

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/35A

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Twenty-third Session
Rome, 28 June - 3 July 1999**

**REPORT OF THE EIGHTH SESSION OF
THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES
Mexico City, Mexico, 1-5 March 1999**

NOTE: This report include Codex Circular Letter CL 1999/2-FFV

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CX 5/95.2

**CL 1999/2-FFV
March 1999**

TO: - Codex Contact Points
- Interested International Organizations
- Participants at the Eighth Session of the Codex Committee on Fresh Fruits and Vegetables

FROM: Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy

The Report of the eighth Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) is attached. It will be considered by the Twenty-third Session of the Codex Alimentarius Commission in Rome, from 28 June to 3 July 1999.

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION

1. **Draft Codex Standard for Pineapples at Step 8;** ALINORM 99/35A, paras. 24-46 and Appendix II.
2. **Draft Codex Standard for Grapefruits (*Citrus paradisi*) at Step 8,** ALINORM 99/35A, paras. 47-62 and Appendix III.
3. **Draft Codex Standard for Longans at Step 8;** ALINORM 99/35A, paras. 63-70 and Appendix IV.
4. **Proposed Draft Codex Standard for Tiquisque (White and Lilac) at Step 5/8;** ALINORM 99/35A, paras. 109-117 and Appendix V.
5. **Proposed Draft Codex Standard for Yellow Pitahayas at Step 5/8;** ALINORM 99/35A, paras. 146-155 and Appendix VI.
6. **Proposed Draft Codex Standard for Papaya at Step 5/8;** ALINORM 99/35A, paras. 156-167 and Appendix VII.

Governments and international organizations wishing to propose amendments or to comment on the above standards should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (Codex Alimentarius Procedural Manual, Tenth Edition, pages 24-25) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, (fax: 39 06 5705 4593, E-mail: Codex@FAO.Org) **before 31 May 1999**

6. **Proposed Draft Codex Standard for Asparagus at Step 5;** ALINORM 99/35A, paras. 71-87 and Appendix IX.
7. **Proposed Draft Codex Standard for Oranges including Guide for Use in Scoring Freezing Injury at Step 5;** ALINORM 99/35A, paras. 88-198 and Appendix X.
8. **Proposed Draft Codex Standard for Cape Gooseberry at Step 5;** ALINORM 99/35A, paras. 132-145 and Appendix XI.

Governments wishing to submit comments regarding the implications which the proposed draft standards or any provisions thereof may have for their economic interest should do so in writing in conformity with the

Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Tenth Edition, pages 20-21) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, (fax: 39 06 5705 4593, E-mail: Codex@FAO.Org) **before 31 May 1999**.

REQUEST FOR COMMENTS AND INFORMATION

1. **Draft Codex Standard for Grapefruits (Section 3 - Provisions Concerning Sizing) at Step 6;** ALINORM 99/35A, paras. 54-57 & 62 and Appendix VIII.

Governments and interested international organizations wishing to submit comments on the above matter are invited to do so **before 31 July 2000** to the Chairperson of the Committee at the following address:

Lic. Carmen Quintanilla Madero
Directora General de Normas
Secretaria de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6
Sección Fuentes, Naucalpan de Juárez
C.P. 53950 México, Estado de México
Fax: (525) 729 94 84

In addition, please forward a copy of the comments to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy, (fax: 39 06 5705 4593, E-mail: Codex@FAO.Org).

SUMMARY AND CONCLUSIONS

The Eighth Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE TWENTY-THIRD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The Committee:

- Agreed to advance draft Codex Standards for **Pineapples, Grapefruits and Longans** to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 8 (paras. 46, 62 and 70);
- Agreed to advance Proposed Draft Codex Standards for **Tiquisque (White and Lilac), Yellow Pitahayas and Papaya (revised)** to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 8 (paras. 117, 155 and 167);
- Agreed to advance Proposed Draft Codex Standards for **Asparagus, Oranges including the Guide for Use in Scoring Freezing Injury and Cape Gooseberry** to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 5 (paras. 87, 198 and 145);
- Agreed to forward proposals to elaborate Codex standards for **Apples, Table Grapes and Tomato**, to the 23rd Session of the Codex Alimentarius Commission as new work (para. 186);
- Agreed that two discussion papers concerning the **Establishment of Size Tolerances and Definitions for Terms used in the Establishment of Fresh Produce Standards** would be circulated for comments and information prior to the next Committee's session (paras. 176 and 179);
- Agreed that Section 8 Hygiene, in all standards under its consideration, should be amended in accordance with the decision taken at the 30th Session of the Codex Committee on Food Hygiene (para. 17).

OTHER MATTERS:

The Committee:

- Agreed to return **Section 3 - Provisions concerning Sizing of the Draft Codex Standard for Grapefruits (*Citrus paradisi*)** to Step 6 for further comments and consideration by the next session of the Committee, with a view to including the count code as another sizing method, account taken of current global trading practices and similar discussions in the UNECE (paras. 57 and 62 respectively).
 - Agreed to return the **Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables** to Step 6 and its **Proposed Draft Annex II on Inspection Site Requisites** to Step 3 for government comments and consideration at the next Committee's Session, in a separate Circular Letter (para. 173).
 - Agreed to return the **Proposed Draft Codex Standard for Cassava** to Step 3 so that the Delegation of Costa Rica could redraft the text in the light of the changes made at the current session of CCFV and circulate it again for comments at Step 3 in a separate Circular Letter.
- Agreed to amend **Section 6.1 Consumer Packages of the Labelling Section in the Draft Codex Standard for Pineapples** and to forward this decision to the Codex Committee on Food Labelling (paras. 40-43)
- Agreed to re-word Section 7 Contaminants in all standards under its consideration and to forward this decision to CCFAC and CCPR for endorsement (paras. 84 and 85)
 - Noted that the **Draft Codex Standards for Limes and Pummelos** were held at Step 7, so that sections in square brackets may be considered and finalized by the next session of the Committee. (Secretariat Note, page. 24)

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INTRODUCTION

1. The 8th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City, from 1 – 5 March 1999 at the kind invitation of the Government of Mexico. The Session was chaired by Lic. Marcial Murfin, Director of International Affairs, Secretary of Commerce and Industrial Promotion. It was attended by 85 delegates from 27 Member countries and 3 international organizations. The list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. Opening remarks on behalf of the Government of Mexico was presented by Mr. Raul Ramos Tercero, Undersecretary of Standards and Industry and International Commerce Services, Secretary of Commerce and Industrial Promotion. Mr. Ramos Tercero highlighted the important work done by the Committee in the area of the standardization of fresh fruits and vegetables as evidenced by the growing interest and participation of Member countries in the activities of this Committee. This would allow to define a common language to describe and standardize different fresh produce in order to facilitate the access to the markets.

3. Mr. Jose Ignacio Campillo Garcia, Undersecretary of Regulation and Sanitary Promotion, Secretary of Health, also addressed the Committee. Mr. Campillo highlighted the relation between health, food and trade and the need to have standards, which protected consumers' health and at the same time facilitated international trade.

4. Mr. Augusto Simoes Lopes Neto, the FAO Representative in Mexico, addressed the Committee on behalf of the Food and Agriculture Organization of the United Nations (FAO). The speaker outlined the activities of FAO in the field of fresh fruits and vegetables. In this regard, he mentioned different activities aimed at improving the information on chemical composition of fruits and vegetables, due to their importance in food production and trade. He also stressed the technical assistance provided by FAO in the area of quality assurance and safety of fresh fruits and vegetables and the implementation of programmes for improving the nutritional state of the population. He also emphasized the international approach of Codex standards in the area of food standardization as they were recognized by the Agreement on Sanitary and Phytosanitary Measures (SPS) of the World Trade Organization (WTO) as a reference point to solve disputes in the area of food safety. In closing his address, he referred to the activities of the Codex Committee on Fresh Fruits and Vegetables, giving a brief outline of the work done by this Committee as well as the main issues under discussion by the present session of CCFFV, and wished participants all success in their work.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

5. The Secretariat informed the Committee about the addition of two working documents on the Provisional Agenda, namely: **a)** Agenda Item 2(b), working document CX/FFV 99/3-Add.1, *Questions relative to the Standardization of Fresh Fruits and Vegetables resulting of the Activities of the ECE* and **b)** Agenda Item 3(a), working document CX/FFV 99/7-Add.1 *Provisions concerning Sizing*.

6. Under Agenda Item 7 Other Business and Future Work, the Committee agreed that the sections in brackets in the Draft Codex Standards for Limes and Pummelos, which were advanced at Step 8 at the 7th session of CCFFV, with the understanding that these sections would be finalized at the 8th Session of the Committee².

7. The Committee agreed to discuss Agenda Item 5(a) *Discussion Paper on the Need for a Specific Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables* after Agenda Item 2.

8. The Committee adopted the Agenda as revised.

¹ CX/FFV 99/1

² ALINORM 99/35 paras. 28 and 34

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE EXECUTIVE COMMITTEE AND OTHER CODEX COMMITTEES (Agenda Item 2a)³

9. The Committee was informed that the 45th Session of the Executive Committee (Rome, Italy, 3-5 June 1998) approved the elaboration of *Proposed Draft Codex Standards for Tiquisque (White and Lilac), Yucca, Uchuva and Yellow Pitahaya* as new work for the Committee. These documents were subsequently circulated at Step 3 by the Codex Secretariat. The 45th Session of Executive Committee also advanced *Proposed Draft Codex Standards for Pineapples (revised), Grapefruits and Longans* at Step 5 which were subsequently circulated at Step 6 by the Codex Secretariat.

10. The Committee noted the decision of the Executive Committee to allocate the work of converting the **Codex Regional Standard for Fresh Fungus “Chanterelle”** into a world-wide Codex Standard to the Codex Committee on Fresh Fruits and Vegetables, at the request of the 19th Session of the Codex Committee on Processed Fruits and Vegetables (Washington DC, USA, 16-20 March 1998)⁴. The Committee agreed to add this produce to the Priority List and to consider the possibility of developing this standard at its next session, under Agenda Item 6 Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables.

11. The Committee also noted the decision of the Executive Committee to allocate the work of elaborating a *Proposed Draft Code of Practice for Primary Production, Harvesting and Packaging of Fresh Produce* and a *Proposed Draft Code of Practice for Pre-Cut Fruits and Vegetables to the Codex Committee on Food Hygiene*. In this regard, the 30th Session of CCFH (Washington DC, USA, 20-24 October 1997) was of the opinion that the aforesaid documents should be drafted in close cooperation with CCFFV⁵. As regards ways of cooperation between CCFH and CCFFV in the elaboration of these codes, the Secretariat informed the Committee that these documents would be circulated at Step 3 previous to the next CCFH's session and forwarded to CCFFV following consideration by the CCFH.

MATTERS OF INTEREST RELATED TO THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 2b)United Nations Economic Commission for Europe (UNECE)⁶

12. The working paper prepared by the Codex Secretariat summarized the matters of interest to the Committee arising from the 53rd (Geneva, Switzerland, 12-14 November 1997) and 54th (Geneva, Switzerland, 9-11 November 1998) Session of the Working Party on Standardization of Perishable Produce and Quality Development as well as the 1st Session of the UNECE Committee for Trade, Industry and Enterprise Development (Geneva, Switzerland, 9-11 December 1997) and the 44th Session of the UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables (Geneva, Switzerland, 2-6 November 1998).

13. The representative of the UN/ECE informed the Committee of the completion of the UN/ECE reform. As a result UN/ECE member states continued to give the highest priority to the work on agricultural quality standards which is underlined by recent events:

- The Chairman of the UN/ECE Working Party on Standardization of Perishable Produce and Quality Development (WP.7) Mr. Vilchez-Barros (Spain) was elected Vice-Chairman of the Committee on Trade Industry and Enterprise Development.
- The permanent mandate of the meetings of experts working under the auspices of WP.7 was confirmed. At the same time these groups were renamed “specialized sections”.
- The new post in the secretariat allocated to the service of WP.7 and its specialized sections was filled on a permanent basis as of 1 July 1998.

³ CX/FFV 99/2

⁴ ALINORM 99/27, para. 68

⁵ ALINORM 99/13, para. 109

⁶ CX/FFV 99/3

- A homepage documenting UN/ECEs work has been created, containing most of the UN/ECE standards as well as relevant information about UN/ECE meetings (<http://www.unece.org/trade/agr/welcome.htm>)

14. The UN/ECE representative informed the Committee that the 54th session of the UN/ECE Working Party on Standardization of Perishable Produce and Quality Development decided to withdraw the proposal to change the title of the UN/ECE standards to UN standards in view of the response of the Legal Counsel of the United Nations concerning this issue.

15. The UN/ECE representative noted the participation of countries outside the ECE region in the UN/ECE groups. The 44th session of the Meeting of Experts on Coordination of Standardization of Fresh Fruit and Vegetables had been attended by delegations of 26 countries including Chile, Mexico, Thailand, New Zealand and South Africa. He said that all member states of the United Nations had the possibility to participate in UN/ECEs work on standardization of perishable produce with equal rights.

16. The UN/ECE representative noted further that in his view the cooperation between the UN/ECE and Codex secretariats had functioned very well as evidenced by the work on Citrus Fruit and Asparagus. He stressed that the UN/ECE secretariat continued to make every effort within its responsibilities to avoid any duplication of work. He pointed out though that these efforts could only be effective if matched by efforts of the countries deciding on the work programmes of the different international organizations to do the same.

17. The Delegation of Switzerland welcomed this cooperation between the Codex and UNECE Secretariats. However, it expressed its concerns that any duplication of standards should be avoided and that therefore, the work of both organizations should be done with economic effectiveness in order to have only one international standard for trade.

18. The Delegation of Chile pointed out the high technical level of the discussions at the UNECE meetings. However, discussion sometimes moved away from technical level and international trade as in the case of green oranges, with negative consequences for the development of the standard.

19. The Observer of the European Community, on behalf of the Member States of the European Union, expressed his concern about the broadened mandate of the CCFFV. He recalled that UNECE was an organization which had been setting standards for fresh fruits and vegetables for over 50 years and that EU Member States remained particularly concerned in regard to any duplication of work since this meant a waste of resources and could cause confusion in international trade. The Observer noted that cooperation had been improving and care should be taken that the works in UNECE and Codex standards be complementary and not contradictory. He was of the opinion that terminology in Codex standards must be aligned with the corresponding UNECE text as far as possible.

