

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 04/27/35

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-seventh Session
Rome, Italy, 28 June - 2 July 2004

REPORT OF THE ELEVENTH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Mexico City, Mexico, 8 - 12 September 2003

NOTE: This Report includes Codex Circular Letter CL 2003/35-FFV

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CX 5/95.2

CL 2003/35-FFV
September 2003

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla, 00100, Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE ELEVENTH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (ALINORM 04/27/35)**

PART A: MATTERS FOR ADOPTION BY THE 27th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards at Step 8 of the Procedure

1. Draft Codex Standard for Oranges (para. 18 and Appendix II)

Governments and interested international organizations in observer status with Codex wishing to propose amendments or to comment on the above draft standard should do so in writing in conformity with the *Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact* (Codex Alimentarius Procedural Manual, 13th Edition, pages 24-26) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2004.**

Proposed Draft Standards at Step 5 of the Procedure

2. Proposed Draft Codex Standard for Tomatoes (para. 56 and Appendix IV)

Governments and interested international organizations in observer status with Codex wishing to submit comments regarding the implications which the proposed draft standards or any provisions thereof may have for their economic interest should do so in writing in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (at Step 5) (Codex Alimentarius Procedural Manual, 13th Edition, pages 20-22) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2004.**

PART B: REQUEST FOR COMMENTS AND INFORMATION

1. Proposed Draft Codex Standard for Rambutan (para. 80 and Appendix V)

Governments and interested international organizations in observer status with Codex wishing to submit comments regarding the implications which the proposed draft standards or any provisions thereof may have for their economic interest should do so in writing in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (at Step 3) (Codex Alimentarius Procedural Manual, 13th Edition, pages 20-22) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2004.**

2. Proposal for a Standard Layout for Codex Standards for Fresh Fruits and Vegetables (para. 92 and Appendix VI)

Governments and interested international organizations in observer status with Codex wishing to comment on the above Standard Layout should do so in writing to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2005.**

3. Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables (para. 90 and Appendix VII)

Governments and interested international organizations in observer status with Codex wishing to submit comments on the above matter are invited to do so in writing in conformity with the *Criteria for the Establishment of Work Priorities* (Codex Alimentarius Procedural Manual, 13th Edition, pages. 69-70) to the Secretary, Codex Alimentarius Commission, ***preferably by e-mail***, **BEFORE 28 FEBRUARY 2005**.

SUMMARY AND CONCLUSIONS

The 11th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 27TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The Committee agreed to:

- advance the ***draft Codex Standard for Oranges*** to the 27th Session of the Codex Alimentarius Commission for final adoption at Step 8 (para. 18);
- advance the ***proposed draft Codex Standard for Tomatoes*** to the 27th Session of the Codex Alimentarius Commission for preliminary adoption at Step 5 (para. 56);
- forward an amendment to delete the word “tropical” from the title of the ***Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995)*** (para. 54).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee agreed to:

- retain the ***draft Codex Standard for Table Grapes*** at Step 7 pending finalization of the ***proposed draft Section 2.1.1 (Maturity Requirements) and Section 3.1 (proposed draft Annex on Small-berry Varieties)*** which were returned to Step 2 for redrafting by a drafting group led by Chile, and subsequent circulation for comments at Step 3 and consideration by the 12th Session of the Committee (paras. 30 and 37);
- retain the ***proposed draft Codex Standard for Rambutan*** at Step 3 for circulation, additional comments at Step 3, revision by a drafting group led by Thailand and further consideration at the 12th Session of the Committee (para. 80);
- return the ***proposed draft Codex Standard for Apples*** to Step 2 for redrafting by a drafting group led by the USA. The revised Proposed Draft will be subsequently circulated for comments at Step 3 and consideration by the 12th Session of the Committee (para. 66);
- return the ***proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables*** to Step 2 for redrafting by a drafting group led by Canada and subsequent circulation for comments at Step 3 and consideration by the 12th Session of the Committee (para. 86);
- amend the ***Priority List for the Standardization of Fresh Fruits and Vegetables*** by including ***Avocados (revision)*** (para. 90);
- request comments on a ***Standard Layout for Codex Standards for Fresh Fruits and Vegetables*** and consideration by the 12th Session of the Committee (para. 92).

