



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

20th Session
Kampala, Uganda, 2 – 6 October, 2017

PROPOSALS FOR NEW WORK
Replies to CL 2015/29-FFV: Part B by Costa Rica, India, Indonesia, Iran and Mexico

Background

1. CCFFV19¹ (October 2015) agreed that the two proposals from Indonesia (shallots) and Costa Rica (yams) be revised and resubmitted in reply to the CL 2015/29-FFV and these would be considered as already prioritised work by the Committee.
2. CCFFV19 also agreed to continue requesting comments on proposals for new work for consideration at its next session and that the proposals for new work on shallots and yams would be considered as prioritised work by the Committee subject to re-submission of revised project documents in reply to CL 2015/29-FFV.

New proposal

3. The following proposals were received:
 - Yam (Costa Rica) (Annex I)
 - Curry leaves (India) (Annex II)
 - Shallots (Indonesia) (Annex III)
 - Onion (Iran) (Annex IV)
 - Black berry (Mexico) (Annex V)

Action

4. CCFFV20 is requested to consider the five proposals with a view of recommending approval of new work by the Codex Alimentarius Commission.

¹ REP16/FFV, paras 95, 96

PROJECT DOCUMENT
PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR YAM (*Dioscorea* spp.)
(Prepared by Costa Rica)

1. Purpose and scope of the standard

- The objective of the work is to develop a global standard that establishes the basic quality requirements for yam, to assure consumers of a safe, quality product.
- The standard would apply to the different commercial varieties and/or types of *Dioscorea rotundata* and *Dioscorea cayenensis* (yellow yam), (*Dioscorea alata* L.), to be supplied fresh to the consumer after preparation and packaging.

2. Relevance and timeliness

Yam (*Dioscorea* spp.) is a tuber that is consumed all over the world and mainly sold fresh. As large volumes are exported, maintaining the final quality is important. It is sensitive to physiological and physical damage, bruising, and cold conditions, all of which have a negative effect on the tuber. In some cases, the product is not of the size required for the market.

Yam originates from Southeast Asia and Melanesia, distributed by humankind to other regions such as the Americas, Africa, Madagascar, the rest of Asia, and Australia. Yields can reach up to 23 tonnes per hectare, depending on the species and variety (Lebot 2009). It is a staple in the African countries, as the African continent accounts for more than 90% of global production. According to FAOSTAT (2016), the largest producer is Nigeria, with 35 618 420 tonnes, followed by Ghana, with 7 074 574 tonnes. The main varieties are *Dioscorea rotundata* and *Dioscorea cayenensis* (yellow yam).

Across the globe, yam is known by many different names, including: ñame común, ñame grande, ñame asiático, ñame de agua, ñame alado, yam, greater yam, winged yam, water yam, purple or white yam, Guyana arrowroot, ten-months yam, tabena, batatilla, iñame, ñangate, ñame de mina, napi, cará blanco, cará cultivado, cará de Angola, ingame blanche, igname St. Martin, ubi, ube, and shenshu.

High volumes of fresh yam are sold worldwide. In 2015, total sales were worth approximately USD 151.3 million. The main exporting countries were Ghana, Costa Rica, and Jamaica (estimates by CCI, based on COMTRADE statistics). Brazil has increased its exports to a maximum of 317 tonnes last year, mostly to the European Union, as European countries buy between 80 and 100% of its production. Panama currently produces 17 200 tonnes. In recent years, Jamaica, Colombia, Dominican Republic and Nicaragua have also started exporting yam (CNP, 2014, IICA, 2015). Jamaica produces up to 10 000 tonnes per year; Colombia produces 315 000 tonnes, which it exports to the United States and Puerto Rico and other Caribbean islands.

In Costa Rica, yam is grown in the Huetar Caribe and Huetar Norte regions; the material planted is *Dioscorea alata* L. It is produced mainly for export, with small volumes being kept for the domestic market. Exports go mainly to North America, the Caribbean and the European Union, although large volumes are also sent to other countries in Central America. The total volume ranges between 16 500 and 18 000 tonnes per year, representing up to USD 13.5 million in 2015 (Procomer, 2016).

Given the level of yam production worldwide, standards are needed to regulate quality and establish a benchmark for marketing the vegetable for producing and exporting countries. Furthermore, the elaboration of a Codex standard for yam will help protect consumer health and promote fair trade practices, in accordance with the international agreements currently in place.

For the reasons described above, several members of Codex expressed the importance of establishing requirements to ensure that supplies of the product meet quality and safety requirements, since the export volumes of Costa Rica, the Caribbean countries, South America, and Africa are significant. That would facilitate international trade for exporting and consuming countries.

3. Main aspects to be covered

- This proposal for new work applies to tubers of the commercial types or varieties of *Dioscorea* spp., to be supplied fresh to the consumer after preparation and packaging:
 - Establish the minimum requirements for tubers
 - Specify the provisions concerning sizing.
 - Define the provisions concerning quality and size tolerances.

- Establish provisions concerning presentation.
- Determine marking or labelling pursuant to the guidelines established by Codex Alimentarius.
- Add the guidelines established by Codex Alimentarius with regard to contaminants that affect the product.
- Refer to the guidelines of Codex Alimentarius with regard to hygiene requirements.

4. Assessment against the *Criteria for the Establishment of Work Priorities*

General criterion

Developing an international standard for yam would be useful for all the nations involved, be they producing, exporting, or consuming countries. The quality of the product should comply with global commercial and marketing practices, in order to take into account the needs of consumers worldwide, as well as the minimum food safety requirements.

Developing an international standard for yam would be especially useful for developing countries, as they are the principal producers, exporters, and consumers of the vegetable. The quality of the product should comply with global marketing practices in order to take into account the needs of consumers across the globe, as well as the minimum food safety requirements, to protect consumer health and guarantee fair practices in food trade. To that end, the criteria for the elaboration of a regional standard for *Dioscorea* spp. are presented below.

In Costa Rica, the tariff code for *Dioscorea* spp. is 070601060110 (chapter 07, heading 14, subheading 301019), which corresponds to bulbs, onions, tubers, tuberous roots, buds and rhizomes.

Criteria applicable to the product

a. Volume of production and consumption in various countries, and volume and trade between countries

In general, yam is marketed as a fresh product, in cardboard boxes with a net weight of approximately 18 kg or 23 kg.

Global production has increased. While in 2011, FAO reported that it was 50 million tonnes, in 2013, FAOSTAT estimated that the figure for 20 countries in Africa, Asia, the Caribbean, and South America was close to 68 million tonnes. The biggest volumes were produced by countries such as Nigeria, Ghana, Ivory Coast, Ethiopia and Benin, with volumes ranging from 45 to 1.4 million tonnes. Another ten countries produced between 0.6 and 0.2 million tonnes.

According to FAO, the countries producing volumes of less than 0.20 million tonnes included Japan, Jamaica, Venezuela, Burkina Faso, Costa Rica, Panama, Dominican Republic, and Nicaragua.

In Costa Rica, production over the last three years has averaged 15,376 tonnes (Figure 1), with nearly all of it being exported to countries such as the US, Puerto Rico, other Caribbean islands, and some European Union countries (Table 1).

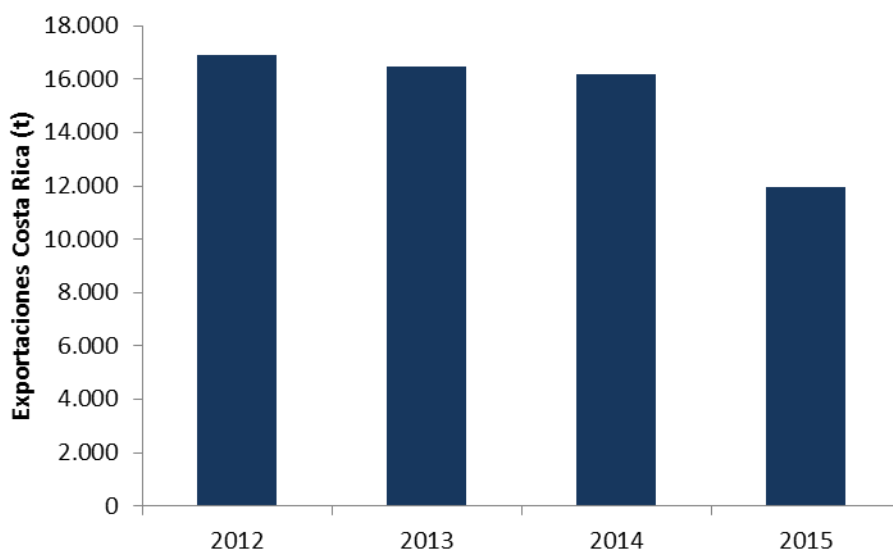


Figure 1. Volumes of exports of yam produced in Costa Rica 2012 y 2015 (Procomer 2016).