20. The Delegation of Mexico, supported by the Delegation of Costa Rica, expressed the view that UNECE standards could be used by Codex as a starting point in the elaboration of Codex standards and which would allow for the harmonization of UNECE standards with similar Codex standards. In this regard, the Delegation of Chile pointed out that UNECE standards operated *de facto* internationally while Codex standards were *de jure* international standards as mentioned in the reply of the United Nations Legal Counsel at the request of UNECE for their standards to be titled as United Nations Standards.

European Community (EC)⁷

⁷ CX/FFV 99/3-Add.1

21. The Representative of the European Community informed the Committee about the activities of the EC in the area of standardization of fresh fruits and vegetables since the last session of the Committee. These activities were described more fully in working document CX/FFV 99/3-Add.1. He also informed the Committee that EC based its standards and regulations on the provisions laid down in the UNECE standards.

MATTERS ARISING FROM THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE – UNECE STANDARD FOR CITRUS FRUIT (FFV-14)⁸

22. The Representative of the UNECE gave a brief account on discussions held at the 44th Session of the UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables when revising the UNECE Standard for Citrus Fruits. In this regard, he informed the Committee that more detailed information on this issue would be provided when discussing the Proposed Draft Codex Standard for Oranges under Agenda Item 4(b).

MATTERS ARISING FROM THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE – UNECE STANDARD FOR ASPARAGUS (FFV-04)⁹

23. The Representative of the UNECE gave an outline on discussion held at the 44th Session of the UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits and Vegetables when revising the UNECE Standard for Asparagus. In this regard, he informed the Committee that more detailed information on this issue would be provided when discussing the Proposed Draft Codex Standard for Asparagus under Agenda Item 4(a)

CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7

DRAFT REVISED CODEX STANDARD FOR PINEAPPLES¹⁰ (Agenda Item 3a)

24. The Committee recalled that the Draft Standard had been adopted at Step 5 by the 45th Session of the Executive Committee and reviewed the standard section by section in the light of the comments received at Step 6 in reply to CL 1998/28-FV, with the following amendments.

Title

25. The Committee agreed that the scientific name in parenthesis should follow the common name, in order to avoid the confusion, which might occur between different common names in the Spanish version.

Section 1 - Definition of Produce

26. The Committee agreed that the scientific name should be *Ananas comosus* L. (instead of Merr.), and that the name of the family should also be "Bromeliaceae" in the Spanish version (instead of Bromeliaceas).

Section 2.1 - Minimum Requirements

27. As the current requirement for "whole" refers to pineapples "with or without the crown", the Committee had an exchange of views on whether the standard should allow pineapples without crown. The Observer from COLEACP

⁸ FFV-14 (CX/FFV 99/3)

⁹ FFV-04 (CX/FFV 99/3)

¹⁰ ALINORM 99/35-Appendix VIII, CX/FFV 99/4 (comments of Germany, Spain, Czech Republic, Cuba), CRD 1 (Mexico), CRD 6 (Argentina), CRD 7 (United States), CRD 8 (Costa Rica)

expressed its disagreement with this provision as it would alter the overall quality of the fruit and did not correspond to current practice in the market, especially in African countries exporting to the European market. The Observer expressed the view that justification had not been provided so far for the inclusion of pineapples without crown in terms of exports and imports, whereas pineapples with the crown represented the largest part of international trade. The Delegations of France and India also indicated that they did not allow the crown to be cut as it might cause damage to the fruit.

28. Several delegations however stressed that pineapples without crown had been marketed in their countries and exported for several years without problems and that the standard should reflect current trade practices. The Committee therefore agreed to retain the current wording, which refers to pineapples without crown.

29. A reference to the damage caused by high and/or low temperature was added, to cover all possible alterations due to inadequate temperature. It was also specified that the cut of the peduncle should be "transversal, straight and clean" for clarification purposes.

30. In section 2.1.1, the Committee discussed the requirements concerning physiological ripeness and agreed to delete the reference to "white flesh" as an indicator of unripeness since this colour is a characteristic of some varieties. A footnote was added to the effect that porous flesh was not a defect in certain varieties such as those of the Queen group, as proposed by the Delegation of Thailand. The reference to watery flesh was deleted, as it did not correspond to the characteristic of overripe fruits.

31. The Committee agreed to refer to the "condition" of pineapples rather than to the "state of ripeness" as this was a more general term and would ensure consistency with the other standards for fresh fruits.

32. A reference to the commercial type was included as many commercial types exist for pineapples, in addition to the varieties.

Section 2.1.2 - Maturity Requirements

33. The Delegations of Malaysia and India proposed to reduce the current value of 12°Brix degree to 10, as this corresponded to certain varieties marketed in their countries. Several delegations however stressed that a value of 12°Brix was a minimum to ensure the maturity of the fruit, and the Committee agreed to retain this value.

34. The Committee accepted the proposal from the Delegation of Mexico to specify that the juice sample taken should be representative of the whole fruit. It also agreed that, as different methods existed to determine the Brix value, the method should not be specified in the standard.

Section 2.2.1 - "Extra" Class

35. In Section 2.2.1, the Committee agreed to include a note to explain that trimming consisted in tearing some leaves off the top of the crown. The Delegation of India expressed the view that interest of both consumers and traders needed to be considered and proposed that the length of the crown should be between 50 and 100 percent.

Sections 2.2.2 Class I and 2.2.3 Class II

36. The Committee agreed that "sun spots" should be included in "slight defect in colouring" rather than in "slight skin defects".

Section 3 - Provisions concerning Sizing

37. The Committee agreed to mention the examples of small size varieties (Victoria and Queen) with a lower minimum size in a footnote to the text of the section. The Delegation of South Africa proposed that a minimal size of

250g should be introduced as it corresponded to certain varieties of the Queen group that were produced in that country and the Committee agreed to replace 400g with 250 g for smaller varieties.

38. The Committee agreed with the proposal of the Delegations of the United States and Costa Rica to include a paragraph referring to the uniformity in the package for the pineapples packaged by size code, in order to take into account current trade practices.

Section 4 - Provisions concerning Tolerances

39. The Delegation of Costa Rica proposed to refer to tolerances in the inspection lot (instead of the package), as the tolerances were not applicable to a single package, but to the total sample taken for inspection, and the Committee agreed with this proposal.

Section 6 - Marking or Labelling

40. The Delegation of Costa Rica pointed out that in most cases, pineapples were not pre-packaged for the final consumer and that the requirements of the General Standard for the Labelling of Prepackaged Foods should not be applied to a single fruit. Consequently, it proposed to combine the sections for consumer packages and non-retail containers, and to delete the reference to the General Standard.

41. The Delegation of Canada expressed its concern with this change as the General Standard included general and specific requirements which were applicable to all pre-packaged foods for the final consumer and which were a basis for governments to regulate labelling provisions. The Secretariat recalled that current labelling sections in Codex standards always included a reference to the General Standard and if an exception was introduced, it should be submitted for consideration to the Committee on Food Labelling. It was also noted that irrespective of the provisions in the individual standards, the General Standard applied to all pre-packaged foods.

42. The Committee agreed to retain the current provisions (separate sections for consumer packages and non-retail containers) and to delete the reference to the General Standard in Section 6.1, but to specify in a footnote that it would apply to pre-packaged fresh product. It also noted that this section would be sent to the CCFL for endorsement according to the usual procedure.

43. Some delegations expressed the view that it would be useful to initiate a general reflection on the labelling requirements to be included in the standards for fruits and vegetables, in order to ensure adequate consumer information.

Section 8 - Hygiene

44. The Committee noted that the 30th Session of the Committee on Food Hygiene had amended the general hygiene provisions in commodity standards and agreed to include the amended hygiene section accordingly.

45. The Observer from COLEACP expressed the view that the standard was not yet ready for finalization and needed further discussion as several changes had been introduced. The Committee however recognized that the draft had been discussed extensively in the previous and current sessions, and that substantial progress had been made to update it and take into account current practices, with a view to facilitating international trade.

Status of the Draft Revised Standard for Pineapples

46. The Committee agreed to forward the Draft Standard to the 23rd Session of the Commission for adoption at Step 8 (see Appendix II).

DRAFT CODEX STANDARD FOR GRAPEFRUITS (Agenda Item 3b)¹¹

47. The Committee recalled that the Draft Standard had been adopted at Step 5 by the Executive Committee and that comments had been requested at Step 6 in CL 1998/28-FV. In addition, the UNECE Standard for Citrus Fruit had been circulated as a working document, to be used as a reference in the development of Codex standards for citrus fruits.

48. The Committee reviewed the standard section by section, taking into account the changes of a general nature introduced in the other standards under discussion, and made the following specific amendments.

Title

49. The Committee had an extensive discussion on the difficulties related to the common name of the product in Spanish. The Delegation of Mexico indicated that the common name of *Citrus paradisi* was “toronja”, while the Delegation of Spain and other delegations pointed out that it was “pomelo” in their countries. It was recalled that the Draft Standard for *Citrus grandis*, forwarded to Step 8 by the last session of the Committee, referred to the common name of “pomelo” in the Spanish version.

50. The Committee recalled that current practice was to designate fruits and vegetables by their common names in Codex standards; however, it recognized the need to find an acceptable compromise for all countries concerned and to allow them to market this product while preventing confusion in international trade. The Committee therefore agreed to refer to the scientific name in the title of the Spanish version and to include a footnote specifying that this product was commonly known in certain regions as pomelo or toronja. No changes were made to this section in the English and French versions. As a consequence, reference was made to the fruits (instead of “pomelo” or “toronja”) throughout the standard in the Spanish text.

Section 2.1 - Minimum Requirements

51. A reference to frost was added to the section concerning damage caused by low temperature, in view of the importance of this type of damage in citrus fruit. Damage caused by high temperature was also included in this section for consistency with the other standards.

Section 2.1.2 - Maturity Requirements

52. The Committee agreed to delete the Minimum Sugar/Acid Ratio, as the essential requirement concerning maturity was the minimum juice content, and noted that it was not included in the relevant UNECE standard.

Section 2.1.3 Colouring

53. The Committee had an exchange of views on the opportunity of including an explanation of the distinction between colouring and blemishes. Some delegations felt that this was not needed, as the section should be consistent with the other standards and only indicate that colour should be typical of the variety, and skin defects were covered in the description of quality classes. The Delegations of the United States pointed out that such clarification was necessary in their country for inspection purposes, especially in humid areas where melanoses and rust mite represented a significant problem. The Committee agreed to include the first sentence of this section as a footnote to the text.

Section 3 - Provisions concerning Sizing

54. The Delegation of the United States referred to their comments in CRD 7 and to an unnumbered document distributed during the session, proposing that the standard should introduce an additional sizing system based on the number of grapefruits per carton

¹¹ ALINORM 99/35 Appendix IX, CX/FFV 99/5 (comments from Germany, Spain, Czech Republic, Cuba) CRD 2 (Mexico), CRD 6 (Argentina), CRD 7 (United States)

55. Several delegations and the Observer from CLAM expressed their concern with the use of this alternative system, since it took as a reference the number of fruits per carton of 20kg, and maintained the same number or code when the carton had a different weight. This meant that the number specified on the marking would not correspond to the actual number of fruits in the package, which would not be consistent with fair trade practices. The Committee also noted that this significant amendment to the draft had been put forward only during the current session, although the draft standard had been circulated for comments in August 1998, and it was therefore difficult for delegations to take a decision on this issue at this stage.

56. The Delegation of the United States indicated that the count code was used with cartons of 20kg (the reference for the code) and other types of cartons; however this created no confusion in trade, since commercial operators used it more as a size code than to reflect the actual number of fruits in the carton. The Delegation pointed out that according to trade reports, the count code was used by most exporting countries, rather than the size code. The Delegation of Spain, other delegations and the Observer from CLAM stressed that although their exporters might use the count code when exporting to countries which required it, the use of the size code was mandatory in all cases.

57. Some delegations proposed to allow the use of the count code as an optional alternative while retaining the size code as a mandatory provision, as a compromise. However, the Committee recognized that the two systems were not compatible. Although there was no support for the use of the count code, the Committee decided not to exclude it at this stage as it noted that a similar amendment was under consideration in the UNECE, and that consensus might be achieved in the future on this question. The Committee therefore decided to defer its decision on the sizing section, and to consider it further at the next session, taking into account the recommendations that might result from current work in the UNECE.

Other aspects

58. The Committee agreed to combine the paragraphs concerning grapefruits packed in bulk and uniformity in the container, and to harmonize them with the UNECE Standard for Citrus Fruit.

Section 4.1.3 - Class II

59. Within the tolerances of Class II, a maximum tolerance of 5% was introduced for fruits with specific slight defects, in concordance with the provisions of the UNECE standard.

60. The Committee discussed the opportunity of finalizing the standard since there was no consensus on the proposal for sizing made by the United States, and currently under discussion in the UNECE. As similar changes were proposed in the sizing provisions for oranges, some delegations proposed to address this issue from a general point of view before finalizing the standards where sizing aspects required further consideration.

61. Several delegations stressed that the Committee had made significant progress on all other aspects of the text; the proposed amendment to sizing and the current discussion in UNECE should not delay the advancement of the standard, in view of its importance for international trade. In order to reflect consensus on most sections of the standard, the Committee recognized that the main body could be advanced to Step 8, although the sizing section should be returned to Step 6 for further consideration. The Committee noted that the finalization of the Sizing section might entail consequential amendments to other sections, such as Marking, and recalled that such changes might be introduced through the Accelerated Procedure in the future.

Status of the Draft Standard for Grapefruits (*Citrus paradisi*)

62. The Committee agreed to forward the Draft Standard to the 23rd Session of the Commission for adoption at Step 8 (see Appendix III), with the exception of the Provisions concerning Sizing, which were returned to Step 6 for further comments and consideration by the next session (See Appendix III).

DRAFT CODEX STANDARD FOR LONGANS (Agenda Item 3c)¹²

63. The Committee was informed that the 45th Session of the Executive Committee advanced the Proposed Draft Codex Standard for Longans to Step 5 and subsequently circulated for comments at Step 6 under CL 1998/28-FFV in August 1998 by the Codex Secretariat.