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INTRODUCTION

1. The 11th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City from 8 to 12 September 2003 at the kind invitation of the Government of Mexico. The Chairman of the Committee, CP Miguel Aguilar Romo, appointed Lic. Carlos R. Berzunza Sánchez, Director of International Standardization, Secretary of Economy, to chair the Session on his behalf. The Session was attended by delegates from 28 Member countries and observers from 5 international organizations. The list of participants is attached as Appendix I.

OPENING OF THE SESSION

2. Lic. Juan Antonio García Villa, Under-Secretary for Standards, Foreign Investment and International Commercial Practices, opened the Session on behalf of the Secretary of Economy, His Excellency Mr. Fernando Canales Clariond. Mr. Norman Bellino, FAO Representative in Mexico and Dr. Joaquín Molina, WHO/PAHO Representative in Mexico *ad interim*, also addressed the Committee.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as its Agenda for the Session with the inclusion of the following matters under Agenda Item 6 – Other Business and Future Work:

- proposal for a Standard Layout for Codex Standards for Fresh Fruits and Vegetables (CRD 1); and,
- bioterrorism in the framework of the work carried out by the Codex Committee on Fresh Fruits and Vegetables.

4. The Committee noted that the proposal submitted by the European Community for the revision of Codex Standards for Avocados and Pineapples (CX/FFV 03/12) was already scheduled for discussion under Agenda Item 5 – Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables.

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2a)²

5. The Committee acknowledged that the document was presented for information only and that no action needed to be taken on the matters contained therein. In this regard, the Committee was informed that the 26th Session of the Codex Alimentarius Commission (Rome, July 2003) adopted draft revised provisions: *Section 3 – Provisions concerning Sizing and Section 6.2.4 – Commercial Identification* for inclusion in the Codex Standards for Limes, Pummelos and Grapefruits as well as *draft Codex Standards for Sweet Cassava and Pitahayas* at Step 8. The Commission also adopted the *proposed draft Codex Standard for Table Grapes* at Step 5 and approved the elaboration of a *Codex Standard for Rambutan* as new work for the Committee.

6. The Committee was also informed that the Codex Committee on Food Labelling had endorsed labelling provisions in a number of Codex standards for fresh fruits and vegetables namely: Limes, Pummelos, Grapefruits, Sweet Cassava, Pitahayas and the draft Codex Standard for Oranges.

7. The Committee noted that the Commission had adopted the draft Code of Hygienic Practice for Fresh Fruits and Vegetables and the draft Guidelines for Food Import Control Systems at Step 8. It further noted that some of the measures to facilitate consensus adopted by the Commission were already being implemented by the Committee.³

¹ CX/FFV 03/1

² CX/FFV 03/2

³ ALINORM 03/41-App. III

MATTERS OF INTEREST RELATED TO THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 2b)⁴

ORGANIZATION FOR THE ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

8. The Representative of the OECD Scheme for the Application of International Standards for Fruits and Vegetables gave a summary account of the activities of the Scheme subsequent to the last Session of the Committee. She explained that explanatory brochures published by the Scheme interpreted OECD standards. In addition, she clarified that the standards mentioned in Part I of CX/FFV 03/3 were OECD standards harmonized with the corresponding UN/ECE standards.

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UN/ECE)

9. The Delegation of the United Kingdom, on behalf of the UN/ECE Secretariat, informed the Committee on the main outcome of the discussions at the 58th Session of the Working Party on Agricultural Quality Standards (Geneva, October 2002) and the 49th Session of the Specialized Section on Standardization of Fresh Fruits and Vegetables (Geneva, June 2003).

UN/ECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)⁵

10. The Committee noted that the UN/ECE standards contained in the document were made available as references for the development of corresponding Codex standards as directed by the Executive Committee.⁶ The Committee agreed that the UN/ECE standards contained in CX/FFV 03/4 would be taken into account when discussing the relevant agenda items along with the amendments made at the 49th Session of the Specialized Section on Standardization of Fresh Fruits and Vegetables as contained in the Annex to CX/FFV 03/3.

CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7

DRAFT CODEX STANDARD FOR ORANGES (Agenda Item 3a)⁷

11. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables retained the draft Codex Standard for Oranges at Step 7 in recognition of the important progress made on the major sections of the draft Standard. This decision was taken on the understanding that no additional comments would be requested on the approved sections so that the next Committee's Session would restrict its discussions to the finalization of Section 2.1.3 on Maturity Requirements.⁸

12. In compliance with this decision, the Committee did not hold any discussion on the draft Codex Standard for Oranges.

DRAFT SECTION 2.1.3 – MATURITY REQUIREMENTS (draft Codex Standard for Oranges) (Agenda Item 3b)⁹

13. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables agreed that a drafting group led by the United Kingdom would prepare a revised version of Section 2.1.3 based on the discussion held at that Session and written comments submitted for circulation, comments at Step 6 and further consideration at its next meeting.¹⁰

⁴ CX/FFV 03/3

⁵ CX/FFV 03/4

⁶ ALINORM 97/3, para. 15

⁷ ALINORM 03/35-App.V

⁸ ALINORM 03/35, para. 59

⁹ CX/FFV 03/5 and comments submitted from Mexico and the European Community (CX/FFV 03/5-Add.1); Australia (CRD 5); Philippines (CRD 6); India (CRD 7); Indonesia (CRD 8); and, Malaysia (CRD 9)

¹⁰ ALINORM 03/35, para. 51

14. A number of delegations suggested the inclusion of maturity parameters other than colouring and minimum juice content (i.e. sugar content, acid content, sugar/acid ratio, etc.). They pointed out that the colour of the fruit was not related to its maturity condition. Other delegations noted that studies on maturity criteria were underway but these were not yet complete. In this regard, some studies indicated that maturity parameters like total soluble solids (TSS) content might vary in the same variety from one region to the other and even in the same country and that for the time being the minimum juice content was the most reliable indicator of the maturity of the fruit. These delegations proposed to adopt the proposal of the drafting group (Annex to CX/FFV 03/5) and to continue to work on other maturity criteria and their possible combinations with a view to revising the Standard for Oranges to include other maturity indicators in the Standard.

15. The Delegation of India, supported by a number of delegations, indicated that the minimum juice requirement of 45% for green-coloured oranges was too high and that it should be kept at 35% as for other varieties. It was noted that in the Asian region there were some fully mature green skinned varieties that had a juice content much lower than 45%. It was further noted that fixing the minimum juice content at 45% for oranges with more than one fifth green colour might create technical obstacles to trade. The apparent contradiction between “varieties” and “fruits” when allocating minimum juice content for green-coloured oranges was also noted.

16. In view of the above discussion, the Committee agreed to amend the proposal of the drafting group by establishing two new categories for varieties with more than one-fifth green colour to differentiate between varieties satisfying a minimum juice content of 45% or 33%. The Committee further agreed that the minimum juice content of 33% applied only to varieties Mosambi, Sathgudi and Pacitan. In addition, the references to Nagpur, Khasi, Coorg and Garut were removed as they belonged to *Citrus reticulata* species. Similarly, the reference to “light” green colour in the last paragraph of Section 2.2.1 Colouring was deleted to refer to only to “green colour”.

STATUS OF THE DRAFT CODEX STANDARD FOR ORANGES AND ITS DRAFT SECTION 2.1.3 ON MATURITY REQUIREMENTS

17. The Committee agreed to replace the current Sections 2.1.2 (Colouring) and 2.1.3 (Maturity Requirements) of the draft Codex Standard for Oranges with the amended proposal of the drafting group.

18. The Committee agreed to forward the draft Codex Standard for Oranges to the Codex Alimentarius Commission for final adoption at Step 8.