Table 1. Volume of yam sold by Costa Rica to the main purchasing countries (2012-2015).

Region	Volume (tons)			
	2012	2013	2014	2015
North America	14.123,3	12.869,9	13.055,0	9.466,9
South America	23,1	34,1	13,0	14,4
Central América				42,9
Asia				
Caribe	2.572,2	3.040,4	2.650,1	2.284,6
European Union	179,5	504,2	461,9	134,6
Rest of Europe				15,2
Total	16.898,2	16.448,6	16.180,0	11.958,6

(Source: Procomer (2016).

By 2015, the main exporting countries were Ghana, which occupied 25.9% of exports, the United States (16.2%), Costa Rica (13.8%) and Jamaica (10.5%), with export volumes between 10,000 and 26,000 metric tons (CCI calculations based on COMTRADE statistics).

Table 2 shows that in American countries have carried out transactions for amounts up to 25.39 million, which constituted 16.8% of the value of global transactions in 2015 and the total transactions made by America and the Caribbean, were the 43.7%.

In the specific case of Brazil, it is reported that exports of this tuber as fresh produce, between 2012 and 2015, generated approximately \$ 2 million with the European Union as the main destination. Other countries such as Colombia, report up to 314,991 tonnes production in 2013, however, as shown in Table 1, the value of exports is relatively low, compared to Jamaica, United States and Costa Rica.

Table 2. Value of global exports of yam made by American and the Caribbean in the period between 2012 and 2015 countries.

Countries	Exports (thousands of dollars)			
	2012	2013	2014	2015
Jamaica	0	0	22.115	25.393
United States of America	11.246	13.954	22.182	20.699
Costa Rica	15.959	18.222	17.017	15.466
Colombia	23	489	1.050	2.659
República Dominicana	177	282	418	326
Dominica	0	0	56	63
St. Vincent and the Grenadines	0	0	0	51
Panamá	99	332	225	47
Nicaragua	23	9	18	17
Canadá	0	0	28	0
Santa Lucía			1	

Source: ITC calculations based on COMTRADE statistics

b. Diversification of national legislations and resultant or potential impediments to international trade

The elaboration of this global standard is being carried out in consonance with the legitimate objectives of the World Trade Organization and the statutes of the Codex Alimentarius Commission, which include protecting consumers' health and ensuring fair practices in the food trade.

There are currently no known impediments to the elaboration of this standard, given the volume of trade in this tuber. This work would provide a specific, recognized standard to strengthen international trade in a product that originates from Africa and Asia, and currently is produced in a number of regions of the world.

Although it has been traditionally used as a food product, yam has great potential in the pharmaceutical industry. In addition, importing countries require the application of good practices in all plant products supplied to them by third countries.

Since no international standard for yam exists and no other organization has undertaken work on the subject, the establishment of a Codex standard is considered necessary and opportune, in order to integrate the criteria into a single internationally acceptable standard.

In this way, the possible barriers to trade will be reduced, and a complete legal framework will be put in place that stipulates the minimum acceptable global standards for yam.

c. International or regional market potential

Table 3 lists Costa Rica's exports of *Dioscorea* spp. to the main countries that purchased its production between 2012 and 2014. The most important were the US, Puerto Rico, Martinique, and Guadeloupe, with the first two purchasing more than 6000 tonnes each, according to data from Procomer (2015).

Table 3. Volume exported to the principal markets for Costa Rican yam between 2012 and 2015.

País	Volumen (toneladas)			
	2012	2013	2014	2015
Estados Unidos	7.374,4	6.521,2	6.695,8	4.989,8
Puerto Rico	6.424,3	6.086,8	6.140,5	4.288,1
Martinica	1.059,5	1.767,2	1.334,0	1.289,4
Guadalupe	1.462,8	1.246,8	1.294,4	995,2
Canadá	324,6	261,9	218,6	189,1
Total	16.645,5	15.883,8	15.683,5	11.751,5

d. Amenability of commodity to standardization

The standard basically addresses the aspects related to the quality, size, safety, and labeling of *Dioscorea* spp, so that consumers can be certain about the characteristics of the product they purchase.

Given the special characteristics of the product, the parameters for the various commercial types or varieties also need to be established, to make it possible to differentiate yam from other products with similar names.

e. Coverage of the main consumer protection and trade issues by existing or proposed general standards

The new work will improve the protection of the consumer and facilitate trade in yam by establishing an internationally recognized quality standard.

f. Number of commodities that would need separate standards including whether raw, semi-processed or processed

As mentioned under the previous point, there is no Codex standard for this crop. *Dioscorea* spp. is a product that is supplied fresh to the consumer, without processing, and the only practices to which it is subject are related to postharvest management (preparation and packaging).

g. Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body or bodies

There is no general product standard for yam. However, standards have been developed by Colombia and for Africa. The relevant existing standards, which could be taken into account while a Codex Standard for yam is developed, are:

- NORMA TÉCNICA COLOMBIANA - NTC 1269
- DRAFT AFRICAN STANDARD CD-ARS 825

5. Relevance to the strategic objectives of Codex

The elaboration of the proposed standard is based on the following strategic objectives:

The elaboration of a Codex Standard for yam is proposed pursuant to the strategic goal of countries promoting the maximum application of Codex Standards in their domestic legislation, and facilitating international trade. This proposal dovetails with Strategic Goal 1 - Establish international food standards that address current and emerging food issues, and the corresponding objectives of the 2014-2019 Strategic Plan. The proposal is based on scientific considerations and designed to help establish the minimum quality requirements for fresh yam, with a view to protecting the health of the consumer and achieving equitable practices in the food trade.

6. Information on relation between the proposed and other existing Codex documents

The proposal concerning the preparation of a Codex Standard for yam forms part of the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables.

7. Identification of any requirement for and availability of expert scientific advice

In elaborating the draft Codex standard, the information generated by each national expert, as well as other experts in the rest of the region, will be used as a reference.

8. Identification of any need for technical input for a standard from external bodies, so it can be scheduled

Colombia's standard will be taken into account in developing the yam standard, including the experience available in other importing/exporting countries that participate in the standardization of this product in the CCFFV.

9. Proposed timeline for new work

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.

10. General information concerning *Dioscorea* spp.

Origin and geographical distribution:

- Area of origin of *Dioscorea alata*: Southeast Asia and Melanesia.
- Secondary distribution: Different species of *Dioscorea* have been introduced into the Americas, Africa, Madagascar, South and East Asia, Australia, and Melanesia.
- Long-distance migration/aided by human beings. It is grown commercially, in family kitchen gardens, and also grows wild.

Identification and description (Rodríguez 2000; Lebot 2009; Arnau et al. 2010; CABI 2015):

- **Habit and life cycle:** Herbaceous perennial; climbing, twining vine.
- **Size:** Can reach 10-15 meters in length.
- **Stem:** Quadrangular, with membranous, irregular, winged projections.
- **Leaves:** Vary greatly in size; heart-shaped; phyllotaxis - opposite.
- **Flowers:** Female flowers are in approximately 30 cm long spicules; male flowers grow in small panicles. Most cultivars are sterile. When produced, most flowers are male.
- **Tubers:** They weigh an average of 3-5 kg per plant, with many different shapes. The color of the pulp can be white, yellow, or purple.

Habitat

- Grows in tropical regions. Growth can be severely restricted by temperatures below 20°C, with optimal growth occurring at 25-30°C. Requires optimal precipitation of approximately 1150 mm during the crop cycle. Therefore, it is considered a crop with optimal development in climates designated as tropical rainforest, tropical monsoon and tropical savannah.
- Requires deep, loose, fertile, and well drained soils; and plowing followed by double raking and hilling, to encourage growth of the tubers.

Uses

- Yam is usually consumed fresh. After being peeled, cut into segments and cooked in hot water, it is eaten with other vegetables and sauces. It is also consumed as yam paste. It may also be roasted or fried.
- Forms of consumption by region: specify forms of consumption in the countries to which it is exported and in other countries, for example, in Africa and Asia.