The following revisions were agreed to by the Committee:

Section 1 - Definition of Produce

64. The Committee agreed to delete “the fruits of” to refer only to “commercial varieties”, for consistency with other Codex standards.

Section 2.1 - Minimum Requirements

65. The Committee agreed to add a 4th indent: “clean, practically free of any visible foreign matter”, for consistency with other Codex standards.

Section 5.1 - Uniformity

66. The Committee agreed to add “origin” in this Section, since it was felt that longans should be from the same origin.

Section 5.3.2 - In Bunches

67. The Committee agreed to modify the first line of the paragraph to read as follows: “In this case, each stem in a bunch should have at least three attached longans”.

Section 8 Hygiene

68. The Committee agreed to apply the same revision previously made to the Draft Codex Standards for Pineapples and Grapefruits as regards Section 8 Food Hygiene.

69. In reply to a proposal made by the Delegation of Thailand to add an additional Section for Food Additives, the Secretariat pointed out that additives and their maximum levels needed to be specified for each particular produce and therefore could not be presented in the same general way as Section 7 Contaminants. However, Thailand could present its proposal directly to the Codex Committee on Food Additives and Contaminants in order to have additives for this commodity included in the General Standard for Food Additives.

Status of the Draft Codex Standards for Longans

70. The Committee advanced the Draft Codex Standard for Longans to the Commission for adoption at Step 8 (see Appendix IV).

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4**PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS (Agenda Item 4a)¹³**

71. The Committee recalled that at its 7th Session it decided to return the Proposed Draft Codex Standard for Asparagus to Step 3 for additional comments and consideration at its next meeting, in order to allow for

¹² ALINORM 99/35-App.X and comments from Germany, Czech Republic and Cuba (CX/FFV 99/6) , Thailand (CRD 3) and Argentina (CRD 6)

¹³ ALINORM 99/35-App. II and comments from Thailand and Mexico (CX/FFV 99/7), Argentina (CRD 6) and Philippines (CRD 11)

UNECE/Codex collaboration to establish a revised sizing table based on size codes, as opposed to quality grades, which truly reflected all type of asparagus marketed in international trade¹⁴. Comments were requested under CX/FFV 99/7. In addition, document CX/FFV 99/7-Add.1 prepared by the CODEX/UNECE Secretariats containing a Revised Sizing Table for Asparagus, was presented to the Committee as agreed by the 7th Session of CCFFV.

72. The Representative of the UNECE informed the Committee of the discussion that took place on asparagus at the last 44th Meeting of Experts on Coordination of Fresh Fruits and Vegetables. He noted that no text for a solution could be drafted during that session but a number of points were made, in order to include slender varieties of tropical asparagus in the UNECE Standard for Asparagus, with the understanding that they would be considered when discussing the UNECE standard for Asparagus at the next session of the Meeting of Experts.

73. The Committee was also informed that violet/green and green asparagus with a diameter between 3 and 10mm were cultivated in some Mediterranean European countries. This type of asparagus was not covered by the current EU Standard for Asparagus so that discussion were underway in order to include these slender varieties of asparagus known as "trigueros" in the EU Standard.

74. Following an extensive discussion on whether to introduce a special provision for green tropical asparagus with rapid growth, allowing less compact tips, with a certain percentage of opening in "Extra Class", the Committee decided to form a working group consisting of Thailand, Philippines, Germany and EC to draft a wording for inclusion in all classes, to take into account the characteristics of green asparagus grown in tropical zones. The Working Group also worked on a Proposed Sizing Table in order to introduce asparagus grown under certain climatic conditions in the Table to allow it to be marketed in all classes.

75. On the basis of the Working Group proposal, the Committee agreed on the following changes in view of the above-mentioned discussion:

Section 1 – Definition of Produce

76. The Committee agreed to change the figure of "6 mm" to "3 mm" to indicate that for green and green/violet, asparagus with a minimum diameter of 3 mm were covered by the standard. As a consequence of this change, the last paragraph of the Section was deleted.

Section 2.2.1 - "Extra Class"

77. The Committee agreed to add a sentence to the end of the first paragraph as follows: "For green asparagus grown under conditions which encourage rapid growth the tip shall be compact". The provision for a "very compact tip" was retained for other types of asparagus.

Section 2.2.2 - Class I

78. The Committee agreed to add a sentence to the end of the first paragraph as follows: "For green asparagus grown under conditions which encourage rapid growth the tip may be slightly open".

Section 2.2.3 Class II

79. The Committee agreed to add a sentence to the end of the first paragraph as follows: "For green asparagus grown under conditions which encourage rapid growth the tips may be moderately open".

Section 3.2 Sizing by Diameter

80. The Committee agreed to replace the current table in the standard with a new one, which included asparagus grown under certain climatic conditions with a minimum diameter of 3 mm.

¹⁴ ALINORM 99/35 para. 55

81. The Observer from the EC expressed the view that the adoption of the new sizing table was a positive development and corresponded to the orientation of current discussion within the EC, although a final position had not yet been taken. He noted that the EC would be informed of this Committee's decision.

82. The representative of the UNECE said that the adopted provisions seemed to be a logical solution. He would transmit this information to the UNECE Specialized Section, which would discuss it in November and hopefully come to a harmonized conclusion.

Sections 2.2.1 "Extra" Class, 2.2.2 Class I and 2.2.3 Class II

83. Following an exchange of view as regards the correct translation of the word "rust" in the Spanish version of the Standard, the Committee agreed to refer to "rust caused by not pathogenic agents" rather than "rust" throughout Section 2.2. It was also agreed that the word "rust" would be translated as "manchas color herrumbre" in the Spanish version as "rust" was linked to a disease produced by fungi and not to the dark colour that appeared on the shoot.

Section 7.1 – Heavy Metals

84. The Committee agreed to re-word Section 7.1 Heavy Metals indicating that the asparagus "shall not exceed" the Codex maximum levels and MRLs whereas the current wording refers to "shall comply" with those limits. In view that this was a major change in the Standard, that would affect all Codex standards for fresh fruits and vegetables, the Secretariat informed the Committee that Section 7.1 would be sent to the Codex Committee on Food Additives and Contaminants for endorsement.

Section 7.2 – Pesticide Residues

85. The Committee agreed to re-word Section 7.2 Pesticide Residues indicating that the asparagus "shall not exceed" the Codex maximum levels and MRLs whereas the current wording refers to "shall comply" with those limits. In view that this was a major change in the Standard, that would affect all Codex standards for fresh fruits and vegetables, the Secretariat informed the Committee that Section 7.2 would be sent to the Codex Committee on Pesticide Residues for endorsement.

Section 8 Hygiene

86. The Committee agreed to apply the same revision previously made in other standards to the Draft Codex Standards for Pineapple.

Status of the Proposed Draft Codex Standard for Asparagus

87. The Committee agreed to advance the Proposed Draft Codex Standard for Asparagus (see Appendix IX) to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 5.

PROPOSED DRAFT CODEX STANDARD FOR ORANGES, INCLUDING GUIDE FOR USE IN SCORING FREEZING INJURY (Agenda Item 4b)¹⁵

88. The Committee recalled that its last session had considered the Proposed Draft and had agreed that the Codex and UNECE Secretariats would elaborate a harmonized text based on the quality provisions of the UNECE Standard for Citrus Fruits. It was noted that the provisions concerning maturity requirements (e.g. minimum sugar content, minimum sugar/acid ratio) were still under discussion in UN/ECE.

¹⁵ CX/FFV 99/8, CX/FFV 99/8- Add.1 (comments of Uruguay, Mexico, Spain, Thailand) CRD 6 (Argentina) CRD 7 (United States), CRD 10 (CLAM)

89. The Committee considered the standard section by section, taking into account the general changes made in other standards, and made the following specific amendments.

Section 2.1 - Minimum Requirements

90. A reference to frost and high/low temperature was added to the section concerning damage caused by low temperature, in view of the importance of this type of damage for citrus fruit. The reference to shape was deleted as it was covered in the quality classes, and the indent on maturity was deleted as this aspect was covered in the following section.

91. The Committee agreed to add a reference to “internal shrivelling and external healed cuts” to the indent on bruising, in order to make it more specific as regards the defects covered.

92. Section 2.1.1 on maturity was harmonized with the corresponding section of the UNECE standard.

Section 2.1.3

93. The Delegation of India indicated that the varieties grown in their country belonged to the “other varieties”, and proposed to lower the juice content in that category to 30%. Other delegations pointed out that a distinction should be established between table oranges and juice oranges.

Section 2.1.4 - Colouring

94. The Committee considered in detail the opportunity of retaining the note concerning the oranges of a green colour grown in the tropics

95. The Observer from the EC, where pointed out that a Working Group was studying the economic and technical aspects of the question, and given the important implications of this technical work, it was the unanimous view of the Member States of the EU that it was premature to maintain the food note at the current stage.

96. The Delegation of Brazil supported retaining the note as the exclusion of green oranges would not correspond to current practice in international trade and would represent an unjustified barrier to trade which would seriously prejudice the interest of exporting countries. This exclusion was not justified on technical grounds as the quality of oranges was not determined by their colour but by all other quality requirements of the standards, and the consumer should be allowed to choose

97. The Delegation of Cuba stressed that the green oranges produced by Cuba and other tropical countries were of the same quality as oranges produced in temperate zones, and corresponded to a significant segment of the market in Europe and other regions of the world. Therefore, there was not technical justification for avoiding their trade, provided that they complied with the maturity requirements of the standard. The Delegation of Mexico pointed out that it was not possible to exclude green oranges from the international market, since they represented a very important portion of the world market of oranges.

The Mexican Delegation also opposed this exclusion for considering it as a technical barrier to trade. The Delegation of Colombia indicated that, based on research work, it was possible to confirm that the internal quality (juice content, °Brix, acidity) of green oranges was not inferior to yellow coloured oranges. The Delegation of India pointed out that colouring of the fruit was a varietal characteristic. In many Indian varieties of oranges the skin remained green even after the maturity of the fruit. These positions were supported by many countries, who pointed out that there was no technical justification for preventing the marketing of green oranges, provided they met the maturity requirements of the standard. These delegations proposed to delete the reference to a maximum surface of one fifth for a light green colour in the section.

98. The Delegation of Spain recognized that two types of oranges were present on the market, which corresponded to different marketing systems rather than different climates, as the conditions in some areas of the Mediterranean and other zones were similar to those in the tropics, with no significant variations of temperature. However, green oranges

were not marketed in the European and Mediterranean areas as the consumer required table oranges of a yellow or orange colour. Considerable efforts had been made across the years in the citrus industry to meet consumer demand, and any change in the current requirements would have a serious economic impact in producing countries. This position was supported by the Delegation of Italy and the Observer from CLAM, who referred to the current work in UNECE and the need to consider this question carefully in order to avoid disrupting the market and confusing the consumer.

99. The Committee noted that there was considerable support for retaining the current footnote and agreed to keep it, with the understanding that this question would be considered further at the next session, in the light of the work carried out in the UNECE. Consequently, the reference to a tolerance of one fifth of the total surface with light green colour was deleted. The Delegation of USA supported by Uruguay also noted that it was necessary and essential to define other maturity criteria, in addition to the current requirement for juice contents, in order to determine the maturity of green oranges more precisely.

Sections 2.2.2 Class I and 2.2.3 Class II

100. The Committee agreed to make some amendments in the description of the defects, in order to harmonize this section with the UNECE standard.

Section 3 - Provisions concerning Sizing

101. The Committee referred to earlier discussion in the standard for grapefruits and recognized that this section would require further consideration as a number of proposals had been made during the session. The Committee noted that the issue of sizing would be considered globally, and agreed to leave the section in square brackets in the meantime.

Section 4 - Provisions concerning Tolerances

102. The Committee agreed to the proposal of the Representative of UNECE to delete all reference to the missing calyx, as this was not considered as a defect. The Delegation of India pointed out that calyx needed to be defined for oranges.

Section 5.2 - Packaging

103. The Committee agreed to combine the paragraphs dealing with presentation in layers and in packages for clarification purposes and harmonization with the UNECE standard.

Section 6.2.4 - Commercial Description

104. The reference to degreening was deleted and the section was aligned with the UNECE standard.

105. The Delegation of Chile proposed to delete the note at the beginning of the standard, to the effect that countries should indicate which provisions they accepted at the import and the export stage, as it pointed out that all standards were applicable equally in both instance in international trade. The Secretariat recalled that this note existed only in the standards for fresh fruits and vegetables and had been introduced when the work of the Committee was initiated. In view of the conclusion of the WTO Agreements and the ongoing revision of the acceptance procedure in Codex, the Committee might wish to revise the need for the note. Some delegations expressed the view that this question needed further consideration as it would affect all standards

Guide for Use in Scoring Freezing Injury

106. The Delegation of Spain pointed out that the guide was incomplete as it did not cover all situations, and other elements should be taken into account, as the duration of transport and the size of the oranges, as the results would be

different according to the conditions. The Committee agreed that further comments should be provided in order to determine the exact scope of application for the Guide and its relationship with the standard.

107. The Committee recognized that the standard had been discussed in detail in the previous and current sessions and that it should be advanced to Step 5 to reflect the progress achieved so far. The Observer from the EC pointed out that the EC had no objections to advancing the text, but that the section on Colouring would need to be reconsidered. This position was supported by the Delegations of Spain, Italy and the Observer from CLAM. The Committee noted that the entire standard would be considered by the Committee with a view to its finalization at the next session.

Status of the Proposed Draft Codex Standard for Oranges, including Guide for Use in Scoring Freezing Injury

108. The Committee agreed to forward the Proposed Draft to the Commission for adoption at Step 5 of the Procedure (see Appendix XI).

PROPOSED DRAFT CODEX STANDARD FOR TIQUISQUE (WHITE AND LILAC) (Agenda Item 4c)¹⁶

109. The Committee agreed that at its last Session accepted the offer of Costa Rica to prepare a proposed draft Codex Standard for Tiquisque (White and Lilac). The 45th Session of the Executive Committee approved the elaboration of the Standard as new work, with the understanding that information on production and trade should be provided. The Secretariat circulated the document for comment at Step 3 under CX/FFV 99/9 in October 1998.

110. In discussing the document point by point, the Committee took into account the general changes introduced into other standards and agreed on the following specific changes:

Title

111. In view of the wide variation of common names for Tiquisque, the Committee agreed to add a footnote to the title of the standard, which listed the common names of Tiquisques in different regions.