DRAFT CODEX STANDARD FOR TABLE GRAPES (Agenda Item 3c)¹¹

19. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables agreed to forward the proposed draft Codex Standard for Table Grapes to the Codex Alimentarius Commission for preliminary adoption at Step 5 while entrusting the elaboration of maturity requirements (Section 2.1.1) and the establishment of a list of small-berry varieties (Section 3.1 – Annex) to a drafting group led by Chile.¹²

20. The Commission adopted the proposed draft Codex Standard for Table Grapes at Step 5, which was subsequently circulated for comments at Step 6. In discussing the draft Standard at Step 7, the Committee agreed on the following changes:

Section 2.2.2 – Class I

21. The Committee aligned the third paragraph with the UN/ECE Standard for Table Grapes. In addition, it agreed to refer to “granos de uvas” in the Spanish version. Consequently, the reference to “bayas” was deleted throughout the text. It was noted that this decision was in line with the UN/ECE Standard for Table Grapes which referred to “grains” in the French version.

Section 2.2.3 – Class II

22. The Committee aligned the first sentence of the third paragraph with the UN/ECE Standard for Table Grapes.

¹¹ ALINORM 03/35-App.VI; CL 2003/21-FFV; CX/FFV 03/3; CX/FFV 03/4 and comments submitted from European Community (CX/FFV 03/6); Mexico (CRD 3); Australia (CRD 5); India (CRD 7); and, Indonesia (CRD 8)

¹² ALINORM 03/35, paras. 101-103

23. The Committee had an exchange of views on the need to include provisions for the retention of the bloom through the quality classes. The delegations in favour of this approach indicated that the presence of the bloom was a quality parameter of the freshness of the fruit and thus provisions in this respect should be included in the three quality classes. They pointed out that the term “where possible” proposed for Class II was less stringent than “as far as possible” used in Class I which allowed for a gradually losing of the bloom while keeping the quality of the produce.

24. Other delegations did not favour this approach as quality classes implied a gradation of the produce quality which in the case of the presence of the bloom was reflected by the absence of related provisions in Class II. These delegations also noted the practical difficulties in the application of the term “where possible” when performing the quality control. It was further noted that the last Session of the Committee had deleted the requirement related to the bloom in Class II.¹³ In view of this, the Committee decided to leave the second sentence of the third paragraph unchanged.

25. The Delegation of Thailand questioned the allowance for “slight bruising” as this envisaged a mechanical damage leading to loss of quality that should not be permitted in the Standard. The Committee noted that this requirement was included in order to prevent further loss of quality due to this defect and therefore, it decided to retain this provision in the Standard.

Section 3.1 – Minimum Bunch Weight

26. The Committee had a discussion on the opportunity to delete the specific references to varieties marked as “late harvest grapes” in footnote two in order to cover similar varieties that might be marketed in the future. In this regard, the Committee noted that the UN/ECE Standard for Table Grapes kept this provision in trial period as this type of table grapes were relatively new on the market and the varieties falling under this category were still very few. The Committee felt that more work needed to be done before including provisions for “late harvest grapes” in the Standard and therefore, it decided to delete footnote two on the understanding that the matter might be considered sometime in the future in light of the developments in the UN/ECE Standard. As a result, Section 6.2.4 – Commercial Identification was amended accordingly.

Section 5.2 - Packaging

27. The Delegation of Australia queried the need for “Extra” class bunches to be packed in one single layer as the way of packing was not relevant if the quality of table grapes met the requirements of the class. The Committee noted that this provision did not prevent the use of several packages or units as long as the bunches were distributed in single layers. In view of this, the Committee decided to leave the Section unchanged.

Section 5.2.1 – Description of Containers

28. The Committee agreed to remove the square brackets around the provisions allowing for a fragment of vine shoot on the stem of the bunch while clarifying that this could be done without prejudice to the applicable plant protection rules. It was noted that the word “applicable” intended to cover both importing and transiting countries regulations in this respect. The Committee further agreed to place this requirement in a footnote to the last paragraph of the Section.

Section 8 – Hygiene

29. The Committee amended Section 8.1 to include a reference to the Code of Hygienic Practice for Fresh Fruits and Vegetables and agreed that this amendment should apply across Codex standards for fresh fruits and vegetables.

