

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 10/33/35

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION**

Thirty-third Session

Geneva, Switzerland, 5 – 9 July 2010

**REPORT OF THE FIFTEENTH SESSION OF THE
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

Mexico City, Mexico

19 – 23 October 2009

NOTE: This report contains Codex Circular Letter CL 2009/31-FFV.

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CX 5/95.2

CL 2009/31-FFV
November 2009

TO: - Codex Contact Points
- Interested International Organizations

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SUBJECT: DISTRIBUTION OF THE REPORT OF THE 15TH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (ALINORM 10/33/35)

The report of the Fifteenth Session of the Codex Committee on Fresh Fruits and Vegetables will be considered by the 33rd Session of the Codex Alimentarius Commission (Geneva, Switzerland, 5 – 9 July 2010).

PART A: MATTERS FOR ADOPTION BY THE 33RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards at Step 8 of the Procedure

1. **Draft Section 6 – Marking or Labelling (draft Standard for Bitter Cassava)** (para. 23 and Appendix II)
2. **Draft Standard for Apples** (para. 47 and Appendix III)

Governments and interested international organizations wishing to submit comments on the above documents, including the implications they may have for their economic interest, should do so, in writing in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), to the above address, ***preferably by e-mail, before 31 March 2010.***

Proposed draft Standards at Step 5 of the Procedure

3. **Proposed draft revision to the Standard for Avocado (CODEX STAN 197-1995)** (para. 69 and Appendix IV)
4. **Proposed draft Standard for Tree Tomatoes** (para. 99 and Appendix VI)

Governments and interested international organizations wishing to submit comments on the above documents, including the implications they may have for their economic interest, should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3– Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), to the above address, ***preferably by e-mail, before 31 March 2010.***

PART B: REQUEST FOR COMMENTS AND INFORMATION

4. **Proposed draft Standard for Chilli Peppers** (para. 84 and Appendix V)

Governments and interested international organizations wishing to submit comments on the proposed draft Standard should do so in writing to the above address, ***preferably by e-mail, before 31 January 2010.***

5. Proposed Layout for Codex Standards for Fresh Fruits and Vegetables (para. 107 and Appendix VII)

Governments and interested international organizations wishing to submit comments on the propose Layout should do so in writing to the above address, *preferably by e-mail*, before **31 January 2011**.

6. Proposals for new work on fresh fruits and vegetables (para. 121)

Governments wishing to propose new work on fresh fruits and vegetables should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 2 – Critical Review, Procedural Manual of the Codex Alimentarius Commission), *preferably by e-mail*, before **31 January 2011**.

SUMMARY AND CONCLUSIONS

The 15th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 33RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Adoption of draft and proposed draft standards

The Committee agreed:

- to forward the draft Section 6 “Marking or Labelling” of the draft Standard for Bitter Cassava to for adoption at Step 8 along with the other sections of the Standard held at Step 8 (para. 23 and Appendix II);
- to forward the draft Standard for Apples for adoption at Step 8 (para. 47 and Appendix III);
- to forward the proposed draft revision of the Standard for Avocado (CODEX STAN 197-1995) (para. 69 and Appendix IV) and the proposed draft Standard for Tree Tomatoes (para. 99 and Appendix VI) for adoption at Step 5.

Approval of new work

The Committee agreed to request the Commission for approval of new work on a Standard for Pomegranate (para. 113 and Appendix VIII).

Other matters for consideration

The Committee agreed:

- to request, through the Commission, the Coordinating Committee for Europe to consider the need for a worldwide standard for chanterelle, and if affirmative, to refer the proposal for its conversion to the CCFFV for consideration (para. 119); and
- to inform the Commission, through the Executive Committee, of the decision of the UNECE Working Party on Agricultural Quality Standards to change the title of “UNECE standards” to “UN standards” in order to obtain guidance from the Commission on appropriate follow-up to this matter (para. 14).

MATTERS OF INTEREST TO THE CODEX ALIMENTARIUS COMMISSION

The Committee agreed:

- to return the proposed draft Standard for Chilli Peppers to Step 3 for further comments (para. 84);
- to establish electronic Working Groups on Avocado (para. 70), Chilli Peppers (para. 85), Tree Tomatoes (para. 100) and Pomegranate (para. 115) to revise or prepare draft and proposed draft standards for consideration at its 16th Session;
- to attach the proposed Layout for Codex Standards for Fesh fruits and Vegetables to the report for further comments and consideration at its next session; and to request the Codex Secretariat to prepare a background document containing discussions in its previous sessions on the issue of point of application of Codex standards for fresh fruits and vegetables (paras 106-107);
- to suspend the development of the Glossary of Terms used in the proposed Layout for Codex Standards for Fresh Fruits and Vegetables, pending further development and eventual finalization of the Layout (para. 110);
- to discontinue the maintenance of the Priority List for the Standardization of Fresh Fruits and Vegetables, noting that the proposals for new work would be continuously be requested by means of a Circular Letter attached to a session report (para. 121); and
- to request the Codex Secretariat to explore the implications of the decision of the UNECE Working Party on Agricultural Quality Standards to change the title of “UNECE standards” to “UN standards” (para. 14).

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INTRODUCTION

1. The 15th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City from 19 to 23 October 2009 at the kind invitation of the Government of Mexico. The Chairperson of the Committee, Dr Francisco Ramos Gómez, appointed Ms Ingrid Maciel, International Standardization Director, Ministry of Economy, to chair the Session on his behalf. The Session was attended by delegates from 51 Member countries, one Member Organization and Observers from two international organizations. The List of Participants is attached as Appendix I.

OPENING OF THE SESSION

2. Dr Francisco Ramos Gómez, Director General, Dirección General de Normas, opened the Session. Dr Norman Bellino, FAO Representative in Mexico, and Ing. Simón Treviño Alcántara, Director General de Fomento a los Sistemas Producto, also addressed the Committee.

Division of Competence

3. The Committee noted the division of competence between the European Community and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission¹.

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. The Committee adopted the Provisional Agenda as its Agenda for the Session.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2a)³

5. The Committee noted that most of the matters contained in CX/FFV 09/15/2 were for information purpose only or would be discussed by the Committee in more details under relevant agenda items.

6. In relation with amendments to the section on contaminants of certain commodity standards, the Committee noted that the Codex Secretariat would amend this section in existing Codex standards for fresh fruits and vegetables in accordance with the decision of the 32nd Session of the Commission⁴. It was further agreed to introduce the same standard language to the draft and proposed draft standards under consideration by the Committee.

MATTERS ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS ON THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 2b)⁵

7. The Committee noted main issues of interest to its work arising from sessions of the UNECE Working Party on Agricultural Quality Standards and its Specialized Section on Standardization of Fresh Fruits and Vegetables as well as the OECD Scheme for the Application of International Standards for Fruits and Vegetables that had been held subsequent to the last session of the Committee.

8. In relation to the activities of the UNECE, the Committee noted that a joint Codex/UNECE workshop on the application of quality provisions in standards for fresh fruits and vegetables had been proposed, which might be held back-to-back with the next session of the Committee.

9. The Committee also noted the decision of the Working Party to remove the reference to the "UNECE" from the cover pages of the standards, which was prompted by (a) the specialized sections who did not want to give the impression that the standards they develop are meant to be used within the UNECE region only, (b) the suggested transfer of work of the OECD Scheme, some countries of which are not UNECE member states, to UNECE and (c) the revised Terms of Reference of the Working Party, approved by the Committee on Trade and the Executive Committee of the UNECE in 2008, which give equal participation rights to all member countries of the United Nations.

¹ CRD 1

² CX/FFV 09/15/1

³ CX/FFV 09/15/2; CRD 3 (comments of India)

⁴ ALINORM 09/32//REP, para. 112

⁵ CX/FFV 09/15/3; CRD 10 (comments of Mexico)

10. Some delegations expressed concern on the change of the title of “UNECE” standards to “UN” standards as the Working Party is a subsidiary body of the Committee on Trade that operates under the terms of reference of the UNECE, a regional commission of the United Nations which looks at the economic development and integration of a particular region, and thus questioned the international coverage of the standards developed by the Working Party. These delegations supported collaboration between Codex and UNECE, as set out in the Terms of Reference of the Committee, in particular as regards using UNECE standards as a basis for the development of Codex worldwide standards. They noted that Codex standards might require different provisions from those of the UNECE to accommodate the needs of the broader Codex membership and in view of the different mandates and goals of Codex and UNECE.

11. Other delegations supported close cooperation between Codex and UNECE in order to avoid duplication of work. These delegations noted that Codex and UNECE could mutually benefit from the work carried out in their respective subsidiary bodies in order to facilitate the development of international standards. In this regard, the revision of the working procedures of the Working Party and the more frequent sessions of its Specialized Section on the Standardization of Fresh Fruits and Vegetables were aimed at making the Working Party accessible to all member of the United Nations while speeding up the development of international standards for fresh fruits and vegetables.

12. The Codex Secretariat recalled that effective cooperation had been implemented over the years between Codex and UNECE with a view to facilitating the harmonization of Codex and UNECE standards. As regards the matter of the change of the title of “UNECE standards” to “UN standards”, the Secretariat drew the attention of the Committee to previous discussion on this issue in the Codex Alimentarius Commission⁶ and the Codex Committee on Fresh Fruits and Vegetables⁷ and to the decision of the 54th Session of the Working Party⁸ to withdraw the proposal to change the title of the “UNECE standards” to “UN standards” in view of the response of the Legal Counsel of the United Nations concerning the global status of Codex standards as related to UNECE standards.

13. The Secretariat also informed the Committee that the Geneva Protocol on Standardization of Fresh Fruit and Vegetables and Dry and Dried Fruit still referred to the general provisions to be applied in Europe for the commercial standardization and quality control of fresh fruits and vegetables for international trade between or to European countries. The UNECE Representative indicated that the Geneva Protocol would be revised by the Working Party in the framework of the revision of its Working Procedures.

14. In view of the above discussion, the Committee agreed to request the Codex Secretariat to explore the implications of the above decision of the Working Party and also to inform the Commission, through the Executive Committee, of this situation in order to obtain guidance from the Commission on appropriate follow-up to this matter.

15. It was suggested that the information on the activities of coordinating committees or other regional intergovernmental organization, which might be relevant to the work of this Committee, should be included in this Agenda Item. The Codex Secretariat informed the Committee that inclusion of activities of other regional or international organizations might be difficult as the Secretariat did not participate directly in fora other than the UNECE and the OECD of which the Secretariats in turn participated in the sessions of the Committee and submitted a summary of their activities. However, relevant information on standardization activities in other Codex subsidiary bodies, in particular coordinating committees, could be provided when necessary.

UNECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)⁹

16. The Committee noted that UNECE standards, as contained in working document CX/FFV 09/15/4, were made available as references for the development of corresponding Codex standards as directed by the Executive Committee.¹⁰ The Committee agreed that the UNECE standards would be taken into account when discussing the relevant agenda items.

⁶ ALINORM 95/37, paras 31-32

⁷ ALINORM 99/35A, paras 12-21

⁸ TRADE/WP.7/1998/9, paras 56-59

⁹ CX/FFV 09/15/4

¹⁰ ALINORM 97/3, para. 15

CONSIDERATION OF DRAFT STANDARDS AT STEP 7 (Agenda Item 3)**DRAFT SECTION 6 “MARKING OR LABELLING” (DRAFT STANDARD FOR BITTER CASSAVA) (Agenda Item 3a)¹¹**

17. The Committee recalled that the 31st Session of the Commission had decided to return the labelling section of the draft Standard for Bitter Cassava to Step 6 for further comments, in particular on the preparation instructions (Section 6.1.2), for consideration by this session of the Committee and endorsement by the 38th Session of the Committee on Food Labelling (CCFL) and to hold the other sections at Step 8, with a view to the adoption of the Standard by the Commission in 2010.¹²

18. Several delegations pointed out that there was currently no scientific basis to confirm that the processing mentioned in Section 6.1.2 “Preparation Instructions” would effectively remove the cyanogenic glycosides to a level safe for consumption and suggested that the elaboration of this Standard should be suspended until the Joint FAO/WHO Expert Committee on Food Additives (JECFA) reviewed available data on the occurrence of cyanogenic glycosides in foods and feeds, the mechanisms of releasing hydrogen cyanide in the human body and the effects of processing on reducing levels of hydrogen cyanide in the final product and the Committee on Contaminants in Foods (CCCF) provided risk management options based on the outcome of the risk assessment performed by JECFA.

19. In this respect, several other delegations recalled that there had been an urgent need of several Members for this Standard and, noting that the evaluation by JECFA could take several years depending on the availability of the data required for the evaluation, suggested to advance this Standard by amending the preparation instructions. It was also pointed out that the Committee would be able to review the preparation instructions when JECFA completed the evaluation and risk management options were provided by the CCCF. One delegation further pointed out that bitter cassava had already reached the consumers who were not familiar with its proper preparation and that finalization of this Standard with amended preparation instructions based on empirical knowledge would be a first step to provide consumers with relevant information in order to prevent health risks arising from the consumption of bitter cassava.