Section 1 – Definition of Produce

112. The Committee agreed to modify the wording of this Section by adding the word “tubercle” in order to identify which part of the plant was being standardized. It was also agreed to add the Latin name for both white and lilac tiquisques.

Section 2.1 – Minimum Requirements

113. The Committee agreed to add an indent “practically free from signs of sprouting” and to delete the last two indents concerning maturity and shape. It was felt that there was no need for these provisions as they were already covered by other Sections in the Standard.

Section 2.1.1

114. The Committee agreed on the following changes, taking into account that the produce being standardized was a tubercle and not a fruit:

- to replace the word “picked” by “harvested”
- to add the word “physiological” before “development”

¹⁶ CX/FFV 99/9 and comments from Spain, Germany (CX/FFV 99/9-Add. 1), Argentina (CRD 6) and Costa Rica (CRD 8)

- to delete “and ripeness”

Section 2.2.2 – Class I

115. The Committee agreed to add an additional indent “slight defects in shape” in order to be in line with other Codex Standards for fresh fruits and vegetables. It was also agreed to delete the word “texture” in the second indent since this was not considered as a defect.

Section 2.2.1 – Class II

116. The Committee agreed to add an additional indent “defect in shape” for consistency with other Codex standards for fresh fruits and vegetables. It was also agreed to delete the word “texture” in the second indent since this was not considered as a defect.

Status of the Draft Codex Standards for Tiquisque (White and Lilac)

117. The Committee advanced the Proposed Draft Codex Standard for Tiquisque (White and Lilac) (see Appendix V) for adoption at Step 5/8 with omission of Steps 6 and 7.

PROPOSED DRAFT STANDARD FOR YUCCA (Agenda Item 4d)¹⁷

118. The Committee recalled that the last session had agreed that the Delegation of Costa Rica would prepare a Proposed Draft Standard for Yucca. The Executive Committee approved this new work, with the understanding the information would be provided as to the production and trade of this commodity, following which the text was circulated at Step 3 for comments.

119. The Delegation of Costa Rica referred to CRD 13, presenting the data on the production of yucca and its international trade, and pointed out that the exports from Costa Rica for this product were increasing. The Committee considered the Proposed Draft section by section and made the following amendments.

Title

120. The Delegation of Nigeria pointed out that Nigeria was one of the major producers and that the common name used in English was “cassava”, as was also reflected in FAO publications on commodities. The Delegation of France and the Observer from COLEACP indicated that the name in French was “manioc”. The Committee agreed to use those names in the English and French versions, and to indicate in a footnote in the Spanish version that this product was commonly known in certain regions by other names (mandioca, tapioca, aipim etc.).

Section 1 - Definition of Produce

121. The Delegation of the Philippines proposed to clarify in the definition that the varieties containing a high level of cyanogenic glucosides should not be included in the standard, and the Committee had an exchange of views on how to reflect this clearly in the text. It was noted that bitter varieties were commonly produced in several regions, especially in Africa, and that the colour of the flesh did not allow to distinguish between different types of varieties. The Committee agreed to refer to “non-bitter varieties” of *Manihot esculenta*, in English, to “manioc doux” in French, and to “yucca dulce” in Spanish, and to specify that the roots were the edible part of the plant.

Section 2.1 - Minimum Requirements

122. The Committee agreed to delete the reference to the typical shape as this should be covered in the quality classes, as was current practice in other standards.

¹⁷ CX/FFV 99/10, CX/FFV 99/10-Ad (comments of Spain, Germany), CRD 8 and 13 (additional comments and information provided by Costa Rica)

123.The Committee agreed to the proposal from the Delegation of the Philippines to add an indent referring to “free from flesh discolouration”, as flesh colour was an important characteristic.

124.The Committee agreed to specify that the “stem end” should be clean cut, as this was the correct terminology for a root, and agreed to transfer the provisions concerning the “cuts exposing the flesh” to the section on classes, where specific tolerances should be determined in each class.

125.In section 2.1.1 covering maturity and development, reference was made to the “physiological development”, as cassava was a root and the current term of “ripeness” applied only to fruits.

Section 2.2.1 - "Extra" Class

126.The Committee agreed to delete the reference to “commercial type”, as it was not relevant for cassava. It was further agreed to include the provisions for shape in the description of the class.

127.The Committee noted a proposal from the Delegation of Thailand to include provisions concerning the texture of the flesh, and especially its fibrous quality, as an indicator of quality.

128.The Committee considered how far the cuts in the apex caused by trimming of the secondary roots and exposing the flesh should be allowed, and noted that the width of the cut depended on the size of the roots. The Delegation of Colombia pointed out that the size of the cut was not an essential factor in the quality of cassava and that roots of excellent appearance and keeping quality might present wide cuts. The Delegation of Costa Rica expressed the view that specific provisions should be included to address this question since the standard was for the purposes of international trade.

129.The Committee agreed that trimming cuts at the apex of the root should not be more than 1 cm in Extra Class. However, it could not come to a general conclusion on the issue of the cuts and recognized that further consideration should be given to this question.

130.Some delegations noted that other aspects might also require clarification, especially as cassava was a relatively new product in some markets, and the Committee agreed that the text could not be finalized at this stage. It was however noted that, as no major issues had been identified in the discussion, it would be possible to finalize it at the next session after detailed consideration.

Status of the Proposed Draft Standard for Cassava

131.The Committee agreed to return the Proposed Draft to Step 3 and expressed its appreciation to the Delegation of Costa Rica for its offer to redraft the text in the light of the changes made at the current session and the comments received. The revised text would be circulated for further comments at Step 3 and considered by the next session.

PROPOSED DRAFT STANDARD FOR UCHUVA (Agenda Item 4e)¹⁸

132.The Committee recalled that the last session had agreed that the Delegation of Colombia would prepare a Proposed Draft for Uchuva. The Executive Committee approved this new work, with the understanding that information would be provided as to the production and trade of this commodity, following which the text was circulated at Step 3 for comments in document CX/FFV 99/11.

¹⁸ CX/FFV 99/11 (comments of Germany, Canada, Spain), CRD 5 (Information provided by Colombia)

133. The Delegation of Colombia informed the Committee that considerable efforts had been made to develop fruit production in Colombia, and a significant export market existed for uchuva, a fruit originating from Peru and common in the Andean countries. The Committee reviewed the standard section by section, taking into account the general changes introduced in other standards, and made the following amendments.

Title

134. The Delegation of Germany and other delegations indicated that the English name currently used in trade was “Cape gooseberry”, and the Committee agreed that to include it in the English version, while recognizing that other names existed. The Delegation of France indicated that the current French name was “physalis” and the Observer from COLEACP noted that several other names were used. The Delegation of Peru indicated that the common Spanish name in their country was “capuli”.

135. In order to avoid confusion, the Committee agreed that, in all versions, the title would refer to the common name, with the Latin name (*Physalis peruviana*) in parenthesis and a footnote indicating that the product was commonly known in certain regions by other names.

Section 2.1 - Minimum Requirements

136. The Committee agreed that the requirement for “whole” applied to fruit with or without calyx, as both types were commonly traded. A reference to the condensation following removal from cold storage was included to make it clear that such condensation was not a defect. The Committee also agreed that the peduncle should not be longer than 25mm in all classes.

137. The Committee agreed with the proposal of the Delegation of Colombia to delete Section 2.1.2, referring specifically to the calyx, as its provisions were covered by other general requirements.

Section 2.2.1 - "Extra" Class

138. The Committee agreed to delete the last paragraph concerning the defects of the calyx, as they were covered by the general provisions on the defects of the fruit. This was applied consequentially to sections 2.2.2 (class I) and 2.2.3 (Class II).

Section 3 - Provisions concerning Sizing

139. The Delegation of Germany proposed to refer to the equatorial section and to specify that the minimum diameter of the fruit was 15 mm. The Delegation of Colombia confirmed that no fruits below that diameter were allowed and that no tolerances existed in this regard. The Committee agreed to include the proposed changes, to delete the size range for diameters below 15 mm and to amend the list of size codes accordingly.

Section 5.1 - Uniformity

140. The Committee agreed that, as regards uniformity in the package, reference should be made to quality instead of class, and that the mention of the commercial type was not necessary. The type of presentation (with or without calyx) was included for clarification purposes and consistency with section 2.1 (see para. 133).

Annex

141. The Delegation of Colombia indicated that the Annex was presented for information only, and recalled that the minimum maturity requirement (14.1°Brix degree) was specified in the standard. It was noted that this minimum corresponded to Number 3 of the Colour scale. The colour codes below this value (0 to 2) had been included in the Table in order to explain better the stages of maturity in relation to colour and Brix degree. The scale was used to ensure that uchuva was picked at an adequate stage, which was particularly important for a non-climacteric fruit.

142. As the Delegation of Colombia proposed to include a photograph showing uchuva colouring for further clarification, the Secretariat indicated that it was not yet possible for technical reasons but that the feasibility of including it in the final Codex Volume would be considered. The Delegation of Colombia proposed the inclusion of colour photographs in the standards in order to facilitate the comprehension of them.

143. The Committee had an extensive exchange of views on the opportunity of advancing the text to Step 5/8 for adoption by the Commission. Several delegations pointed out that significant progress had been made and that no specific problems had been identified; consequently, there was no justification for delaying the advancement of the standard. The Delegation of Colombia pointed out that the finalization of this standard was of great importance to facilitate and promote trade in this product.

144. Some delegations indicated that they did not object to advancing the text to Step 5 but that it should follow all the steps of the Procedure, as it was preferable to consider it further at the next session. These delegations pointed out that cape gooseberry was relatively recent in their countries and that they needed enough time to consider all aspects of the standard; in addition, there was no particular urgency pertaining to the finalization of this standard. The Committee recognized that the consensus necessary to propose the omission of Step 6 and 7 could not be achieved.

Status of the Proposed Draft Standard for Cape Gooseberry

145. The Committee agreed to forward the Draft Standard to the Commission for adoption at Step 5 (see Appendix XI).

PROPOSED DRAFT CODEX STANDARD FOR YELLOW PITAHAYAS (Agenda Item 4f)¹⁹

146. The Committee at its last Session accepted the offer of Colombia to prepare a Proposed Draft Codex Standard for Yellow Pitahaya. The 45th Session of the Executive Committee approved the elaboration of the standard as new work with the understanding that information on production and trade should be provided. The Draft Codex Standard for Yellow Pitahaya was subsequently circulated for comments at Step 3.

147. The Committee decided to revise the Standard section by section. General decisions taken by the Committee in other standards were taken into account in the revision.

Section 2.1 - Minimum Requirements

148. The Committee agreed to delete all the examples between brackets as shape was already covered in the quality. It was also agreed to take out the phrase “without thorns” from the sixth indent and to put it in a separate indent for consistency. In addition, the figure of “20 mm” was changed to “25 mm” for the peduncle in the ninth indent.

149. The Committee agreed to add the following sentence to the end of Section 2.1 Minimum Requirements: “The minimum flesh content shall be 31%”.

Section 2.1.1

150. The Committee agreed to put the last paragraph of this Section in a footnote after the word “ripeness”, in order to be line with other Codex standards for fresh fruits and vegetables.

¹⁹ CX/FFV 99/12 and comments from Spain, Germany (CX/FFV 99/12-Add.1), Colombia (CRD 5), Argentina (CRD 6)

Section 2.2.2 – Class I

151. The Committee agreed to change the word “deformation” from the first indent by “defect in shape” for consistency with other Codex standards for fresh fruits and vegetables. It was also agreed to delete the last indent “the peduncle should not be more than 25 mm long” and to refer the figure of “25 mm” to Section 2.1 Minimum Requirements, as it applied to all quality classes (see para. 145, seventh indent).

Section 2.2.3 – Class II

152. The Committee agreed to replace the phrase "loss of ovoid shape" by “defect in shape” for consistency with other Codex standards for fresh fruits and vegetables. It was also agreed to delete the last indent concerning shape as this was already covered by the first indent in this Section.

Section 3 – Provisions concerning Sizing

153. The Committee noted that the numbers in the column of size code referred to number of fruits per box and agreed to use letters instead of numbers for consistency with other Codex standards for fresh fruits and vegetables. A minimum weight of 110 grams was specified, and the Delegation of Colombia confirmed that there was no tolerance below that size. In consequence, the last row of the column corresponding to the smaller fruit was deleted.

Section 6.2.5 – Official Inspection Mark (optional)

154. The Committee agreed to delete all the indents in this Section in order to align it with other Codex standards for fresh fruits and vegetables.

Status of the Proposed Draft Standard for Yellow Pitahayas

155. The Committee advanced the Proposed Draft Codex Standard for Yellow Pitahayas (see Appendix VI) for adoption at Step 5/8 with omission of Steps 6 and 7.

PROPOSED DRAFT REVISED CODEX STANDARD FOR PAPAYA (Agenda Item 4g)²⁰

156. The Committee recalled that at its last Session had accepted the offer of Brazil to prepare a Proposed Draft Revised Codex Standard for Papaya. The 45th Session of the Executive Committee approved the elaboration of the Standard as new work. The Proposed Draft Revised Codex Standard for Papaya was subsequently circulated for comments at Step 3.

157. The Committee decided to revise the Standard section by section. General decisions taken by the Committee in other standards were taken into account during the revision.

Section 1 – Definition of Produce

158. The Committee agreed to add the word “fruit” to indicate which part of the plant was being standardized.

Section 2.1 – Minimum Requirements

159. The Committee agreed to add an additional indent to include the term “fresh in appearance”. In addition, the Committee had an exchange of views on the need to include a specific indent to refer to “shape”, as consideration on

²⁰ CX/FFV 99/13 and comments from Germany, Mexico, Spain and Thailand (CX/FFV 99/13-Add.1); Argentina (CRD 6), and Philippines (CRD 11)

this should be given in the respective quality classes. It was pointed out that “shape”, in the case of papayas, was a very important attribute, which depended directly on the variety and type of papaya. Following an extensive discussion, the Committee decided to make no reference to “shape” since even for a single variety and/or type, the “shape” of the papayas could vary.

160. Since papayas were very sensitive to high temperature, the Committee decided to refer to “low and/or high temperature” in the indent relating to damage caused by temperatures. The Committee also decided to add an additional indent to limit the length of peduncle to 1 cm.