¹³ ALINORM 03/35 para. 89

STATUS OF THE DRAFT CODEX STANDARD FOR TABLE GRAPES

30. In recognition of the important agreement reached on the major sections of the draft Standard and in consideration of the ongoing work on maturity requirements and berry sizes, the Committee agreed to retain the draft Codex Standard for Table Grapes at Step 7 (see Appendix III) pending finalization of Section 2.1.1 concerning maturity requirements and the Annex on small-berry varieties in Section 3.1 so that a complete text could be forwarded to the Codex Alimentarius Commission for final adoption at Step 8. This decision was taken with the understanding that additional comments would not be requested on the agreed sections so that the next Session of the Committee could focus its discussion on the finalization of maturity requirements and berry sizes (see para. 37).

**CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS
AND RELATED TEXTS AT STEP 4**

PROPOSED DRAFT SECTION 2.1.1 – MATURITY REQUIREMENTS AND PROPOSED DRAFT ANNEX – MINIMUM SOLUBLE SOLIDS AND THRESHOLD SOLUBLE SOLIDS TO DETERMINE MATURITY REQUIREMENTS IN TABLE GRAPES (draft Codex Standard for Table Grapes) (Agenda Item 4a)¹⁴

31. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables had an extensive discussion on minimum requirements related to bunches of grapes and minimum sugar/acid ratio figures. The relationship of this matter to the Annex of the Standard on Minimum Soluble Solids and Threshold Soluble Solids to determine Maturity in Table Grapes was also considered. In view of this, the Committee placed the entire Section 2.1.1 and the Annex in square brackets pending the elaboration of a revised Section 2.1.1/Annex. In doing so, the Committee agreed to entrust the revision of maturity requirements to a drafting group under the direction of Chile.

32. At the same Session, when discussing minimum bunch weight for table grapes, the Committee rearranged the table in Section 3.1 by referring to “All varieties except Small-berry varieties listed in the Annex” and “Small-berry varieties listed in the Annex” and agreed that the drafting group established to examine maturity requirements would also elaborate an exhaustive list of small-berry varieties account being taken of the work carried out in the UN/ECE in this regard. As a result of this decision, the Committee indicated that the list of small-berry varieties was “under development”.¹⁵

33. In discussing the proposed draft Section 2.1.1 and the Annex on berry size, the Committee agreed on the following:

Section 2.1.1 (Maturity Requirements)

34. The Committee agreed to delete the square brackets around the first and second paragraph of the Section. In addition, it agreed to insert a new paragraph related to the development and condition of the table grapes for consistency with other Codex standards for fresh fruits and vegetables. The Committee also amended the Spanish text to refer to “madurez” instead of “maduración” as this was the right term to indicate that the fruit met the maturity parameters of the Standard.

35. The Committee recognized that more work was still necessary to determine maturity criteria and their respective values for table grapes. It therefore agreed to retain the square brackets around the third paragraph of the Section.

Section 3.1 (Annex on Small-berry varieties)

36. The Committee had an exchange of views on a list of small-berry varieties defined in the UN/ECE Standard for Table Grapes as contained in the Annex of document CX/FFV 03/3-Part II. The Committee agreed on a number of editorial changes but recognized that further work was required to agree on the inclusion of other varieties and to determine the correspondence between the variety and its synonyms.

¹⁴ CX/FFV 03/7; CX/FFV 03/3; CX/FFV 03/4 and comments submitted from Greece and USA (CX/FFV 03/7-Add.1); Australia (CRD 5); and, India (CRD 7)

¹⁵ ALINORM 03/35 paras. 82-83 and 93.