20. In view of the above discussion, the Committee agreed to consider the amendments to Section 6.1.2 “preparation instructions”. It was agreed to ensure that cassava must not be eaten raw. In order to further reduce the amount of cyanide in the final product, it was also agreed to provide that in addition to peeling, the roots should be de-pithed, cut into pieces and rinsed. The Committee noted that bitterness was the indicator of the presence of cyanogenic glycosides, however, due to the practical difficulties to measure this parameter during cooking, it was agreed not to include the reference to the elimination of bitterness as a means to indicate at which point cassava could be regarded as “fully” cooked. It was also pointed out that cyanogenic glycosides could not be completely eliminated but only be reduced to a level that would not pose a health risk.

21. With regard to the concern expressed by one delegation on the way these preparation instructions would be made available to the consumer, the Committee noted that when bitter cassava was sold in packages the information would be placed on the packages and when sold in bulk, the same information should be made available to the consumer at the point of sale, for example in the form of a sign accompanying the produce, as provided in the footnote to Section 6.1.2.

Other Considerations

22. As regards Section 7.2 “Other Contaminants”, the Committee noted that while this section contained provisions additional to the standard language of the *Format for Codex Commodity Standards*, it would not require the endorsement by the CCCF, because the additional provisions did not establish any specific requirement on contaminants but simply delegated it to national legislation pending the outcome of the work of the CCCF on cyanogenic glycosides.

¹¹ ALINORM 08/31/35, Appendix III; CX/FFV 09/15/5 (comments of Australia, Brazil and Kenya); CX/FFV 09/15/5-Add.1 (comments of European Community and Philippines); CRD 3 (comments of India); CRD 7 (comments of Thailand)

¹² ALINORM 08/31/REP, para. 38

Status of the draft Section 6 “Marking or Labelling” (draft Standard for Bitter Cassava)

23. The Committee agreed to forward the revised draft Section 6 “Marking or Labelling” of the draft Standard for Bitter Cassava for endorsement by the CCFL and subsequent adoption by the Commission along with the other sections of the Standard held at Step 8 (*see* Appendix II).

DRAFT STANDARD FOR APPLES (Agenda Item 3b)¹³

24. The Committee noted that the Standard had been adopted at Step 5 and advanced to Step 6 by the 31st Session of the Commission as proposed by the CCFFV. The Committee also noted that the Executive Committee¹⁴ had encouraged the Committee to finalize the Standard at this session according to the timeframe set up for completion of the Standard, namely, for final adoption by the Commission in 2010¹⁵. In addition, the Committee recalled that at its last session it had agreed to make every effort and to work in a spirit of compromise to finalize the Standard by this session in order to forward it to the 2010 Commission and that discussion would focus on those unresolved issues in addition to other general proposals as necessary¹⁶.

25. Based on the above, the Committee examined the draft Standard and made the following observations and amendments:

Section 2.1 – Minimum Requirements

26. The Committee had an exchange of views on the inclusion of the term “firm” instead of “not soft”.

27. A number of delegations favoured the inclusion of this term as the best qualifier to identify firmness as a quality parameter under the minimum requirements, for consistency with other Codex standards for fresh fruits and vegetables having the same provision, and due to the linkages between the minimum and maturity requirements and the firmness of the apples. It was also noted that the term “firm” was related to a physical characteristic of the fruit while the term “texture”, used to define “not soft”, referred more to a sensorial characteristic of the product which was not appropriate for the purpose of this section.

28. Other delegations indicated that the proposed wording was the best compromise between different industry and trading practices worldwide as the term “firm”, when particularly referred to apples, might have different interpretation across countries which could lead to technical barriers to trade. It was noted that, in most of the standards for fresh fruits and vegetables, term “firm” referred to a quality parameter linked to the quality classes. However, in certain countries, the term “firm”, when specifically applying to apples, was linked to a condition of the flesh (minimum quality requirement) while in others to a stage of ripening (maturity requirement), therefore, the inclusion of the term “firm” under the minimum requirement would be contrary to long standing trading practices established in a number of countries. It was further noted that, if the term “firm” was to be included as a minimum requirement, there should be a need to have apple varieties listing in the Standard as this parameter was dependant on the variety, and even within the same variety, there could be significant variations due to geoclimatic conditions.

29. In view of the above, the Committee agreed to include “firm” as a minimum quality requirement while inserting a footnote to clarify that firmness in this context was used to indicate an appropriate level of maturity of the fruit rather than a stage of ripening and that firmness might vary according to varieties.

30. The Delegation of the United States of America indicated that, in relation to apple quality, there is no uniform accepted international interpretation for the minimum requirement “firm”.

¹³ CX/FFV 09/15/6; CX/FFV 09/15/6-Add.1 (comments of Argentina, India, Mexico, and New Zealand); CX/FFV 09/15/6-Add.2 (comments of Kenya and Philippines); CRD 5 (comments of European Community); CRD 6 (comments of Malaysia); CRD 7 (comments of Thailand); CRD 8 (comments of Indonesia); CRD 9 (comments of Uruguay)

¹⁴ ALINORM 09/32/3, para. 33

¹⁵ ALINORM 07/30/35, para. 72

¹⁶ ALINORM 08/31/35, para. 92

31. The Committee also considered the proposal of India (CRD 8) that the stalk should not be pulled out in order to ensure that the missing of the stalk did not relate to inappropriate agricultural practices that might lead to bacterial contamination of the fruit and whether the term “damage caused by pests” should be changed to “damage caused by pests and diseases” as the pest could be inactivated through appropriate phytosanitary treatment but the sign of the disease could remain in the fruit. The Committee decided not to take on board these proposals as the provisions for the stalk as currently drafted adequately provided for the fruit to remain in good condition and as the term “disease” was already discussed at previous sessions where it was noted that “disease” was already included in the definition of pests in the relevant IPPC phytosanitary specification¹⁷. The Delegation of India expressed its reservation on the decision not to incorporate its proposal concerning the stalk.

Section 3 – Provisions concerning Sizing

32. The Committee had an exchange of views on the appropriateness to retain “10.5” or “11.0” Brix degrees as a minimum soluble solids content for apple varieties of size not smaller than 50 mm or 70 g.

33. Several delegations felt that 10.5° Brix was too low and could therefore lead to immature fruit on the market. Other delegations supported a minimum Brix level of 10.5 as a good compromise between those countries not having any provision in this regard and those who preferred higher Brix values. It was noted that research studies showed no correlation between the size of the fruit and the total content of soluble solids as an indicator of maturity. It was also noted that this level referred to a minimum Brix level intended to encompass the majority of the apple varieties traded internationally. In addition, Brix levels could vary within the same variety according to geoclimatic conditions. In this regard, it was indicated that there were already small size apple varieties on the market having Brix values lower than 10.5 that still fell within the sizing provisions set out for these varieties, therefore, raising the Brix level to 11.0 would have the potential to create technical barriers to trade by limiting industry and marketing innovation. It was further noted that the minimum Brix level of 10.5 was also in line with the corresponding provisions in the UNECE Standard for Apples. The Committee noted the advice of the Executive Committee¹⁸ that development of lists in commodity standards could delay the progress of Codex work.

34. In view of the above considerations, the Committee agreed to retain the minimum Brix level of 10.5 for apples of smaller sizes. The Delegation of India expressed its reservation to this decision.

Section 4 – Provisions concerning Tolerances

35. The Committee had an exchange of views on the need to link the provisions in Section 2.3 - quality classes, in particular the percentages of defects in the Annex, with Section 4.1 - quality tolerances for quality classes.

36. The Committee noted that the purpose of Section 4.1 (quality tolerances) was to indicate how many percent of apples in a lot could be below the quality of a particular class in order that the apples of that lot could be viewed as in compliance with the requirements of that class, while the maximum allowances for defects indicated in the Annex intended to define the quality of each class, by providing the degree of various defects allowed for individual apples. Therefore, the Annex is the critical part of the definition of quality (of individual apples) required for each class in Section 2.3, but was not relevant to Section 4.1, which only indicates how many percentages of apples could be below the quality as defined in Section 2.3 and the Annex. The Delegations of India and Thailand expressed their reservation to this decision.

37. The Committee considered the inclusion of different quality tolerances for decay and internal breakdown at export and import control stage to take into account changes that might occur in fresh fruits and vegetables during transport and storage due to their tendency to perish. In this regard, the Committee examined the meaning of the term “decay”, including their proper translation into French and Spanish. It was explained that this term in French should be translated as “*degradation*” and not as “*pourriture*” (rotting), as decay was a non-progressive defect and that the same term might apply to the Spanish version as well.

¹⁷ ALINORM 07/30/35, para. 66

¹⁸ ALINORM 09/32REP, para. 9; ALINORM 09/32/3, paras 21-23

38. Some countries agreed to retain quality tolerances for decay and internal breakdown only at the destination point but with lower percentages than those allowed in the Standard and maintained that no tolerances should be made for “Extra” class in this respect. Some other delegations however noted that such provisions, including allowance for the presence of internal feeding insects, pests or damage to the flesh caused by pests, were not usually included in Codex standards for fresh fruits and vegetables, and were not allowed by their national phytosanitary requirements.

39. As regards the establishment of specific quality tolerances for decay and internal breakdown at both export and import stages, it was noted that in certain countries, fresh produce might undergo long storage and transportation periods prior to arriving at a shipping point, therefore, tolerances for both export/import points were required. The Committee could not agree on the need to keep the reference to both export/import points and therefore agreed to retain the tolerances for decay and internal breakdown as proposed in the Standard while deleting the reference to shipping and destination points so that the application of such provisions would be up to individual countries.

40. In addition, the Committee amended the quality tolerances for Class II to clarify that, without prejudice to compliance with the provisions for minimum requirements, a 2% allowance for decay and internal breakdown would be accepted regardless of the minimum requirements for sound in Section 2.1 due to the need to keep certain flexibility in the application of the standard account being taken of the perishable nature of fresh fruits and vegetables and the time involved in storage and transport from the shipping point to the destination point.

Section 5.1 – Uniformity

41. The Committee agreed to delete option C allowing uniformity in accordance with the national legislation of the importing country, noting that the inclusion of such text in Codex standards introduced the risk that the importing countries could use it to justify imposing more stringent requirements which could create barriers to international trade. In addition, the Committee agreed to insert a general provision by which there was no size uniformity for apples packed loose in packages or sales packages.

Section 7 – Contaminants

42. The Committee amended the Section in line with its previous decision to align the provision with the standardized text as set out in the Procedural Manual (*see* para. 6).

Annex – Maximum Allowance for Defects

43. The Committee had an exchange of views on the figures applied to the different defects but decided to retain all values as presented in the Table. The Committee recalled that defects like russetting were not considered as such for certain varieties and that this defect may vary according to varieties and the area in which they are cultivated, including seasonal variation due to climatic conditions. The Delegation of India expressed its reservation in regard to this decision.

44. As regards blemishing and bruises caused by scabs (*Venturia inaequalis*), the Committee noted that the allowances for defects referred to the damage on the surface of the fruit left by the pest following their inactivation by the appropriate phytosanitary treatment but not to the presence of the living pest *Venturia inaequalis*. In view of this, the Committee agreed to clarify the provisions by referring to scars caused by scabs and enter a footnote that this provision applied without prejudice to phytosanitary rules of the importing country.

Other considerations

45. The Delegation of New Zealand, noted that there was on-going and active development of new apple varieties, driven by novel attributes and functional health benefits, which might be currently left outside the scope of the Standard. These innovations were consistent with the WHO Global Strategy on Diet, Physical Activity and Health which was supported by Codex and which encouraged the food industry to introduce innovative, healthy, and nutritious foods accompanied by clear and consistent labelling to assist consumers in making informed and healthy choices. The Delegation further noted that Codex standards were drafted to principally cover products most commonly traded at the time they were developed but they should not be applied in a way that would restrict trade in innovative products as they become available. In order to allow for such developments, the Delegation proposed that at the next possible opportunity the Standard be reviewed and amended to accommodate innovation.

46. The Committee noted that the Codex Alimentarius Commission and its subsidiary bodies are committed to revision as necessary of Codex standards and related texts to ensure that they are consistent with and reflect current scientific knowledge and other technological developments as set out in the *General Principles of the Codex Alimentarius*¹⁹.

Status of the draft Standard for Apples

47. The Committee agreed to forward the draft Standard to the Commission for adoption at Step 8 (*see* Appendix III).

CONSIDERATION OF PROPOSED DRAFT STANDARDS AT STEP 4 (Agenda Item 4)

PROPOSED DRAFT STANDARD FOR AVOCADO (REVISION) (N19-2008) (Agenda Item 4a)²⁰

48. The Committee recalled that at its 14th Session it had agreed to initiate new work on the revision of the Standard for Avocado, which had subsequently been approved by the 31st Session of the Commission, and to establish an electronic Working Group on Avocado led by Cuba to prepare a proposed draft Revision for consideration by the Committee.²¹ The Committee noted that the scope of the revision as approved by the Commission was to revise the provisions concerning quality and sizing, as well as consequential amendment to other sections of the Standard arising from the inclusion of new varieties, and therefore it was not necessary to review the entire standard.