Nutritional value

- According to data from the Agricultural Research Service of the United States Department of Agriculture, yam is high in carbohydrates, minerals (calcium, iron, magnesium, phosphorus, potassium, sodium, zinc), vitamins (thiamine, riboflavin, niacin, B6, B12, A), and fiber.

PROJECT DOCUMENT
PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR CURRY LEAVES
(Prepared by India)

1. Purpose and scope

The Purpose of the standard is to consider essential quality characteristics of Fresh Curry Leaves to facilitate international trade. The scope of the work is to establish a worldwide standard for Fresh Curry Leaves obtained from varieties (cultivars) of *Murraya koenigii* (L.) Sprengel of Rutaceae family, which must be supplied fresh to the consumer after proper cleaning and packaging. It does not apply to other forms of curry leaves such as dehydrated, powdered and dried products.

2. Relevance and timelines

Fresh curry leaves is used in vegetable cooking for its aromatic values. Curry Leaves can be easily produced under arid and semiarid. It is a perennial crop. Fresh curry leaves (dark green colour) is harvested for consumption and trade.

Due to non-availability of standard for Fresh curry leaves and impediments in international trade, it is necessary to establish a standard covering the safety, quality and labelling requirements in order to have a reference that has been internationally agreed by consensus between the main producing and trading countries. The Codex Standard for fresh curry leaves will help to protect consumers' health and to promote fair trade practices in accordance with the different international agreements.

3. Main aspects to be covered

The standard will include characteristics relating to the freshness, leaf size, quality, contaminants and residues of agro chemicals, labelling and packaging. The most relevant items, which may be considered, are related to:

- a) Establish the minimum requirements of fresh curry leaves, which shall be complied with, independently from the quality class.
- b) Define the quality to classify fresh curry leaves in accordance with its characteristics.
- c) Establish the tolerance as regards quality and size that may be permitted in fresh curry leaves contained in a package.
- d) Include the provisions relating to uniformity of the packaged product and the package used.
- e) Include provisions for the labelling and marking in accordance with the General Standard for the Labelling of Pre-packaged Foods.
- f) Include provisions for contaminants with reference to the General Standard for Contaminants and Toxins in Food and Feed.
- g) Include provisions for hygiene and handling with reference to the General Principles of Food Hygiene and other relevant codes of hygiene practice.
- h) Compile separate production as well as trade data of fresh curry leaves to be contributed by member countries for development of Codex standard to resume trade of fresh curry leaves.

4. Assessment against the Criteria for the Establishment of Work Priorities**General criterion:**

Fresh Curry Leaves is grown and traded round the year and used in vegetable curry for enhancing aroma. Trading of fresh curry leaves is done according to its quality such as freshness, colour, texture, size and shape of the leaves. Developing an international standard for fresh curry leaves will protect consumers from fraudulent practices while facilitating international trade. India is in process of notification of fresh curry leaf standard for the benefit of domestic and international consumers and the major producing/exporting countries.

Criteria applicable to commodity:**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

The volume of production, consumption and trade of each country for fresh curry leaves is not available. The produce, however, is used in cooking vegetable curries. The main producer and exporting countries are

India, Sri Lanka, Bangladesh, etc. There has been considerable export of fresh curry leaves from India to Middle Eastern countries and European Community. Curry Leaves are exported in fresh form, generally air lifted as assorted vegetable consignment packed in CFB boxes.

The FAOSTAT and any other international organization do not compile production and trade data for fresh curry leaves as it is traded as assorted vegetables. Trade data is not compiled separately for fresh curry leaves by the exporting and importing countries. It is estimated to be 5 million USD trade during the year 2014-15 and 2015-16. Due to restrictions put by the major importing countries the exports of fresh curry leaves has stopped. India has started compiling production and trade data for fresh curry leaves. India has notified Curry Leaves standards (Fruits and Vegetables Grading and Marking (Amendments) Rules, 2016 published in the Gazette of India vide GSR No. 1059 (E) dated 10.11.2016 to facilitate trade. Curry leaves export data of some of consignments captured from India to various destinations is given in attachment-1 of this document.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade:

India has developed grading and marking standards for fresh curry leaves and these standards are being notified. The fresh curry leave standard has been developed specifically considering the food safety compliance requirements of importing countries such as Middle East and EU countries.

(c) International or regional market potential

There is a great potential of international trade of fresh curry leaves. However, due to food safety concerns and unavailability of harmonized standards the trade of fresh curry leaves has come to a standstill.

(d) Amenability of the commodity to standardization

Taking into account that technical information is available and certain degree of harmonization at regional/international levels has already been initiated on certain aspects relevant to consumer's protection and trade facilitation complementary work to come up with an inclusive standard on this worldwide traded produce should be amenable.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no commodity standard covering fresh curry leaves. Therefore, the new work will enhance consumer protection and facilitate trade by establishing an internationally agreed quality standard covering minimum requirements, freshness, colour, shape, uniformity, packaging and other relevant quality requirements.

(f) Number of commodities, which would need separate standards

A single standard for fresh curry leaves will cover all varieties traded worldwide. Draft standard for fresh curry leaves is given in attachment-2 of this document.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body

None, this new work will consider in formulating the Codex Standard.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex Standard for fresh curry leaves is in line with the strategic objective to promote the maximum application of Codex Standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This proposal is relevant to STRATEGIC PLAN 2014-2019, Objective 1.1: Establish new and review existing Codex standards, based on priorities of the CAC.

The new work will contribute to state the minimum quality requirements for fresh curry leaves for human consumption, different categories based on quality parameters and size with the purpose of protecting the consumer's health and achieving fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

This is proposed as a new global standard and has no relation to any other existing Codex text on this item, except that the standard will make references to relevant safety standards and related texts developed by general subject committees.

7. Identification of any requirement for and availability of expert scientific advice

There is no need foreseen for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies

There is no need of technical input from external bodies.

9. Proposed timeline for completion of the new work

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.

Indian Export Data of curry leaves

Date	HS Code	Description	Destination	Qty. Kg.	Value (INR)
12-Oct-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	860	33,940
9-Oct-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	1,000	46,791
7-Oct-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	1,000	46,791
28-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	870	41,985
27-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	672	31,923
26-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	778	36,927
19-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	547	25,623
18-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	480	22,770
18-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	494	20,550
13-Sep-2015	07099920	FRESH ASSORTED VEGETABLE CURRY LEAVES	Oman	754	60,346
19-Jun-2015	07099920	MIXED FRESH VEGETABLES CURRY LEAVES	Bahrain	100	7,276
18-Jun-2015	07099920	MIXED FRESH VEGETABLES CURRY LEAVES	Bahrain	100	7,750
11-Jun-2015	07099920	MIXED FRESH VEGETABLES CURRY LEAVES	Bahrain	100	6,613
6-Jun-2015	07099920	MIXED FRESH VEGETABLES-CURRY LEAVES	Bahrain	90	5,211
5-Jun-2015	07099920	MIXED FRESH VEGETABLES CURRY LEAVES	Bahrain	110	7,274
29-May-2015	07099920	MIXED FRESH VEGETABLES CURRY LEAVES	Bahrain	100	6,065
9-Apr-2015	07099920	FRESH VEGETABLES-FRESH CURRY LEAVES	Oman	40	3,003
1-Apr-2015	07099920	FRESH VEGETABLES- CURRY LEAVES	Oman	360	25,239
16-Mar-2015	07099920	CURRY LEAVES	Oman	860	57,359
2-Mar-2015	07099920	FRESH VEGETABLES CURRY LEAVES	Oman	1,163	8,740
14-Jan-2015	07099990	FRESH VEGETABLES CURRY LEAVES	Lebanon	24	500
5-Dec-2014	07099990	CURRY LEAVES (FRESH VEGETABLES)	Lebanon	14	1,103
27-Nov-2014	07099990	CURRY LEAVES (FRESH VEGETABLES)	Lebanon	27	3,825
5-Nov-2014	07099920	ASSORTED FRESH CURRY LEAVES	Norway	25	3,080
14-Sep-2014	07099990	FRESH ASSORTED CURRY LEAVES	Qatar	33	1,972
9-Aug-2014	07099920	ASSORTED (CURRY LEAVES)	Oman	800	49,020
7-Aug-2014	07099990	CURRY LEAVES	Kuwait	70	4,560
19-Apr-2014	07099920	CURRY LEAVES	Oman	450	56,715
13-Mar-2014	07099920	CURRY LEAVES	Kuwait	128	6,592
5-Feb-2014	07099920	INDIAN FRESH VEGETABLES - CURRY LEAVES	Kuwait	20	749
0-Dec-2014	09103090	DRIED CURRY LEAVES	United Kingdom	210	415,125
20-Oct-2014	09103090	DRIED CURRY LEAVES	United Kingdom	185	364,626
22-Dec-2015	09109990	CURRY LEAVES	Canada	25	9,560
5-Nov-2015	09109919	CURRY LEAVES SPICES	Canada	3	3,146