STATUS OF THE PROPOSED DRAFT SECTION 2.1.1 (MATURITY REQUIREMENTS) AND PROPOSED DRAFT ANNEX ON SMALL-BERRY VARIETIES (SECTION 3.1) (draft Codex Standard for Table Grapes)

37. The Committee agreed to reconvene the drafting group under the direction of Chile with the assistance of Argentina, Australia, Brazil, France, Greece, India, Italy, South Africa, the United States of America and the European Commission to develop maturity requirements for small and large berry varieties and a list of small-berry varieties of table grapes. It was noted that drafting groups were open to all Codex member countries and interested international organizations in observer status with Codex. The Committee also recommended that the UN/ECE list of small-berry varieties contained in the Annex of CX/FFV 03/3-Part II be taken as a basis for the development of a similar list by the drafting group. The proposal of the drafting group would be then circulated for comments at Step 3 and consideration by the next Session of the Committee.

PROPOSED DRAFT CODEX STANDARD FOR TOMATOES (Agenda Item 4b)¹⁶

38. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables agreed to append the proposed draft Codex Standard for Tomatoes to the report of its Session for circulation, additional comments at Step 3 and further consideration at its next Session.¹⁷ The Committee discussed the proposed draft Codex Standard for Tomatoes at Step 4 and agreed on the following amendments:

Section 1 - Definition of Produce

39. The Committee agreed that throughout the Spanish text, reference should be made to tomatoes “Asurcados” instead of “Surcados”.

Section 2.1 – Minimum Requirements

40. The Committee had a discussion on the inclusion of provisions for firmness under this Section. It noted that a gradation of this attribute through the quality classes was a more appropriate way to address this issue instead of having an absolute value (i.e. “firm”) under this Section.

Section 2.2.1 – “Extra” Class

41. The Committee aligned the second sentence with the standardized language applied across Codex Standards for fresh fruits and vegetables.

42. The Committee had an exchange of views on the need to include a reference to uniformity in size in “Extra” Class and Class I as Sections 3 – Sizing and 6.1 – Uniformity already assured uniformity of size in the produce. However, the Committee agreed to make an additional reference to ensure that produce classified under these two quality classes should comply with this requirement. In view of this, consequential amendment was made to Class I.

43. In addition, the Committee noted that the term “greenback” referred to a particular defect not related to the greenish colour remaining on the upper part of the fruit which was characteristic of certain varieties of tomatoes. It was also pointed out that provision for colouring was covered by the first paragraph of this Section. In view of this, the Committee retained this provision for “Extra” Class as written in the second paragraph.

Section 2.2.2 – Class I

44. The Delegation of India proposed to delete the reference to “development” from the first indent as it was a defect not appropriate to Class I and a parameter difficult to measure which might create a technical barrier to trade. The Committee noted that: i) good development was important for the internal quality of tomatoes; ii) shape was one of the factors affected by development; and, iii) development’s defects were also addressed in Class II. In view of this, the Committee retained this requirement in Class I. The Delegation of India expressed its reservation on this decision.

¹⁶ ALINORM 03/35-App. VII; CX/FFV 03/3; CX/FFV 03/4 and comments submitted from Cuba, Iran, European Community (CX/FFV 03/8); Switzerland (CRD 2); Philippines (CRD 6); India (CRD 7); Indonesia (CRD 8); and, Malaysia (CRD 9)

¹⁷ ALINORM 03/35, para. 105

45. The Committee agreed on the following changes in the indents for “ribbed” tomatoes: the third indent was aligned with the UN/ECE Standard for Tomatoes; the fifth indent was deleted as already covered by the general provisions for slight skin defects; and, the first part of the last indent was deleted as covered by the third indent (small umbilicus).

Section 2.2.3 – Class II

46. The Committee deleted the term “sensorial” as tomatoes in all classes should conform to the minimum requirements specified in Section 2.1 and for consistency with other Codex standards for fresh fruits and vegetables. In addition, the third general indent and the third indent for “ribbed” tomatoes were aligned with the UN/ECE Standard for Tomatoes.

Section 3 – Provisions concerning sizing

47. The Committee deleted the two footnotes in the table as not applicable. The Delegation of Indonesia, supported by a number of delegations, proposed the inclusion of additional sizing codes for “cherry” tomatoes. Some delegations expressed concern on the inclusion of “cherry” tomatoes in the same sizing table to prevent unfair trade practices. In view of this, the Committee agreed to include a separate size scale for “cherry” tomatoes and consequently, a minimum size of 15 mm for “cherry” tomatoes was introduced in the second paragraph of the Section. The Delegation of Switzerland expressed its reservation on this decision.