49. The Committee considered the proposed draft Revision and made the following amendments and comments:

Section 1– Definition of Produce

50. Several delegations noted that the new paragraph listing the commercial types of avocado did not cover all commercial varieties traded internationally and therefore proposed to delete this paragraph unless a comprehensive list of varieties was provided. It was also noted that the listed commercial types were not normally used in trade to identify the produce but rather botanical grouping of avocados. In view of these comments, the Committee agreed to delete the second paragraph of this section.

51. The Committee noted that the reference to “commercial types” was made in several other sections and considered if they could be deleted throughout the Standard. However, since it might be necessary to refer to commercial types in order to establish differentiated minimum dry matter contents appropriate for varietal characteristics of avocados in Section 2.1.2, it was agreed to maintain the references to “commercial types” in square brackets.

Section 2.1 – Minimum Requirements

52. While noting the proposals of several delegations to amend the requirements listed in the bullet points, the Committee agreed to maintain the provisions without changes, noting that they were largely common provisions applying to various Codex standards for fresh fruits and vegetables.

53. The Committee agreed to align the footnote attached to the requirement that the avocados should be free of any foreign smell with a similar provision applying to a number of Codex standards for fresh fruits and vegetables. The Committee considered if the “corresponding regulations” could be replaced by “relevant provisions adopted by the Codex Alimentarius Commission”; however, since it was not clear if “any other chemical substances” referred to those used in post-harvest treatment due to phytosanitary requirements, which might not be covered by the Codex Alimentarius, it was agreed to maintain the current text.

¹⁹ Procedural Manual of the Codex Alimentarius Commission, *General Principles of the Codex Alimentarius*, Revision of Codex Standards

²⁰ CX/FFV 09/15/7; CX/FFV 09/15/7-Add.1 (comments of Costa Rica, European Community, Iran and New Zealand); CRD 6 (comments of Malaysia); CRD 7 (comments of Thailand); CRD 8 (comments of Indonesia); CRD 11 (comments of Paraguay); CRD 12 (comments of Argentina)

²¹ ALINORM 08/31/35, paras 106-107

Section 2.1.1

54. Several delegations proposed to remove the requirement that avocados should be “carefully” picked because it was impossible to verify the compliance with this requirement at the inspection stage. It was also pointed out that failure to comply with this requirement would lead to defects in the fruits, such as skin injuries and bruises, which were already addressed in other sections of the Standard. Other delegations preferred to maintain this requirement in order to ensure that avocados reach the consumer in a satisfactory condition.

55. In view of the varying opinions, the Committee agreed to keep this requirement in square brackets for further consideration. It was further agreed to modify the remaining part of this paragraph in order to give more clarity to the provision related to the physiological development vis-à-vis the completion of the ripening process.

Section 2.1.2 – Maturity Requirements

56. The Committee agreed to indicate that minimum dry matter contents were applicable to a lot of fruits on average and not to individual fruits and to add a footnote to this effect, because avocados tended to have a large degree of variations in dry matter contents even among fruits in the same lot.

57. The Committee noted that West Indian varieties and its hybrids had lower dry matter contents at maturity than other varieties and that it was necessary to provide for differentiated minimum dry matter contents according to varietal characteristics. However, several delegations expressed that the proposed minimum dry matter contents were not consistent with what was found in avocados produced in their countries and requested a more careful examination.

58. The Committee noted that delegations were largely in agreement with the dry matter contents for the first two group of avocados, which were also consistent with the proposed revised UNECE Standard for Avocados, and agreed to place in square brackets the dry matter contents of the other two groups, for further consideration on the basis of data provided by countries producing these varieties. It was further noted that such data should be accompanied by the method of analysis and sampling used so as to facilitate comparison and that methods of analysis should also be included in this Standard in order to ensure its consistent application.

59. The Delegation of Argentina expressed its preference for a higher minimum dry matter content of 23% for the Haas variety, while not opposing to advance the Standard with the minimum dry matter content of 21% as currently proposed.

Section 3 – Provisions Concerning Sizing

60. The Committee agreed to add an introductory sentence before the two proposed options for sizing to indicate that avocados could be sized by either option (a) weight or (b) count.

61. One delegation noted that the newly added smallest size was applicable only to the Haas variety, which should have already been covered by the existing Standard, and questioned if this addition was within the scope of new work, which should focus on revisions arising from the inclusion of *new* varieties. In this respect, the Committee noted that this new size was needed to accommodate the current marketing practices for the early-season Haas variety, which led to sizes smaller than 125 g. It was further noted that this issue had been recognized and proposed for consideration in the Project Document submitted to the Commission. The Committee agreed to keep the new size code and the consequential amendment to the minimum weight of the fruit in square brackets because some delegations felt that it was necessary to examine the implication of this amendment in consultation with their national stakeholders.

62. Some delegations proposed to review the sizing table because they believed that there were too many size codes which could pose difficulties in its application; that consecutive size codes should be used and not only even numbers; and that the intervals of weight bands should be equal. However, recalling the scope of new work a, the Committee did not undertake a comprehensive review of this table.

63. The Committee noted that the intention of the inclusion of the second option for sizing was to accommodate different commercial practices, in particular, the use of different net weight trays, and agreed to amend the provision for the second option to specifically allow for the use of different size codes and weight bands when a different net weight tray was used.

Section 4.2 – Size Tolerances

64. The Committee agreed to delete the requirement for the maximum difference between the smallest and largest fruit within a package, because the limit of 25 g could be suitable for smaller sizes of avocados including the proposed smallest size of “32 (S)” but was too restrictive for larger sizes of avocados.

Section 5.1 – Uniformity

65. The Committee agreed to delete the reference to colouring in this section because it did not have bearing on the quality of the fruit. It was also agreed to delete “if sized”, because sizing was not optional in this Standard.

66. Concerning the exemption from the uniformity provision for mixed sizes and varieties, several delegations proposed its deletion because in their view avocados should not be sold as mixture of different sizes or varieties. Other delegations pointed out that such presentation was allowed, for example in the case of the Standard for Apples, and proposed that the same should be allowed for avocados. In this respect, some delegations noted that such practice was not common for avocados unlike the case for apples, for which distinctively different colour groups existed, which could be placed in the same package for better presentation. In view of the varying opinions, the Committee agreed to keep this text in square brackets for further consideration.

Section 6.2.4 – Commercial Identification

67. The Committee agreed to replace “numbers” with “count” in the third bullet point, because it was the more commonly used term in the sizing of fruits and vegetables and for consistency with the provision in Section 3.

Section 7 – Contaminants

68. The Committee amended the Section in line with its previous decision to align the provision with the standardized text as set out in the Procedural Manual (*see* para. 6).

Status of the proposed draft Standard for Avocado (Revision)

69. The Committee agreed to forward the proposed draft Revision to the Commission for adoption at Step 5 (*see* Appendix IV).

70. It was also agreed to re-establish the electronic Working Group²² on Avocado, open to all Members and Observers and led by Cuba, which would work in English and Spanish and prepare a revised draft text, focusing on provisions concerning quality, in particular maturity requirements, and provisions concerning sizing, for further comments and consideration at the next session of the Committee.

PROPOSED DRAFT STANDARD FOR CHILLI PEPPERS (N17-2008) (Agenda Item 4b)²³

71. The Committee recalled that at its 14th Session it had agreed to initiate new work on a Standard for Chilli Peppers, which had subsequently been approved by the 31st Session of the Commission, and to establish an electronic Working Group on Chilli Peppers led by Mexico to prepare a proposed draft Standard for consideration by the Committee²⁴.

72. The Committee noted that the Delegation of Mexico had prepared a revised proposed draft Standard taking into account the written comments submitted at the session and based its discussion on this document (CRD 13). The Committee considered the proposed draft Standard section by section and, in addition to editorial corrections, made the following amendment and comments.

²² The following members expressed interest in participating in the electronic Working Group: Argentina, Australia, Bolivia, Burundi, Chile, Colombia, Dominican Republic, European Community, France, Jamaica, Kenya, Mexico, New Zealand, Panama, Paraguay, Philippines, Thailand, Uganda and United States of America.

²³ CX/FFV 09/15/8; CX/FFV 09/15/8-Add.1 (comments of Argentina, Costa Rica and Japan); CX/FFV 09/15/8-Add.2 (comments of European Community); CRD 2 (comments of Mexico); CRD 3 (comments of India); CRD 6 (comments of Malaysia); CRD 7 (comments of Thailand); CRD 8 (comments of Indonesia); CRD 13 (comments of Mexico); CRD 14 (comments of Kenya)

²⁴ ALINORM 08/31/35, paras 106-107

Section 1 – Definition of Produce

73. Several delegations questioned if the commercial types listed in this section were comprehensive enough to cover varieties traded internationally. It was also noted that it was not a common practice in Codex standards for fresh fruits and vegetables to indicate varieties in the definition of produce. Since the purpose of the inclusion of these commercial types was to clarify that this Standard covered hot chilli peppers only, the Committee agreed to remove the reference to commercial types and instead to provide in a footnote that this standard applied to chilli peppers presenting a minimum pungency of 1,000 Scoville Index. It was further agreed to remove references to commercial types throughout the document.

Section 2.1 – Minimum Requirements

74. The Committee agreed to the amendments proposed by Mexico to align the provisions with those widely used in other Codex standards for fresh fruits and vegetables and also taking into account written comments submitted to the current session.

Section 2.2 – Classification

75. The Committee held extensive discussion on Table 1 “Classification of chilli peppers according to quality”, which listed the allowances for various type of defects for each class.

76. One delegation pointed out that the terms used in the table, such as biological, meteorological or entomological defects, would not be easily understood, because the revised text no longer included Annex B, which provided the description of each defect group. The Committee agreed to reinstate Annex B to facilitate the understanding of defects listed in Table 1.

77. The Committee noted that the table had been simplified from the original proposal contained in CX/FFV 09/15/8, which grouped defects into four categories, to each of which an allowance for defects were assigned. However, due to time constraints, the Committee could not consider in detail this new proposal and its implication for classification. It was also noted that when merging two or more defect groups, allowances for the merged group should take into account the allowance assigned to corresponding defect groups. It was further noted that the explanatory note placed under Table 1 should be improved so as to clarify how this table should be interpreted.

78. The Committee agreed to place the entire Table 1 as well as its explanatory note in square brackets for further consideration. It was noted that the presentation of allowances for defects was significantly different from other standards for fresh fruits and vegetables, where allowances are usually assigned to recognizable defects (e.g. scratches, healed cracks and bruises) regardless of the causes for defects (e.g. mechanical, biological and physiological). The Committee agreed that further consideration of this section should include the possibility of taking up this more common approach in order to better define the classes and facilitate its understanding.

Section 3 – Provisions Concerning Sizing

79. One delegation suggested that this table should be reviewed because the commercial types, to which this table referd in order to provide for size ranges, had been removed from the definition of produce (*see* para. 73). Several delegations noted that the sizing table captured only a small subset of commercial types of chilli peppers available worldwide, while comprehensive listing of varieties would require a significant amount of resources in its development, which the Committee had tried to avoid during the consideration of standards for table grapes and apples. In this regard, it was recalled that the Executive Committee had observed that the use of lists in Codex texts would in general delay the progress of work (*see* para. 33).

80. In view of these comments, the Committee agreed to place the entire section in square brackets for further consideration.

Section 7 – Food Additives

81. The Committee noted that no other Codex standards for fresh fruits and vegetables contained a section on food additives and considered whether this section was required. It was noted that in the *General Standard for Food Additives* (CODEX STAN 192-1995), while no food additive was allowed for use in untreated fresh vegetables (food category 04.2.1.1), certain food additives for surface treatment, such as preservatives and glazing agents, were allowed for use in surface-treated fresh vegetables (food category 04.2.1.2); therefore, if it was necessary to explicitly allow for use of additives for surface treatment on chilli peppers, this section should make reference to food additives accepted for use in food category 04.2.1.2.

82. Several delegations expressed the view that food additives were not necessary for chilli peppers and suggested to delete this section. It was also noted that whether or not to include a section on food additives was a question applicable to Codex standards for fresh fruits and vegetables in general and not particularly to this Standard. The Committee therefore agreed to delete the section on food additives from this Standard and to have general discussion when it considers the proposed Layout for Codex standards for fresh fruits and vegetables.

Section 8 – Contaminants

83. The Committee amended the Section in line with its previous decision to align the provision with the standardized text as set out in the Procedural Manual (*see* para. 6).

Status of the proposed draft Standard for Chilli Peppers

84. The Committee agreed to return the proposed draft Standard to Step 3 for further comments, in particular on classification (Section 2.2) and sizing (Section 3) (*see* Appendix V).