Section 2.1.1

161. Following an extensive discussion about the inclusion of “colour break” after the word “ripeness” in the first paragraph of this Section, the Committee decided not to make any reference to colour, since it was not felt to be necessary as an essential requisite to indicate the maturity of the fruit. In view of this, it was agreed to delete all references to colouring throughout the standard.

Section 2.2.3 – Class II

162. Some delegations felt that the figure of “20%” as a maximum limit for the total area affected by defects was too high and therefore, the Committee agreed to decrease the value to “15%”.

Section 3 – Provisions concerning Tolerances

163. The Delegation of Brazil presented an additional Sizing Table, which merged the two groups of papayas (Papaya and Formosa Group), into a single size code. The Committee noted that in case it decided to adopt the second table, reference to the name of variety and/or commercial type should be mandatory.

164. The Delegation of Mexico proposed to add two additional size codes to the table presented by Brazil, since in Mexico, papayas with a weight of more than 3 kg could be traded. A number of delegations shared the view that the last category of size (>2001 g) allowed for the trade of that type of papayas and therefore, there was no need to modify the table. In view of this, the Committee agreed to adopt the sizing table as presented.

Section 4.1.1 – “Extra Class”

165. The Committee agreed to change the figure of “10%” to “5%” for consistency.

Section 6.2.2 – Nature of Produce

166. The Committee agreed to delete “optional”, as the variety should be indicated in view of the change to the sizing section (see para. 160, Section 3).

Status of the Proposed Draft Revised Codex Standard for Papaya

167. The Committee agreed to advance the Proposed Draft Revised Codex Standard for Papaya (see Appendix VII) for adoption at Step 5/8 with omission of Steps 6 and 7.

DISCUSSION PAPER ON THE DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES AND ANNEX II (INSPECTION SITE REQUISITES) (Agenda Item 5a)²¹

168. The Committee recalled that its last session had decided to retain the Draft Code at Step 7 and accepted the offer of Canada to prepare a discussion paper reviewing CCFICS and other relevant documents, in order to evaluate the

²¹ CX/FFV 99/14

need for specific Code for inspection and certification of fresh fruits and vegetables. It was also recalled that, following the decision of the 6th Session to develop an Annex II to the Code on Inspection Site Requisites, the Proposed Draft Annex had been prepared by Canada for the 7th Session and circulated at Step 3. However, it had not been considered by the Committee due to the decision to suspend consideration of the Code as a whole.

169. The Delegation of Canada presented the discussion paper, which reviewed all relevant elements of the Guidelines and other texts elaborated by CCFICS and the UNECE *Guide for the Quality Control of Fresh Fruits and Vegetables* in relation to the provisions of the Draft Code. The Delegation pointed out that the recommendations provided by the CCFICS covered the general aspects of inspection and certification, but that a specific code would be necessary to provide guidance on quality inspection of fruits and vegetables, and to ensure uniformity in the procedures.

170. The Committee expressed its appreciation to the Delegation of Canada for its useful work and agreed with the conclusions of the paper, as it recognized the importance of developing a specific Code of Practice to facilitate the harmonization of inspection for fruits and vegetables. It was also noted that the UNECE Guide should be taken into account in the process. The Committee therefore agreed to proceed with consideration of the Draft Code, with the understanding that it would be forwarded for advice to CCFICS with a view to ensuring consistency in the approach followed throughout Codex. However, for practical reasons and as the text had not been considered by the delegations since the 6th Session, the Committee agreed to defer its consideration until the next session and to re-circulate it for government comments at Step 6.

171. The Committee also agreed that it should review the criteria for a generic official certificate format developed by CCFICS and provide its input on the specific aspects concerning fruits and vegetables certification.

172. It was also noted that Annex II (Inspection Site Requisites) had not been considered by the Committee so far and had not been made available for the current session, the Committee therefore agreed to circulate it again for comments at Step 3 and consideration at the next session. The Code and the Annex would be presented in one single document for ease of reference although they were at different steps.

Status of the Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables (including Annex II on Inspection Site Requisites)

173. The Committee agreed to return the Draft Code to Step 6 and the Proposed Draft Annex to Step 3 for government comments and consideration at the next session, in a separate Circular Letter.

DISCUSSION PAPER ON THE ESTABLISHMENT OF SIZE TOLERANCES (Agenda Item 5b)²²

174. The Committee recalled that at its last Session, it accepted the offer of the United States of America to prepare a Discussion Paper on the Establishment of Size Tolerances, in consideration of the wide variation of such requirements for discussion at its next Session.

175. In presenting the document, the Delegation of the United States pointed out that quality standards helped to establish a common trading language, between buyers and sellers, in international trade to facilitate transactions, provided that standards represented current trading practices. It was noted that attitude towards some sizing provisions, for certain produce marketed in international trade, were changing. In view of this, the question on the need for additional sizing options was raised.

176. The Committee agreed that the document should be circulated for comments and information in order to discuss this question at the next Session of CCFFV. The Committee expressed its appreciation to the Delegation of the United States for the preparation of this document.

DISCUSSION PAPER ON DEFINITIONS FOR TERMS USED IN CODEX STANDARDS (Agenda Item 5c)²³

177. At its last Session, the Committee accepted the offer of the Delegation of the United States to prepare a Discussion Paper on Definitions for Terms used in Codex Standards with a view to considering potential definitions for various terms used by the Committee in the establishment of fresh produce standards.

178. The questionnaire listing those terms was introduced by the Delegation of the United States, indicating that it had been drawn up to solicit comments with the objective of reaching a common interpretation of the different terms used in Codex standards for fresh produce.

179. The Committee was invited to provide definitions for the terms listed in the questionnaire and to discuss this matter at its next session. The Committee thanked the Delegation of the United States for the preparation of this document and agreed to consider this issue at the next Session.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 6)²⁴

180. The Committee deleted from the List the products for which a standard had been finalized or was under consideration, and noted that Fresh Fungus Chanterelle had been added as proposed by the CCFFV and indicated above (see para. 10). The Committee agreed to the proposal of the Delegation of Thailand to include Rambutan (*Nephelium lappaceum* L.) and amended the list accordingly, as presented in Appendix XII.

181. The Delegation of Uruguay, supported by several delegations stressed the need to define priorities in the light of the importance of products in international trade and referred to its earlier proposal to undertake work on apples. The following delegations proposed to undertake work on specific products for the next session: Colombia (passion fruit and tree tomato), Costa Rica (yam), Brazil (strawberries), Mexico (tomatoes), Chile (kiwifruit and table grapes) and India (table grapes). The Committee recognized that, although several standards had been finalized during the current session, the programme of work was still very extensive and several important subjects remained to be discussed; it should therefore ensure that its objectives were practically achievable. The Committee agreed to undertake further work on three new products and had an extensive discussion on the standards, which should be considered at the next session.

182. The Observer from the EC expressed the view that duplication of work should be avoided, and supported the elaboration of Codex standards only for products which were not currently standardized under UNECE. However, the revision of the standards for apples/pears and kiwis was currently under consideration in the UNECE and it would be preferable for countries interested in these products to participate in UNECE work. The Observer pointed out that all member countries of the United Nations had the possibility to participate with an equal status in the discussion of UNECE; those countries which encountered difficulties in the application of UNECE standards could present their views in this framework rather than developing different standards.

183. This position was supported by the Delegations of the United States, Switzerland and Germany. The Delegation of Spain pointed out that the development of parallel standardization activities in Codex while consultations were still ongoing in the UNECE was likely to create additional problems in international trade.

184. The Delegations of Mexico, Chile and Brazil, while recognizing the importance of UNECE standards, stressed the need to develop standards at the international level within Codex and for that purpose, the UNECE standards, developed on a regional basis, would be used as a reference. They pointed out that Codex was an independent body and the progress of its work should not be delayed or conditioned by the work of other organizations, notwithstanding the overall need for cooperation. This position was supported by several delegations.

²³ CX/FFV 99/16 and comments from Thailand (CRD 4)

²⁴ ALINORM 99/33 - Appendix XII, CX/FFV 99/17 (comments of Thailand)

185. The Secretariat recalled that following the extension of the Terms of Reference of the CCFFV, a very effective cooperation had been implemented with the UNECE Secretariat, with a view to facilitating the elaboration of Codex standards which would be harmonized with the UNECE standards. This was evidenced in current work on citrus fruits and on asparagus, which had allowed to facilitate consensus in an area which was still under consideration in UNECE. Similar cooperation and procedures would be followed in the elaboration of any other standard for products covered by UNECE standard, as specified in the mandate of the Committee. The Secretariat also drew the attention of the Committee to the advice of the UN Legal Counsel concerning the international status of Codex standards as related to UNECE standards.

186. The Committee agreed to initiate work on the standardization of apples, tomatoes and table grapes, subject to approval by the Commission, and agreed that the following countries would prepare proposed draft standards for consideration by the next session:

- Apples (Uruguay)
- Tomatoes (Mexico)
- Table Grapes (Chile /India)

187. The Delegation of Germany and the Observer from the EC expressed their disagreement with this decision, for the reasons exposed above. The Delegation of Switzerland expressed its disagreement with the decision concerning apples but had no objection concerning the other products.

188. The Delegation of Argentina offered to participate in the work on apples and the Delegation of the United States in the work on apples, table grapes and tomatoes, as may be needed. The Chairman recalled that the current cooperation with UNECE would proceed in the development of these standards, as it had been current practice so far, in order to achieve harmonization of standards and to avoid duplication.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 7)

Other Business

189. The Delegation of Germany recalled that it had requested information on the acceptance of Codex standards during the last session. The Secretariat informed the Committee that no acceptance had been notified for the standards for fruits and vegetables, or for other Codex standards in general, with the exception of the MRLs for pesticide residues where some information was available. The Codex Alimentarius Commission had recognized that the current acceptance procedure was not any longer adapted to the new environment created by the WTO Agreements and it was currently under revision, with a view to its amendment by the next session of the Commission.

Future Work

190. The Committee noted that its future work would include the following items:

- Draft Codex Standard for Limes (Minimum Juice Content and Sizing Section)
- Draft Codex Standard for Pummelos (Sizing Section)
- Draft Standard for Grapefruits (Sizing Section)
- Draft Standard for Asparagus
- Draft Standard for Oranges
- Draft Standard for Cape Gooseberry (Uchuva)
- Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables
- Proposed Draft Standard for Cassava (Yucca)
- Proposed Draft Standard for Apples

- Proposed Draft Standard for Tomatoes
- Proposed Draft Standard for Table Grapes
- Discussion Paper on Provisions for Sizing
- Discussion Paper on Terms used in Codex Standards
- Priority List

DATE AND PLACE OF NEXT SESSION (Agenda Item 8)

191. The Committee noted that its Ninth Session was tentatively scheduled to be held in Mexico City in the first week of September 2000, subject to final confirmation by the Mexican and Codex Secretariats.

SECRETARIAT NOTE: The 7th Session of CCFV advanced the Draft Codex Standard for Limes and Pummelos to the Commission for adoption at Step 8 with the understanding that the sections in square brackets (Section 2.1.2 - Minimum Juice Content and Section 3 - Provisions concerning Sizing for Limes and Section 3 - Provisions concerning Sizing for Pummelos) would be finalized by the eighth CCFV²⁵. However, in view of the heavy agenda for the Session, the Committee did not have time to consider these issues. In consequence, the above mentioned standards are held at Step 7 so that sections in square brackets may be considered and finalized by the next session of the Committee.

²⁵

ALINORM 99/35 paras. 28 & Appendix II and para. 34 & Appendix III

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

CURRENT STATUS OF THE WORK

SUBJECT	STEP	FOR ACTION BY	REFERENCE
Pineapples (revised)	8	23 rd CAC	Appendix II
Grapefruits (<i>Citrus paradisi</i>)	8	23 rd CAC	Appendix III
Longans	8	23 rd CAC	Appendix IV
Tiquisque (White and Lilac)	5/8	23 rd CAC	Appendix V
Yellow Pitahayas	5/8	23 rd CAC	Appendix VI
Papaya (revised)	5/8	23 rd CAC	Appendix VII
Limes: Section 2.1.2 - Minimum Juice Content & Section 3 - Provisions concerning Sizing	7	9 th CCFFV	Para. 190
Pummelos: Section 3 - Provisions concerning Sizing	7	9 th CCFFV	Para. 190
Grapefruits (<i>Citrus paradisi</i>): Section 3 - Provisions concerning Sizing	6	Governments 9 th CCFFV	Appendix VIII
Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables	6	Governments 9 th CCFFV	Para. 173
Asparagus	5	23 rd CAC	Appendix IX
Oranges, including Guide for Use in Scoring Freezing Injury	5	23 rd CAC	Appendix X
Cape Gooseberry	5	23 rd CAC	Appendix XI
Cassava	3	Costa Rica Governments 9 th CCFFV	Paras. 118-131
Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables: Annex II (Inspection Site Requisites)	3	Canada Governments 9 th CCFFV	Paras. 168-173
Apples	1/2/3	23 rd CAC Uruguay Governments 9 th CCFFV	Para. 186
Table Grapes	1/2/3	23 rd CAC Chile & India Governments 9 th CCFFV	Para. 186
Tomato	1/2/3	23 rd CAC Mexico Governments 9 th CCFFV	Para. 186
Discussion Paper on Size Tolerances	---	USA Governments 9 th CCFFV	Paras. 174-176
Discussion Paper on Definitions for Terms	---	USA Governments 9 th CCFFV	Paras. 177-179
Priority List	---	Governments 9 th CCFFV	Paras. 180-188 & Appendix XII

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DRAFT REVISED CODEX STANDARD FOR PINEAPPLES
CODEX STAN 182-1993
(At Step 8)

1. **DEFINITION OF PRODUCE**

This standard applies to commercial varieties of pineapples grown from *Ananas comosus* L. of the *Bromeliaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded.¹

2. **PROVISIONS CONCERNING QUALITY**

2.1 **Minimum Requirements**

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

- whole, with or without the crown;
- fresh, including the crown, when present, which should be free of dead or dried leaves;
- 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;
- free from internal browning;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of pronounced blemishes;
- free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

When a peduncle is present, it shall be no longer than two centimetres, and the cut must be transversal, straight and clean.