29-Sep-2015	09109990	CURRY LEAVES	Canada	60	17,812
19-Sep-2015	09109990	CURRY LEAVES	Canada	40	18,950
14-Sep-2015	09109990	DRY CURRY LEAVES	Canada	15	4,142
14-Sep-2015	09109990	CURRY LEAVES	Canada	24	6,024
4-Sep-2015	09109919	CURRY LEAVES	Canada	2	2,691
4-Sep-2015	09109919	CURRY LEAVES	Canada	2	2,087
28-Aug-2015	09109919	CURRY LEAVES	Canada	40	15,720
16-Jul-2015	09109919	CURRY LEAVES	Canada	49	19,522
16-Jul-2015	09109919	CURRY LEAVES	Canada	49	19,522
14-Jul-2015	09109990	CURRY LEAVES	Canada	10	6,826
13-Jul-2015	09109990	CURRY LEAVES	Canada	50	13,904
11-Jun-2015	09109990	SPICE CURRY LEAVES	Canada	42	21,403
6-Jun-2015	09109990	DRY CURRY LEAVES	Canada	5	1,401
28-May-2015	09109990	CURRY LEAVES	Canada	9	5,465
14-May-2015	09109990	CURRY LEAVES	Canada	120	33,438
23-Apr-2015	09109919	CURRY LEAVES	Canada	50	19,714
18-Apr-2015	09109990	CURRY LEAVES	Canada	50	13,684
27-Mar-2015	09109919	CURRY LEAVES	Canada	50	19,888
17-Mar-2015	09109990	CURRY LEAVES	Canada	10	5,933
28-Feb-2015	09109919	CURRY LEAVES	Canada	2	2,748
28-Feb-2015	09109919	CURRY LEAVES	Canada	2	2,130
23-Jan-2015	09109919	CURRY LEAVES	Canada	2	2,737
23-Jan-2015	09109919	CURRY LEAVES	Canada	3	3,183
20-Dec-2014	09109919	CURRY LEAVES	Canada	30	11,587
29-Sep-2014	09109919	CURRY LEAVES	Canada	3	4,102
29-Sep-2014	09109919	CURRY LEAVES	Canada	4	4,240
11-Jul-2014	09109919	CURRY LEAVES	Canada	5	6,804
11-Jul-2014	09109919	CURRY LEAVES	Canada	4	4,080
25-Jan-2014	09109919	ORGANIC CURRY LEAVES	USA	50	16,983
12-Aug-2014	09109990	CURRY LEAVES	Australia	40	15,049
19-Jun-2014	09109990	CURRY LEAVES	Australia	30	7,062
19-Jun-2014	09109990	CURRY LEAVES	Australia	60	11,123
23-Apr-2014	09109990	CURRY LEAVES	Australia	20	4,724
17-Jan-2014	09109919	ORGANIC CURRY LEAVES	Australia	500	157,977
9-Sep-2015	09109919	CURRY LEAVES	Malaysia	1,475	100,231
17-Jun-2015	09109990	DRIED CURRY LEAVES	Malaysia	25	34,004
5-Jan-2015	09103090	DRIED CURRY LEAVES	Malaysia	250	25,372
30-Jun-2015	09109919	CURRY LEAVES	South Africa	35	11,522
9-Dec-2014	09109919	DRIED CURRY LEAVES	South Africa	36	11,777

1-Mar-2014	09109919	CURRY LEAVES	South Africa	10	34,506
10-Nov-2015	09109100	CURRY LEAVES	Czech Republic	108	1,509
18-Oct-2014	09103090	CURRY LEAVES PKD IN NEW HDPE BAGSCH	Philippines	30	2,176
21-Mar-2014	09109990	CURRY LEAVES PKD. IN NEW HDPE BAGS	Philippines	1	1,739
8-Apr-2015	09109929	CURRY LEAVES (KADI PATTI)	Gambia	2	3,098
24-Feb-2015	09109929	CURRY LEAVES (KADI PATA)	Guinea	3	2,429
23-Dec-2014	09109929	CURRY LEAVES	Kuwait	250	18,977
5-Jun-2014	09109939	CURRY LEAVES DRY	Russia	848	11,026
6-Apr-2015	09109990	CURRY LEAVES	Ukraine	300	22,564
10-Mar-2015	09109929	CURRY LEAVES POWDER	UAE	50	4,671
4-Sep-2014	06039000	FRESH CURRY LEAVES	Oman	750	44,326
7-Sep-2014	06039000	FRESH CURRY LEAVES	Oman	750	43,201
5-Sep-2014	06039000	FRESH CURRY LEAVES	Oman	750	43,576
4-Sep-2014	06039000	FRESH LEAVES CURRY LEAVES	Oman	800	50,631
1-Sep-2014	06039000	FRESH LEAVES CURRY LEAVES	Oman	800	50,631

Source: www.zauba.com/export-CURRY LEAVES

PROPOSED DRAFT CODEX STANDARD FOR FRESH CURRY LEAVES

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of Fresh curry leaves obtained from varieties (cultivars) of *Murraya koenigii* (L.) Sprengel of Rutaceae family, which must be supplied fresh to the consumer after proper cleaning and packaging. It does not apply to other forms such as dehydrated, powdered and dried curry leaves.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- a) fresh in appearance;
- b) intact with stem/stalk;
- c) free of external moisture;
- d) properly drained, if washed;
- e) free of any foreign smell and/or taste;
- f) sound; (produce affected by rotting or deterioration such as to make it unfit for consumption is excluded)
- g) clean, free of visible foreign matter;
- h) free from pests and damage caused by pests;

2.1.1 Fresh curry leaves shall comply with the residual levels of metal contaminants, insecticides and pesticides, microbial requirements, crop contaminants, naturally occurring toxic substances and other food safety requirements as specified by the Codex Alimentarius Commission (CX/PR).

2.1.2 Maturity Requirements

The fresh curry leaves must be sufficiently developed without the leaves being woody.

2.2 Classification

Fresh Curry Leaves are classified in three classes defined below:

2.2.1 Eextra Class

Curry leaves 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 and presentation in the package.

2.2.2 Class I

Curry leaves 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:

- slightly damaged leaves, such as cracks, holes or tears
- slight defects in colouring.

2.2.3 Class II

This includes Curry leaves that do not qualify for inclusion in higher grades but satisfy the minimum requirements. The following defects may be allowed, provided the curry leaves retain their essential characteristics as regards the quality, the keeping quality and presentation:

- damaged leaves, such as cracks, bruises, holes or tears
- defects in colouring
- slight lack of freshness
- Slight black spots

3. PROVISION CONCERNING SIZING

There is no sizing requirement for Fresh Curry leaves. The Fresh Curry Leaves shall be uniform in one package.

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 Extra Class

5% by weight of Fresh Curry Leaves not satisfying the requirements for the grade, but meeting the requirements for Class I grade.

4.2 Class-I

10% by weight of Curry leaves not satisfying the requirements for the grade, but meeting the requirements for Class II grade.

4.3 Class-II

10% by weight of Curry leaves not satisfying the requirements of the grade but meeting the minimum requirements.

5. OTHER REQUIREMENTS

5.1 Fresh Curry Leaves shall be sufficiently developed and condition of the curry leaves be as such as to enable them:

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

5.2 Uniformity

The contents of each package must be uniform and contain fresh curry leaves of the same origin, variety or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

5.3 Packaging

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

Fresh Curry Leaves may 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).

5.3.1 Description of Containers

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

6. MARKING OR LABELLING

6.1 Consumer packages

In addition to the requirements of the General Standard for the Labeling 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 labeled as to the name of the produce and may be labeled 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.

6.2.1 Identification

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

6.2.2 Nature of Produce

Name of the produce "Fresh Curry Leaves" 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 Identification

- Class;
- Uniformity of leaves

7. CONTAMINANTS

7.1 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).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

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 Code of Practice – 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 for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

PROJECT DOCUMENT
PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR SHALLOTS
A Standard for Shallots (*Allium ascalonicum*)
(Prepared by Indonesia)

1. The Purpose and Scope of the Standard

The scopes of proposed Codex standard on Shallots (*Allium cepavar. ascalonicum*) which belongs to the Alliaceae family are classification, size, quality tolerances and quality requirements. Shallots for fresh consumption are bulbs of shallots plants (*Allium ascalonicum*) and shall consist of pithy cloves, whole, fresh, hygiene and clean.

