

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda item 5

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

19th Session

Ixtapa Zihuatanejo, Guerrero, Mexico, 5–9 October 2015

PROPOSED DRAFT CODEX STANDARD FOR KIWIFRUIT

COMMENTS SUBMITTED BY ARGENTINA, INDONESIA, NIGERIA AND AFRICAN UNION.

ARGENTINA

GENERAL COMMENTS:

The standard should be reduced to kiwifruit (*Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson and hybrids) and completely exclude the variety *Actinidia arguta*, as it is a totally different fruit due to its size, characteristics of the epicarp, conditions of conservation, etc. We recommend a particular standard for that species.

SPECIFIC COMMENTS:

• Definition of produce

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

Rational: Leaving the second proposal between square brackets is considered appropriate, since the most important varieties of kiwifruit being cultivated correspond with these species and their hybrids.

2. Provisions concerning quality

• 2.1 Minimum requirements:

Last bullet. "**double/multiple fruit being excluded** ~~[misshapen fruit is not allowed; regular shaped double fruit is allowed]~~"

Rational: The first expression between square brackets should be taken into account. Double fruits or multiple or fasciated fruits are deformed. If they are allowed in the Minimum Requirements, then they are accepted and therefore could be marketed without restrictions. Tolerances should be established for this type of deformity.

• 2.2 Maturity requirements

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

Rational: The expression "and/or packing" should be deleted from the first sentence, since the maturity parameters considered evolve and, therefore, undergo changes from harvest to packing. Argentina agrees on the expression "normally" and its significance.

• 2.3.3 Class II

Bullet 1: "Defects in shape including flattened ~~[double/multiple]~~ fruit."

Rational: The expression "double/multiple" between square brackets should be deleted.

"Skin defects provided that the total area affected does not exceed 2 cm²." ~~[(1.25 cm² for fruit of *A. arguta*)]~~

• 3. Provisions concerning sizing

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

-The second expression between square brackets should be taken into account, we proposed to delete the square brackets and maintain the phrase.

- **In bullet 1:** "10 g for fruit [~~weighing between 40 g and~~]/**of weight up to 85 g.**"

Rational: The first expression between square brackets should not be taken into account.

INDONESIA

2.1. Minimum Requirement

Indonesia would like to propose changes the minimum degree of ripeness/ sweetness (⁰Brix) of kiwifruit when entering the distribution chain from 9.5⁰ Brix into 12⁰ Brix.

.....which should lead to a minimum of ~~9.5⁰~~ 12⁰ Brix

Rationale: Minimum degree of ripeness/ sweetness (⁰ Brix) of kiwifruit of 9.5⁰ Brix when entering the distribution chain is too low. Survey in Indonesia shows that degree of ripeness/sweetness of kiwifruit at that stage is more than 12⁰ Brix (see Attachment 1 of this CRD).

2.3.2 Class I

Indonesia would like to propose to replace the number of total area affected from 1 cm² into 0.5 cm² and [(0.75 cm² into 0.4 cm² for fruit of *A arguta*)] in one of slight defects requirements. Hence, the sentence become:

- slight skin defects, provided the total area affected does not exceed ~~1 cm²~~ 0.5 cm² [(~~0.75 cm²~~ 0.4 cm² for fruit of *A arguta*)];

2.3.3 Class II

Indonesia would like to propose to replace the number of total area affected from 2 cm² into 01 cm² and [(1.25 cm² into 0.7 cm² for fruit of *A arguta*)] in one of slight defects requirements. So the sentence become:

- skin defects provided the total area affected does not exceed ~~2 cm²~~ 1 cm² [(~~1.25 cm²~~ 0.7 cm² for fruit of *A arguta*)];

Rationale:

Skin defect area of 1 cm² is considered too large that potentially causing damage due to microorganisms that will easily spread to the entire surface of the fruit.

4. Quality Tolerances

Indonesia would like to propose to replace the word 'decay' to 'bruising' in Section 4.1.3 Class II, so the sentence become:

Ten percent by number or weight of kiwifruit satisfying Neither the requirements of the class nor the minimum requirements, with the exception of produce affected by ~~decay~~ bruising should not be more than 2%

Rationale:

1. Consumers Preferences
2. Decay is not acceptable because it is unfit for human consumption.

6. Marking or Labelling

Indonesia proposes to add a new sub section under the section 6.2 Non Retail Containers as sub section 6.2.6 Sanitary and Phytosanitary Treatments. The complete proposed sub section will be:

6.2.6 " Sanitary and Phytosanitary Treatment"

Any measures or treatments applied in the steps along the supply chain from on-farm to distribution such as the use of pesticides and agrochemicals, disinfectants, fumigants and irradiation for on-farm, post harvest, primary processing and distribution must be informed in the Label.

