

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 9

CRD8

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

20th Session

Kampala, Uganda, 2 – 6 October, 2017

COMMENTS ON PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (OUTSTANDING ISSUES)

(Comments submitted by Chile, European Union, African Union)

Chile

I. Antecedente

Se observan las disposiciones que se encuentran pendientes, las cuales son cuatro:

Cuadro 1. Sección 3.1 –Requisitos mínimos

| El texto objeto de examen está subrayado o tachado | Opciones | Se apoya |
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| <ul style="list-style-type: none"> • estar prácticamente exentos de plagas¹ ; • < estar prácticamente exentos de daños causados por plagas¹ > {o} • < estar exentos de daños causados por plagas que afectan a la pulpa¹ > <p>¹ Las disposiciones relativas a las plagas se entenderán sin perjuicio de las normas en materia de protección fitosanitaria aplicadas por los gobiernos de conformidad con la Convención Internacional de Protección Fitosanitaria (CIPF)</p> | <p>Opción 1: Agregar la nota subrayada relativa a las disposiciones sobre las plagas.</p> <p>Opción 2: Omitir el texto entre corchetes y mantener el texto original.</p> | <p>Opción 1, ya que circunscribe la disposición al ámbito de calidad, que es lo que compete a este Comité, y a su vez hace la referencia a la CIPF para remitirse a los aspectos fitosanitarios. Esto último es importante de destacar, ya que suele ser un punto de confusión para los usuarios de las recomendaciones, cuando no se conoce a fondo los ámbitos de los distintos foros.</p> |

Cuadro 2. Sección 4 – Disposiciones relativas a la clasificación por calibres

| El texto objeto de examen está subrayado o tachado | Opciones | Se apoya |
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| <p>{En los casos en que se determine el tamaño mínimo, podrían no ser aplicables a los productos en miniatura los requisitos de tamaño. En caso de que se introduzca la exención respecto a los productos en miniatura, se debería comprobar si ya están lo suficientemente elaboradas en la norma otras disposiciones sobre la madurez y/o la maduración o si deberían introducirse para garantizar la elaboración adecuada de productos en miniatura.}</p> <p>< Los requisitos de tamaño no se aplicarán a los productos en miniatura. [Por “productos en miniatura” se entienden los</p> | <p>Opción 1: Mantener el texto subrayado</p> <p>Opción 2: Excluir los productos en miniatura de la norma.</p> | <p>Opción 1, ya que el texto subrayado, entrega orientación respecto a lo que se debe considerar al momento de presentar una petición para incluir productos miniaturas en una norma CCFFV.</p> |

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| <p>productos obtenidos de una variedad o cultivar de hortalizas, por medio del fitomejoramiento y/o de técnicas de cultivo especiales. <u>Si bien estos productos tienen un tamaño menor respecto al requisito de tamaño mínimo de la norma aplicable, deberán cumplir todos los demás requisitos de la misma.] ></u></p> | | |
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Cuadro 3. Sección 5 – Disposiciones relativas a las tolerancias

| El texto objeto de examen está subrayado o tachado | Opciones | Se apoya |
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| <p>5.1.1. Categoría “Extra” Se incluye en la misma, un [1] % de tolerancia para la pudrición, la podredumbre suave y/o la descomposición interna.</p> <p>5.1.2. Categoría I Se incluye en la misma, un [1] % de tolerancia para la pudrición, la podredumbre suave y/o la descomposición interna.</p> <p>5.1.3. Categoría II Se incluye en la misma, un 2 % de tolerancia para la pudrición, la podredumbre suave y/o la descomposición interna.</p> | <p>Opción 1: Permitir la pudrición, la podredumbre suave y/o la descomposición interna en todas las categorías, facilitando así la aplicación de la norma internacional</p> <p>Opción 2: Establecer una progresión de límites de tolerancia en lo referente a la podredumbre blanda, la pudrición y la descomposición interna en varios puntos dentro del canal de distribución.</p> <p>Opción 3: Mantener la exclusión de la tolerancia relativa a la pudrición, a la podredumbre blanda y a la descomposición interna en la categoría Extra.</p> <p>Opción 4: Eliminar la categoría Extra de todas las normas del CCFV.</p> | <p>Opción 1, considerando la naturaleza perecedera, los tiempos de almacenamiento y transporte de los productos hasta sus puntos de destino.</p> <p>Además se apoya lo sugerido por el Gte respecto a la inclusión de la propuesta Opción 3, del siguiente texto: “{Podrán establecerse tolerancias de pudrición en función de las características o la naturaleza del producto.}”</p> |