The objectives of the project are:

- to develop a world-wide standard based on classification, size and quality requirements that are widely accepted by producers and consumers in international market in order to provide food safety and quality assurance;
- to avoid fraudulent practices and disputes in international trade of the layered tuber/bulb vegetables commodities.

2. Relevance and Timeliness

Shallots is one of the traded commodities in the world. The difference of interests between producers and consumers generate diversity of standards that causes difficulties in trade, especially in consumer protection. Therefore, the harmonization of standards becomes necessary and the standard will be used as reference standard among the world. Shallots became a universal commodity and consumed by million people as food ingredients or used by food industry. Therefore shallots hygiene and quality standard is needed.

Harmonization will reduce the difference in standards between producer, re-exporter and consumer countries. Shallot's standard is very relevant to be developed into globally accepted standard through harmonization based on its characteristics. Harmonization of shallots standard will be a reference in consumer protection and facilitate fair trade in accordance with international agreements as well as a reference internationally agreed through consensus between producer, consumer and trader countries.

3. Main aspects to be covered

The draft of Codex standard on shallots applies to the quality aspects of shallots (*Allium. ascalonicum*). To supply high quality safe products, the objective of the standards are to:

- Establish Product Definition;
- Establish the minimum quality requirements such as maturity (Volatile Reducing Substances (VRS), amount of clove, size (diameter), cleanliness specifications and defects action levels as per the products;
- Establish provisions concerning tolerances with respect to quality and size allowed in every classes;
- Establish provisions concerning presentation – the uniformity of the packaged product with respect to same origin, quality, size, etc;
- Establish provisions for the packaging and marking or labelling of the product in accordance with the Codex general standard for the labelling of pre-packaged foods;
- Establish provision for the maximum levels of the Codex general standard for contaminants (chemical and biological) in shallots;
- Establish provision for hygiene with reference to the *Recommended International Code of Practice for Hygiene and General Principles of Food Hygiene*;
- Establish Methods of Analysis for various parameters for shallots.

4. Assessment against the Criteria for the Establishment of Work Priorities

General criterion

- Protecting consumer health.
- Preventing inappropriate practices.
- Providing greater assurance of the quality of the produce to meet consumer needs and the minimum requirements of food safety.

- Providing a standard for shallots commerce.

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries:

World export value on shallots had increased in average 10.49% per year. While world import value on shallot had increased as well in average 8.35% per year. As detail, the table below presents international trading of shallots, including export, import and re-export.

World Export and Import Value on Shallots

Year	World Export Value (US \$)	World Import Value (US \$)
2012	2.613.281	2.631.478
2013	3.585.882	3.478.026
2014	3.083.342	3.184.078
2015	3.338.280	3.227.394

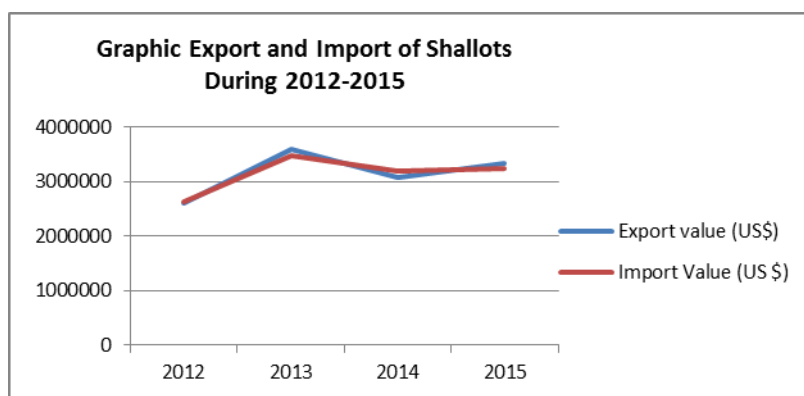
Source : UN comtrade statistics (<https://comtrade.un.org/>)

Re-export Value on Shallots

Year	Re-export (US \$)
2012	58.631
2013	71.249
2014	61.656
2015	53.296

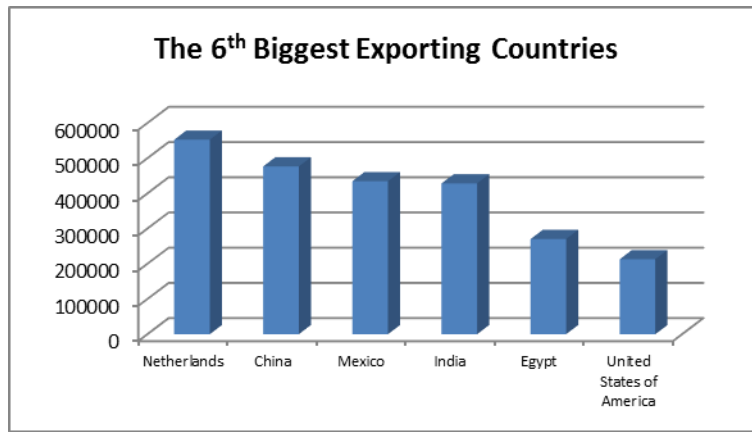
Source : UN comtrade statistics (<https://comtrade.un.org/>)

Based on the data above, it could be seen in the graphic below that generally the trend line statistics of shallots commerce had increased. The quantity of the export was higher than that of the import. The trend of commerce had increased during that time. The average growth of export from 2011 to 2014 was 8.4 % and the average growth of import was 8.14 %. However, the trend of re-export value had decreased from 2012 until 2015 with average growth was -1.83 % per year.

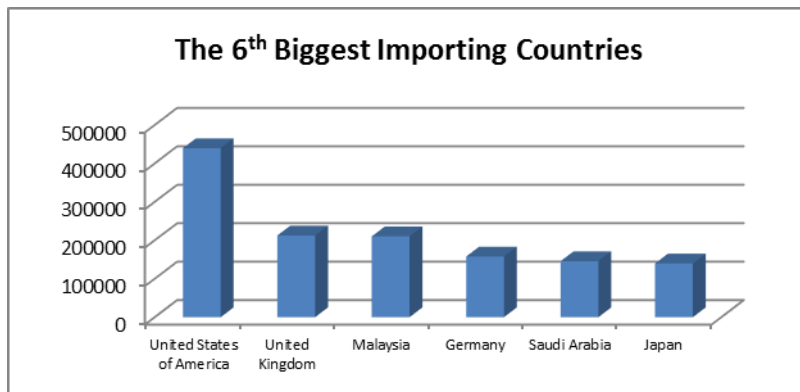


Picture 1. The trend of shallots commerce

Based on the UN comtrade data per individual country, the Netherlands was the biggest exporter country of shallots. It was followed by China, Mexico, India, Egypt, United States of America and others. Even though China was the biggest producer of shallots, it did not become the biggest exporting country. Perhaps, the domestic demand of shallots was high as well since most of eastern countries use shallots as an ingredient in their food. This condition brought China not become the biggest exporting country of shallots. On the other hand, United States of America was the biggest importing country of shallots. In 2015, the import of it was US \$ 439.820. It was continued by United Kingdom US \$ 212.754, Malaysia US \$ 210.506, Germany US \$ 158.062, Saudi Arabia US \$ 146.015, Japan US \$ 139.854 and others.



Picture 3. The biggest exporting countries of shallots



Picture 2. The biggest importing countries of shallots

(b) Diversification of national legislations and apparent resultant or potential impediments to international trade:

Regional organizations such as Association of South East Asia Nations (ASEAN) and United Nations Economic Commission for Europe (UNECE) have dealt with the standards for shallots. Shallots are produced in developed and developing countries. Shallots trade globally by both exporters and importers. Then there are various national legislations regarding shallot standard.

To overcome the differentiation of shallot standard among countries and to facilitate the international trade, it is essential to incorporate all existing standards in a single standard which can be accepted internationally. For example, Indonesia as a producer, an exporter, as well as importer of shallots has his own standard. While, other countries do. So, to cope with the dispute in international trade, we need the same standard of shallot.

