discussion, the Committee confirmed its previous decision (see paras 43 and 44) that an open list should be established which would indicate the extent of its future work and from which products could be selected for standardization. In discussing the list of produce included in Appendix I of CX/TFFV 88/7 and the suggestions in the various conference room documents, it was noted that a number of products were not exclusive to tropical zones and that for some UN/ECE standards already existed. The Committee agreed that the list should relate strictly to its terms of reference and decided to revise it in this light. Some delegations suggested the addition of further tropical fresh fruits, as well as vegetables.

49. It was stressed by some delegations that existing UN/ECE standards did not always cover varieties grown in tropical zones. The Committee should examine these standards with a view to including in them varieties grown in tropical zones. It was also pointed out that even where the same species and variety was grown under tropical climatic conditions, the produce could have a quite different appearance and other characteristics. Such differences should be recognized in international standards (see para 52).

50. The Committee also considered in detail the priority list of tropical fresh produce suggested for standardization in Appendix 2 of document CX/TFFV 88/7. It agreed to delete those products which were not grown exclusively in tropical zones.

51. The observer from the International Banana Association (IBA) urged the Committee that bananas should not be included on the list as a product to be considered by the Committee. This was supported by the delegation of Guatemala. He was of the opinion that the efforts of the Committee would be better directed to the standardization of other products, especially those which were not commonly known. He informed the Committee that the banana industry was a well recognized one and that the quality and appearance of bananas were well recognized by consumers and the trade. Only the best quality bananas were marketed even in the absence of formal standards. The quality of the product was assured by the consumers and traders alike. These views were supported by the Delegations of Ecuador and Colombia. A number of delegations indicated that standards existed in their countries for bananas and were prepared to make them available to the Committee. It was noted that a number of countries had proposed bananas for standardization and that, therefore, it would not be appropriate to remove bananas from the list of priorities. A number of delegations also indicated that Codex standards for bananas would not lower but would improve product quality and promote trade. The Committee was informed of the work of the FAO Intergovernmental Group on Bananas, an important body which considered all aspects relating to production and trade in bananas. The observer from IBA was of the opinion that bananas should be considered by that Group. The Secretariat pointed out that it was the Codex Programme where questions relating to standards and quality should be discussed.

52. The Committee agreed on the list of priorities for the standardization of fresh tropical produce included in Appendix IV to this report. It also agreed that, for the time being, bananas would not be excluded from standardization but that the matter would be discussed further. Bananas would, therefore, be included in the priority list in Appendix IV. Regarding avocados, lemons, oranges and grapefruits, the Committee agreed that the UN/ECE standards should be studied in the light of the discussions included in para 49 above.

53. Concerning the establishment of an open list of tropical fresh produce referred to in para 48 above, it was agreed to request information from governments on the basis of which and on the basis of information available in the working documents, a list could be prepared for distribution to governments.

CONSIDERATIONS REGARDING PRELIMINARY DRAFT STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES PROPOSED FOR STEPS 1 AND 2

54. The Committee had before it working papers CX/TFFV 88/8, CX/TFFV 88/9, CX/TFFV 88/10 and CX/TFFV 88/11 which addressed the question of standards for pineapple, papaya, mango and avocado, respectively. In addition, Conference Room Documents 3, 4, 5 and 6, which presented actual proposed draft standards for these products, were also made available to the Committee. The working papers in question were prepared and presented by the Mexican Technical Secretariat.

55. It was noted that discussion concerning avocados would be postponed in view of concerns regarding the product's applicability to an "exclusive tropical zone" and because of the existence of a UN/ECE standard (see paras 50 and 52 above).

56. Several delegations noted that the proposed draft standards under discussion (i.e., pineapple, papaya and mango) were based on a single variety, and that other varieties would also be relevant to the Committee's work. It was pointed out that the UN/ECE format contained an annex which listed other varieties applicable to their standards, and

that CCTFFV may wish to consider this option. Discussion also concerned the establishment of tolerances in standards and the possibility of differences between tolerances based on point of origin and point of entry. On the suggestion of the Delegations of Spain and Brazil, the Committee requested the FAO Secretariat to approach the relevant FAO units in order to obtain production and trade figures based on individual fruit and vegetable species.