The fruit must be physiologically ripe, i.e., without evidence of unripeness (opaque, flavourless, exceedingly porous² flesh) or overripeness (exceedingly translucent or fermented flesh).

2.1.1 The pineapples must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

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

- to withstand transport and handling, and
- to arrive in a satisfactory condition at the place of destination.

¹ Governments, when indicating the acceptance of the Codex Standard for Pineapples, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

² Except in certain varieties such as those of the Queen Group.

APPENDIX II

Draft Codex Standard for Pineapples

2.1.2 Maturity Requirements

The total soluble solids content in the fruit flesh should be at least twelve (12) Brix degree. For the determination of Brix degrees a representative sample of the juice of all the fruit shall be taken.

2.2 **Classification**

Pineapples are classified into three classes defined below:

2.2.1 "Extra" Class

Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The crown, if present, shall be simple and straight with no sprouts, and shall be between 50 and 150 percent of the length of the fruit for pineapples with untrimmed³ crowns.

2.2.2 Class I

Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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

- slight defect in shape;
- slight defect in colouring including sun spots;
- slight skin defects (i.e., scratches, scars, scrapes and blemishes) not exceeding four percent of the total surface area.

The defects must not, in any case, affect the pulp of the fruit.

The crown, if present, shall be simple and straight or slightly curved with no sprouts and shall be between 50 and 150 percent of the length of the fruit for pineapples with trimmed or untrimmed crowns.

2.2.3 Class II

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

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

- defect in shape;
- defect in colouring, including sun spots;

³ Trimming consists in tearing some leaves off the top of the crown.

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- skin defects (i.e., scratches, scars, scrapes, bruises and blemishes), not exceeding eight percent of the total surface area.

The defects must not, in any case, affect the pulp of the fruit.

The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.

3. PROVISIONS CONCERNING SIZING

Size is determined by the average weight of the fruit with a minimum weight of 700 grams, except for small size varieties⁴, which can have a minimum weight of 250 grams, in accordance with the following table:

Size Code	Average Weight (+/-12%)	
	with crown (grams)	without crown (grams)
A	2750	2280
B	2300	1910
C	1900	1580
D	1600	1330
E	1400	1160
F	1200	1000
G	1000	830
H	800	660

Significant volumes of pineapples in international trade are packaged and sold by count per box. Boxes are packed to minimum weight expectations eg. 10 kg, 20 lbs, 40 lbs, appropriate for the various markets. Fruit are segregated for packaging by weights which approximate the above size codes, but may not consistently fall within a single size code, but would retain the uniformity required by the code.

4. PROVISIONS CONCERNING TOLERANCES

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

4.1 Quality Tolerances

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

⁴ such as Victoria and Queen

Ten percent by number or weight of pineapples satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of pineapples corresponding to the size immediately above or below the size indicated on the package.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package must be uniform and contain only pineapples of the same origin, variety, and/or commercial type, quality and size. For "Extra" Class, colour and ripeness should be uniform. The visible part of the contents of the package must be representative of the entire contents.

5.2 **Packaging**

Pineapples must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new⁵, 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.

Pineapples shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preservation of the pineapples. Packages must be free of all foreign matter and smell.

6. **MARKING OR LABELLING**

6.1 **Consumer Packages**

The following specific provisions apply⁶.

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type. The absence of the crown should be indicated.

6.2 **Non-retail Containers**

⁵ For the purposes of this standard, this includes recycled material of food-grade quality.

⁶ For fresh pre-packaged products, the General Standard for the Labelling of Prepackaged Food (CODEX STAN 1-1985. Rev. 1-1991) shall apply.

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Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁷.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁸.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety or commercial type (optional). The absence of the crown should be indicated.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Size (size code or average weight in grams);
- Number of units (optional);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)7. **CONTAMINANTS**7.1 **Heavy Metals**

Pineapples shall not exceed those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Pineapples shall not exceed those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

⁷ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

⁸ 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.

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8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

**PROPOSED DRAFT CODEX STANDARD FOR GRAPEFRUITS (*CITRUS PARADISI*)
(At Step 8)**

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of grapefruits grown from *Citrus paradisi* Macfad. of the *Rutaceae* family, to be supplied fresh to the consumer after preparation and packaging. Grapefruits for industrial processing are excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1. Minimum Requirements

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free of damage caused by low and/or high temperature or frost;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;

2.1.1 The grapefruits must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at their place of destination.

2.1.2 Maturity Requirements

The minimum juice content is calculated in relation to the total weight of the fruit.

Minimum juice content: 35%

2.1.3 Colouring²

¹ Governments, when indicating the acceptance of the Codex Standard for Grapefruits, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

² Colour refers to the characteristic colour and not to discoloration caused by rust mite, melanose and other blemishes.

The colouring must be typical of the variety. However, fruit of a greenish colour are allowed if they comply with the minimum requirements. Red-pulp varieties may have reddish patches on the rind.

Grapefruits meeting the minimum requirements as regards ripeness may be "degreened", on condition that this treatment does not modify other organoleptic characteristics.

2.2 Classification

Grapefruits are classified into three classes defined below:

2.2.1 "Extra" Class

Grapefruits in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Grapefruits in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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

- slight defect in shape;
- slight defect in colouring;
- slight skin defects inherent in the formation of the fruit;
- slight healed skin defects due to mechanical cause, such as impact of hail, rubbing, damage from handling.
- slight skin discolouration due to rust mite, melanoses, and other blemishes not exceeding more than one-fifth of the surface of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

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

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

- defect in shape;
- defect in colouring;
- defects from healed superficial wounds on the skin;
- rough skin;
- healed skin defects due to mechanical cause, such as impact of hail, rubbing, damage from handling;

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- slight skin discolouration due to rust mite, melanoses, and other blemishes not exceeding more than two-fifths of the surface of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

To be developed

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of grapefruits not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of grapefruits satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Within this tolerance, a maximum of 5 per cent is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

4.2 Size Tolerances

For all classes, 10 percent by number or weight of grapefruits corresponding to the size immediately above or below that indicated on the package.

In the case of bulk consignment, the 10 percent tolerance only applies to fruit with a diameter of not less than 70 mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk), must be uniform and contain only grapefruits of the same variety and/or commercial type, origin, quality, colour and size. The visible part of the contents of the package (or lot for produce presented in bulk), must be representative of the entire contents.

5.2 Packaging

The grapefruits must be packed in such a way to protect the produce properly.

The material used inside the packages must be new³, 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, providing the printing or labelling has been done with non-toxic ink or glue.

Grapefruits shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995).

The grapefruits shall be presented in the following forms:

- a) Aligned in regular layers, according to size ranges, in closed or open packaging. This form of presentation is mandatory for the Extra Class and optional for Classes I and II.
- b) Non-aligned in closed or open packaging according to size ranges. In bulk in one means of transport or one transport compartment, with a maximum difference in size between the fruits of the sum of three consecutive sizes in the size ranges. These types of presentation are only allowed for Classes I and II.
- c) In bulk, by one means of transport or in one transport compartment, without further requirement than that of minimum size. This form of presentation is only allowed for Class II.
- d) In individual packages for direct consumer sale with a maximum weight of 5 kg.
 - 1) When these containers are made up by number of grapefruits, the size scales are mandatory for all classes;
 - 2) When these containers are made up by weight, the size scales are not compulsory but the maximum difference between the grapefruits must not exceed the sum of three consecutive sizes in the size scales.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics needed to ensure suitable handling, shipping and preservation of the grapefruits. The containers must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985. Rev. 1-1991), the following specific provisions apply.

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

6.2 **Non-retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment.⁴

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁵

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety or commercial type (optional). The indication “pink” or “red” where appropriate.

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Class;
- Size (size code or minimum and maximum diameter in mm);
- Net weight (optional).

6.2.5 Official inspection mark (optional)

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Grapefruits shall not exceed those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

⁴ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

⁵ 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.

7.2 Pesticide Residues

The grapefruits shall not exceed those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the product covered by this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

**PROPOSED DRAFT CODEX STANDARD FOR LONGANS
(At Step 8)**

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of longans grown from *Dimocarpus longan* Lour. of the *Sapindaceae* family, to be supplied fresh to the consumer after preparation and packaging. Longans for industrial processing are excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- fresh in appearance;
- 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;
- free from pronounced blemishes;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from damage caused by low and/or high temperature;
- free from abnormal external moisture, excluding top icing and condensation following removal from cold storage;
- free of any foreign smell and/or taste.²

2.1.1 The longans must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

The colour of the longan's flesh and skin may vary according to the variety. The longan's skin may be lighter in colour than normal when treated by sulphur dioxide gas.

2.2 Classification

Longans are classified into three classes defined below:

1 Governments, when indicating the acceptance of the Codex Standard for Longans, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2 This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

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2.2.1 "Extra" Class

Longans in this class must be of superior quality. They must be characteristic of the variety.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Longans in this class must be of good quality. They must be characteristic of the variety.

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

- Slight skin defects such as bruising, scratches or other mechanical damage not exceeding a total area of 0.5 cm².

2.2.3 Class II

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

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

- Skin defects such as bruising, scratches or other mechanical damage not exceeding a total area of 0.5 cm².

3. **PROVISIONS CONCERNING SIZING**

Size is determined by the number of fruits per kilogram or the diameter of the equatorial section of the fruit in accordance with the following table:

Size Code	Number of Fruits per Kilogram	Diameter (mm)
1	< 85	> 28
2	85 – 94	> 27 - 28
3	95 – 104	> 26 - 27
4	105 – 114	> 25 - 26
5	≥ 115	24 - 25

4. **PROVISIONS CONCERNING TOLERANCES**

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

4.1 **Quality Tolerances**

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of longans not satisfying the requirements of the class, but meeting those of Class II or, exceptionally coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of longans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 **Size Tolerances**

For all classes, twenty percent by number or weight of longans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in bunches and ten percent for fruit sold individually.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package must be uniform and contain only longans of the same, origin variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 **Packaging**

Longans must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new³, 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.

Longans shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preservation of the longans. Packages must be free of all foreign matter and smell.

5.3 **Presentation**

The longans must be presented under one of the following forms:

5.3.1 Individually

3 For the purposes of this standard, this includes recycled material of food-grade quality.

In this case, the pedicel must be cut at the first knot and the maximum length of the stalk must not exceed 5 mm beyond the top of the fruit.

5.3.2 In Bunches

In this case, each stem in a bunch should have at least three attached longans. The branch must not exceed 15 cm in length. A maximum of ten percent by number or weight of detached fruit is allowed in each package.

6. **MARKING OR LABELLING**

6.1 **Consumer Packages**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985. Rev. 1-1991) the following specific provisions should apply.

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety.

6.2 **Non-retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁴.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁵

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety (optional).

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Size (size code or minimum and maximum diameter in mm);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional).

4 Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

5 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.

7. CONTAMINANTS**7.1 Heavy Metals**

Longans shall not exceed those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 Pesticide Residues

Longans shall not exceed those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

PROPOSED DRAFT CODEX STANDARD FOR TIQUISQUE (WHITE AND LILAC)¹
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to the tubercles of commercial varieties of white and lilac tiquisques grown from, *Xanthosoma violaceum* Schott (lilac) and *Xanthosoma sagittifolium* (L.) Schott (white) of the *Araceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tiquisques for industrial processing are excluded².

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole, without cuts exposing the flesh;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from any visible foreign matter, except permitted substances used to prolong their shelf life;
- practically free from signs of sprouting;
- practically free from mechanical damage and bruising;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from abnormal external moisture, excluding condensation following removal from cold storage;
- free from any foreign smell and/or taste³;

2.1.1 The tiquisques must have been carefully harvested and have reached an appropriate degree of physiological development in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.2 Classification

Tiquisques are classified into three classes defined below:

2.2.1 “Extra” Class

Tiquisques in this class must be of superior quality. They must be characteristic of the variety.

¹ Commonly known in certain regions by Yautia, Malanga, Cocoyam, Tannia.

² Governments, when indicating the acceptance of the Codex Standard for Tiquisque (White and Lilac), should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

³ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

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They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Tiquisques in this class must be of good quality. They must be characteristic of the variety.

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

- slight defect in shape;
- scarring, provided this does not cover more than 20% of the surface area;
- scraped areas provided these do not exceed 20% of the surface area.

The defects must not, in any case, affect the flesh of the produce.

2.2.3 Class II

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

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

- defect in shape;
- scarring, provided this does not cover more than 30% of the surface area;
- scraped areas provided these do not exceed 30% of the surface area.

The defects must not, in any case, affect the flesh of the produce.

3. **PROVISIONS CONCERNING SIZING**

Size is determined by the weight in accordance with the following table:

Size code	Weight (gramms)
A	150-249
B	250-349
C	350-450

In all three sizes, tiquisques must have a length of between 100 and 300 mm and a diameter at narrowest cross-section of 45 to 70 mm.

4. **PROVISIONS CONCERNING TOLERANCES**

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

4.1 **Quality Tolerances**

4.1.1 “Extra” class

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

4.1.2 Class I

Ten percent by number or weight of tiquisques not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of tiquisques satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of tiquisques corresponding to the size immediately above or below the size indicated on the package.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package must be uniform and contain only tiquisques of the same origin, variety and/or commercial type, quality and size.

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

5.2 **Packaging**

Tiquisques must be packed in such a way as to protect the produce properly.

The materials used inside the packages must be new⁴, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Tiquisques shall be packed in containers in compliance with the Code of Practice for the Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the tiquisques. Packages must be free from all foreign matter or smell.

6. **MARKING AND LABELLING**

⁴ For the purposes of this standard, this includes recycled material of food-grade quality.

6.1 Consumers Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of Produce

If the produce is not visible from outside, each package should be labelled so as to the name of the produce and, may be labelled as to the name of the variety and/or commercial type.

6.2 Non-Retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁵.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁶.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Type (white or lilac);
- Class;
- Size (size code or minimum and maximum weight in grams);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Heavy Metals

Tiquisques shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

7.2 Pesticide Residues

Tiquisques shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

⁵ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

⁶ 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.

