

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
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APPENDIX III

## PROPOSED DRAFT STANDARD FOR AUBERGINES (At Step 5/8)

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

Ixtapa Zihuatanejo, Guerrero, Mexico,  
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**APPENDIX III****PROPOSED DRAFT STANDARD FOR AUBERGINES****(At Step 5/8)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of aubergines or eggplant grown from *Solanum melongena* L. of the *Solanaceae* family to be supplied fresh to the consumer after preparation and packaging. Aubergines for industrial processing are excluded.

According to their shape a distinction is made between:

- elongated;
- globus/round; and
- oval aubergines.

**2. PROVISIONS CONCERNING QUALITY****2.1 Minimum Requirements**

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

- intact;
- provided with calyx and peduncle which may be slightly damaged;
- firm;
- 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 of bruising or extensive healed over-cuts;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- free of damage caused by low temperature or high temperature.

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

- to withstand transportation and handling; and
- to arrive in satisfactory condition at the place of destination.

**2.1.2 Maturity Requirements**

The aubergines must be sufficiently developed without the flesh being fibrous or woody and without hard seeds.

**2.2 CLASSIFICATION**

Aubergines are classified into three classes defined below:

**2.2.1 "Extra" Class**

Aubergines in this class must be of superior quality. They must be firm and must be characteristic of the variety and /or commercial type. Stalk must be intact and flesh must be perfectly sound.

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

### 2.2.2 Class I

Aubergines 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:

- a slight defect in shape and development;
- slight discoloration depending upon the variety;
- slight superficial defects, slight bruising and/or slight healed cracks provided they do not affect the flesh of the fruit.

### 2.2.3 Class II

This class includes aubergines which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above. The following defects however may be allowed, provided the aubergine retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and development;
- discoloration depending upon variety;
- slight bruising and/or slight healed cracks or sun-scorched;
- slight dry skin defect provided they do not affect the flesh of the fruit.

## 3. PROVISIONS CONCERNING SIZING

Aubergines may be sized by diameter, count, length or weight or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labeled with the size and method used.

The following methods are guides and may be used on an optional basis:

Size of the aubergines is determined either based on the maximum diameter of the equatorial (in mm); section on the longitudinal axis or by weight (in g).

a) For sizing by diameter the difference between the smallest and largest aubergine in the same package must not exceed:

- 20 mm for elongated aubergines;
- 25 mm for globus/round and oval aubergines.

Aubergines of 30 mm in diameter or smaller are not covered by this uniformity rules.

b) 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;
- 20 g for aubergines between 50-100 g;
- 75 g for aubergines between 100-300 g;
- 100 g for aubergines between 300-500 g;
- 250 g for aubergines above 500 g.

Uniformity in size is compulsory for Extra Class.

## 4. PROVISIONS CONCERNING TOLERANCES

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

### 4.1 QUALITY TOLERANCES

#### 4.1.1 "Extra" Class

Five per cent by number or weight, of aubergines not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

#### 4.1.2 Class I

Ten per cent by number or weight, of aubergines not satisfying the requirements of the Class I but meeting those of Class II is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

#### 4.1.3 Class II

Ten per cent by number or weight, of aubergines neither satisfying the requirements of the Class II nor the minimum requirement is allowed. Included therein, is 2% tolerance for decay, soft rot and/or internal breakdown.

#### 4.2 SIZE TOLERANCES

For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed.

### 5. PROVISIONS CONCERNING PRESENTATION

#### 5.1 UNIFORMITY

The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

However, a mixture of aubergines of distinctly different commercial types may be packed together in a package, provided they are uniform in quality and for each commercial type concerned, in origin.

#### 5.2 PACKAGING

Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of food grade 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 labeling has been done with non-toxic ink or glue.

Aubergines 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 aubergines. Packages must be free of all foreign matter and smell.

### 6. PROVISIONS CONCERNING MARKING OR LABELLING

#### 6.1 CONSUMER PACKAGES

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

##### 6.1.1 Nature of Produce

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

##### 6.1.2 Origin of Produce

Country of origin<sup>1</sup> and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

#### 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.

##### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>2</sup>

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<sup>1</sup> The full or a commonly used name should be indicated.

### 6.2.2 Nature of Produce

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

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

### 6.2.3 Origin of Produce

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

In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

### 6.2.4 Commercial Identification

- class;
- size.

### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

- 7.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- 7.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

## 8. HYGIENE

- 8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CAC/GL 21-1997).

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<sup>2</sup> 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 abbreviation)” has to be indicated in close connection with the code mark.