57. It was concluded and agreed that the Mexican Secretariat would solicit comments on the preliminary draft standards with a view to the preparation of revised proposed draft standards for pineapples, papayas and mangoes for distribution of these standards for comments at Step 3 of the Codex Procedure. 1/

CONSIDERATION OF METHODS OF ANALYSIS AND SAMPLING

58. The Committee had before it a working paper prepared by the Secretariat setting out the types of methods of analysis which the Committee might consider in the future (CX/TFFV 88/12).

59. Methods would be required for analytical criteria, residues of certain chemicals, contaminants and to verify provisions on weights and measures. Regarding food additives, pesticide and other chemical residues and contaminants, methods would be selected by the appropriate Codex Committees dealing with these subjects.

60. The Secretariat was of the opinion that the role of the Committee in the selection of analytical methods was expected to be limited. Following the offer of the OECD to collaborate with the Committee, the Secretariat suggested that the OECD Scheme be approached to extend its activities to cover tropical fresh produce.

61. Regarding sampling, the Secretariat was of the opinion that the Committee would probably have to consider this subject in relation to sampling for compliance of shipments moving in international trade.

62. The Delegation of Mexico was of the opinion that the Codex standards should include as many objective, e.g. analytical, methods as possible, since subjective quality evaluation required highly experienced personnel. The Delegation of France informed the Committee of certain analytical quality criteria such as sugar content, firmness, acidity and also such criteria as ripeness and colour of apples for which objective methods were available. The Delegation of Spain, supported by other delegations, was of the opinion that interpretive brochures would be very useful in applying the Codex standards and suggested that the Codex Secretariat look into the question of establishing and financing OECD brochures for tropical fresh produce.

63. The Committee agreed to request governments and the interested International Organizations to indicate appropriate objective (analytical) criteria together with supporting methodology for quality assessment of tropical fresh produce for inclusion in the standards. It requested the OECD Scheme to extend its activities to include tropical fresh fruits and vegetables.

CONTAMINANTS IN TROPICAL FRESH FRUITS AND VEGETABLES AND RELATED MATTERS

64. The Committee had before it document CX/TFFV 88/13 which was presented by the Codex Secretariat. The Secretariat summarized the importance of identifying issues for discussion and input to other Codex Committees concerning contaminants, food additives and food irradiation in relation to tropical fresh fruits and vegetables. Several delegations indicated that it was important to utilize the expert technical resources of other Codex Committees involved in these issues, but agreed that the identification of subjects of interest to tropical fresh fruits and vegetables to be considered within the Codex programme should be a matter for discussion by CCTFFV. The Committee noted and endorsed the above remarks.

1/ The Proposed Draft Standards will be issued later in 1988 as Appendices V, VI and VII, included in ALINORM 89/35-Part II.

OTHER BUSINESS

65. There was no other business to discuss.

FUTURE WORK OF THE COMMITTEE

66. The Committee noted that the following represented its future work:

- (a) Proposed Draft Standard for Pineapples, at Step 3
- (b) Proposed Draft Standard for Papayas, at Step 3
- (c) Proposed Draft Standard for Mangoes, at Step 3
- (d) Development of an open list of tropical fresh fruits and vegetables for possible standardization
- (e) Elaboration of guidelines or codes of practice for the packing, shipment, control, inspection of tropical fresh fruits and vegetables
- (f) Matters arising from the report.

DATE AND PLACE OF THE NEXT SESSION

67. The Committee was informed that the next session would be held in Mexico possibly in January 1990. The Committee agreed that it should meet at intervals of 18 months in view of its potentially heavy workload.

68. The Committee expressed its appreciation to the Government of Mexico for having accepted to host the Committee and for the excellent facilities made available for the present session.