85. It was also agreed to re-establish the electronic Working Group²⁵ on Chilli Peppers, led by Mexico and open to all Members and Observers, which would work in English and Spanish and prepare a revised text on the basis of the comments submitted at Step 3, for further comments and consideration at the next session of the Committee.

PROPOSED DRAFT STANDARD FOR TREE TOMATOES (N18-2008) (Agenda Item 4c)²⁶

86. The Committee recalled that at its 14th Session it had agreed to initiate new work on a Standard for Tree Tomatoes, which had been approved by the 31st Session of the Commission, and to establish an electronic Working Group on Tree Tomatoes led by Colombia to prepare a proposed draft Standard for consideration by the Committee.²⁷

87. The Committee considered the proposed draft Standard section by section and made the following comments and amendments:

Title

88. The Committee agreed to retain the term “Tree Tomatoes” in the English and Spanish versions and to use the term “Tamarillo” in the French version while allowing other names according to regions in a footnote.

Section 2 – Definition of Produce

89. The Committee made a number of amendments to align the provisions with those usually applying across Codex standards for fresh fruits and vegetables.

Section 2.1 – Minimum Requirements

90. The Committee reworded the provision for the stalk to make it clear that the stalk should be present to the first knot without being cut.

²⁵ The following members expressed interest in participating in the electronic Working Group: Argentina, Australia, Bolivia, Colombia, Costa Rica, Dominican Republic, India, Indonesia, Jamaica, Kenya, Nigeria, Panama, Paraguay, Thailand and United States of America

²⁶ CX/FFV 09/15/9; CX/FFV 09/15/9-Add.1 (comments of Argentina and Iran); CX/FFV 09/15/9-Add.2 (comments of New Zealand); CRD 7 (comments of Thailand); CRD 14 (comments of Kenya)

²⁷ ALINORM 08/31/35, paras 106-107

91. The Committee amended footnote 2 relating to the smell caused due to the use of preservatives to refer to the *General Standard for Food Additives* (GSFA). The Committee noted that the absence of provisions in the General Standard for a particular food additive or for a particular use of a food additive (e.g. provisions for a particular preservative for use in surface treatment for fresh fruits) did not necessarily mean that their use were not allowed by the GSFA as set out in the Preamble of the GSFA.

92. In Section 2.1.1, the Committee agreed to delete the words “for consumption” for consistency with other Codex standards for fresh fruits and vegetables carrying the same provision. In addition, the Committee considered a proposal to amend footnote 3 by which mature tree tomatoes should have full colour to the calyx, however, it was noted that not all varieties presented a uniform colour when mature. The Committee therefore decided to leave the provision unchanged.

Section 2.2.1 – “Extra” Class

93. The Committee agreed to delete the reference to “commercial type” for consistency with the provisions for definition of produce (Section 1) which referred only to “commercial varieties” and to apply this change across the document.

Section 2.2.2 – Class I

94. The Committee agreed to delete the provisions for “curved stalk” as it was not related to a defect of the shape of the fruit and was not relevant for the quality of the final product.

Section 3 – Sizing

95. The Committee had an exchange of views on the appropriateness to retain the current provisions for sizing, e.g. sizing tables for diameter and weight including reference to the number of units per packages, or to have a general statement stating how tree tomatoes can be sized, e.g. diameter, weight, count, etc., with no indication of size codes and numerical ranges associated with them in order to provide for flexibility in the application of different sizing practices across the world.

96. A delegation noted that using two different size codes (letters and numbers) for sizing by diameter and by weight might cause confusion and that the diameter was not a reliable indicator for sizing as tree tomatoes vary in shape e.g. round, oblong, etc., therefore, sizing by diameter should be deleted. It was noted that sizing by diameter was a practice linked to a technology used by growers and an established trading practice in certain countries and that keeping both sizing tables would provide for flexibility in the implementation of the Standard. In addition, it was noted that replacing the sizing tables by a general statement might have implications on the size tolerances and uniformity of the produce in the package and that if such an option was to be included at least a minimum size should be established to ensure uniformity. In this regard, it was further noted that a general statement would not provide for harmonization of sizing especially as Codex standards are used as reference for national regulations and to ensure fair practices in food trade and that opening up the sizing provisions might introduce technical barriers to trade by potentially allowing stricter sizing practices than necessary for trading tree tomatoes.

97. The Committee could not reach a decision on the approach to sizing and therefore agreed to retain the two options and to place the entire section in square brackets, including other related provisions that might need adjustments based on the sizing approach to be taken by the Committee, e.g. sizing tolerances. In taking this decision, the Committee agreed to include count provisions alongside weight to show how count and weight corresponded and also to allow count to be used fully as an alternative to weight. Consequently, footnote 4 on the number of units per packages was deleted as no longer necessary.

Section 7 - Contaminants

98. The Committee amended the Section in line with its previous decision to align the provision with the standardized text as set out in the Procedural Manual (see para. 6).

Status of the proposed draft Codex Standard for Tree Tomatoes

99. The Committee agreed to forward the proposed draft Standard to the Commission for adoption at Step 5 (see Appendix VI).

100. The Committee also agreed to reconvene the electronic Working Group²⁸ on Tree Tomatoes, led by Colombia, working in English and Spanish and open to all Members and Observers, to further revise the document, in particular Section 3 on sizing and those related provisions that might need adjustments vis-à-vis the sizing provisions in Section 3, e.g. size tolerances, for further comments and consideration at its next session.

LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 5)

PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 5a)²⁹

101. The Committee recalled that the last session had some general and specific considerations on the proposed layout and agreed to request further comments for consideration at its present session.³⁰ The Committee acknowledged that, due to time constraints, it would be unable to have detailed discussion on the individual sections of the proposed layout and agreed to have general discussion on the approach to be taken in the development of this document, which could facilitate its consideration at subsequent sessions of the Committee.

102. It was noted that the definition of produce should address the issue of point of application of the standards, in particular the identification of provisions that should apply at export and/or import control stages, this being important especially in relation to the establishment of specific quality tolerances to take into account certain degree of deterioration such as decay and internal breakdown, which may occur in fresh products during transport and storage due to their development and perishable nature. In this regard, a proper reference to the relevant sections of the *Guidelines for Food Import Control Systems (CAC/GL 47-2003)* should be included in the layout to address issues relating to acceptance, rejection, re-grading, etc. at the inspection level. In addition, the layout should address the linkages between quality provisions and quality tolerances; essential quality provisions that should be listed in the quality classes; how defects should be addressed in the quality classes e.g. quantitative as opposed to qualitative qualifiers (numerical values, percentages instead of use of terms like “practically”; “very slight”, “slight”, etc.); how to approach maturity requirements e.g. minimum requirements as opposed to a general statement to facilitate inclusiveness of the standards; how to approach sizing provisions e.g. sizing tables indicating size codes/ranges as opposed to general statement to accommodate worldwide industry and trading practices and the linkages with uniformity. It was further noted that clarification was also needed as per the inclusion of varieties and/or commercial types as derived from the discussion of the standards for avocados and chilli peppers.

103. It was also noted that there should be a clear understanding of the status of the layout as a guidance document to assist the Committee in the development of standards for fresh fruits and vegetables and not as a rigid framework to follow whereby the provisions therein were enough in itself to justify their inclusion in the standards, therefore, provisions in the layout should be applied in a flexible way taking into account the characteristics proper to the product being standardized. In this regard, the introductory statement should be further strengthened to highlight this fact.

104. It was further noted that the layout should continue to be developed for consistency across Codex standards for fresh fruits and vegetables while focusing on essential quality and safety provisions to enhance product quality, promote fair trading principles and reduce compliance costs across the industry. In this regard, the scope should include a paragraph to allow for innovative products that are outside the specified provisions in the standards so that they do not become technical barriers to trade. In addition, the labelling provisions should conform to the *General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985)* in particular as regards country of origin labelling. In addition, it was indicated that the status of the layout should be clear as to whether it would be a document for internal use by the Committee.

²⁸ The following members expressed interest in participating in the electronic Working Group: Australia, Bolivia, Mexico, New Zealand, Philippines and United States of America.

²⁹ ALINORM 08/31/35, Appendix V; CX/FFV 09/15/10 (comments of Australia, Brazil, European Community and Iran); CX/FFV 09/15/10-Add.1 (comments of Mali, Philippines and United States of America); CRD 3 (comments of India); CRD 6 (comments of Malaysia); CRD 7 (comments of Thailand); CRD 9 (comments of Uruguay); CRD 11 (comments of Paraguay); CRD 15 (UNECE Standard Layout on Fresh Fruit and Vegetables)

³⁰ ALINORM 08/31/35, para. 35

105. Other comments addressed the need for harmonization between Codex and UNECE layouts in order to ensure fair trade practices and to avoid duplication of work; whether the section on food additives should be maintained as some additives like preservatives were actually used as post-harvest surface treatment of certain products while other comments claimed that no additives should be used in fresh fruits and vegetables; the need to harmonize the use of size codes (numbers versus letters and descending versus ascending orders); the inclusion of essential provisions e.g. removal of provisions that are not usually applied in Codex standards for fresh fruits and vegetables like those relating to inclusion of list of varieties; the inclusion of some guidance about what provisions should not be addressed in an international standard like that of Codex.

106. The Committee noted that the issue of point of application of Codex standards for fresh fruits and vegetables, including the establishment of specific quality tolerances at export/control stages, had already been discussed at previous sessions and therefore agreed to request the Codex Secretariat to prepare a background document containing discussions at its previous sessions and other relevant information on this matter with a view to facilitating discussion of this issue.

Conclusion

107. The Committee agreed to consider the proposed Layout for Codex Standards for Fresh Fruits and Vegetables at its next session in the light of the above discussion and to attach the proposed Layout to the report of this meeting for further comments.

GLOSSARY OF TERMS USED IN THE PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 5b)³¹

108. The Committee recalled that at its last session it had had an exchange of views on the need for a glossary of terms (terminology) used in Codex standards for fresh fruits and vegetables including the most appropriate place to incorporate this in the proposed Layout. In view of the discussion held, that Committee had agreed to establish an electronic Working Group lead by France, to prepare a glossary of terms used in the proposed Layout for Codex standards on fresh fruits and vegetables with particular regard to the definitions of "Extra" Class, Class I and Class II for comments and consideration by this session of the Committee.³²

109. Some delegations expressed the view that the terms addressed in the glossary should be extended to define those terms used in Codex standards for fresh fruits and vegetables that might not be necessarily addressed as part of the standardized language in the proposed Layout.

110. The Committee noted that the development of the glossary was linked to the provisions applied in the proposed Layout. However, in view of the discussion held on the approach, in particular as per the essential quality provisions that should be addressed in the Layout, the Committee agreed to suspend the development of the glossary pending further development and eventual finalization of the provisions in the Layout.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 6)³³

111. In view of the finalization of the Standards for Bitter Cassava and Apples, the Committee considered proposals for new work and other related issues as indicated below.

³¹ CX/FFV 09/15/11; CX/FFV 09/15/11-Add.1 (comments of Argentina and Iran); CX/FFV 09/15/11-Add.2 (comments of Brazil); CRD 3 (comments of India); CRD 7 (comments of Thailand); CRD 9 (comments of Uruguay)

³² ALINORM 08/31/35, paras 32-35

³³ ALINORM 08/31/35, Appendix VI; CX/FFV 09/15/2; CX/FFV 09/15/12 (comments of Brazil, European Community and Iran); CX/FFV 09/15/12-Add.1 (comments of Iran and Philippines); CRD 3 (comments of India); CRD 4 (comments of United States of America); CRD 5 (comments of European Community); CRD 6 (comments of Malaysia); CRD 11 (comments of Paraguay)

Pomegranate

112. The Committee noted that the 32nd session of the Commission agreed to refer the proposal for a Standard for Pomegranate to the CCFFV for consideration as new work in recognition of the strong interest of many members to elaborate a worldwide standard for this produce and noting that the critical review by the Executive Committee had not indicated any deficiency in the project document.

113. Several delegations expressed their support for the development of a worldwide standard for pomegranate. The Committee therefore agreed to request the Commission for approval of new work on Pomegranate (*see* Appendix VIII).

114. The Committee noted that the Project document was already accompanied by a proposed draft Standard, which had been prepared by Iran in consultation with other interested countries, and considered if an accelerate procedure could be requested to the Commission. In this regard, it was also noted that without asking for an accelerate procedure, the Committee could still finalize the standard at its next session if the standard was ready for adoption at Step 5/8, which would provide for flexibility in case the Committee might need to give further consideration to the Standard as its next session. In view of the above, the Committee agree to proceed with the normal procedure.

115. The Committee further agreed to establish an electronic Working Group³⁴ on Pomegranate led by Iran, open to all Members and Observers and working in English only, which would prepare a proposed draft Standard for comments and consideration at its next session, pending the approval of new work by the 33rd Session of the Commission.