APPENDIX V

Draft Codex Standard for Tiquisque (White and Lilac)

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

DRAFT CODEX STANDARD FOR YELLOW PITAHAYAS
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of yellow pitahayas grown from *Selenicereus megalanthus* Haw, of the *Cactaceae* family, to be supplied fresh to consumers, after preparation and packaging. Yellow Pitahayas for industrial processing are excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- firm;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and practically free from visible foreign matter principally in the terminal aperture;
- without thorns;
- free from abnormal external moisture resulting from mishandling in the post-harvest process;
- free from foreign smell and/or taste²;
- with a peduncle or stem between 15 and 25 mm in length;
- practically free from pests affecting the general appearance of the produce;
- practically free from damaged caused by pests.

The minimum flesh content shall be 31%

2.1.1 The yellow pitahayas must have been carefully picked and have reached an appropriate degree of development and ripeness³ in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the yellow pitahayas must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.2 Classification

Yellow pitahayas are classified into the three classes defined below:

2.2.1 “Extra” Class

¹ Governments, when indicating the acceptance of the Codex Standard for Yellow Pitahayas, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

² This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

³ The maturity of the yellow pitahayas can be gauged visually from its external colouring and confirmed by examining flesh content and using the iodine test.

Yellow pitahayas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Yellow pitahayas in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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

- slight defect in shape, such as slight elongation of the apex;
- scarring not exceeding 1 cm² of the total surface area of the fruit;

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

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

The following defects may be allowed provided that the yellow pitahayas retain their essential characteristics as regards the quality, the keeping quality and presentation in the package.

- defect in shape;
- superficial blemishes and/or scarring not covering more than 2 cm² of the total surface area of the fruit;

The defects must not, in any case, affect the pulp of the fruit.

3. **PROVISIONS CONCERNING SIZING**

Size is determined by the weight of the fruit, with a minimum weight of 110g. Yellow pitahayas are classified in accordance with the following table:

Size Code	Unit Weight (in grams)
E	≥ 361
D	360 to 261
C	260 to 201
B	200 to 151
A	150 to 110

4. **PROVISIONS CONCERNING TOLERANCES**

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

4.1 **Quality Tolerances**

4.1.1 “Extra” Class

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

4.1.2 Class I

Ten percent by number or weight of yellow pitahayas not satisfying the requirements of this class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of yellow pitahayas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of yellow pitahayas corresponding to the size immediately below or above that indicated on the package.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of the each package must be uniform and contain only yellow pitahayas of the same origin, variety and/or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 **Packaging**

Yellow pitahayas must be packed in such a way as to protect the produce properly.

The materials used inside the packaging must be new⁴, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided that the printing or labelling has been done with a non-toxic ink or glue.

Yellow pitahayas shall be packed in each container in compliance with the Code of Practices for the Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 **Description of Containers**

The packaging shall meet the quality size, hygiene, ventilation and resistance characteristics needed to ensure suitable handling, shipping and preserving of the yellow pitahayas. Packages must be free from all foreign matter or smell.

6. **MARKING OR LABELLING**

6.1 **Consumer Packages**

⁴ For the purposes of this standard, this includes recycled material of food-grade quality.

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of Produce

If the produce is not visible from outside, each package should be labelled as to the name of produce and, may be labelled as to the name of the variety and/or commercial type.

6.2 **Non-Retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁵.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁶

6.2.2 Nature of Produce

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

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Class;
- Size (size code or minimum and maximum weight in grams);
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Yellow pitahayas shall not exceed those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Yellow pitahayas shall not exceed the maximum residue limits established by Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of

⁵ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

⁶ 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.

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Draft Codex Standard for Yellow Pitahayas

Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

ANNEX
(for information)

Table of yellow pitahayas colouring

The following description relates to the changes in colouring as the fruit matures (see Figure 1):

- COLOUR 0: well-developed fruit with green colour and prominent bristles on the mamillas.
- COLOUR 1: fruit with green colour and a light yellow sheen at the base. The bristles retain their shape.
- COLOUR 2: fruit with green colour and yellow sheen over whole surface.
- COLOUR 3: fruit with greeny-yellow colour. The mamillas begin to swell and separate.
- COLOUR 4: fruit with yellow colour. The mamillas are green-tipped and more separated
- COLOUR 5: fruit with yellow colour. The mamilla tips are slightly green.
- COLOUR 6: fruit totally yellow.

Figure 1. Table of yellow pitahayas colouring and iodine test

Iodine Test

The aim of the test is to confirm the state of maturity of the pitahayas and to identify the presence of starch and/or sugar in the fruit through reaction with the iodine solution. This gives a dark colouring of the surface of the flesh indicating the gradual transformation of starch into sugar. The reaction can be clearly seen in Figure 1. Fruit subjected to the test described in Section 9.2 to check maturity will show the dark colouring indicated in Figure 1.

Flesh Content

The minimum flesh contents for each of the stages identified in the colouring table are as follows:

Minimum Flesh Content

COLOUR	0	1	2	3	4	5	6
%(min)	28	31	33	38	40	44	48

DRAFT REVISED CODEX STANDARD FOR PAPAYA
(At Step 5/8)

1. DEFINITION OF PRODUCE

This standard applies to fruits of commercial varieties of papayas grown from *Carica papaya* L. of the *Caricaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Papayas for industrial processing are excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- fresh in appearance;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from any visible foreign matter;
- practically free from harvesting and handling diseases;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from damage caused by low and/or high temperature;
- free from abnormal external moisture, excluding condensation following removal from cold storage;
- free from foreign smell and/or taste²;
- The peduncle, if present, should not exceed a length of 1 cm.

2.1.1 The papayas must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.2 Classification

Papayas are classified into three classes defined below:

¹ Governments, when indicating the acceptance of the Codex Standard for Papaya, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export

² This provision allows for smell caused by conservation agents used in compliance with corresponding regulations

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Draft Revised Codex Standard for Papaya

2.2.1 "Extra" Class

Papayas in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Papayas in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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

- slight defect in shape;
- slight skin defects (i.e. mechanical bruising, sun spots and/or latex burns).

The total area affected shall not exceed ten percent of the total surface. The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

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

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

- defect in shape, as long as the produce has the characteristics common to papayas;
- skin defects (i.e., mechanical bruising, sun spots and latex burns);
- slight marks caused by pests.

The total area affected should not exceed fifteen percent of the total surface. The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit with a minimum weight of 200 grammes, in accordance with the following table:

Size Code	Weight (g)
A	200 – 300

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B	301 – 400
C	401 – 500
D	501 – 600
E	601 – 700
F	701 – 800
G	801 – 1100
H	1101 – 1500
I	1501 – 2000
J	> 2001

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of papayas not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of papayas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 Size Tolerances

For all classes, ten percent by number or weight of papayas corresponding to the size immediately above or below the size indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only papayas of the same origin, variety and/or commercial type, quality and size. Colour and ripeness should also be uniform for the "Extra" Class. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Papayas must be packed in such a way as to protect the produce properly.

The materials used inside the packages must be new³, 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.

Papayas shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the papayas. Packages (or lot for produce presented in bulk) must be free from all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of Produce

If the produce is not visible from outside, each package should be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

6.2 Non-Retail containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁴.

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety and/or commercial type.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

³ For the purposes of this standard, this includes recycled material of food-grade quality.

⁴ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

⁵ 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.

- Class
- Size (size code or average weight in grammes)
- Number of Units (optional)
- Net Weight (optional)

6.2.5 Official Inspection Mark (optional)

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Papayas shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

Papayas shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

**DRAFT STANDARD FOR GRAPEFRUITS (CITRUS PARADISI)
(At Step 6)**

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
1	109-139
2	100-119
3	93-110
4	88-102
5	86-99
6	84-97
7	81-93
8	77-89
9	73-85
10	70-80

Grapefruits of a diameter below 70 mm are excluded.

For fruit in bulk the maximum size difference between the smallest and the largest fruit in the same package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS
(at Step 5)

1. DEFINITION OF PRODUCE

This standard applies to shoots of the varieties grown from *Asparagus officinalis* L., to be supplied fresh to consumers, after preparation and packaging. Asparagus for industrial processing is excluded.¹

Asparagus shoots are classified into four groups according to colour:

- white asparagus;
- violet asparagus, having tips of a colour between pink and violet or purple and part of the shoot white;
- violet/green asparagus, part of which is of violet and green colouring;
- green asparagus having tips and most of the shoot green.

This standard does not apply to green and violet/green asparagus of less than 3 mm diameter and white and violet asparagus of less than 8 mm diameter, packed in uniform bundles or unit packages.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- fresh in appearance and fresh-smelling;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- free from damage caused by unsuitable washing (the shoots may have been washed but not “soaked”);
- clean, practically free of any visible foreign matter;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- practically unbruised;
- free of abnormal external moisture, i.e., adequately “dried” if they have been washed or cooled with cold water;
- free of any foreign smell and/or taste.

The cut at the base of the shoots must be as clean as possible.

In addition, shoots must be neither hollow, split, peeled nor broken. Small cracks which have appeared after harvesting are, however, allowed, so long as they do not exceed the limits laid down in Section 4.1, Quality Tolerances.

2.1.1 The development and condition of the asparagus must be such as to enable them:

¹ Governments, when indicating the acceptance of the Codex Standard for Asparagus should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.2 Classification

Asparagus is classified into three classes defined below:

2.2.1 "Extra" Class

Shoots in this class must be of superior quality, very well formed and practically straight. Having regard to the normal characteristics of the group to which they belong, their tips must be very compact. For green asparagus grown under conditions which encourage rapid growth the tip shall be compact.

Only a few very slight traces of rust caused by non-pathogenic agents on the shoot, removable by normal peeling by the consumer, are allowed.

For the white asparagus group, the tips and shoots must be white; only a faint pink tint is allowed on the shoots.

Green asparagus must be totally green.

No traces of woodiness are allowed for the shoots in this class

The cut at the base of the shoots must be as square as possible. However, to improve presentation when the asparagus is packed in bundles, those on the outside may be slightly bevelled, so long as the bevelling does not exceed 1 cm.

2.2.2 Class I

Shoots in this class must be of good quality and well formed. They may be slightly curved. Having regard to the normal characteristics of the group to which they belong, their tips must be compact. For green asparagus grown under conditions which encourage rapid growth the tip may be slightly open.

Slight traces of rust caused by non-pathogenic agents removable by normal peeling by the consumer are allowed.

For the white asparagus group, a faint pink tint may appear on the tips and the shoots.

Green asparagus must at least be green for 80 percent of the length.

In the white asparagus group, no woody shoots are allowed. For the other groups, a trace of woodiness on the lower part is permissible, provided this woodiness disappears by normal peeling by the consumer.

The cut at the base of the shoots must be as square as possible.

2.2.3 Class II

This class includes shoots which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above. For green asparagus grown under conditions which encourage rapid growth the tip may be moderately open.

Compared with Class I, shoots may be less well formed, more curved and having regard to the normal characteristics of the group to which they belong, their tips may be slightly open.

Traces of rust caused by non-pathogenic agents, removable by normal peeling by the consumer are allowed.

The tips of white asparagus may have a colouration including a green tint.

The tips of violet asparagus may have a slight green tint.

Green asparagus must at least be green for 60 percent of the length.

Shoots may be slightly woody.

The cut at the base of the shoots may be slightly oblique.

3. PROVISIONS CONCERNING SIZING

Size is determined by the length and diameter of the shoot.

3.1 Sizing by Length

The length of the shoots must be:

- above 17 cm for long asparagus;
- 12 to 17 cm for short asparagus;
- for Class II asparagus arranged, but not bundled in the package:
 - a) white and violet: 12 to 22 cm,
 - b) violet/green and green: 12 to 27 cm.
- under 12 cm for asparagus tips.

The maximum length allowed for white and violet asparagus is 22 cm and for violet/green and green asparagus 27 cm.

The maximum difference in length of shoots packed in firmly bound bundles must not exceed 5 cm.

3.2 Sizing by Diameter

The diameter of the shoots shall be measured at the mid-point of their length.

For green asparagus of uniform thickness (below 8 mm diameter), the diameter may be measured at the cut end.

The minimum diameter and sizing shall be:

Quality Class	Colour Group	Minimum Diameter	Uniformity Provisions	
“Extra”	White and violet	12 mm	12 to 16	16 mm and over with a maximum variation of 8 mm in any single package or bundle

	Violet/green and green	3 mm	Maximum variation of 8 mm in any single package or bundle	
I	White and violet	10 mm	10 to 16	16 mm and over with a maximum variation of 10 mm in any single package or bundle
	Violet/green and green	3 mm	Maximum variation of 8 mm in any single package or bundle	
II	White and violet	8 mm	No provisions as to uniformity prescribed	
	Violet/green and green	3 mm	No provisions as to uniformity prescribed	

4. PROVISIONS CONCERNING TOLERANCES

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

4.1. Quality Tolerances

4.1.1. "Extra" Class

Five percent by number or weight of shoots not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerance of that class, or having slight unscarred cracks appearing after harvesting.

4.1.2. Class I

Ten percent by number or weight of shoots not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class, or having slight unscarred cracks appearing after harvesting.

4.1.3. Class II

Ten percent by number or weight of shoots satisfying neither the requirements of the class nor the minimum requirements, with the exception of shoots affected by rotting or any other deterioration rendering it unfit for consumption.

In addition to the above, 10 percent by number or weight can be allowed for hollow shoots or shoots showing very slight cracks due to washing. In no case can there be more than 15 percent hollow shoots in each package or bundle.

4.2. Size Tolerances

For all classes, ten percent by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 1 cm in length and 2 mm in diameter.

5. PROVISIONS CONCERNING PRESENTATION

5.1. Uniformity

The contents of each package or each bundle in the same package must be uniform and contain only asparagus of the same origin, quality, colour group and size (if sized).

Nevertheless, with respect to colour, shoots of a different colour group may be allowed within the following limits:

- a) white asparagus: 10 percent by number or weight of violet asparagus in Classes Extra and I and 15 percent in Class II.
- b) violet, violet/green and green asparagus: 10 percent by number or weight of asparagus of another colour group.

In the case of Class II a mixture of white and violet asparagus is allowed provided it is appropriately marked.

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

5.2 Packaging

The asparagus must be packed in such a way to protect the produce properly.

The materials used inside the package must be new², 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.

Packages must be free of all foreign matter.

Asparagus shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.3 Presentation

The asparagus may be presented:

- (i) In bundles firmly bound.
Shoots on the outside of each bundle must correspond in appearance and diameter with the average of the whole bundle.
In extra class, asparagus shoots packed in bundles must be of the same length.