(c) International or regional market potential

Commerce activity presents that the trend of export and import of shallots had increased as well as the increase of world population and economic development. According the UN comtrade data, the total export value of shallots in 2015 was 3.338.282 US \$ (7.514.978 tonnes) while the total import value of it was 3.227.394 US \$ (7.305.371 tonnes)

(d) Amenability of commodity to standardization:

The characteristics of shallots in trading, such as form, colour firm, fresh, taste and defect allowed are the adequate parameters of the produce.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

As there are only two regional standards on shallots and there is no general commodity standard covering shallots under codex, then the new work will facilitate shallots trade by establishing an internationally agreed quality standard.

(f) Number of commodities which would need separate standards including whether raw, semi processed or processed

The standard will be for shallots (*Alliumascalanicum*)

(g) Work already undertaken by other international organization in this field

1. ASEAN Standard on Shallots
2. UNECE STANDARD FFV-56 on Shallots

5. Relevance to the Codex Strategic Objectives

This proposal is consistent with the Strategic Plan of the Codex Alimentarius Commission 2014-2019, in particular Objective 1.1, 1.3, 2.3 and 3.1 and aims at setting up international accepted minimum quality requirements of shallot for human consumption. It also contributes to fair trade practices wherein the farmers will be able to assess their produce with reference to the quality standards thereby empowering them to realize more monetary values.

6. Information on the relation between the proposal and other existing Codex documents

This proposal is for a new global standard and has no relation to any other existing Codex text on this item, except that this standard will make reference to relevant standards and related texts developed by general subject Committees.

7. Identification of any requirement for and availability of expert scientific advice

No expert scientific advice is foreseen at this stage. Published research documents by international bodies will be referred in the process of preparing the standard, if found necessary.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None

9. Proposed Time Schedule

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.

REVISED PROJECT DOCUMENT
PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR ONION
(Prepared by Iran)

1. Purpose and the scope of the standard

The objective of the work is to develop a global standard that establishes the basic quality requirements for onion, to assure consumers of a safe, quality product.

The standard would apply to the different commercial varieties and/or types of *Allium cepa* L. group (white, red and yellow) to be supplied to the consumer in the natural state after preparation and packaging.

2. Relevance and timeliness

Due to the growing trend of worldwide onions production and trade, it is necessary to develop an international standard for the safety, quality and labeling of the product. The Standard for onion will help to protect consumers' health and to promote fair trade practices in accordance with the different international agreements. Onion is a versatile vegetable adapted to a wide range of climatic conditions and can be grown throughout the year.

3. Main aspects to be covered

The standard entails main aspects related to the definition of the produce, essential quality factors e.g. size and labeling requirements in order to provide certainty to the consumer on the nature and characteristics. The standard will supply high quality and safe products to protect consumer's health and against misleading practices by including all the necessary parameters such as weight, size, proper labeling, etc.

The most relevant items which may be considered are related to:

- Establish the minimum quality requirements and maturity of onion which shall be complied with, independently from the quality class.
- Define the categories to classify onion in accordance with its characteristics.
- Consider the sizing classes to commercialize onion.
- Establish the tolerance as regards quality and size that may be permitted of onion contained in a package.
- Include the provisions to be considered relating to the uniformity of the packaged product and the packaging used.
- Include provisions for the labeling and marking of the product in accordance with the *General Standard for the labeling of Prepackaged Foods*.
- Include provisions for pesticides and contaminants with the reference to the General Standard for Contaminants and toxins in food.
- Include provisions for hygiene with the reference to the general principles of food hygiene and other relevant codes of hygiene practices.

The most relevant points that can be considered are those related to the establishment of minimum quality requirements, maturity requirements, definition of quality classes and their tolerances and the section on marking or labeling.

4. Assessment against the Criteria for the Establishment of Work Priorities

General criterion

Developing an international standard for onion would be useful for all the nations involved, producing, exporting, or consuming countries. The quality of the product should comply with global commercial and marketing practices, in order to take into account the needs of consumers worldwide, as well as the food safety requirements.

Relevance to the Codex strategic objectives:

- Protection of consumers by promoting fair trade practices relating to the identification, origin of produce, characteristics according to different regions,
- Standardization of quality parameters.

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

There are many onion producing countries in the world around 170 countries produce onions for their domestic use, it is estimated that over 9,000,000 acres of onions are grown annually around the world. Onion is a highly traded vegetable involving more than 100 countries throughout the world.

Onions exports by country totaled US\$3.3 billion in 2015, up by an average 4.8% for all onions shippers over the five-year period starting in 2011. Among continents, Asian countries accounted for the highest dollar worth of exported onions during 2015 with shipments valued at \$1.1 billion or a third (33.1%) of the global total. In second place were European Union exporters at 29.2% while 20.4% of worldwide onions shipments originated from North America.

Onion importing countries (2012-2014) Source: UN Comtrade, as reported by the Importing countries

Importing Country	2012		2013		2014		%age growth in 2014	%age share in 2014
	Qty	Value	Qty	Value	Qty	Value		
U.S.A	3,85,353.48	269.73	4,36,979.16	340.45	5,00,380.56	344.70	1.25	11.71
United Kingdom	3,22,038.68	167.06	4,27,222.73	249.21	4,05,264.88	239.10	-4.06	8.12
Russian Federation	2,30,191.78	107.27	2,43,912.33	124.81	3,61,737.28	180.94	44.97	6.15
Germany	2,15,561.14	137.17	2,45,123.67	186.70	2,53,857.23	179.13	-4.05	6.09
Japan	3,42,710.26	183.15	3,02,661.17	171.78	3,50,348.03	165.00	-3.95	5.61
Malaysia	4,42,494.68	137.65	4,59,873.71	213.29	4,19,302.75	145.94	-31.58	4.96
Canada	1,75,594.64	125.62	1,85,898.94	152.18	1,89,118.04	144.72	-4.90	4.92
Netherlands	1,98,186.10	92.15	2,03,637.51	131.95	2,34,271.09	122.01	-7.53	4.15
Saudi Arabia	3,05,788.00	113.57	2,79,323.65	101.11	3,15,129.45	116.20	14.92	3.95
France	1,15,267.70	69.22	1,39,401.97	98.90	1,33,535.03	93.24	-5.72	3.17
United Arab Emirates	2,75,486.00	61.29	3,24,354.84	106.39	3,30,294.77	90.93	-14.53	3.09
Belgium	1,29,861.77	68.23	1,35,279.12	92.42	1,29,065.09	84.87	-8.17	2.88
Indonesia	1,55,361.49	67.23	1,24,544.25	67.95	1,44,885.00	64.49	-5.09	2.19
Sri Lanka	1,52,928.97	32.41	1,49,490.43	81.73	1,62,373.46	47.05	-42.43	1.60
Mexico	34,542.67	15.49	56,719.66	33.26	77,451.74	44.17	32.80	1.50
Brazil	1,79,513.78	60.07	2,66,897.51	108.36	1,50,591.71	40.43	-62.69	1.37
Italy	67,925.40	28.67	86,319.10	48.07	71,537.93	36.73	-23.59	1.25
Kuwait	0.00	0.00	1,12,050.68	37.91	93,865.32	35.35	-6.75	1.20
Singapore	57,738.37	26.02	68,295.49	39.45	67,180.75	33.35	-15.46	1.13
Ireland	35,832.88	29.21	35,832.88	30.17	40,922.62	30.18	0.03	1.03
Côte d'Ivoire	1,08,462.20	22.66	91,010.30	36.58	1,15,613.45	29.51	-19.33	1.00

Onion exporting countries (2012-2014)

Source: UN Comtrade, as reported by the Importing countries

Exporting Country	2012		2013		2014		%age growth on previous year	%age share in 2014
	Qty	Value	Qty	Value	Qty	Value		
Netherlands	9,31,726.64	356.15	10,39,011.75	491.17	10,59,648.80	477.66	-2.75	16.23
Mexico	3,18,406.25	257.75	3,45,143.72	324.75	3,61,692.99	301.89	-7.04	10.26
India	11,23,682.24	294.22	9,83,963.13	437.62	8,98,060.61	295.16	-32.55	10.03
China	4,52,491.13	224.78	5,84,462.21	280.91	5,88,536.57	244.42	-12.99	8.30
Egypt	2,91,923.12	164.29	3,15,293.01	190.24	3,62,649.69	212.38	11.64	7.22
Spain	2,80,595.16	120.65	3,50,824.41	191.10	3,87,156.55	186.15	-2.59	6.32
USA	2,47,501.85	143.30	2,68,299.17	173.94	2,78,419.10	173.66	-0.16	5.90