SUMMARY STATUS OF WORK

Recommendation	Step	For action by:	Document Reference
Proposed Draft Standards for: Pineapples Papayas Mangoes)) 3) 3) 3)	Mexican Technical Secretariat Commission Governments	Appendices V,VI,VII, ALINORM 89/35-Part II
Format for Codex Standards for Tropical Fresh Fruits and Vegetables		Commission	Appendix III, ALINORM 89/35-Part I
Priority List of Tropical Fresh Fruits and Vegetables		Governments	Appendix IV, ALINORM 89/35-Part I
Definition of "Tropical zone"		Commission	paras 7, 13-16 of ALINORM 89/35-Part I
Acceptance of Codex Standards for Tropical Fresh Fruits and Vegetables		Commission Executive Committee Codex Committee on General Principles	paras 19-34, ALINORM 89/35-Part I
Procedures for the Elaboration of Codex Standards for Tropical Fresh Fruits and Vegetables and Collaboration with UNECE and OECD		Commission UNECE OECD	paras 35-45, ALINORM 89/35-Part I

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SPEECH DELIVERED BY HECTOR HERNANDEZ CERVANTES,
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THE FIRST SESSION OF THE CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES
Mexico City, 6 June 1988

EDUARDO MENDEZ RUBELLO,
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FOOD STANDARDS OFFICER OF THE JOINT FAO/WHO FOOD STANDARDS PROGRAMME;

PRESIDING OFFICERS;

REPRESENTATIVES OF THE COUNTRIES PARTICIPATING IN THIS MEETING;

LADIES AND GENTLEMEN:

The Mexican Government is gratified by the participation of international officials and delegates from the different countries convened for this First Session of the Codex Committee on Tropical Fresh Fruits and Vegetables.

Just as today, a little more than a year ago we held a meeting to study the desirability of establishing a committee to elaborate international standards for perishable tropical produce, in the hope that this would assist us in achieving a better trade balance between the producing and consuming countries of such commodities.

As you will recall, some months later, in the city of Rome, Italy, the Codex Alimentarius Commission approved the above-mentioned proposal and assigned the chairmanship of the new committee to Mexico, a responsibility which we have now fully assumed and of which we are proud. Not only is this the first time that a developing country has been honoured by being given the chairmanship of a technical Codex committee, but it also enables us to promote a more co-ordinated participation of countries producing primary commodities in the world market.

You all know that in the GATT negotiations, and especially in the Uruguay Round, we hoped that one of the first results would be a more favourable treatment for trade in tropical produce. This explains the importance of the work we do today and what we have been doing in the past months on the Codex Alimentarius.

I should like to point out that, even though the producing countries may believe that they will benefit from the internationally agreed-upon definitions, these definitions will also benefit the consuming countries, because their needs will be satisfied by produce of better quality and hygiene.

The First Session of the Codex Committee on Tropical Fresh Fruits and Vegetables, which begins today, is intended to standardize various natural products that can be better traded through a technical agreement between the producing and consuming countries. We are discussing products that the Committee considers to have high priority and that have been selected because the countries producing them risk facing serious economic problems unless they overcome the technical obstacles now affecting their trade. I refer specifically to such perishable produce as avocado, papaya, mango, and pineapple.

Mexico, which is the world's leading exporter of mango, is concerned about the possibility that foreign trade in this product may be restricted as a consequence of the application of technical-sanitary criteria that are now difficult to solve.

Unless a satisfactory solution is reached, the Mexican economy will be affected by a considerable fall off in agricultural employment and by a significant loss of foreign-exchange earnings, which are required not only to maintain its productive momentum, but also to fulfil Mexico's obligations abroad.

The example cited, and others, indicates an urgent need to advance in the formulation of measures to facilitate international trade in primary commodities.

The agenda items that will be addressed during the session opening today are highly complex and will demand consistent hard work from specialists in various fields. Their efforts will be reinforced by the presence of fruit and vegetable producers, because they will be able to draw on the latter's experience to improve the drafts for international standards proposed here.

The manner in which standards proposed by the Committee are to be applied will also be discussed at this session, in particular their acceptance and whether they should be mandatory, and whether any adjustment in their application may be necessary at the points of embarkation or arrival in export trade channels.

I would like to underscore the importance for this meeting of the collaboration of the Organization for Economic Co-operation and Development and the United Nations Economic Commission for Europe as regards contributing their broad experience in the areas of analysis, sampling, selection, degree of ripeness and, in general, of new procedures for evaluating product specifications. The importance of these methods lies as much in their clarity of application as in their general acceptance, which helps to prevent subjective viewpoints that give rise to conflicts between producers and consumers of primary commodities.

