

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 4

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES
20th Session
Kampala, Uganda, 2 – 6 October, 2017
COMMENTS ON DRAFT STANDARD FOR GAILIC**

(Comments submitted by Albania, Costa Rica, Cuba, Ecuador, India, Iran, Ghana, Jamaica, Kenya, Malawi, Peru, Uruguay, USA)

BACKGROUND

This document compiles the comments on the draft standard for garlic at Step 6 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON THE APPENDIX

Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

First Column – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

Second Column – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

General Comments	Members or observers
Ok	Albania
Costa Rica, ha revisado el docuemtno y no tiene comentarios que agregar. En ese sentido apoya el Proyecto de norma planteado.	Costa Rica
Cuba agradece la oportunidad de expresar sus comentarios, en el país no se realiza la práctica del ahumado y debería consultarse este proceso con el Comité correspondiente, además con el resto del documento, en principio está de acuerdo.	Cuba
Ghana does not support the proposed footnote 1 This provision does not apply to smoked garlic, and smoked garlic must be labelled accordingly. preclude a specific smell and/or specific taste caused by smoking in countries or regions where smoked garlic is considered as a fresh vegetable. Smoked garlic must be labeled properly. Rational: Smoked garlic cannot be considered as a fresh produce. Application of smoke to a produce alters its nature and can be considered as processed. It should therefore be treated in a separate standard for processed produce.	Ghana
This standard is quite relevant in its nature and we support its continued development. However, in keeping with the standardize format (proposed Layout for Codex standards) we request that a scope be developed for this standard.	Jamaica
the length of the root need to be defined. Kenya has noted that this standard has not been aligned as per the codex format for commodity standard in the codex alimentarius commission procedural manual. we therefore propose the alignment of the standard accordingly as follows; 1. scope This Standard applies to bulbs of commercial varieties of garlic grown from <i>Allium sativum</i> L., of the Alliaceae family, to be supplied fresh with different degrees of dryness of outer skin to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded. 2. Definition of produce (new) The following commercial types are covered by the Standard: a. Fresh garlic: produce with a fresh stem, soft and flexible outer skin of the bulb; b. Semi-dry garlic: fresh produce with the stem and incompletely dry outer skin of the bulb; c. Dry garlic: fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry; and d. Solo Garlic: garlic bulbs that consist of only one clove. Additionally, the following definitions also apply, e. similar varietal characteristics - the garlic in any container is of the same color. White and red garlic shall not be mixed in the same container f. mature and well cured- having reached that stage of development at which the garlic is firm and sufficiently dried so as not to be soft and spongy g. compact- the cloves are not spreading but fit closely together practically the entire length of the individual cloves h. well filled and fairly plump- each clove contains a kernel which is fairly plump and not shriveled	Kenya

<p>i. damage- any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the individual bulb or the lot as a whole.</p> <p>former clause 2.1 bullet 7. the footnote does not apply because the standard does not apply to smoked garlic which is considered as a processed product.</p>	
<p>2.2.2 Class I, The slight tears to be qualified as has been the case with class II. The suggestion is that the tears be less than quarter of the bulb surface.</p> <p>4.1.2 Class I and 4.1.3 Class II to have the tolerances by both number or weight and not by weight only for consistency</p> <p>4.1.1 Extra class to have a tolerance of 0.5% as it is in the UNECE standard for the same</p> <p>2.2.3 Class II to read: Tears on the external skin or missing parts of the outer skin of the bulb not exceeding the half of the surface</p>	Malawi

Specific comments	Members or observers/Rational
1. DEFINITION OF PRODUCE	
<p><u>In scientific articles, books and unece standard FFV-18, in the garlic bulbs may consist of several or only one glove (so-called solo garlic).</u> Solo Garlic: garlic bulbs that consist of <u>several or</u> only one clove.</p>	Iran
<p>DEFINITION OF PRODUCE Kenya has noted that this standard has not been aligned as per the codex format for commodity standard in the codex alimentarius commission procedural manual. we therefore propose the alignment of the standard accordingly as follows; 1. scope This Standard applies to bulbs of commercial varieties of garlic grown from <i>Allium sativum</i> L., of the Alliaceae family, to be supplied fresh with different degrees of dryness of outer skin to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded. This Standard applies to bulbs of commercial varieties of garlic grown from <i>Allium sativum</i> L., of the Alliaceae family, to be supplied fresh with different degrees of dryness of outer skin to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded. 2. Definition of produce (new) The following commercial types are covered by the Standard: a. Fresh garlic: produce with a fresh stem, soft and flexible outer skin of the bulb; b. Semi-dry garlic: fresh produce with the stem and incompletely dry outer skin of the bulb; c. Dry garlic: fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry; and d. Solo Garlic: garlic bulbs that consist of only one clove. Additionally, the following definitions also apply. e. similar varietal characteristics - the garlic in any container is of the same color. White and red garlic shall not be mixed in the same container f. mature and well cured- having reached that stage of development at which the garlic is firm and sufficiently dried so as not to be soft and spongy g. compact- the cloves are not spreading but fit closely together practically the entire length of the individual cloves h. well filled and fairly plump- each clove contains a kernel which is fairly plump and not shriveled i. damage- any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the individual bulb or the lot as a whole. former clause 2.1 bullet 7.... the footnote does not apply because the standard does not apply to smoked garlic which is considered as a processed product. The following commercial types are covered by the Standard: Fresh garlic: produce with a fresh stem, soft and flexible outer skin of the bulb;</p>	Kenya