New Zealand	1,69,057.87	81.70	1,75,613.16	117.40	1,81,225.95	117.45	0.04	3.99
France	1,37,220.37	90.52	1,38,757.82	116.84	1,36,156.12	91.27	-21.88	3.10
Peru	1,90,512.86	65.28	2,36,892.32	78.55	2,71,116.76	90.35	15.02	3.07
Poland	1,27,529.66	42.96	1,43,862.04	61.60	1,35,988.89	66.11	7.32	2.25
Germany	1,16,747.43	44.82	1,15,888.94	59.12	1,16,966.70	60.84	2.91	2.07
Turkey	65,159.36	27.92	62,318.53	26.44	1,49,745.63	58.11	119.78	1.97
Pakistan	45,986.94	10.95	1,31,745.60	41.69	1,85,243.59	44.59	6.96	1.51
Italy	44,793.16	45.09	37,764.79	46.54	34,802.24	40.69	-12.57	1.38
Canada	38,734.31	21.85	50,742.57	31.12	58,261.53	36.24	16.45	1.23
Australia	68,656.62	43.36	59,385.13	43.60	46,577.89	35.56	-18.44	1.21
Argentina	1,51,713.53	54.14	2,26,874.99	91.53	1,38,708.81	35.40	-61.32	1.20
Chile	36,804.23	25.34	26,757.50	21.94	39,916.76	29.34	33.73	1.00

In order to determine which are the Onion production facts in Top 5 onion high yielding countries relied on latest UN data.

Region	2012			2013			2014		
	Area Harvest (Ha)	Production (Tones)	Yield (hg/ha)	Area Harvest (Ha)	Production (Tones)	Yield (hg/ha)	Area Harvest (Ha)	Production (Tones)	Yield (hg/ha)
Brazil	60,931	1,519,022	249,302	57,402	1,538,929	268,097	59,190	1,646,498	278,172
Egypt	58,089	2,024,881	348,583	52,718	1,093,230	207,373	68,487	2,505,189	365,790
Iran	54,950	1,938,000	352,684	55,415	2,050,000	369,936	57,112	2,109,197	369,311
Pakistan	129,700	1,691,800	130,439	125,912	1,660,740	131,897	133,922	1,740,184	129,940
Russian Federation	92,100	2,080,814	225,930	85,740	1,984,937	231,507	85,993	1,994,253	231,909
Turkey	63,000	1,735,857	275,533	64,550	1,904,846	295,097	58,315	1,790,000	306,954
China	1,021,242	22,244,986	217,823	1,026,160	22,351,234	217,814	1,034,841	22,610,915	218,497

Main onion importing countries (2012-2014) Source : COMTRADE, United Nations

Rank	2014	2013	2012
	Importing Country		
1	U.S.A	U.S.A	U.S.A
2	United Kingdom	United Kingdom	Japan
3	Russian Federation	Malaysia	United Kingdom
4	Germany	Germany	Malaysia
5	Japan	Japan	Germany
6	Malaysia	Canada	Canada
7	Canada	Netherlands	Saudi Arabia
8	Netherlands	Russian Federation	Russian Federation
9	Saudi Arabia	Brazil	Netherlands
10	France	United Arab Emirates	France
11	United Arab Emirates	Saudi Arabia	Indonesia
12	Belgium	France	United Arab Emirates
13	Indonesia	Belgium	Brazil
14	Sri Lanka	Sri Lanka	Pakistan
15	Mexico	Indonesia	Sri Lanka
16	Brazil	Italy	Ireland
17	Italy	Pakistan	Italy
18	Kuwait	Singapore	Singapore
19	Singapore	Kuwait	Colombia
20	Ireland	Côte d'Ivoire	Indonesia

Main onion exporting countries (2012-2014) Source: COMTRADE, United Nations

	2014	2013	2012
Rank	Exporting country		
1	Netherland	Netherland	Netherland
2	Mexico	India	India
3	India	Mexico	Mexico
4	CHINA	CHINA	CHINA
5	Egypt	Spain	Egypt
6	Spain	Egypt	USA
7	USA	USA	Spain
8	New Zealand	New Zealand	France
9	France	France	New Zealand
10	Peru	Argentina	Peru
11	Poland	Poland	Argentina
12	Germany	Germany	Italy
13	Turkey	Italy	Germany
14	Pakistan	Australia	Australia
15	Italy	Pakistan	Poland
16	Canada	Canada	Turkey
17	Australia	Turkey	Thailand
18	Argentina	Yemen	Chile
19	Chile	Iran	Canada
20	Iran	Poland	Yemen

Today, onion is third most eaten vegetable in the US, right after tomato and potato. Globally, 84,758,191 tons of onions are produced, while the vegetable ranks as first by harvested area. In terms of how much onion is eaten per capita annually, Libya with 34kg and Albania with 33kg lead the list of onion lovers.

In order to determine which are the 10 countries that produce the most onion, relied on latest UN data.

Source: UN data

2015-2016		
Rank	Producing Country	Production(tonnes)
1	China	22,300,000
2	India	19,299,000
3	U.S.A	3,159,400
4	Iran	2,381,551
5	Russia	1,984,937
6	Turkey	1,904,846
7	Egypt	1,903,000
8	Pakistan	1,660,800
9	Brazil	1,536,300
10	Korea	1,411,650

Production in countries during 2012 – 2014

Region	Value (tons)		
	2012	2013	2014
China	22,244,986	22,351,234	22,610,915
India	16,813,000	19,299,000	19,401,680
United States of America	3,242,940	3,159,350	3,166,740
Russian Federation	2,080,814	2,050,000	2,505,189
Egypt	2,024,881	1,984,937	2,109,197
Iran	1,938,000	1,904,846	1,994,253
Turkey	1,735,857	1,660,740	1,790,000
Pakistan	1,691,800	1,538,929	1,740,184
Brazil	1,519,022	1,359,492	1,646,498
Netherlands	1,353,000	1,310,000	1,589,957
Mexico	1,238,602	1,294,009	1,387,000
Republic of Korea	1,195,737	1,270,060	1,379,000
Algeria	1,183,268	1,214,501	1,368,184
Spain	1,169,721	1,204,900	1,364,633
Bangladesh	1,159,259	1,168,000	1,340,877
Myanmar	1,142,400	1,093,230	1,244,900
Ukraine	1,141,300	1,068,000	1,233,989
Japan	1,098,000	1,066,577	1,169,000
Sudan	1,036,000	1,037,000	1,108,610
Uzbekistan	1,009,520	1,019,900	1,068,348
Indonesia	964,221	1,010,773	1,065,000
Nigeria	899,700	929,866	985,400
Morocco	855,764	802,340	813,707
Peru	775,537	748,078	783,134
Argentina	721,141	736,271	758,233
Poland	642,169	727,380	733,619
South Africa	633,297	584,971	651,070

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade:

UNECE standard (FFV-46: onion-2010) has developed a basic quality characteristic for onion. The OECD has also produced a standard and an interpretative brochure for quality inspection / certification of onion. A Codex standard for onion can provide a comprehensive international standard covering quality and safety aspects of onion that will ensure the overall quality of the produce. The UNECE and OECD standards can be taken as a starting point to develop into a more inclusive standard by including agreed provisions from all countries / regions in the world interested in this produce.

Due to lack of a worldwide standard for onion, international trade has been widely affected. Importers prefer to import fruits and vegetables based on a Codex standard. Therefore, the new work would provide internationally recognized specific standards in order to enhance international trade and to accommodate the exporter and importer requirements.

The elaboration of this global standard is being carried out in consonance with the legitimate objectives of the World Trade Organization and the statutes of the Codex Alimentarius Commission, which include protecting consumers' health and ensuring fair practices in the food trade.

(c) International or regional market potential

The import of onion by most countries is increasing. Onion comes in different varieties and sizes. Generally, size is the only criteria taken into consideration. Therefore development of a quality standard that includes sizing requirements will help to enhance trade. See also point (a).

(d) Amenability of commodity to standardization

The characteristics of onion from its cultivation to retail sale e.g. cultivar varieties, composition, quality characteristics, packaging, presentation, labeling, storage, etc. all lead to adequate parameters for the standardization of the product. These parameters have been harmonized to certain extent at regional e.g. UNECE and group of countries e.g. OECD levels. Using UNECE and OECD standards as the basis to develop a global harmonized standard by considering other countries / regions needs should therefore be amenable to consumer protection and facilitate worldwide harmonization.