In Mexico we have had a most productive experience in elaborating standards that help to improve production and prevent contamination of perishable foods such as fruits and vegetables. I would like to make special mention of the standard that has been established on the use of pesticides, which was recently issued jointly by the Secretariat of Agriculture and Water Resources, the Secretariat of Urban Development and Ecology, the Health Secretariat and the Secretariat of Commerce and Industrial Development, in co-operation with the food industry and technical experts.

Now, starting with the new Federal Law on Metrology and Standardization, we hope to move forward, in other areas related to fruits and vegetables, to their processing and marketing, including aspects such as contamination and packing or packaging defects. This would help us develop more efficient procedures to guarantee the quality of Mexican produce, which would benefit domestic consumers and improve our share of foreign markets.

DISTINGUISHED DELEGATES;

REPRESENTATIVES OF NATIONAL AND INTERNATIONAL ORGANIZATIONS:

The efforts made by developing countries such as Mexico in their economic recovery require equitable, balanced conditions in international trade to allow due access for their products to world markets. To that end, we actively participate in all the forums that make it possible for us to increase and improve our foreign trade, and it therefore gives us, as the host country, great satisfaction to be able to welcome you to this Commission on fruits and vegetables.

Therefore, in the hope that this session will have the success it merits, for the benefit of all the countries represented here, today, 6 June 1988, I am pleased to declare the work of the First Session of the Codex Alimentarius Committee on Tropical Fresh Fruits and Vegetables formally open.

THANK YOU VERY MUCH.

FORMAT FOR CODEX STANDARDS FOR TROPICAL FRESH FRUITS AND VEGETABLES

CODEX STANDARD FOR

- 1. SCOPE OR FIELD OF APPLICATION**
- 2. DESCRIPTION**
 - 2.1 Definition of the product
- 3. QUALITY SPECIFICATIONS OR CHARACTERISTICS**
 - 3.1 Sensory characteristics or specifications
 - 3.2 Ripeness characteristics or specifications
- 4. SIZE SPECIFICATIONS**
- 5. CLASSIFICATION**
 - 5.1 Category "extra"
 - 5.2 Category 1
 - 5.3 Category 2 (if applicable)
- 6. APPEARANCE**
- 7. TOLERANCES**
- 8. PACKAGING**
 - 8.1 Description of containers
 - 8.2 Cardboard and wooden-cardboard containers
- 9. MARKING OR LABELLING**
 - 9.1 Nature of the product
 - 9.2 Identification of exporter and/or packer
 - 9.3 Origin of product
 - 9.4 Commercial description
 - 9.5 Official inspection mark (optional)

PRIORITY LIST OF TROPICAL FRESH FRUITS AND VEGETABLES
(in order of priority)

FRUITS

Pineapple
Mango
Papaya
Passion Fruit
Carambola
Coconut
Guava
Litchi
Mangosteen
Banana

VEGETABLES

Chili Pepper
Yam
Cassava
Ginger

codex alimentarius commission

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ORGANIZATION
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WORLD HEALTH
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ALINORM 89/35-Part II

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Eighteenth Session
Geneva, 3-12 July 1989

PART II OF THE
REPORT OF THE FIRST SESSION OF THE
CODEX COMMITTEE ON TROPICAL FRESH FRUITS AND VEGETABLES
Mexico City, 6-10 June 1988

NOTE: This document incorporates Codex Circular Letter 1988/49-TFFV

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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TO : - Codex Contact Points
- Interested International Organizations

FROM : Chief, Joint FAO/WHO Food Standards Programme, FAO,
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT : Distribution of Part II of the Report of the First Session
of the Codex Committee on Tropical Fresh Fruits and Vegetables
(ALINORM 89/35 - PART II)

A. BACKGROUND

1. Part I of the report of the First Session of the Codex Committee on Tropical Fresh Fruits and Vegetables (ALINORM 89/35 - Part I) was distributed in July 1988. This document also includes Codex Circular Letter 1988/27-TFFV.
2. As outlined in paragraphs 54-57 of ALINORM 89/35 - Part I, the Committee concluded and agreed that the Mexican Secretariat would prepare proposed draft worldwide Codex standards for pineapple, papaya and mango for distribution and comment at Step 3 of the Codex Procedure.
3. As indicated in Part (B)(3) of CL 1988/27-TFFV, proposed draft worldwide Codex standards for pineapple, papaya and mango as proposed by the Mexican Secretariat, are attached for distribution as Appendices V, VI and VII of ALINORM 89/35 - Part II.