Durian

116. The Committee recalled that the 61st Session of the Executive Committee had recommended that the Commission refer back the proposal for new work on durian to this Committee with a request to reconsider the justification for new work in conformity with the *Criteria of Work Priorities Applicable to Commodities*, especially as regards potential trade barriers, and refer this question for advice to the Coordinating Committee for Asia (CCASIA), especially to consider whether the development of a regional standard would be appropriate.³⁵ It was further recalled that at the request of the Delegation of Thailand, the 31st Session of the Commission agreed to refer this question back to this Committee in view of the current workload of the CCASIA³⁶.

117. The Committee noted that there was no Project document submitted to the current session. The Delegation of Thailand expressed interest to pursue new work on durian at the next session of the Committee.

Chanterelle

118. The Committee noted that the conversion of the Codex Standard for Fresh Fungus “Chanterelle” (European Regional Standard CODEX STAN 40-1981) into a worldwide standard had been referred to the Committee as a result of an earlier request of the Commission as part as of the process of updating commodity standards including the potential conversion of regional standards into worldwide standard. The Committee recalled that no action had been taken on this request and that at its last session it had agreed to keep chanterelle in the Priority List pending the finalization of the UNECE Standard for Chantarelle.

119. Noting that the 65th Session of the UNECE Working Party (November 2009) was likely to adopt the Standard for Chanterelle, the Committee agreed to request, through the Commission, the Coordinating Committee for Europe, which had elaborated this Regional Standard, to consider the need for a worldwide standard for chanterelle and, if affirmative, to refer a proposal for its conversion to the CCFFV for consideration, accompanied by a project document.

³⁴ The following members expressed interest in participating in the electronic Working Group: Argentina, Australia, Bolivia, Chile, India, Japan, Thailand and United States of America.

³⁵ ALINORM 08/31/3A, para.100

³⁶ ALINORM 08/31/REP, para.103

Other considerations

120. The Committee recalled that the Priority List had first been prepared at its first session in 1988, well before the current process of critical review based on Project documents was put into place. Noting that most of the commodities currently contained in the list had not been considered by the Committee on the basis of a project document and that any new work should be, when proposed to the Commission, accompanied by a project document, the Committee agreed to discontinue the maintenance of the priority list.

121. The Committee noted that the proposals for new work would continuously be requested by means of a Circular Letter attached to a session report and that any members were invited to propose new work by submitting a project document well in advance of the meeting in order to allow for sufficient time for other members to consider the proposal.

OTHER BUSINESS (Agenda Item 7)

122. The Committee noted that there were no other matters to discuss under this Agenda Item.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)

123. The Committee was informed that the 16th Session of the Codex Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in Mexico in approximately 18 months. The exact time and venue would be decided between the Codex and the Mexican Secretariats.

SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (ALINORM 10/33/35)
Draft Section 6 “Marking or Labelling” (Draft Standard for Bitter Cassava)	8	Governments 38 th CCFL 33 rd CAC	para. 23 and Appendix II
Draft Standard for Apples	8	Governments 38 th CCFL 33 rd CAC	para. 47 and Appendix III
Proposed draft revision of the Standard for Avocados (CODEX STAN 197-1995) (N19-2008)	5	Governments 33 rd CAC EWG led by Cuba 16 th CCFFV	paras 69-70 and Appendix IV
Proposed draft Standard for Tree Tomatoes (N18-2008)	5	Governments 33 rd CAC EWG led by Colombia 16 th CCFFV	paras 99-100 and Appendix VI
Proposed draft Standard for Chilli Peppers (N17-2008)	2/3	Governments EWG led by Mexico 16 th CCFFV	paras 84-85 and Appendix V
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DRAFT STANDARD FOR BITTER CASSAVA
(Section 6 “Marking or Labelling”)
(at Step 8)

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

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

6.1.1 Nature of Produce

Each package shall be labelled as to the name of the produce and type (bitter) and may be labelled as to the name of the variety.

6.1.2 Preparation Instructions⁶

A statement indicating the following is required:

- cassava must not be eaten raw;
- cassava shall be peeled, de-pithed, cut into pieces, rinsed and fully cooked before consumption; and
- cooking or rinsing water must not be consumed or used for other food preparation purposes.

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, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁷.

6.2.2 Nature of Produce

Name of the produce and type (bitter) if the contents are not visible from the outside. Name of the variety (optional).

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;
- Size (size code or minimum and maximum diameter in centimetres);
- Net weight;
- Preparation instructions (see Section 6.1.2).

6.2.5 Official Inspection Mark (optional)

⁶ In the case of unpackaged bitter cassava, information on safe handling and preparation shall be made available to the consumer at the point of sale.

⁷ 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 abbreviations)” has to be indicated in close connection with the code mark.

DRAFT STANDARD FOR APPLES
(at Step 8)

1. DEFINITION OF PRODUCE

This Standard applies to fruits of commercial varieties (cultivars) of apples grown from *Malus domestica Borkh.*, of the *Rosaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Apples for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole, the stalk (stem) may be missing, provided the break is clean and the adjacent skin is not damaged;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm¹;
- clean, practically free of any visible foreign matter;
- 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 and/or high temperatures;
- practically free of signs of dehydration.

2.1.1 The apples must have colour that is characteristic of the variety and the area in which they are grown.

The development and condition of the apples must be such as to enable them:

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

2.2 MATURITY REQUIREMENTS

Apples must be at a stage of development that enables them to continue the ripening process and to reach a stage of ripeness required in relation to the varietal characteristics.

In order to verify the minimum maturity requirements some parameters such as: morphological aspects, firmness and refractometric index can be considered.

2.3 CLASSIFICATION

In accordance with the defects allowed in the Annex - Maximum Allowance for Defects, apples are classified in three classes defined below:

¹ Firmness in this context is used to indicate an appropriate level of maturity of the fruit rather than a stage of ripening and it is acknowledged to vary according to apple varieties.

2.3.1 “Extra” Class

Apples in this class must be of superior quality. The flesh must be sound. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package².

2.3.2 Class I

Apples in this class must be of good quality. The flesh must be sound. They must be characteristic of the variety. 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 package²:

- a slight defect in shape and development;
- a slight defect in colouring;
- slight skin or other defects (see the Annex).

2.3.3 Class II

This class includes apples which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the apples retain their essential characteristics as regards the quality, the keeping quality and presentation²:

- defects in shape and development;
- defects in colouring;
- skin or other defects (see the Annex).

2.4 COLOURING

In all classes, in the absence of national legislation, the following colour codes may be applied except for green and yellow apple varieties:

Code	Percentage of colour
A	75% or more
B	50 % or more
C	25% or more
D	Less than 25%

3. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section or by weight of each apple.

For all varieties and all classes the minimum size is 60 mm if measured by diameter or 90 g if measured by weight. Fruit of smaller sizes may be accepted provided the Brix level of the produce meets or exceeds 10.5° Brix and the size is not smaller than 50 mm or 70 g.

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

The application of the following tolerances should take into accounts that at stages following export; products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;

² Skin and other defects must not exceed the limits as defined in the Annex.

- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

4.1.1 “Extra” Class

Five percent by number or weight of apples not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

Included therein shall be allowed not more than 1.0 % for apples affected by decay or internal breakdown

4.1.2 Class I

Ten percent by number or weight of apples not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

Included therein shall be allowed not more than 1% for apples affected by decay or internal breakdown

4.1.3 Class II

Ten percent by number or weight of apples satisfying neither the requirements of the class nor the minimum requirements, with the exception of apples affected by decay or internal breakdown that should not be more than 2%.

Included therein shall be allowed, a maximum of 2% by number or weight of fruit which may show the following defects:

- cork like blemishing (bitter pit);
- slight damage or unhealed broken skin /cracks;
- presence of internal feeding insects/pests or damage to the flesh caused by pests.

4.2 SIZE TOLERANCES

For all classes of fruit subjected to rules of uniformity, 10% by number or weight of apples not meeting the size indicated on the package.

This tolerance may not be extended to include produce with a size below 50 mm or 70 g if the refractometric index is below 10.5 °Brix

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only apples of the same origin, quality, size (if sized) and variety. For “Extra” Class, colour should be uniform. Sales packages (of a net weight not exceeding 5 kg) may contain mixtures of varieties and sizes provided they are uniform in quality, and for each variety concerned, its origin. The visible part of the contents of the package must be representative of the entire contents except for mixed sizes and varieties.

The uniformity of apples may be measured in accordance with one of the following options:

A. By diameter:

The maximum diameter difference of apples in the same package shall be limited to

- 5 mm if the diameter of the smallest apples is less than 80 mm.
- 12 mm if the diameter of the smallest apple is equal to or over 80 mm.

Or

B. By weight:

The maximum difference by weight between apples in the same package shall be limited to:

- 15 g if the weight of the smallest apple is 90 g.
- 20 g if the weight of the smallest apple 90 g and over but under 135 g.

- 30 g if the weight of the smallest apple is 135 g and over but under 200 g.
- 40 g if the weight of the smallest apple is 200 g and over but under 300 g.
- 50 g if the weight of the smallest apple is over 300 g.

There is no size uniformity for apples packed loose in the package or sales package.

5.2 PACKAGING

Apples must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, clean, and 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.

Apples shall be packed in each container in compliance with the Recommended International 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 apples. 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 Codex 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 name of the variety, class, colour code (if used) and size/weight or the number of pieces presented in rows and layers.

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, or in the documents accompanying the shipment. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁴.

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety or varieties (where appropriate).

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;
- Size (if sized);
- Colour code (if used).

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁴ 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 abbreviations)" has to be indicated in close connection with the code mark.

6.2.5 Official Inspection Mark (optional)⁴

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex 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 Recommended International 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).

ANNEX
MAXIMUM ALLOWANCE FOR DEFECTS

Defects Allowed		“Extra” Class	Class I	Class II
Russetting outside Calyx/stem cavity	• smooth net-like	3% of surface area	20% of surface area	50% of surface area
	• smooth solid	1% of surface area	5% of surface area	33% of surface area
accumulation for both types of russetting should not exceed the following		3 % of surface area	20 % of surface area	50% of surface area
Accumulated Blemishes & Bruising: - Bruises with slight discoloration; - Scars caused by Scabs ⁵ (<i>Venturia inaequalis</i>); - other defects/blemish including healed hail marks		0.50 cm ²	1.0 cm ² 0.25 cm ² 1.0 cm ²	1.5 cm ² ⁶ 1.0 cm ² 2.5 cm ²
Stem or Calyx cracks (healed or well cured)		----	0.5 cm	1 cm
Maximum length of elongated shaped defects		----	2 cm	4 cm

Russetting can be simply described as a “brownish roughened area or streaks on the skin of the apple”. In some apple varieties russetting is a characteristic of the variety and for others a quality defect. Allowances for russetting will be applied to apple varieties that russetting is not a characteristic of.

⁵ This provision applies without prejudice to the applicable plant protection rules.

⁶ Bruising with discoloration and dark blemishes not blending with skin color are accepted in this Class.

**PROPOSED DRAFT REVISION OF
THE STANDARD FOR AVOCADO (CODEX STAN 197-1995) (N19-2008)
(at Step 5)**

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties (cultivars) of avocados grown from *Persea americana* Mill. (Syn. *Persea gratissima* Gaertn), of the *Lauraceae* family, to be supplied fresh to the consumer, after preparation and packaging. Parthenocarpic fruit and avocados for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- 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;
- 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 taste¹;
- practically free of damage caused by low and/or high temperatures;
- having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect provided the place of the stalk attachment is dry and whole.

2.1.1 The avocados must [have been carefully picked. Their development should] have reached a stage of physiological development which will ensure proper completion of the ripening process, in accordance with criteria proper to the variety [and/or commercial type,] and to the area in which they are grown. The mature fruit should be free of bitterness.

The development and condition of the avocados must be such as to enable them:

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

2.1.2 Maturity requirements

The fruit should have an average minimum dry matter content² at the harvest, according to the variety, to be measured by drying to constant weight:

- 21 % for the variety Hass;
- 20 % for the varieties Torres, Fuerte, Pinkerton, Ettinger, Edranol, Reed, Zutano;
- [18 %] for the other varieties Suardía, Lula, Choquette, Collinson, Booth, and other not defined (including Guatemalan West x Indian hybrids);
- [16%] for West Indian varieties Catalina, Sicilia, Wilson popenoe, Pollock, Simmonds and other not defined.

2.2 CLASSIFICATION

Avocados are classified in three classes defined below:

¹ This provision allows for smell caused by preservatives, or any other chemical substances, used in conformity with the corresponding regulations.

² This requirement applies to a fruit lot and not to individual fruits.

2.2.1 “Extra” Class

Avocados in this class must be of superior quality. In shape and colouring they must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. If present, the stalk must be intact.

2.2.2 Class I

Avocados in this class must be of good quality and show the typical colour and shape of the variety. 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:

- slight defects in shape and colouring;
- slight skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 4 cm².

The defects must not, in any case, affect the flesh of the fruit.

The stalk, if present, may be slightly damaged.