Cuadro 4. Sección 7.2 – Envases no destinados a la venta al por menor

| El texto objeto de examen está subrayado o tachado | Opciones | Se apoya |
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| <p>Cada envase deberá llevar las siguientes indicaciones en letras agrupadas en el mismo lado, marcadas de forma legible e indeleble, y visibles desde el exterior, {o bien en los documentos que acompañan el envío}.</p> | <p>Opción 1: Mantener el texto vigente.</p> <p>Opción 2: Mantener la primera parte de la frase; sustituir “o bien” y aceptar el texto entre corchetes.</p> <p>Opción 3: Suprimir el texto entre corchetes e introducir el segundo párrafo entre corchetes siempre que se permita la presentación de un producto —una vez clasificado— no envasado sino a granel en un vehículo de transporte. Este segundo párrafo se ha redactado para los contenedores transportados por mar, aire y</p> | <p>Opción 3: se considera que el texto vigente cubre las prácticas actuales para estos envases.</p> |

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| | ferrocarril que contienen productos a granel. | |
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European Union

*Mixed Competence**Member States Vote*

| Paragraph and section number | Original text (as proposed in the Appendix of CX/FFV 17/20/10 July 2017) | Proposed text | Reason for the change/inclusion |
|------------------------------|--|--|--|
| 1. Scope | This Standard applies to <part of the produce being standardized of> commercial varieties (cultivars) of {name(s) of produce} grown from {Latin botanical reference}1 from the {Latin botanical reference}1 family to be supplied fresh to the consumer <{Name of produce} for industrial processing is/are excluded.> | This Standard applies to <part of the produce being standardized of> commercial varieties (cultivars) of {name(s) of produce} grown from {Latin botanical reference}1 from the {Latin botanical reference}1 family to be supplied fresh to the consumer <{Name of produce} for industrial processing is/are excluded.> | The concept of commercial varieties is unclear and not necessary, it could create confusion with "commercial type" which is used in the standard layout. |
| 3.1 | Minimum requirements | Minimum requirements | Typing error |
| 3.1 Minimum requirement | <practically free of damage caused by pests {For fresh fruits and vegetables with edible skin ² > {or}; ² The provision for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC) | <practically free of damage caused by pests {For fresh fruits and vegetables with edible skin²} {for}; ² The provision for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC) | This requirement should remain as optional for all fruits, it is not always obvious to determine if the skin is edible or not: e.g. kiwifruit. |
| 3.1 Minimum requirement | <free of damage caused by pests affecting the flesh {for fresh fruits and vegetables with inedible skins or skins that are peeled off prior to consumption ² >; ² The provision for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC) | <free of damage caused by pests affecting the flesh {for fresh fruits and vegetables with inedible skins or skins that are peeled off prior to consumption²} ; ² The provision for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC) | Fruit and vegetables with edible skin should also be free of damage caused by pests affecting the flesh; |
| 5.1 Quality tolerance | {The tolerances for decay may be established depending on the characteristics / nature of produce}. | {The tolerances for decay in Class I and in Class II may be established depending on the characteristics / nature of produce}. | There is a consensus to have tolerance for decay in Class I and II but not in "Extra" Class. |

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| <p>5.1.1 "Extra Class"</p> | <p>Five percent 5.0%, by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class I. Included therein, is one percent tolerance for decay, soft rot and/or internal breakdown. {Add possible tolerances for individual defects, depending on the nature of the produce}</p> | <p>Five percent 5.0%, by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class I. Included therein, is one percent tolerance for decay, soft rot and/or internal breakdown. {Add possible tolerances for individual defects, depending on the nature of the produce}</p> | <p>See justification below</p> |
| <p>"The scope of the standard (section 1) takes into account that fruit and vegetables are perishable produce and that – depending on the conditions and time between packer/dispatcher and final seller (e.g. retailer) – there is a certain risk that the produce may deteriorate: "However, if applied at stages following packaging, products may show in relation to the requirements of the standard a slight lack of freshness and turgidity and for produce graded in classes other than the "Extra Class", a slight deterioration due to their development and their tendency to perish." Even in this scope, Extra Class produce have a special position / quality. In the next paragraph it is clearly specified that the holder/seller is responsible for observing the conformity of the produce with the respective standard. Thus, the producing/exporting countries must not be concerned about a zero-tolerance for decay on subsequent marketing stages. It will always be the holder/seller in the country of destination who must take care that provisions for the respective class are met; eventually he/she must re-grade the produce to guarantee that the consumer finally receives a produce in conformity with the indicated Extra Class without any decay.</p> | | | |
| <p>OPTION 2</p> | <p>"Detailed table for tolerances"</p> | <p><u>Detailed</u> table for tolerances"</p> | <p>No detailed table: If we allow for example 3% shriveled fruits in Extra Class, and we have a lot with 4% shriveled fruits, this is within the 5% tolerance, but more than 3%. This lot should then be rejected even though we are within the 5%. So the details make the standard stricter.</p> |