B. REQUEST FOR COMMENTS

1. Governments and interested international organizations are requested to provide comments on the enclosed proposed draft worldwide Codex standards for pineapple, papaya and mango (Appendices V, VI and VII, respectively) as outlined in paragraphs 54-57 of ALINORM 89/35 - Part I.
2. Comments and information should be sent to the Chairman of the Committee, Lic. Consuelo Saez Pueyo, Directora General de Normas, Secretaría de Comercio y Fomento Industrial, Puente Tecamachalco No. 6, Sección Fuentes, Lomas de Tecamachalco, 53900 Edo. de México, México D.F., México no later than 31 July 1989, with a copy to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

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PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PINEAPPLE
(at Step 3)

1. **SCOPE OR FIELD OF APPLICATION**

These standards establish the quality characteristics applied to fresh Ananas comosus Merr., of the Cayena lisa, and varieties for human consumption at the point of shipment for export, subsequent to treatment.

2. **DESCRIPTION**

2.1 **Definition of the product**

For purposes of these standards, pineapple is understood to be the fruit belonging to the comosus species, Ananas genus of the Bromeliaceae family.

3. **QUALITY SPECIFICATIONS OR CHARACTERISTICS**

3.1 **Sensory characteristics or specifications**

In all quality categories, with the exception of the requirements established for each and the allowed tolerances, pineapple shall:

- Be fresh, clean, whole and fully-developed.
- Have the shape, taste and odour characteristic of the species.
- Have a firm consistency with fully-developed sections.
- Be free from moisture on the outside.
- Be practically free from decay or rotting.
- Have a peduncle no longer than 1.0 cm and be disease free.
- Have a simple and straight corona with no sprouts.
- Have the characteristic colour of the variety.

3.2 **Ripeness characteristics or specifications**

Export pineapple at the shipping point shall be at a stage of ripeness that will ensure its arrival in conditions suitable for marketing in the importing country.

3.2.1 **Ripeness**

For the Cayena lisa variety, optimum ripeness is reached when the peel of the fruit is dark green, the diamond-shaped sections have become flat and filled out, and the bracts turn a greenish grey colour (see Annex A).

4. **SIZE SPECIFICATIONS**

Size is determined by the unit mass of the fruit. Pineapple is sized in accordance with Table 1.

Table 1. Sizing based on unit mass

Reference Letter	No. of Units per 18-kg Container	Ranges of Mass in Grams	Average Mass in Grams
A	8	1972 - 2528	2250
B	10	1629 - 1971	1800
C	12	1372 - 1628	1500
D	20	849 - 1371	1110

5. CLASSIFICATION

Pineapple is graded in accordance with its quality specifications or characteristics, its size and absence or presence of defects in the following descending order:

Category "extra"
Category 1
Category 2

5.1 Category "extra"

In addition to meeting the sensory and ripeness specifications, pineapple in this grade shall be practically free from defects and fall within the tolerances established for this grade.

Within the tolerances for this grade, the defects allowed are very slight irregularities in the peel which do not affect either the general appearance of the produce or its appearance in the container.

The corona shall be at least 12.0 cm long, but no longer than the length of the fruit.

Sizes A, B, C and D qualify for this grade.

5.2 Category 1

Pineapple in this grade must meet the sensory and ripeness specifications and can have the following minor defects as long as they affect neither the general appearance of the produce nor its appearance in the container:

- Minor defects in shape and colour.
- Minor defects in the peel, such as slight scratches, scarring, scrapes, blemishes and spots caused by the sun. The total area affected shall not exceed 4%.
- The corona shall be at least 10 cm long, but no longer than the length of the fruit.
- Sizes A, B, C and D qualify for this grade.