2.2.3 Class II

This class includes avocados which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the avocados retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colouring;
- skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 6 cm².

The defects must not, in any case, affect the flesh of the fruit.

The stalk, if present, may be damaged.

3. PROVISIONS CONCERNING SIZING

Avocados can be sized through one of the following options:

- a) by the weight of the fruit, in accordance with the following table³:

Size Code	Weight (in grams)
2	> 1220
4	781 to 1 220
6	576 to 780
8	461 to 575
10	366 to 460
12	306 to 365
14	266 to 305
16	236 to 265
18	211 to 235
20	191 to 210
22	171 to 190
24	156 to 170
26	146 to 155

³ Nevertheless, no account should be taken for a given fruit of a deviation of more or less than 2% with regard to the size code indicated on the package.

28	136 to 145
30	125 to 135
[32 (S)]	[124 to 80]

The minimum weight of avocados must not be less than 125 g [, except for the Hass that is 80 g].

- b) by count of fruits. These size codes and weight bands are based on 4 kg net weight tray. Where different net weight tray is used, different size codes and weight bands may apply.

4. PROVISIONS CONCERNING TOLERANCES

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

4.1 QUALITY TOLERANCES

4.1.1 “Extra” Class

Five percent by number or weight of avocados not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of avocados not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of avocados satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

4.2 SIZE TOLERANCES

For all classes, 10% by number or weight of avocados corresponding to the size immediately above or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only avocados of the same origin, variety [and/or commercial type], quality and size [except for mixed sizes and varieties]. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Avocados must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, clean, and 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 labelling has been done with non-toxic ink or glue.

Avocados shall be packed in each container in compliance with the Recommended International 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 avocados. Packages must be free of all foreign matter and smell.

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex 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 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, or in the documents accompanying the shipment. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety [or commercial type] (optional).

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;
- Size expressed in minimum and maximum weight in grams;
- Code number of the size scale and count of fruits when it is different from reference number;
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the *Codex 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 Recommended International 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).

⁵ 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 abbreviations)” has to be indicated in close connection with the code mark.

PROPOSED DRAFT CODEX STANDARD FOR CHILLI PEPPERS (N17-2008)

(at Step 3)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of chilli peppers¹ (hot ajies) grown from *Capsicum spp.*, of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Chilli peppers for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole, the stalk (stem) may be missing, provided that the break is clean and the adjacent skin is not damaged;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm;
- clean, practically free of any visible foreign matter;
- 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 and/or high temperatures;
- practically free of signs of dehydration.

2.1.1 The development and condition of the chilli peppers must be such as to enable them:

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

2.2 CLASSIFICATION

Chilli peppers are classified in three classes defined below:

2.2.1 "Extra" Class

Chilli peppers in this class must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects as set out in Table 1, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Chilli peppers in this class must be of good quality. They must be characteristic of the variety. Slight defects, as set out in Table 1, 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.

2.2.3 Class II

This class includes chilli peppers which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. Defects, as set out in Table 1, however, may be allowed, provided the chilli peppers retain their essential characteristics as regards the quality, the keeping quality and presentation.

¹ Chilli peppers presenting a minimum pungency of 1000 Scoville Index.

[**Table 1: Classification of chili peppers according to quality**

Defects group	Classes		
	Extra	I	II
Biological, meteorological, climate and entomological	Free of damage	When defects affect an area not higher than 1.0% of the total surface area	When defects affect an area between 1.0 – 3.0% of the total surface area
Mechanical, physical, and physiological	When defects affect an area up to 0.5% of the total surface area	When defects affect an area between 1.0 – 2.0% of the total surface area	When defects affect an area between 1.0 – 3.0% of the total surface area

Note: The table shows the percentages of defects by unit of chilli pepper which do not mean the sum of total defects.]

3. **PROVISIONS CONCERNING SIZING**

[Size is determined by the length and/or weight of the chilli peppers, in accordance with Table 2.

Table 2: Classification of chilli peppers by size and commercial type

ANCHO (<i>Capsicum annuum L. var annuum Grupo ancho</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 10.0	10.0 – 11.9	12.0 -14.0	>14
Weight (g)	80.0 – 110.0	110.0 -129.9	130.0 – 150.0	>150
DE ARBOL (<i>Capsicum annuum L. var annuum Grupo cajense</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6.0 – 7.9	8.0 – 10.0	>10
Weight (g)	4.0	5.0	6.0	7.0
HABANERO (<i>Capsicum chinense Jacq. Grupo habanero</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 2	2.0 – 3.9	≥4	Not applicable
Weight (g)	---	---	---	
JALAPEÑO (<i>Capsicum annuum L. var annuum Grupo jalapeño</i>)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3.0 – 4.9	5.0 – 7.5	7.6 – 9.0	> 9.0
Weight (g)	< 15	15.1 – 24.9	25 – 35	> 35

MANZANO (<i>Capsicum pubescens</i> Ruiz & Pay)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6 a 8.5	>8.5	Not applicable
Weight (g)	< 36	36 - 56	>56	
SERRANO (<i>Capsicum annuum</i> L. var <i>annuum</i> Grupo serrano)				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3.5 – 5.0	5.0 – 7.5	8.0 – 10.0	Not applicable
Weight (g)	5.0 – 7.0	6.0 – 9.0	8.0 – 14.0	

]

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

4.1.1 “Extra” Class

5 % by number or weight of chilli peppers not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

10% by number or weight of chilli peppers not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

10% by number or weight of chilli peppers satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 SIZE TOLERANCES

For “**Extra**” Class, 5% by number or weight of chilli peppers corresponding to the size immediately above and/or below that indicated on the package.

For **Classes I and II**, 10% by number or weight of chilli peppers corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only chilli peppers of the same origin, quality, size and variety. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 PACKAGING

Chilli peppers must be packed in such a way as to protect the produce properly. The materials used inside the package must be new², clean, and 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 labelling has been done with non-toxic ink or glue.

Chilli peppers shall be packed in each container in compliance with the Recommended International 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 chilli peppers. Packages (or lot for produce presented in bulk) must be free of all foreign matter and smell.

5.3 PRESENTATION

The chilli peppers may be presented under one of the following forms:

- a) In bulk (bags);
- b) In consumer packages.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex 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 (or lot for produce presented in bulk) should be labelled as to the name of the produce and may be labelled as to name of the variety³.

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, or in the documents accompanying the shipment. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁴.

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety (optional)³.

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;
- Size;
- Variety.

² For the purposes of this Standard, this includes recycled material of food-grade quality.

³ The national legislation of a number of countries requires the explicit declaration of the variety.

⁴ 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 abbreviations)” has to be indicated in close connection with the code mark.

6.2.5 Official Inspection Mark (optional)

8. CONTAMINANTS

8.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

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

9. HYGIENE

9.1 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 Recommended International 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.

9.2 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).

ANNEX A

DEFINITIONS FOR COMMERCIAL TYPES OF FRESH CHILLI PEPPERS

Specific definitions are included herein for the different types of commercial chillies governed by this Standard

1.1 Ancho (*Capsicum annuum L. var annuum Grupo ancho*)

Fruits are conic-shaped (heartlike), with cylindrical or flat body with well-defined “cajete”. They have pointed or truncated apex (flat), with two or three cores and the wall or thick and resistant pericarp. Its color ranges from light to dark green.

1.3 De Árbol (*Capsicum annuum L. var annuum Grupo cajense*)

Long and thin cylindrical and waved-body fruits, from 6 to 12 cm length and from 0.7 to 1.0 cm diameter, with two to three cores. Its color is emerald green to bright red when totally ripe. They have pointed apex.

1.4 Habanero (*Capsicum chinense Jacq. Grupo habanero*)

These fruits are hollow berries formed by 2, 3 and 4 cores (cavities), being predominant the three-core fruit. They present characteristic forms and sizes (flared or triangular core); they are green in physiological ripeness (ripeness point) and orange when totally ripe, as well as intermediate colors characteristic in the ripeness process (apericado and/or pinto). The fruit surface (epidermis) is smooth and slightly rough with bright appearance. These fruits may be very hot or extremely hot and have a characteristic smell.

1.5 Jalapeño (*Capsicum annuum L. var annuum Grupo jalapeño*)

Conical or long fruits, with cylindrical or marked bodies according to the number of cores (3 or 4 cores). Smooth body or with intermediate cork-like body ($\pm 30\%$). They must have thick pericarp (0.4 to 0.6 cm thick) and solid.

1.6 Manzano (*Capsicum pubescens Ruiz & Pay*)

Fruits of fleshy berries, from two to four cores, bright light yellow or red color; they have different sizes and characteristic forms, flat or pointed apex, smooth and marked body, depending on the amount of cores. They must be of thick pericarp and generally an apple-like form. The seeds are black and they are housed in whiten placentas.

1.7 Serrano (*Capsicum annuum L. var annuum Grupo serrano*)

Straight and long cylindrical-form fruits, smooth and bright epidermis, emerald to dark green color that present from two to three cores and no internal cavities.

ANNEX B

TABLE 3: DESCRIPTION OF DEFECTS ACCORDING TO ORIGIN

GROUP OF DEFECTS	DESCRIPTION
MECHANICAL	<ul style="list-style-type: none"> – <u>Mechanical cracks</u>: these are fissures on the fruit’s pericarp caused by handling and mechanical actions. – <u>Scratches</u>: lesions on the pericarp of the fruit caused by a violent rubbing. – <u>Bruises</u>: soft areas or spots in the pericarp or in the skin caused by knocks or compressions.
Biological and Entomological	<ul style="list-style-type: none"> – <u>Scars</u>: these are caused by some pests that scratch the surface of the fruit, the trips among them. – <u>Fractures</u>: these are caused by some worms that feed from the fruit’s pericarp. – <u>Stings and/or punctures</u>: these are wounds that can be more or less deep, carried out by pests and birds, mainly.
MICROBIOLOGICAL	<ul style="list-style-type: none"> – <u>Spots and dots of rotting caused by fungus, bacteria or virus</u>: one of the most common diseases is the anthracnose, fungus disease that by attacking the fruits causes typical brown necrotic lesions, some times darker that can cover wide surfaces. It is caused by fungus belonging to the genres <i>Colletotrichum (Glomerella)</i>, <i>Gloeosporium</i>, <i>Gnomonia</i>, <i>Marssonina</i>, <i>Mycosphaerella</i>, <i>Neofabrae</i> and <i>Pseudopeziza</i>. – <u>Rot of the peduncular extreme</u>: this is caused by fungus or bacteria that attack the fruit in the base of the peduncle and, in many cases, permeates to the flesh and the seeds. – <u>“Fumagina”</u>: this is caused by the fixation, in film form, of the fungus mycelium <i>Capnodium</i> sp., which forms spots with the appearance of layers of soot. It affects the surface of the fruit.
METEOROLOGICAL AND CLIMATE RELATED	<ul style="list-style-type: none"> – <u>Sunburns</u>: is the change of colour of some areas in the surface of the fruit caused by excessive exposure to the sun.
GENETIC-PHYSIOLOGICAL	<ul style="list-style-type: none"> – <u>Deformations</u>: alterations of the fruits form in relation to the ones corresponding to their specie or variety. – <u>Physiological crack</u>: these are fissures on the pericarp of the fruit caused by the effect of the ripeness process. – <u>Softening</u>: the softening of the fruit mainly caused by the advanced state of the ripeness process or because the fruit is harvested before its physiological maturity (tender).

ANNEX C

TABLE 4: SCOVILLE INDEX FOR DIFFERENT FRESH CHILLI PEPPERS

Variety	Scoville Index
Ancho	1,000 – 1,500
Chilaca	1,000 – 1,500
De árbol	15,000 – 30,000
Habanero	100,000 – 350,000
Jalapeño	2,500 – 5,000
Manzano	30,000 – 60,000
Serrano	5,000 – 15,000

TABLE 5: METHODS OF ANALYSIS FOR PUNGENCY

PROVISION	METHOD
<u>Chillies</u> – Determination of Scoville Index	ISO 3513:1995
<u>Chillies and chilli oleoresins</u> - Determination of total capsaicinoid content: Part 1 - Spectrometric method	ISO 7543-1:1994
<u>Chillies and chilli oleoresins</u> - Determination of total capsaicinoid content: Part 2 - Method using high-performance liquid chromatography	ISO 7543-2:1993

PROPOSED DRAFT STANDARD FOR TREE TOMATOES¹ (N18-2008)

(at Step 5)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of tree tomatoes grown from *Cyphomandra betacea* Sent, of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tree Tomatoes for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and practically free of any visible foreign matter;
- 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 taste²;
- firm;
- fresh in appearance;
- with the stalk present to to the first knot.

2.1.1 The tree tomatoes must have been carefully picked and have reached an appropriate degree of development and ripeness³ account being taken of the characteristics of the variety and the area in which they are grown.