48. In view of time constraints, the Committee was unable consider in detail the sizing provisions and therefore, it agreed to place the entire Section 3 in square brackets for further consideration at its next Session.

Section 4 – Provisions concerning colour

49. The Committee had an extensive discussion on the need to have colouring provisions in the Standard. Some delegations were of the opinion that these provisions were not necessary and could raise interpretation problems when performing the quality inspection and certification of the produce. They suggested to harmonise this Section with the OECD brochure for tomatoes in case the Committee decided to include colouring provisions in the Standard. The Delegation of the United States expressed its reservation in this regard. Others delegations were in favour of retaining the Section as colour was an important qualifier for trading tomatoes and suggested to rearrange the colours sequence to reflect the natural colour development while improving the wording of the text.

50. The Committee noted that no Codex standards for fresh fruits and vegetables contained a Section on Colour and that similar colouring provisions for varieties of pitahayas had been removed from the Codex Standard for Pitahayas.

51. The Committee could not reach consensus on the removal of this Section and therefore, it decided to place the entire Section 4 in square brackets for further consideration at its next Session.

Section 5.1.3 – Class II

52. The Committee aligned the Section with the UN/ECE Standard for Tomatoes.

Section 5.2 – Size tolerances

53. The Committee placed the entire section in square brackets pending the revision of the Section on sizing.

Section 6.2 - Packaging

54. The Committee noted that the use of the word “tropical” in the title of the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995) should be removed as the document applied across fresh fruits and vegetables regardless of the growing region. The Committee agreed to request the Codex Alimentarius Commission to amend the Code by deleting the word “tropical” throughout in order to make it consistent with the packaging and transport of all fresh fruits and vegetables.

Section 7 – Marking or Labelling

55. The Committee noted that labelling of organically produced foods should be done in accordance with the Codex Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32-1999, Rev. 1-2001). Consequently, the Committee did not take any action on the inclusion of labelling requirements for organic produce in the Standard.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TOMATOES

56. The Committee forwarded the proposed draft Codex Standard for Tomatoes (see Appendix IV) to the Codex Alimentarius Commission for preliminary adoption at Step 5.

PROPOSED DRAFT STANDARD FOR APPLES (Agenda Item 4c)¹⁸

57. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables agreed to return the proposed draft Codex Standard for Apples to Step 2 for redrafting by drafting group under the direction of the United States, circulation for comments at Step 3 and further consideration at the present Session.¹⁹

58. The Committee discussed the proposed draft Codex Standard for Apples at Step 4 as follows:

General Considerations

59. Some delegations expressed the view that the Standard should be reconsidered against the recent decision of the Commission to favour standards for broad application across a range of commodities. They noted that the current draft was overly prescriptive resulting in a Standard of difficult application in international trade and thus, having the potential to establish technical barriers to trade. These delegations were of the opinion that quality provisions should be set and agreed to by commercial partners in response to market forces and that the question of what constituted essential quality provisions for Codex purposes needed further consideration. Other delegations stated that the purpose of this meeting was precisely to draft standards that represented measures being the least trade restrictive taking into account legitimate objectives such as consumer protection and fair trade practices.

60. A number of delegations also stated that the reading of the text was difficult due to the excessive details contained in the body as well as in the Annex being preferable to simplify the text by having all the necessary provisions included in the body of the document as in other Codex standards for fresh fruits and vegetables.

61. The Committee noted that main concerns arising on the quality and sizing provisions and had a discussion on the need to have sizing provisions in the Standard. Some delegations favoured the exclusion of sizing provisions due to the difficulties in setting uniform provisions considering the wide range of apple varieties, the characteristics of the production regions in the world, and the requirements of specific markets. They considered that size should not be related to quality and that there should be no minimum size. Other delegations did not favour this position and deemed important to have sizing provisions in the Standard to satisfy the legitimate expectation of consumers for quality products. As a result, the Committee agreed to have a Section on Sizing in the Standard.