Rationale:

Refers to the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) specific provision to the labelling may be applied. And therefore, requesting information on treatments related to food safety and quality assurance is necessary for consumer and food safety control agency. This necessary information is to ensure that the treatments do not damage the quality and safety of the product due to changes in organoleptic characteristics or intrinsic properties and make it unsafe for consumption.

NIGERIA

Issue: The CCFFV will discuss the Proposed Draft Standard for Kiwi fruit at Step 4.

2.1 Minimum requirements

- ~~adequately firm~~ **Firm**; not soft, shrivelled, or water-soaked;
- well formed; ~~[double/multiple fruit being excluded]/[misshapen fruit is not allowed; regular shaped double fruit is allowed].~~

Nigeria proposes the removal of the word 'adequately' because it is subjective and hence may mislead the standards enforcer.

2.2 MATURITY REQUIREMENTS

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

Optimum maturity at harvest may vary by growing region, variety and length of distribution chain. Nigeria recommends that the proposed minimum Brix levels at harvest (6.2°) and 9.6° Brix when entering the distribution chain are too restrictive and should not be included in the standard. We do not support the specification of a Brix value or average dry matter content for Kiwifruit.

2.3. CLASSIFICATION

2.3.1 “Extra” class

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

Nigeria recommends deletion of the sentence above from “Extra” class classification.

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

Nigeria proposes that the sentence above be deleted from Class I classification.

3. PROVISIONS CONCERNING SIZING

Issue & Rationale: “Size is determined by the weight of the fruit.”

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

The Codex standard should reflect global practices and must not impose additional burdens/costs on member countries to comply with its provisions. Classification of kiwi fruits (Extra Class, Class I and Class II) should be determined using quality parameters instead of weight or size.

The tolerances are too small compared with weight ranges eg. between 40g and 85g, there is only 10 g tolerance between fruit in the same package.

Nigeria proposes that class be determined by quality of produce not weight.

Nigeria also proposes adjustment of the tolerances to match the weight ranges

4.1 QUALITY TOLERANCES

Issue & Rationale:

4.1.1 “Extra” Class Five percent, by number or weight, of kiwi fruit 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 kiwi fruit not satisfying the requirements of the class, but meeting those of class I ~~or, exceptionally, coming within the tolerances of that class~~

4.1.3 Class II ~~Ten percent by number or weight of Kiwifruit satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce~~ Produce affected by decay should not be more than 2%.

Nigeria proposes changing the statements as highlighted above. For Class II, all the Kiwifruit in the class should satisfy the minimum requirements thus the only tolerance is 2% for decay.

AFRICAN UNION

2.1 Minimum requirements

- ~~adequately firm~~ **Firm**; not soft, shrivelled, or water-soaked;
- well formed; [~~double/multiple fruit being excluded~~]/[misshapen fruit is not allowed; regular shaped double fruit is allowed].

A.U Position: A.U proposes the removal of the word 'adequately' because it is subjective and hence may mislead the standards enforcer.

2.2 MATURITY REQUIREMENTS

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

A.U. Position Optimum maturity at harvest may vary by growing region, variety and length of distribution chain. The A.U recommends that the proposed minimum Brix levels at harvest (6.2°) and 9.6° Brix when entering the distribution chain are too restrictive and should not be included in the standard. We do not support the specification of a Brix value or average dry matter content for Kiwifruit.

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A.U. Position The A.U. suggests that the sentence above be deleted from “Extra” class classification.

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The Codex standard should reflect global practices and must not impose additional burdens/costs on member countries to comply with its provisions. Classification of kiwi fruits (Extra Class, Class I and Class II) should be determined using quality parameters instead of weight or size.

The tolerances are too small compared with weight ranges eg. between 40g and 85g, there is only 10 g tolerance between fruit in the same package.

A.U Position: A.U. proposes that class be determined by quality of produce not weight.

A.U also proposes adjustment of the tolerances to match the weight ranges

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A.U Position: A.U proposes changing the statements as highlighted above. For Class II, all the Kiwifruit in the class should satisfy the minimum requirements thus the only tolerance is 2% for decay.