<p>Semi-dry garlic: fresh produce with the stem and incompletely dry outer skin of the bulb; Dry garlic: fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry; and Solo Garlic: garlic bulbs that consist of only one clove.</p>	
2. PROVISIONS CONCERNING QUALITY	
2.1 MINIMUM REQUIREMENTS	
estar intactos, y recubiertos con la piel exterior;	<p>Ecuador En Ecuador según la Norma Técnica Ecuatoriana INEN #1748, no se establece como requisito la permanencia de la piel exterior para la comercialización de ajo, por lo cual se comercializa en el país ajo sin piel con envoltura. Por lo cual se recomienda establecer si esta norma regirá o no para ajo pelado y lavado.</p>
estar exentos de cualquier olor y/o sabor extraños ¹ ;	<p>Uruguay Uruguay entiende que el ajo ahumado es un producto diferenciado, lo cual se logra a través de un proceso, por lo que no correspondería a ajo en fresco</p>
free of any foreign smell and/or taste ¹ ;	<p>Jamaica Drying of the outer skin of the garlic by method of smoke should be considered under the CCFV (and not differed to CCPFV). However when smoke is used for drying the garlic must be labeled properly. We agree with the provision of the footnote</p>
free of long root tufts.	<p>Jamaica The present requirement is entirely subjective and therefore, a quantitative parameter should be set e.g. tufts not exceeding 3 - 5 mm in length or indicate that the garlic should be free of root tufts.</p>
free of any foreign smell and/or taste ¹ ;	<p>USA Section 2. Provisions Concerning Quality 2.1 Minimum Requirements Indent - “free of any foreign smell and/or taste” The United States supports the inclusion of the footnote and the information therein that pertains to “smoked garlic.” The footnote allows the standard to reflect different international trading practices. We take this opportunity to inform producers of “smoked garlic” that smoked foods are recognized as being processed in the United States and as such the import requirements are different from those for fresh fruits and vegetables</p>
2.2 CLASSIFICATION	
Los ajos se clasifican en tres categorías, según se definen a continuación:	<p>Uruguay Se considera que previo a la definición de las categorías se deben definir los defectos a los que se hace mención en cada una de ellas.</p>
2.2.1 “Extra” Class	
Los ajos de esta categoría deben ser de calidad superior, y característicos de la variedad y/o tipo comercial. No deben tener defectos, salvo defectos superficiales muy leves siempre y cuando no afecten al aspecto general del producto, su calidad, estado de conservación y presentación en el envase. Los bulbos deben ser de forma regular y compactos.	<p>Uruguay Uruguay considera que en el caso de los ajos secos, en todas las categorías se deben presentar con las raíces cortadas con la base del bulbo y no solo para la categoría extra.</p>

<p>2.1.2 Class I</p> <p>Garlic in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The bulbs may be less compact than in extra class. However, <u>following</u> slight defects may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p>	<p>India</p>
<p>2.2.3 Class II</p> <p>no <u>not</u> more than two damaged cloves <u>cloves of total number of cloves in a bulb;</u></p>	<p>India</p> <p>This is for more clarity and for better understanding of the line in alignment with the last bullet of class II.</p>
<p>Esta categoría comprende los ajos que no pueden clasificarse en las categorías superiores, pero satisfacen los requisitos mínimos especificados en la Sección 2.1.</p>	<p>Uruguay</p> <p>Uruguay considera que la clasificación presentada en el Cuadro 1. es muy amplia. El reglamento Técnico Mercosur establece 6 Códigos de calibre según el siguiente detalle: Calibre Mayor diámetro transversal (mm)</p> <p>8 76 a 85 7 66 a 75 6 56 a 65 5 46 a 55 4 36 a 45 3 26 a 35</p> <p>NOTA: Los ajos cuyo diámetro es mayor de 85 mm., se clasificarán cada 10 mm.</p>
<p>3. PROVISIONS CONCERNING SIZING</p>	
<p>En el caso que se utilicen códigos de calibre, se deben observar <u>pueden considerar</u> las disposiciones del siguiente cuadro:</p>	<p>Ecuador</p> <p>La afirmación anterior a la observación denota que lo mencionado a continuación puede utilizarse de manera facultativa por lo cual, no se puede utilizar la palabra “debe”</p>
<p>[Cuadro 1. Especificaciones de calibre</p>	<p>Ecuador</p> <p>Según la Norma Técnica Ecuatoriana INEN #1748 el “Calibre Grande” es >50 mm; por lo cual, definir el Calibre A >75 mm supone una desventaja para la definición de precio. Por lo cual Ecuador se mantiene en definir el Código del Calibre A en > 50 mm</p>
<p>A >75 B 70-74 C 65-69 D 60-64 E 55-59 FA GB HC ID JE KF LG</p>	<p>Ecuador</p>