| OPTION 2 – Classification/Tolerances | Quality Tolerances | Extra Class | Class I | Class II | Quality Tolerances | Extra Class | Class I | Class II | There is no tolerance for decay in "Extra" Class, see justification above |
|--------------------------------------|---|-------------|---------|----------|---|-------------|---------|----------|---|
| | ... | ... | ... | ... | ... | ... | ... | ... | |
| | Decay, soft rot, internal breakdown | 1 | 1 | 2 | Decay, soft rot, internal breakdown | <u>±0</u> | 1 | 2 | |
| 6.1 Uniformity | <However, a mixture of {name of produce} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality and, for each <species> <variety> <commercial type> <colour> concerned, in origin.> {It is recommended, not to require uniformity in size for this type of mixtures.} | | | | <However, a mixture of {name of produce} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality <u><, size></u> and, for each <species> <variety> <commercial type> <colour> concerned, in origin.> {It is recommended, not to require uniformity in size for this type of mixtures.} | | | | To be coherent with the sentence "{It is recommended, not to require uniformity in size for this type of mixtures.}" |
| 6.2 Packaging | <Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.> | | | | <u><Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.></u> | | | | The requirement regarding stickers should be required for all F&V, in line with UNECE standards]. |
| 6.2 Packaging | 6.2.1 Description of Containers The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the {name of produce}. Packages < (or lots for produce presented in bulk)> must be free of all foreign matter and smell. | | | | 6.2.1 Description of Containers The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the {name of produce}. Packages < (or lots for produce presented in bulk)> must be free of all foreign matter and smell. | | | | This title is not necessary and creates confusion as the code of practice CAC/RCP 44-1995 includes also requirement for containers. |
| 7.1.1 Nature of Produce | Each shall be labelled as to the name of the produce and may be labelled <as to <name of the variety> <and/or commercial type>. | | | | Each <u>package</u> shall be labelled as to the name of the produce <u>if the produce is not visible from the outside</u> , <and may be labelled as to <name of the variety> <and/or commercial type>. | | | | The option to require the name of the variety /commercial type should exist. |
| 7.1.1 | Nature of Produce | | | | Name Nature of Produce | | | | As suggested by CCFL43 |
| 7.2.2 | Nature of Produce | | | | Name Nature of Produce | | | | As suggested by CCFL43 |

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| New section at the end of the Codex Standard | | <p>< NOTE: The UNECE has published the Standard FFV-xx {identification number of the standard} concerning the marketing and commercial quality control of {name of the produce}. This Standard is available at: <a ><="" a="" agriculture="" brochures="" fruit-vegetables="" href="https://www.unece.org/...{link to the UNECE standard}></p> <p>< The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: </p> | It is relevant information for producers and traders. Necessity of transparency. This will avoid unnecessary barrier to trade. |
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African Union

Issue: Section 5.2, “Size Tolerances”

“For all Classes if sized, Ten percent by number or weight of {name of produce} not satisfying the requirements as regards to sizing”.

Position: AU proposes to amend section 5.2 to read as follows:

“For {name of produce} if sized by number or weight, the percentage not satisfying the requirements as regards to sizing shall not exceed 5% for Extra Class, 10% for Class I and 15% for Class II”.

Rationale: This is to harmonize with Section 5.1.1 and Section 5.2 of the proposed Layout which states that the Total Tolerance for Extra Class is 5% and Total Tolerances for Classes I and II is 10%. However, we propose increasing the Tolerance for Class II to 15% as individual tolerances such as Decay, Soft Rot and internal breakdown are higher for Class II than for Class I. Thus it is expected that the Total Tolerance for Class II will exceed that of Class I.

Issue: Section 4, “(F) <There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

<To ensure uniformity in size, the range in size between produce in the same package shall not exceed >

- (a) For fruit sized by diameter: x mm.
- (b) For fruit sized by weight: x grams.
- (c) For fruit sized by count: the difference in size should be consistent with the difference indicated in point (a).
- (d) In case size codes are applied, the codes and ranges in the following table have to be respected

Position: AU proposes to delete the requirement (from (a) to (d)) since these requirements could lead to very wide size ranges.

Rationale: As an example, in the proposed draft standard for aubergines, some of the size ranges have as many as five different required packages if they are to satisfy the uniformity in size specifications. For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed 10 g for aubergines between 20-50 g. To satisfy this uniformity requirement, a packer must have at least five packages with size ranges 20-29 g, 30-39 g, 40-49 g, 25-34 g and 35-44 g. This requirement will place additional burden on packers.

Issue: Section 5.2, “Option 2, Classification/Tolerances, Additional Tolerances (b) For Extra Class, size Tolerances for “off size” is 10%, however, the total tolerances allowed for Extra Class is 5%. Therefore there is a need to reduce the tolerances for “off size” from 10% to 5%”.

Position: AU proposes to reduce the tolerances for “off size” from 10% to 5% in the table.

Rationale: The Total Tolerance for Extra Class is 5%, therefore, the off size Tolerance should be ≤ 5 , it cannot be >5 .