Taking into account that technical information is available and certain degree of harmonization at regional levels has already been achieved on certain aspects, complementary work to come up with an inclusive standard on this worldwide traded produce should be amenable.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

The new work will improve the protection of the consumer and facilitate trade by establishing an internationally recognized marketing and quality control of standard for onion. The proposed standard will address those requirements described in point 3 e.g. minimum requirements, classes, size, color, uniformity, packaging, etc.

(f) Number of commodities which would need separate standards including whether raw, semi-processed or processed

A single standard for onion will cover all aspects of relevant to consumed raw varieties of red, white and yellow onion traded worldwide. The proposal gives recommendation for onion intended for long-term conservation and consumption in the fresh state.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

The existing standards which may be considered while developing a codex standard for onion are:

- UNECE Standard concerning the marketing and commercial quality control of onion, (FFV-46: onion-2010).
- OECD International Standards for fresh Fruits and Vegetables: onion, 2008.

This new work will consider these standards in formulating the Codex standard.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex standard for onion will promote the maximum application of codex standards by countries in their national legislation and will consequently facilitate international trade. Likewise, the elaboration of this standard will help to protect consumer health against risks associated with these products. The new work contributes to state the essential quality requirements for onion for human consumption with the purpose of protecting the consumer's health and achieving fair practices in the food trade. This proposal is relevant to Strategic Goal 1 – Establish international food standards that address current and emerging food issues and its corresponding Objectives of the Strategic Plan 2014-2019 in particular objective 1.1 : Establish new and review existing codex standard based on priorities of the Codex Alimentarius Committee.

6. Information on the relation between the proposal and other existing Codex documents

The proposal concerning the preparation of a commodity standard for onion is part of the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables. See also points (e) and (f).

7. Identification of any need for any requirements for and availability of expert scientific advice

For the elaboration of this project document, the information generated by the research working group at national level for the characterization of onion has been taken as reference. Therefore, in case of requiring further information in the course of elaboration of the standard, this group of experts may be consulted including the expertise available in other importing / exporting countries participating in the CCFFV.

8. Identification of any need for technical input to the standard from external bodies

There is no need of technical input from external bodies.

9. Proposed timeline for completion of the new work

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.

REVISED PROJECT DOCUMENT
PROPOSAL FOR NEW WORK ON A CODEX STANDARD FOR BLACKBERRY
(Prepared by Mexico)

1. Objective and scope of the standard

This standardization project defines the specifications to be met by the blackberry fruit (*Rubus* spp.) Family Rosaceae, to be supplied fresh to the consumer, after preparation and packaging and the applicable test methods.

2. Relevance and timeliness

Blackberries are highly prized fruits worldwide for preparing various products such as juices, jams, sweets, fruit wine, etc. Therefore, it is necessary to establish a standard covering safety, quality and labeling, in order to have a reference that has been agreed internationally by consensus among the major producers and marketers.

The blackberry is a plant found wild in large areas of temperate regions of the world, so that production in many countries comes from harvesting wild plants.

3. Main issues that should be addressed

This project for draft standard will include features related to the caliber, categories, quality, packaging and labeling.

These are the most important issues to consider:

- a) Establishing minimum requirements for blackberries, regardless of the category of quality.
- b) Defining quality categories to classify blackberries according to their characteristics.
- c) Provisions on presentation - the homogeneity of the packaged product from the same origin, quality, size, etc.
- d) Incorporating the provisions for marking or labeling in accordance with the General Standard for Prepackaged Foods Labeling.
- e) Establishing test methods for various blackberry parameters.

4. Assessment against the Criteria for the establishment of work priorities

General criterion

Blackberries exist in different varieties, shapes and sizes. Therefore, marketing is made according to those characteristics.

The development of an international standard for blackberry will protect consumers from fraudulent practices, while facilitating international trade. This standardization project will benefit consumers and producer/exporter countries.

Criteria applicable to products

a) Production volume and consumption on the different countries and volume and structure of trade between countries

* In the international strawberry market, blackberries are grouped with raspberries and other berries. According to the FAO, the world production in 2006 of raspberries and other berries, was close to 1238.2 thousand tons, compared with the production in 1995, which was 828.7 thousand tons, represented a growth of 49%, so it can be said that it has an annual growth rate of 4.5%.

According to the Food and Agriculture Organization, in 2008 the world production of blackberry was 22,000 hectares, with Serbia, USA and Mexico as the main producers.

During the period 1995-2005, the value of world exports of raspberries and other fresh berries showed an increase of 158% from 111.27 million dollars in 1995 to 287.61 million in 2006, equivalent to an average rate of 14.4% annual growth.

Mexico is the world's leading exporter in value of exports of raspberries and other fresh berries, with a share, from 2004 to 2006, of 23% of the value of world exports, followed by the US with 22%, Spain 16%, Poland 10%, Chile 7% Netherlands 4%, 3% and Belgium.

In 2010, the United States was the largest exporter of berries, including blackberry, with 42952 tons. Mexico exported a volume of 41259 tons, Argentina 14912 tons, Spain 6839, and the Netherlands 3800 tons in the same period.

****Figure 1 Leading exporters of berries in the world**

(Thousands of US dollars)

Exporters	Exported value 2011	in	Exported value 2012	in	Exported value 2013	in	Exported value 2014	in	Exported value 2015	in
United States of America	235039		272004		290402		307556		293570	
Spain	159054		153507		204308		249726		276352	
Mexico	131742		149888		162177		214497		259344	
Netherlands	41950		53043		61460		75401		140343	
Portugal	29181		36726		40653		89161		96314	
Morocco	12582		9902		15933		28504		52801	
Poland	21702		19240		31539		33991		42875	
Belgium	21643		21931		32757		28909		27642	
France	14751		18583		17074		18590		20877	
World	740963		809802		943736		1154606		1309279	

*Source: Sistema Producto Zarzamora A.C.

**Source: TradeMap

Product: 081020 Raspberries, blackberries, mulberries and loganberries, fresh

****Figure 2- Leading importers of berries in the world**

(Thousands of US dollars)

Importers	Imported value 2011	in	Imported value 2012	in	Imported value 2013	in	Imported value 2014	in	Imported value 2015	in
United States of America	325037		404536		456747		619761		822025	
Canada	208986		239882		259178		279110		264183	
Germany	63627		78340		108583		138713		161607	
United Kingdom	106254		111055		123584		135401		155585	
Netherlands	38641		45377		46671		50740		100212	
France	61442		69558		65354		71532		73795	
Spain	6577		6149		11739		24040		46305	
Belgium	20058		20884		32092		40058		39374	
Switzerland	15473		19703		25691		29569		34766	
World	981936		1164926		1344995		1639104		1918795	

**Source: TradeMap

Product: 081020 Raspberries, blackberries, mulberries and loganberries, fresh

b) Diversification of national legislation and resulting or potential obstacles in international trade

There is now a regional standard for berries known as UNECE FFV-57, but there are no international standards for blackberry, and those marketed worldwide are subject to different national laws.

To overcome the resulting or potential impediments to international trade, it is essential to incorporate the different standards into a single internationally accepted standard for importers and exporters.

c) Potential international or regional market

The production of berries has increased, so that trade can be improved by developing quality standards for blackberries.

d) Feasibility of product standardization

The characteristics of the marketed blackberries, such as size, maturity, quality and allowable defect, are suitable product parameters.

e) Regulation of the main issues relating to consumer protection and trade in existing or proposed general standards

There is no product standard covering blackberries under the Codex, so the new work will facilitate trade for this product by establishing an internationally agreed quality standard.

f) Number of products that would need separate standards to indicate whether they are raw, semi-processed or processed

The standard will be for the blackberry (*Rubus spp.*)

Works carried out by other organizations in this field, or proposed by the relevant intergovernmental organization(s)

Regional UNECE FFV-57 standard for berries.

5. Relevance to the Codex strategic objectives

The development of the standardization project for blackberries is in compliance with the Codex strategic objectives: *1.1 Establishing new and revised Codex standards based on the priorities of the CAC*; and *3.1 Increasing the effective participation of developing countries in the Codex*.

6. Information on the relationship between the proposal and existing Codex documents and other ongoing Codex work

The standardization project for blackberries is a new work, and it has no relation to any existing Codex document on this subject.

7. Identification of availability of expert scientific advice

Expert scientific advice is not necessary.

8. Identification of any need for technical help from external bodies

No technical contributions from external bodies are required.

9. Proposed program for the accomplishment of this work

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the contributions and the agreement of the members.