The development and condition of the tree tomatoes must be such as to enable them:

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

2.2 CLASSIFICATION

Tree tomatoes are classified in three classes defined below:

2.2.1 “Extra” Class

Tree tomatoes in this class must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Tree tomatoes in this class must be of good quality. They must be characteristic of the variety. 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:

- slight defects in shape;

¹ Commonly known in certain regions by tamarillo.

² This provision allows for smell caused by preservatives used in compliance with the General Standard for Food Additives (CODEX STAN 192-1995).

³ The maturity of the tree tomatoes can be gauged visually from its external colouring and confirmed by examining flesh content and using the iodine test.

- slight defects of the skin such as scratches and blemishes, not exceeding more than 10% of the total surface area of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

This class includes tree tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the tree tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape, such as extension or flattening of the apex;
- defects in colouring and of the skin such as scratches and blemishes, not exceeding 20% of the total surface area of the fruit.

The defects must not, in any case, affect the pulp of the fruit.

[3. PROVISIONS CONCERNING SIZING

A) Size is determined by the maximum diameter of the equatorial section or the weight of each fruit or count of fruits, in accordance with the following tables:

Size code	Diameter (in millimeters)
A	≥61
B	60 – 55
C	54 – 51
D	50 – 46
E	≤45

Size code	Weight (in grams)	Number of fruit (count per single-layer tray)
1	> 125	< 28
2	101 – 125	28/30/33
3	75 – 100	33/36
4	< 75	39/42

B) Tree tomatoes may be sized by diameter, weight or count.

When sized by diameter, size is determined by the maximum diameter of the equatorial section.]

4. PROVISIONS CONCERNING TOLERANCES

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

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by number or weight of tree tomatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of tree tomatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of tree tomatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

[4.2 SIZE TOLERANCES

For all classes, ten percent by number or weight of tree tomatoes corresponding to the size immediately above and/or below that indicated on the package.]

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only tree tomatoes of the same origin, variety, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Tree tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, clean, and 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 labelling has been done with non-toxic ink or glue.

Tree tomatoes shall be packed in each container in compliance with the Recommended International 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 tree tomatoes. 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 Codex 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.

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, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.

6.2.2 Nature of produce

Name of the produce 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.

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁵ 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 abbreviations)” has to be indicated in close connection with the code mark.

6.2.4 **Commercial identification**

- Class;
- Size (size code or diameter or weight range or count);
- Net weight (optional).

6.2.5 **Official Inspection Mark (optional)**

7. **CONTAMINANTS**

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex 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 Recommended International 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).

PROPOSED STANDARD LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

Secretariat Note: In the text the following conventions are used:

[text]: For optional texts or text for which several alternatives exist depending on the produce.

{ text }: For text which explains the use of the standard layout. This text does not appear in the standards.

INTRODUCTION

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables;
- The Layout is intended to guide the Committee in developing standards to encourage a consistent format, consistent terminology, and where appropriate, consistent provisions;
- When drafting standards, the Committee should consult this format, as well as UN/ECE standards according to the Committee's Terms of Reference;
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

1. SCOPE

This Standard applies to [part of the produce being standardized of]¹ commercial varieties [and/or commercial types]¹ of [common name of the produce] grown from [Latin Botanical reference *in italics* followed where necessary by the author's name] to be supplied fresh to the consumer, after preparation and packaging. [Common name of the produce] for industrial processing are/is excluded.

.....²

2. DESCRIPTION

(To be developed)

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the [common name of produce or part of the produce being standardized] must be:

- whole;³
- 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;⁴
- 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;⁵
- fresh in appearance;
- free of damage caused by low and/or high temperature;
-

.....²

¹ {depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary}
² {Additional provisions may be made for specific standards depending on the nature of produce}
³ {depending on the nature of produce, a deviation from this provision or additional provisions are allowed}
⁴ {with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce}
⁵ **This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.**

3.1.1 The [common name of the produce or part of the produce being standardized] must have been carefully [harvested/picked/etc.]⁶ and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety [and/or commercial type]¹, the time of [harvesting/picking/etc.]⁶, and to the area in which they are grown.

The development and condition of the [common name of the produce or part of the produce being standardized] must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.
-²

3.1.2 MATURITY REQUIREMENTS

..... 7

3.2 CLASSIFICATION

..... 8

{or in case the produce is classified into category classes}

[Common name of the produce or part of the produce being standardized] are/is classified in [two/three]⁶ classes defined below:

3.2.1 "Extra" Class

[Common name of the produce or part of the produce being standardized] in this class must be of superior quality. They must be characteristic of the variety [and/or commercial type]¹. They must be free of defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(In addition,) they must be:²

-
-

3.2.2 Class I

[Common name of the produce or part of the produce being standardized] in this class must be of good quality. They must be characteristic of the variety [and/or commercial type]¹. 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:

-⁹
-

(In addition,) they must be:²

-
-

[The defects must not, in any case, affect the [flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]⁶.

3.2.3 Class II

This class includes [common name of the produce or part of the produce being standardized] which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed provided the [common name of the produce or part of the produce being standardized] retain se their essential characteristics as regards the quality, the keeping quality and presentation:

⁶ {depending on the nature of produce one of these words or another more appropriate word may be used}

⁷ {to be elaborated depending on the nature of produce}

⁸ {for special standards where it does not appear necessary to establish a classification, only the minimum requirements apply}

⁹ {Defects allowed, depending on the nature of produce}

- 9

-
 (In addition,) they must be:²

-
 -

[The defects must not, in any case, affect the [flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]⁶.

4. **PROVISIONS CONCERNING SIZING**

Size is determined by the [average]¹ [weight/length/circumference/(maximum) diameter of the equatorial section/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce]⁶ [with a minimum weight/length/circumference/diameter of ...]^{1, 6}, in accordance with the following table:

..... 10

5. **PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package [or in each lot for produce presented in bulk]¹ for produce not satisfying the requirements of the class indicated.

5.1 **QUALITY TOLERANCES**

5.1.1 **"Extra" Class**

Five percent by number or weight of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

-¹¹

-
 2

5.1.2 **Class I**

Ten percent by number or weight of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.

-¹¹

-
 2

5.1.3 **Class II**

Ten percent by number or weight of [common name of produce or part of the produce being standardized] satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

-¹¹

-
 2

5.2 **SIZE TOLERANCES**

For all classes:¹² 10% by number or weight of [common name of the produce or part of the produce being standardized] corresponding to the size immediately above and/or below that indicated on the package.

..... 13

¹⁰ {Provisions on minimum and maximum sizes, size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes}

¹¹ {Possible tolerances for individual defects depending on the nature of produce}.

¹² {for individual standards, however, different provisions according to the individual classes may be laid down}

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package [or lot for produce presented in bulk]¹ must be uniform and contain only [common name of the produce or part of the produce being standardized] of the same origin, quality and size (if sized)¹⁴.

.....²

The visible part of the contents of the package [or lot for produce presented in bulk]¹ must be representative of the entire contents.

6.2 PACKAGING

[Common name of the product or part of the produce being standardized] must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹⁵, clean and 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 labelling has been done with non-toxic ink or glue.

[Common name of the produce or part of the produce being standardized] shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

6.2.1 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the [common name of the produce or part of the produce being standardized].

Packages [or lot for produce presented in bulk]¹ must be free of all foreign matter and smell.

6.3 PRESENTATION

The [common name of the produce or part of the produce being standardized] must/may be presented under one of the following forms:¹⁶

6.3.1

6.3.2

.....¹⁷

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

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

7.1.1 Nature of Produce

If the produce is not visible from the outside, each package [or lot for produce presented in bulk]¹ shall be labelled as to the name of the produce and may be labelled as to name of the variety [and/or commercial type]¹.

7.2 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, or in the documents accompanying the shipment.

[For produce transported in bulk these particulars must appear on a document accompanying the goods.]¹

¹³ {Possible provisions concerning admissible limits of deviations for sized or unsized produce}.
¹⁴ {In addition for individual standards uniformity concerning variety and/or commercial type, colouring, type of presentation, etc. may be laid down depending on the nature of produce}.
¹⁵ **For the purposes of this Standard, this includes recycled material of food-grade quality.**
¹⁶ {Specific provisions relating to the presentation of the produce may be included at this point}.
¹⁷ {For individual standards more stringent provisions concerning the presentation in the "Extra" Class may be laid down.}

7.2.1 Identification

Name and address or exporter, packer and/or dispatcher. Identification code (optional)¹⁸.

7.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. [Name of the variety and/or commercial type (optional).]⁶

.....²

7.2.3 Origin of produce

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

7.2.4 Commercial specifications

- Class;
- Size (if sized);
-

7.2.5 Official Inspection Mark (optional)

[8. FOOD ADDITIVES

Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

or

INS No.	Name of the Food Additive	Maximum Level
###	Xxx	Limited by GMP or numerical level <i>(subject to endorsement by the Codex Committee on Food Additives and inclusion and the General Standard for Food Additives)</i>
###	Xxx	

]^{1, 2, 3, 6}

9. CONTAMINANTS

9.1 PESTICIDE RESIDUES

[Common name of the produce or part of the produce being standardized] shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

¹⁸ **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 abbreviations)” has to be indicated in close connection with the code mark.**

9.2 OTHER CONTAMINANTS

[Common name of the produce or common name of the produce being standardized] shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

10. HYGIENE

10.1 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 Recommended International 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.

10.2 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).

[11. METHODS OF ANALYSIS AND SAMPLING

.....^{7]}¹

{Depending on the nature of the produce a list of varieties can be included in the annex.}

Annex

<Non-Exhaustive><Exhaustive> List ofVarieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety.¹⁹

Varieties	Synonyms	Trade names	{Other information depending on the produce}

¹⁹ **Disclaimer:**

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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{In the case of lists of varieties where only very few trade marks appear, the list may be presented as follows (inclusion of references to trade names in footnotes)}

Annex

<Non-Exhaustive><Exhaustive> List of Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/ pending trademark for such a variety.²⁰

Varieties	Synonyms	{Other information depending on the produce}
Variety "xyz" ²¹		

²⁰ **Disclaimer:**

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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²¹ The proprietary trademark {include the trade name here followed by the appropriate superscript TM or ®} may only be used for the marketing of fruit from this variety with the express authorization of the trademark owner.

PROJECT DOCUMENT FOR NEW WORK ON A STANDARD FOR POMEGRANATE



1. The purpose and the scope of the Standard

The scope of the standard is pomegranate of the *Puniceae* family, which is supplied fresh to the consumer after proper preparation and packaging. The objective of the standard is to consider the characteristics of pomegranate for fresh consumption within the framework of an international document.

2. Relevance and timeliness

Due to the growing trend of the worldwide production and trade in pomegranates, it is necessary to establish standards covering the safety, quality and hygiene of the fruit; a reference agreed upon by international consensus between the main producing and trading countries. In addition, the drafting of a codex standard for pomegranate will help to protect consumers' health and to promote fair trade in accordance with current international agreements.

Pomegranates are planted and grown in many regions of the world including countries such as Turkey, Afghanistan, Pakistan, India, Armenia, Georgia, Tajikistan, Jordan, Egypt, Italy, Tunisia, Azerbaijan, Libya, Lebanon, Sudan, Myanmar, Bangladesh, Mauritania, Morocco, Cyprus, Spain, Greece, France, China, Japan, and the U.S.A. However, among these countries, Iran, India and the United States of America have the highest area under cultivation with the greatest varieties diversity. Consumption of pomegranate in Iran is estimated to be on average between 7-8 kg per person per year.

The global production, trade and consumption of pomegranates and the fruit's derivatives and by-products are clearly on the rise. More significantly, the present status of this fruit is not limited to any particular region and hence justifies the elaboration of an international standard commensurate with the pomegranate's true standing as an increasingly valuable worldwide commodity.

3. Main aspects to be covered

The standard entails aspects related to quality, size, safety and labeling in order to provide adequate product characteristics and to protect consumer's health. To supply high quality safe products, the objective of the standard are to:

- Establish the minimum requirements for pomegranates, including and in addition to the quality class parameters.
- Define the categories to classify pomegranates in accordance with the characteristics of the fruit
- Establish tolerances regarding quality and size permitted in packaged pomegranates.
- Include the provisions to be considered related 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 contaminants with reference to the general standard for contaminants and toxins in foods
- Include provisions for hygiene with reference to the recommended international code of practice for hygiene and general principles of food hygiene

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

General criterion

Consumer protection from the point of view of health and the prevention of fraudulent practices. Quality of the produce to meet consumer needs and the minimum requirements of food safety. The elaboration of the standard for pomegranates would be to the benefit of developing countries in particular, because developing countries are the major producer, exporter and consumer of pomegranates.

Criteria applicable to commodities

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

Area under cultivation in Iran in the calendar year 21st March 2005-21st March 2006 was 7,404 hectares of seedlings and 56,329 hectares of fruit bearing trees. Production in the same period was 705,166 Metric tons. Yield per hectare was 12,519 kg. Total world wide production of pomegranate is approximated at 1,500,000 tons and Iran produces some 47% of world production.