5.3 Category 2

This grade includes pineapple that does not fall within the two preceding grades, but does meet the sensory and ripeness specifications. The maximum defects allowed in this grade are:

- Defects in shape and colour, as long as the produce has the characteristics common to pineapple.
- Major defects in the peels such as scratches, scars, scrapes, bruises, blemishes and spots caused by the sun. The total area affected shall not exceed 6%.
- Defects must not, in any case, affect the pulp of the fruit.
- The corona shall be at least 10 cm long and no longer than the length of the fruit.
- Sizes A, B, C and D qualify for this grade.

6. APPEARANCE

Pineapple must be packed following a strict grading process and the overall appearance of each container shall be perfectly presented and uniform, having produce of the same origin, variety, quality (colour and defects) and size. The pineapple shall be within the tolerances established for each grade.

7. **TOLERANCES**

Tolerances for quality (colour and defects) and size in each container are permitted for produce not meeting the requirements of the grade in question. Said tolerances are counted as a percentage of the lot, as a number, or in terms of mass, as indicated in Table 2.

Table 2. Tolerances for quality (colour and defects) and size specifications.

SPECIFICATIONS	TOLERANCES (%)					
	Category Extra		Category 1		Category 2	
	p.e.	p.a.	p.e.	p.a.	p.e.	p.a.
Quality (colour and/or defects)	5	7	7	10	10	12
Size	5	5	10	10	10	10
Rotting	-	-	-	-	-	-

p.e. point of embarkation

p.a. point of arrival

8. **PACKAGING**

Pineapples shall be packed in each container in compliance with the Codes of Practices (Recommendations for Harvesting, Treatment, Shipping and Preserving Fresh Pineapple),

8.1 Container Characteristics

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

8.2 Recommended containers

Containers for export shall meet the specifications indicated in Table 3.

Table 3. Characteristics of the containers for exporting

Capacity (kg)	Outside Dimensions				
	Length		Width (cm)		Height
18.0	53.5	x	41.0	x	23.5
18.6	53.5	x	28.0	x	35.5

9. **MARKING OR LABELLING**

The outside of each container shall have a label or have legible characters stamped in indelible ink to provide the following information:

9.1 Nature of the product

- Fresh pineapple and the name of the variety.
- An identifying symbol for the fresh produce.
- Brand or identifying symbol of the producer or packer.

9.2 Identification of exporter and/or packer

- Name and address of the producer, distributor or exporter and, when required, that of the importer,

9.3 Origin of product

- Name of the country of origin, region of production and the legend "Produce of"

9.4 Commercial description

- Designation of the product.
- Reference number or letter, or units of fruit per container.
- Net content in kilograms.

9.5 Official inspection mark (optional)

PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR PAPAYA
(at Step 3)

1. **SCOPE OR FIELD OF APPLICATION**

These standards establish the quality characteristics applied to fresh and varieties of Carica papaya L. for human consumption at the point of shipment for export, subsequent to treatment.

2. **DESCRIPTION**

2.1 **Definition of the product**

For purposes of these standards, papaya is understood to be the fruit belonging to the papaya species, Carica genus of the Caracaceous family.

3. **QUALITY SPECIFICATIONS OR CHARACTERISTICS**

3.1 **Sensory characteristics or specifications**

In all quality categories, with the exception of the requirements established for each and the allowed tolerances, papaya shall:

- Be fresh, clean, whole and fully-developed.
- Have the shape, taste and odour characteristic of the species.
- Have a firm consistency.
- Have a peduncle no longer than 1.0 cm.
- Be free from moisture on the outside.
- Be practically free from decay or rotting.
- Have the characteristic colour of the variety.

3.2 **Ripeness characteristics or specifications**

Export papaya at the shipping point shall be at a stage of ripeness that will ensure its arrival in conditions suitable for marketing in the importing country.

3.2.1 **Ripeness**

For the "wax" papaya, the optimum ripeness is reached when a yellow circle appears at the tip or small yellow veins run the length of the fruit (see Annex A).

4. **SIZE SPECIFICATIONS**

Size is determined by the unit mass of the fruit. Papayas are sized in accordance with Table 1.