<p>MH</p> <p>Garlic may be sized by diameter (minimum diameter or diameter range) or in accordance with existing trading practices. <u>The minimum diameter shall be 45 mm for garlic classified in the 'Extra Class'</u>. When sized in accordance with existing trade practices the package must be labelled with the size and method used. The following methods are guides and may be used on an optional basis:</p>	<p>India</p> <p>Minimum size requirement for Extra class need to be mentioned otherwise garlic bulb of any diameter can be sold under Extra class" if complying the quality requirements given 2.2.1.</p>
<p>4.1 QUALITY TOLERANCES</p>	
<p>4.1.1 "Extra" Class</p>	
<p>Se permite un 5%, en número o en peso, de bulbos que no satisfagan los requisitos de esta categoría pero satisfagan los requisitos de la Categoría I. Dentro de esta tolerancia, no más del 1% puede consistir en productos que satisfagan los requisitos de la Categoría II.</p>	<p>Jamaica</p> <p>In order to facilitate continuous trade the present tolerance distribution in all classes is acceptable. i.e 1%:1%:2% decay tolerance</p> <p>Uruguay</p> <p>Uruguay considera que en la Categoría Extra no se podría aceptar ningún porcentaje de producto que corresponda con la Categoría II</p>
<p>4.1.2 Class I</p>	
<p>Se permite un 10%, en número o en peso, de bulbos que no satisfagan los requisitos de esta categoría pero satisfagan los de la Categoría II. Dentro de esta tolerancia, no más del 1% puede consistir en productos que no satisfagan los requisitos de la Categoría II ni los requisitos mínimos, o de productos afectados por podredumbre.</p>	<p>Uruguay</p> <p>Uruguay considera que no debería haber tolerancia para dientes con brotes exteriormente visibles.</p>
<p>5. PROVISIONS CONCERNING PRESENTATION</p>	
<p>5.2 PACKAGING</p>	
<p>The garlic 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.</p>	<p>Jamaica</p> <p>In the second sentence of this paragraph we would like to edit the text to read "The package must be of food grade quality, clean and of a quality such as to avoid internal and external damage as well as cross - contamination to produce".</p>
<p>5.2.1 Description of Containers</p>	
<p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the garlic. Packages or lots must be free of all foreign matter and smell.</p> <p><u>5.3 Presentations</u></p> <p><u>Garlic must be presented in following forms:</u></p> <p><u>1) Loose in the package, with cut stems, the length of the stem not to exceed 10 cm in the case of fresh and semi-dry garlic, 3 cm in the case of dry garlic;</u></p> <p><u>2) In bunches by:</u></p> <ul style="list-style-type: none"> - number of bulbs; - net weight. <p><u>The stems must be evened off;</u></p> <p><u>3) In the case of dry and semi-dry garlic only, in strings by:</u></p> <ul style="list-style-type: none"> - number of bulbs, there being at least six bulbs per string; - net weight. <p><u>In the case of presentation in bunches or strings, each package must have uniform characteristics (number of bulbs or net weight).</u></p>	<p>India</p> <p>Prescribing presentation is general practice in Codex standards of Fresh fruits and vegetable , where fruits are sold in various presentations. eg. Longans (CODEX STAN 220-1999), Asparagus (CODEX STAN 225-2001), Litchi (CODEX STAN 196-1995), Banana (CODEX STAN 205-1997)</p> <p>Garlic is commercially sold/available in various presentations and to accommodate that provision regarding presentation must be prescribed.</p>

6. PROVISIONS CONCERNING MARKING OR LABELLING	
6.1.1 Nature of Produce	
<u>It is suggested that the word optional should be written in front of variety. In some places such as Iran there is no introduced variety and the designated cultivar is known as the area under cultivation. In many countries, garlic is not traded by variety but by commercial type (e.g. white garlic, pink garlic, dry garlic, fresh garlic). Name of variety should be optional because Some countries do not have specific variety.</u>	Iran
6.2.5 Official Inspection Mark (Optional)	
Marca de Inspección Oficial (facultativa)	Peru Se sugiere eliminar esta sección, debido a que está relacionada a los requisitos sanitarios y fitosanitarios del país importador; siendo dinámicos en el comercio internacional de alimentos.