In addition, Iran has the highest area under cultivation, the highest production level and is the number one exporter worldwide. Tables 1 and 2 show the relative status of the major pomegranate producing countries.

Table 1. Pomegranate production in 2007-2008

Country	Production (tons)
Iran	870,161
India	849,000
USA	110,000
Turkey	80,000
Tunisia	75,000
Spain	35,000

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture, National Horticulture Information Service of National Horticulture Board, Ministry of Agriculture, Govt. of India, United States Department of Agriculture

Table 2. Area under cultivation in 2007-2008

Country	Area under cultivation (ha)
Iran	69,027
India	54,755
USA	15,000
Turkey	8,500
Tunisia	12,600
Spain	3,000

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture, National Horticulture Information Service of National Horticulture Board, Ministry of Agriculture, Govt. of India, United States Department of Agriculture

Iran is at the top of list of pomegranate exporting countries. In 2007 Iran exported over 32,951 metric tons worth USD 36,925,660. Main importing countries were Republic of Korea, Russia followed by various West European countries. Table 3 shows the relative worldwide distribution of Iranian exports in 2006:

Table 3. Worldwide exports of pomegranate from Iran in 2006 (tons)

Country	2006
Afghanistan	5.1
Albania	34.5
Armenia	257.9

Austria	19.5
Bahrain	267.9
Belarus	20
Canada	0.1
Cyprus	0.5
Denmark	18
England	169.5
Finland	0
France	4.5
Germany	464.5
Georgia	2
Greek	242.9
Holland	1677.4
Iraq	37
Ireland	0.2
Italy	198.7
Japan	85.1
Kuwait	109.4
Malaysia	0
Qatar	33.9
Republic of Korea	10719.3
Russia	11304.9
Saudi Arabia	0.1
Singapore	0
Sweden	100.3
Switzerland	55.7
Thailand	1.8
Turkey	185.7
Ukraine	1080.2
United Arab Emirates	180.2

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture and the Iranian Customs Authority

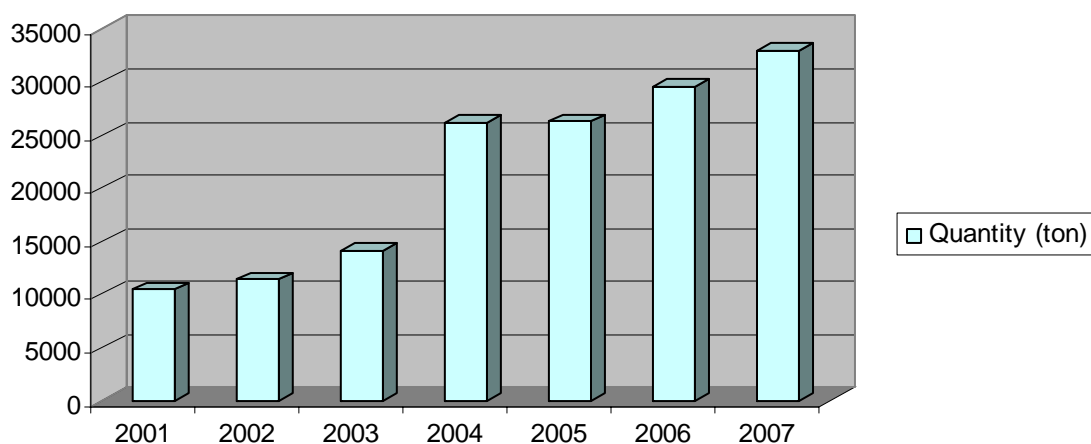
Worldwide pomegranate production and trade has displayed a significant upward trend during the past decade; in the case of Iran in particular, having experienced a significant boost from 2003 onwards. Table 4 and the corresponding graphs ('a' and 'b' below) reveal the pattern of Iranian pomegranate exports during the period covering the years 2001 to 2007:

Table 4. Exports of pomegranate from Iran during 2001-2007

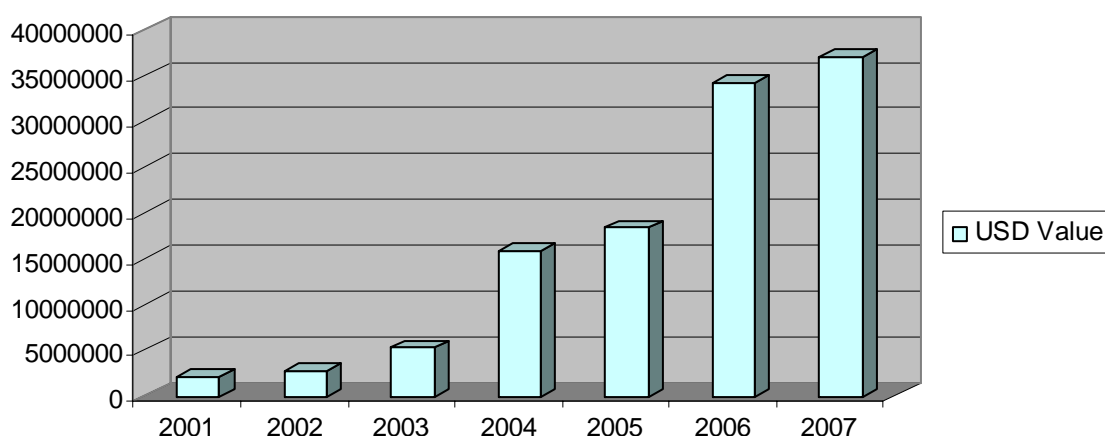
Year	Quantity (tons)	USD Value
2001	10,413.8	2,097,827
2002	11,375.8	2,826,553
2003	14,075.5	5,269,310
2004	26,197.6	15,796,955
2005	26,270.6	18,384,719
2006	29,564.8	34,135,229
2007	32,951.2	36,925,660

Source: Data by the Plant Protection Department of the Iranian Ministry of Agriculture and the Iranian Customs Authority

Graph a. Exported quantities



Graph b. Exported value



b) Diversification of national legislations and apparent resultant or potential impediments to international trade: Many importers have commented that Pomegranates (from Iran) are exported under the conditions of the national Iranian standard. They would prefer to import the fruit under international criteria 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 importers requirements.

Forecasts show that the overall consumption of and trade in pomegranates is on the rise and in the first International conference on pomegranate in Turkey in October 2006, among the orchard fruits, pomegranate was chosen as the fruit of the next decade. International Standard Organization (ISO) has in the past drawn up a basic standard for pomegranate fruit. In addition, the European Union also requires a certificate of Global GAP for any fresh fruit or vegetable supplied in EU countries. Due to absence of a global standard for pomegranate, and work already undertaken by any other international organization (like UN/ECE) on pomegranate (UN/ECE has not framed a standard for fresh pomegranates). Incorporation of these aspects under this point is necessary as per the Procedural Manual.

Hence, to incorporate all existing disparate standards in a single improved comprehensive standard acceptable across board internationally, the establishment of a codex standard is seen as a necessity.

As a result, by eliminating the variable (sometimes conflicting) sets of rules and regulations, trade barriers will be reduced and we would gain a comprehensive legal framework for the minimum acceptable standards for pomegranates internationally.

c) International or regional market potential: International and regional markets have shown an increase and growing trade of this product in the world over the last six years.

d) Amenability of the commodity to standardization: The characteristics of pomegranates, from its cultivation through to harvest, fruit characteristics, cultivar varieties, composition, quality and packaging all lend to adequate parameters for the standardization of the product. An outline of some characteristics, botanical definition, origin, ecological conditions of Pomegranates:

Pomegranate, attractive deciduous and somewhat thorny large shrub or small tree (*Punica granatum L.*) belonging to the family Punicaceae, native to semitropical Asia (Iran) and naturalized in the Mediterranean region in very early times. It has long been cultivated as an ornamental and for its edible fruit. The fruit, about the size of an apple, bears many seeds, each within a fleshy crimson seed coating, enclosed in a tough yellowish to deep red rind. Pomegranates are either eaten fresh or used for syrup, in which the juice of the acid fruit pulp is the chief ingredient. The astringent properties of the rind and bark have been valued medicinally for several thousand years, especially as a vermifuge. The pomegranate is now cultivated in most warm climates. Pomegranates are classified in the division Magnoliophyta, class Magnoliopsida, and order Mortals, family Punicaceae.

The leaves are opposite or sub-opposite, glossy, narrow oblong, entire, 3-7 cm long and 2 cm broad. The flowers are bright red, 3 cm in diameter, with five petals (often more on cultivated plants). Flowers are hermaphrodite with 4-8 leathery sepals and equal number of red petals, numerous stamens and variable number of carpals, which together make lower ovary. The fruit is a berry, between an orange and a grapefruit in size, 7-12 cm in diameter with a rounded hexagonal shape, and has thick reddish skin and many seeds.

Table 5. Nutritional value of Pomegranate (per 100 g edible portion)

Compositions	Unit	Q.T.Y
Water	g	80-82.3
Energy	kcal	63-78
Protein	g	0.5-0.95
Fat	g	0.3-0.9
Carbohydrates	g	16.4
Fiber	g	0.2-0.6
Ash	g	0.5
Phosphorus	mg	8.0
Iron	mg	0.3
Potassium	mg	259
Calcium	mg	3.0
Sodium	mg	3.0
Manganese	mg	3.0
Zinc	mg	0.12
Magnesium	mg	0.15
Copper	mg	0.07
Selenium	mg	0.6
Panθοthenic acid	mg	0.596
Vitamin B1	mg	0.03
Vitamin B2	mg	0.03
Vitamin B3	mg	0.03
Vitamin C	mg	4-6

Pomegranate is a small tree, usually not more than 5.0 meters height and it is adapted to arid or semi arid climates with mild winters. Pomegranate is fairly drought tolerant and can grow on calcareous or acid soils. Iran is among the countries of the temperate region of the northern hemisphere and relatively close to the equator. But being relatively distant from large bodies of water, its precipitation is low and is considered as an arid region. On the other hand, having high mountain ranges as well as a central desert, Iran possesses variable climates and ecological niches.

Large parts of Iran within the boundaries of central desert (Dasht-e-kavir and Kavir-e-Loot) have arid or semi-arid conditions which make them suitable for pomegranate and pistachio production. In fact, in all of the provinces bordering the central desert, cultivation of pomegranate has been going on from ancient times for its economical, ornamental, and Medicinal properties. Areas under cultivation, rate of expansion, varieties diversity, and yield per tree and product quality are considerable. All of these point to the fact that pomegranate is an endemic tree of Iran.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards: There is no general commodity standard covering pomegranates. The new work will enhance consumer protection and facilitate pomegranate trade by establishing an internationally agreed quality standard.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed: A single standard for pomegranate will cover all varieties of pomegranate traded worldwide.

g) Work already undertaken by other international organizations in this field: The Iranian national standard and the ISO standard for Pomegranate have been drafted and are implemented.

Iran is considered the origin and the major genetic reservoir of pomegranates. Iran is the number one producer and exporter of pomegranate in the world. Furthermore, due to suitable climate, the quality of Iranian pomegranates is the best among commercially available in international trade. It is for this reason that Republic of Korea, which ranks first among countries importing pomegranate, imports only from Iran.

ISIRI 262, 2007 was prepared by the national technical committee of Iran on Fresh Fruits and Vegetables. This national standard specifies requirements and test methods for pomegranate fruit and applies to commercial cultivars of Pomegranate grown from *Punica granatum* (L.) of the Punicaceae family, to be supplied fresh to consumer, after preparation and packaging. Pomegranates for industrial processing are not covered by the said standard.

The ISO standard (ISO 23393:2006) specifies some requirements and test methods for pomegranate fruit too, but on many criteria and parameters – such as terms and definitions, classification, fruit sizing, tolerances, classes and presentation – there are some inadequacies and it would merit an update and a revision.

To that end, Iran is in the process of proposing some recommendations for the revision of the ISO standard as well.

5. Relevance to the Codex strategic objectives

The elaboration of a codex standard for pomegranate 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. This proposal is based on scientific considerations and contributes to state the minimum quality requirements for pomegranates 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 Activity 1.2 "Review and develop Codex standards and related texts for food quality" of the Strategic Plan 2008-2013.

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 standards and related texts developed by general subject committees. In fact, there is no comparable standard for fresh pomegranates framed by any global body.

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 the national level for the characterization of pomegranates has been taken as reference. Therefore, in the case of requiring any further information in the course of the elaboration of the standard, this group of experts may be consulted.

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

There is not expected to be any need for technical input from external bodies on this matter.

9. Proposed time schedule

DATE	ADVANCE AND PROCEDURES
October 2009	CCFFV: Agreement to initiate new work as a global standard.
July 2010	CAC: Approval of new work.
May 2011	CCFFV: Consideration of the proposed draft Standard at Step 4.
July 2011	CAC: Adoption at Step 5 or 5/8 [depending on the progress of development].
[October 2012]	[CCFFV: Consideration of the draft Standard at Step 7]
[July 2013]	[CAC: Adoption at Step 8]