Table 1. Sizing based on unit mass

Reference Letter	No. of Units per 9 kg container	Ranges of mass in grams	Average Mass in grams	No. of Units per 11.4 kg container
A	4	1701-2299	2000	6
B	6	1300-1700	1500	8
C	9	701-1299	1000	12
D	18	300- 700	500	23

5. CLASSIFICATION

Papaya is graded in accordance with its quality specifications or characteristics, its size and absence or presence of defects in the following two grades in descending order:

Category "extra"
Category 1

5.1 Category "extra"

In addition to meeting the sensory and ripeness specifications, papaya in this grade shall be practically free from defects and fall within the tolerances established for this grade.

Within the tolerances for this grade, the defects allowed are very slight irregularities in the skin which affect either the general appearance of the produce or nor its appearance in the container.

Sizes A, B, C and D qualify for this grade.

5.2 Category 1

Papaya in this grade must meet the sensory and ripeness specifications and can have the following minor defects as long as they affect neither the general appearance of the produce nor its appearance in the container:

- Minor defects in shape and colour.
- Minor defects in the skin, such as slight scratches, scarring, scrapes, blemishes and spots caused by the sun and latex burns. The total area affected shall not exceed 3%.
- Defects must not, in any case, affect the pulp of the fruit.
- Sizes A, B, C and D qualify for this grade.

6. APPEARANCE

Papaya must be packed following a strict grading process and the overall appearance of each container shall be perfectly presented and uniform, having produce of the same origin, variety, quality (colour and defects) and size. The papaya shall be within the tolerances established for each grade.

7. TOLERANCES

Tolerances for quality (colour and defects) and size in each container are permitted for produce not meeting the requirements of the grade in question. Said tolerances are counted as a percentage of the lot, as a number, or in terms of mass, as indicated in Table 2.

Table 2. Tolerances for quality (colour and defects) and size

SPECIFICATIONS	TOLERANCES (%)			
	Category Extra		Category 1	
	p.e.	p.a.	p.e.	p.a.
Quality (colour and/or defects)	5	7	7	10
Size	5	5	10	10
Rotting	-	-	-	-

p.e. point of embarkation
p.a. point of arrival

8. PACKAGING

Papaya shall be packed in each container in compliance with the Codes of Practices (Recommendations for Harvesting, Treatment, Shipping and Preserving Fresh Papaya).

8.1 Container Characteristics

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

8.2 Recommended containers

Containers for export shall meet the specifications indicated in Table 3.

Table 3. Characteristics of the containers for exporting

Capacity (kg)	Outside Dimensions				
	Length	Width (cm)		Height	
5	*	x	*	x	*
9	50	x	25	x	18
11.4	*	x	*	x	*

* Under study.

9. MARKING OR LABELLING

The outside of each container shall have a label or have legible characters stamped in indelible ink to provide the following information:

9.1 Nature of the product

- Fresh papaya and the name of the variety.
- An identifying symbol for the fresh produce.
- Brand or identifying symbol of the producer or packer.

9.2 Identification of exporter and/or packer

- Name and address of the producer, distributor or exporter and, when required, that of the importer.

9.3 Origin of product

- Name of the country of origin, region of production and the legend "Produce of".

9.4 Commercial description

- Designation of the product.
- Reference number or letter, or units of fruit per container.
- Net content in kilograms.

9.5 Official inspection mark (optional)

PROPOSED DRAFT WORLDWIDE CODEX STANDARD FOR MANGO
(at Step 3)

1. **SCOPE OR FIELD OF APPLICATION**

These standards establish the quality characteristics applied to Haden, Keitt, Kent, Tommy Atkins variety fresh mangos Mangifera indica L. for human consumption at the point of shipment for export, subsequent to treatment.

2. **DESCRIPTION**

2.1 **Definition of the product**

For purposes of these standards, mango is understood to be the fruit belonging to the Mangifera genus and the indica species of the Anacardiaceous family.

3. **QUALITY SPECIFICATIONS OR CHARACTERISTICS**

3.1 **Sensory characteristics or specifications**

In all quality categories, with the exception of the requirements established for each and the allowed tolerances, mangos shall:

- Be fresh, clean, whole and fully-developed.
- Have the shape, taste and odour characteristic of the variety.
- Have a firm consistency.
- Have a peduncle no longer than 1.0 cm.
- Be free from moisture on the outside.
- Be practically free from decay or rotting.
- Have the characteristic colour of the variety.