Bundles must be arranged evenly in the package, each bundle may be protected by paper.

In any one package, bundles must be of the same weight.

- (ii) Arranged, but not bundled in the package.

6. MARKING AND LABELLING

6.1 Consumers Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985. Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of Produce

² For the purposes of this standard, this includes recycled material of food-grade quality

If the produce is not visible from the outside, the contents of each package should be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Non-retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside or on accompanying documents.³

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁴

6.2.2 Nature of Produce

“Asparagus” followed by the indication “white”, “violet”, violet/green” or “green” if the contents of the package are not visible from the outside and, where appropriate, the indication “short” or “tips” or “mixture white and violet”.

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Class;
- Size expressed:
 - a) for asparagus subject to the uniformity rules as minimum and maximum diameters,
 - b) for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words “and over”.
- for asparagus packed in bundles or unit packages, the number of bundles or the number of unit packages.

6.2.5 Official Inspection Mark (optional).

7. CONTAMINANTS

7.1 Heavy Metals

Asparagus shall not exceed with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 Pesticide Residues

Asparagus shall not exceed with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

³ Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this Section apply.

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.

8. **HYGIENE**

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

PROPOSED DRAFT CODEX STANDARD FOR ORANGES
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of oranges grown from *Citrus sinensis* (L.) Osbeck, of the *Rutaceae* family to be supplied fresh to the consumer, after preparation and packaging. Oranges for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free from any visible foreign matter;
- practically free from bruising, internal shrivelling or extensive healed-over cuts;
- practically free from pests affecting the general appearance of the produce;
- practically free from damage caused by pests;
- free from damage caused by low and/or high temperatures and frost;
- free from abnormal external moisture, excluding condensation following removal from cold storage;
- free from foreign smell and/or taste²;

2.1.1 The oranges must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of criteria proper to the variety, the time of picking and the growing area.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.1.2 The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour (special conditions applicable to each class) at their destination point, account being taken of the time of picking, the growing area and the duration of transport.

2.1.3 The minimum juice content is calculated in relation to the total weight of the fruit - extraction by means of a hand press.

- Thomson Navels and Tarocco: 30%

¹ Governments, when indicating the acceptance of the Codex Standard for Oranges, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

² This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

- Washington Navel: 33%
- Other Varieties: 35%

2.1.4 Colouring

Colouring must be typical of the variety, account being taken of the variety and harvest period³.

2.2 **Classification**

Oranges are classified in three classes defined below:

2.2.1 "Extra" Class

Oranges in this class must be of a superior quality. In shape, external appearance, development and colouring, they must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Oranges in this class must be of good quality. They must be characteristic of the variety and/or commercial type, taking into account the harvesting period and the production zone.

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

- slight defect in shape;
- slight defect in colouring;
- slight skin defects occurring during the formation of the fruit and;
- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

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

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

- defect in shape;
- defect in colouring;
- rough skin;
- skin defects occurring during the formation of the fruit;
- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.
- superficial healed skin alterations, and;
- slight and partial detachment of the pericarp.

³ Oranges grown in the tropics can be of a green colour, provided the fruit meets the maturity requirements of the Standard.

The defects must not, in any case, affect the pulp of the fruit.

[3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the central or median (equatorial) part, in accordance with the following table:

Size Code	Median Diameter Range (mm)
1	87 - 100
2	84 - 96
3	81 - 92
4	77 - 88
5	73 - 84
6	70 - 80
7	67 - 76
8	64 - 73
9	62 - 70
10	60 - 68
11	58 - 66
12	56 - 63
13	53 - 60

Oranges with a minimum dimension of less than 53 mm are excluded.

For fruit arranged in regular layers, the difference between the smallest and the largest fruit in the same package must not exceed the following maxima:

Sizes 1 and 2	11 mm
Sizes 3 to 6	9 mm
Sizes 7 to 13	7 mm

For oranges not arranged in layers, the difference between the smallest and the largest fruit in the same package must not exceed the limits of the appropriate size in the size scale.

For oranges in bulk in a transport vehicle, either all fruit must comply with the minimum size requirements, or the maximum size difference must not exceed the range obtained by grouping three consecutive sizes in the size scale.]

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package, (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 **Quality Tolerances**

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of oranges not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of oranges satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Within this tolerance, a maximum of 5 per cent is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of oranges corresponding to the size immediately above or below the size indicated on the package.

In the case of lots transported in bulk, the 10 percent tolerance only applies to fruit whose diameter is not less than 50mm.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only oranges of the same origin, variety and/or commercial type, quality and size and appreciably of the same degree of ripeness and development. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

In addition, uniformity of colouring is required for Extra Class.

5.2 **Packaging**

Oranges must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new⁴, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Oranges shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995).

The oranges may be presented:

⁴ For the purposes of this standard, this includes recycled material of food-grade quality.

- a) Arranged in regular layers in the package. This form of presentation is mandatory for "Extra" Class and optional for Classes I and II;
- b) Non-arranged in packages, in accordance with the size scales or in bulk with a maximum difference between fruit amounting to the sum of three consecutive sizes in the size scales. These type of presentation is only allowed for Class I and II;
- d) In individual packages for direct consumer sale of a weight less than 5 kg, either made up by number or by weight of fruit;
 - i) When these containers are made up of a number of fruit, the size scales are mandatory for all classes.
 - ii) When these containers are made up by the weight of the fruit, the size scales are not compulsory with a maximum difference between fruit not exceeding the range obtained by grouping three consecutive sizes in the size scales.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the oranges. Packages (or lot if the produce presented in bulk) must be free from all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985. Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of the Produce

If the produce is not visible from the outside, each package (or lot for produce presented in bulk) should be labelled as to the name of the fruit and may be labelled as to the name of the variety and/or commercial type.

6.2 Non-Retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment.⁵

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁶

⁵ Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this Section apply.

⁶ 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.

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of variety and/or commercial type (optional).

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Class;
- Size code for fruit presented in accordance with the size scale or the upper and the lower limiting size code in the case of three consecutive sizes of the size scale
- Size code and number of fruit, in the case of fruit arranged in layers in the package
- If appropriate, a statement indicating the use of preservatives;
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional).

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Oranges shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

7.2 **Pesticide Residues**

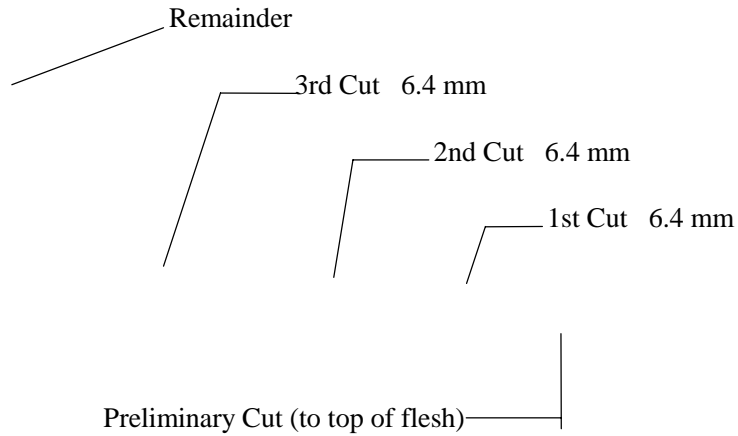
Oranges shall not exceed the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

GUIDE FOR USE IN SCORING FREEZING INJURY
(Proposed by the United States)



Preliminary Cut:

Removal of the rind under the button end down to the flesh

1st Cut: 6.4 mm (1/4 inch cut)

Any amount of dryness or mushy condition permitted in this area, or equivalent by volume in other parts of the fruit. ALL GRADES.

2nd Cut: 6.4 mm (1/4 inch cut)

If first cut (or equivalent) totally affected, any amount of dryness or mushy condition in second cut considered DAMAGE. Score against Extra Class and Class I. Permit any amount in first cut and second cut in Class II.

3rd Cut: 6.4 (1/4 inch cut)

If first and second cuts (or equivalent) totally affected, any amount in this area is considered scorable against Class II.

PROPOSED DRAFT CODEX STANDARD FOR CAPE GOOSEBERRY¹
(At Step 5 of the Procedure)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of cape gooseberries grown from *Physalis peruviana* (L.) of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Cape gooseberries for commercial processing are excluded².

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum requirements

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

- be whole, with or without calyx
- be firm;
- be fresh in appearance;
- be sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- have a smooth and shiny skin;
- be free from abnormal external moisture excluding condensation following removal from cold storage;
- be free from foreign smell and/or taste³;
- be clean, practicable free from any visible foreign matter on the product or in the packaging;
- be practically free from pests affecting the general appearance of the produce;
- be practically free from damage caused by pests.
- be to have a peduncle no longer than 25 mm.

2.1.1 The cape gooseberries must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the cape gooseberries must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

2.1.3 Maturity Requirements

The maturity of the cape gooseberry can be visually assessed from its external colouring, which changes from green to orange as the fruit ripens. Its condition can be confirmed by determining total soluble solids.

A change in colouring of the calyx is not indicative of ripening of the fruit.

The total soluble solids content should be at least 14.1°Brix.

¹ Commonly known in certain regions by physalis, capuli, etc.

² Governments, when indicating the acceptance of the Codex Standard for Cape gooseberry, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

³ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations

2.2 Classification

Cape gooseberries are classified into three classes defined below, regardless of size and colour:

2.2.1 "Extra" Class

Cape gooseberries of this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Cape gooseberries in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

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

The following defects may be allowed, provided the cape gooseberries retain their essential characteristics as regards the quality, the keeping quality, the general appearance and presentation in the package:

- cracked skin (superficial breakage of the epidermis) not covering more than 5% of the total surface area of the fruit;

The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of each fruit, in accordance with the following table:

The minimum diameter for cape gooseberry is 15 mm

Size Code	Diameter (mm)
A	15.1 – 18.0
B	18.1 – 20.0
C	20.1 – 22.0
D	≥22.1

4. PROVISIONS CONCERNING TOLERANCES

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

4.1 **Quality Tolerances**

4.1.1 "Extra" Class

Five percent by number or weight of cape gooseberries with or without calyx not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of cape gooseberries with or without calyx not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of cape gooseberries with or without calyx satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by severe bruising, rotting or any other deterioration rendering it unfit for consumption. Up to a maximum of 20% by number or weight of fruit with cracked skin covering an area greater than 5% is accepted in this class.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of cape gooseberries corresponding to the size immediately above or below the size indicated on the package.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package must be uniform and contain only cape gooseberries of the same origin, variety, quality, colouring and size and type of presentation (with or without calyx). The visible part of the contents must be representative of the entire contents.

5.2 **Packaging**

Cape gooseberries must be packed in such a way as to protect the produce properly.

The materials used inside the packages must be new⁴, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Cape gooseberries shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the cape gooseberries. Packages must be free from all foreign matter and smell.

⁴ For the purposes of this standard, this includes recycled material of food-grade quality.

6. MARKING OR LABELLING

6.1 Consumer Packages

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions should apply:

6.1.1 Nature of Produce

If the produce is not visible from outside, each package should be labelled as to the name of the food and may be labelled as to the name of the variety and/or commercial type.

6.2 Non-retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment⁵.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁶.

6.2.2. Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety (optional).

6.2.3 Origin of Produce

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

6.2.4 Commercial Description

- Class
- Size (size code or diameter range)
- Number of units (optional)
- Net Weight (optional)

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Heavy Metals

Cape gooseberries shall not exceed those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

⁵ Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

⁶ 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.

7.2 Pesticide Residues

Cape gooseberries shall not exceed those maximum residue limits established by Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

ANNEX
(for information)

Table of Cape gooseberry Colouring

The following description associates change in colouring with stage of maturity (see Fig.1).

- COLOUR 0:** physiologically developed fruit dark green in colour
- COLOUR 1:** fruit slightly lighter green in colour
- COLOUR 2:** fruit retains green colouring near the calyx and orange tones appear towards the centre
- COLOUR 3:** fruit light orange in colour with greenish sheen near the calyx
- COLOUR 4:** fruit light orange in colour
- COLOUR 5:** fruit orange in colour
- COLOUR 6:** fruit deep orange in colour

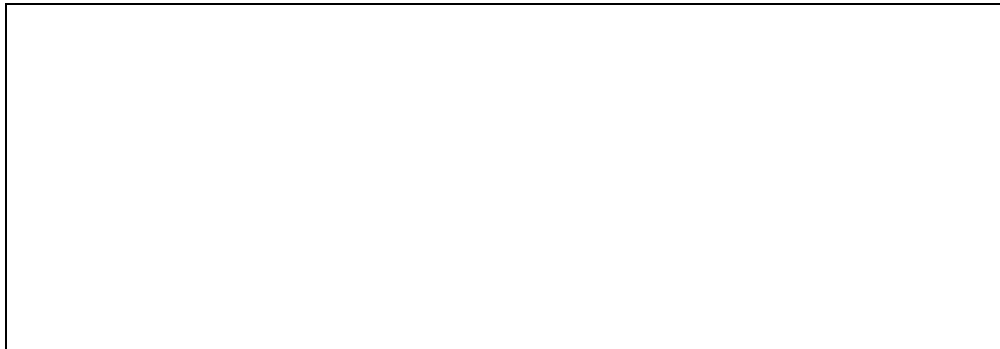


Figure 1. Table of cape gooseberry colouring

Change in colouring of the calyx is not indicative of state of maturity of the fruit.

Total soluble solids

The following minimum values of total soluble solids, calculated by refractometer, represent each of the stages identified in the table of colouring.

Table 2
Minimum content of total soluble solids corresponding to the table of colouring, expressed in degrees Brix (°Brix)

Colour	0	1	2	3	4	5	6
°Brix	9.4	11.4	13.2	14.1	14.5	14.8	15.1

**PRIORITY LIST FOR STANDARDIZATION OF
FRESH FRUITS AND VEGETABLES**

FRUITS	VEGETABLES
Passion Fruit	Chili Peppers
Apples ¹	Yams
Pears	Tomato ²
Kiwi	Onion
Strawberry	Garlic
Table Grapes ³	Peppers
Rambutan (<i>Nephelium lappaceum</i> L.)	Chanterelle

¹ Draft assigned to Uruguay
² Draft assigned to Mexico
³ Draft assigned to Chile and India