3.2 **Ripeness characteristics or specifications**

Export mangos shall, at the point of embarkation, be in a stage of ripeness that will ensure their arrival in conditions suitable for marketing in the importing country.

3.2.1 **Ripeness**

Mangos shall have an opaque green skin with light brown lenticels; no less than 25% of the pulp near the seed shall be slightly yellow and shall have the characteristic shape of the variety.

4. **SIZE SPECIFICATIONS**

Size is determined by the unit mass of the fruit. Mangos are sized in accordance with Table 1.

Table 1. Sizing based on unit mass

Reference Letter	No. of Units per 5-kg Container	Ranges of Mass in Grams	Average Mass in Grams
A	7	687-741	741
B	8	564-686	625
C	9	547-563	555
D	10	454-546	500
E	12	379-453	416
F	14	336-378	357
G	16	291-335	313
H	18	264-290	277
I	20	237-263	250

5. CLASSIFICATION

Mangos are graded in accordance with their quality specifications or characteristics, their size and absence or presence of defects in the two grades shown below:

Category "extra"
Category 1

5.1 Category "extra"

Besides meeting the sensory and ripeness specifications, mangos in this grade shall be practically free of defects and fall within the tolerances established for this grade.

Within the tolerances for this grade, the defects allowed are very slight irregularities in the peel which do not affect the general appearance of the produce or its appearance in the container.

Sizes A, B, C, D, E, F, G, H and I qualify for this grade.

5.2 Category 1

Mangos in this grade shall meet the sensory and ripeness specifications and can have the following minor defects as long as they affect neither the general appearance of the produce nor their appearance in the container:

- Minor defects in shape and colour.
- Minor defects in the skin, due to latex burns, scrapes, scars and spots caused by the sun. The total affected area shall not exceed 2%. Elongated shape defects shall not exceed 5 cm in length.
- The defects must not, in any case, affect the pulp of the fruit.
- For this grade sizes A, B, C, D, E, F, G, H and I are allowed.

6. APPEARANCE

Mangos shall be packed following a strict grading process and the overall appearance of each container shall be perfectly presented and uniform, having produce of the same origin, variety, quality (colour and defects) and size. The mangos shall be within the tolerances established for each grade.

7. TOLERANCES

Tolerances for quality (colour and defects) and size in each container are permitted for produce not meeting the requirements of the grade in question. Said tolerances are counted as a percentage of the lot, as a number, or in terms of mass, as indicated in Table 2.

SPECIFICATIONS	TOLERANCES (%)			
	Category Extra		Category 1	
	p.e.	p.a.	p.e.	p.a.
Quality (colour and/or defects)	5	7	7	10
Size	5	5	10	10
Rotting	-	-	-	-

p.e. point of embarkation
p.a. point of arrival

8. **PACKAGING**

Mangos shall be packed in each container in compliance with the Codes of Practices (Recommendations for Harvesting, Treatment, Shipment and Preserving Fresh Mangos).

8.1 **Container Characteristics**

Containers shall meet quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping, warehousing and preserving of the mangos.

8.2 **Recommended containers**

Containers for export shall meet the specifications indicated in Table 3.

Table 3. Export packaging characteristics

Capacity (kg)	Outside Dimensions			
	Length		Width (cm)	Height
5	37	x	.31	x 11

9. **MARKING OR LABELLING**

The outside of each container shall have a label or have legible characters stamped in indelible ink to provide the following information:

9.1 **Nature of the product**

- Fresh mangos and the name of the variety.
- An identifying symbol for fresh produce.
- Brand or identifying symbol of the producer or packer.

9.2 **Identification of exporter and/or packer**

- Name and address of the producer, distributor or exporter and, when required, that of the importer.

9.3 **Origin of product**

- Name of the country of origin, region of production and the legend "Produce of".

9.4 **Commercial description**

- Designation of the product.
- Reference number or letter, or units of fruit per container.
- Net content in kilograms.

9.5 **Official inspection mark (optional)**