Specific Considerations

Section 2.1 Minimum Requirements

62. The Committee had an extensive discussion on the inclusion of “firm” as a minimum requirement for apples. The Delegation of India, supported by other delegations, considered that this attribute was important to ensure the minimum quality of imported apples, while other delegations felt that this requirement was adequately covered by “sound” while noting that the degree of firmness might vary according to varieties, time and condition of storage, among other factors. In this regard, it was noted that the point of application of the Standard played a fundamental role in assuring that the fruit could comply with this requirement and therefore, it requested clarification in this respect.

¹⁸ CX/FFV 03/9; CX/FFV 03/3; CX/FFV 03/4; and comments submitted from the European Community (CX/FFV 03/9-Add. 1); Switzerland (CRD 2); Mexico (CRD3); New Zealand (CRD 4); Australia (CRD 5); India (CRD 7); and, Indonesia (CRD 8)

¹⁹ ALINORM 03/35 para. 75

63. The Codex Secretariat informed the Committee that Codex standards allowed for “free distribution” of the product on the territory of the importing country, and therefore they applied both to the point of export or import and to further distribution and sale. In any case, the application of the standard laid with the importing country. In this connection, the footnote applying across Codex standards to fresh fruits and vegetables (Section 1 – Definition of Produce) was included to take on board this matter by stating that “Governments, when indicating the acceptance of a Codex Standard for (...) should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.”

64. The Committee also had an exchange of views on other minimum requirements such as allowance for damage due to high/low temperature, the inclusion of “disease”, watercore, etc. In response to a request to provide clarification on the terms “pest” and “disease”, the Committee noted that in Codex there were no definitions to differentiate between the two terms. With regard to “watercore”, the Committee discussed whether it affected the quality of apples or it could be used as a quality parameter; to which extend its tolerance could be accepted; and, allowance for “watercore” in some varieties e.g. Fuji and its mutants. In footnote two, the Delegation of India requested the inclusion of Jonathan variety in addition to Fuji variety.

65. In view of the time constraints, the Committee suspended the consideration of the proposed draft Codex Standard for Apples. In doing so, it agreed to reconvene the drafting group to revise the text for further consideration at its next meeting. The Committee noted that there might be a need for the drafting group to meet physically in order to facilitate the discussion of the text. In this regard, the Codex Secretariat referred to the recommendation of the last Session of the Codex Alimentarius Commission concerning the establishment of electronic and/or physically working groups which should be *ad hoc*, open to all members, take account the problems of developing countries participation and only be established where there was consensus in the Committee to do so and other strategies had been considered.²⁰

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR APPLES

66. The Committee decided to reconvene the drafting group in order to revise the proposed draft Codex Standard for Apples on the basis of the written comments submitted at the present Session and the above discussion, as well as in light of the developments in the UN/ECE Standard for Apples for circulation, additional comments at Step 3 and further consideration at its 12th Session. The Drafting Group would be led by the United States of America, with the assistance of Argentina, Australia, Brazil, Canada, Chile, France, India, Italy, New Zealand, South Africa, United Kingdom and the European Commission.

PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN (Agenda Item 4d)²¹

67. The 10th Session of the Codex Committee for Fresh Fruits and Vegetables agreed that Thailand would elaborate a proposed draft Codex Standard for Rambutan, subject to approval as new work by the Codex Alimentarius Commission. The Commission approved the elaboration of a proposed draft Codex Standard for Rambutan as new work to be undertaken by the Committee.²²

68. The Committee discussed the proposed draft Codex Standard for Rambutan at Step 4 as follows:

Section 2.1 – Minimum Requirements

69. The Committee noted that blemishes were defects related to skin and spinterns which were difficult to detect because of the intense red, red-orange colour of mature rambutans. In view of this, the Committee deleted this provision from the Standard.

Section 2.2.2 – Class I; Section 2.2.3 – Class II

70. The Committee aligned the text of the two Sections with the standardized language applied across Codex Standards for fresh fruits and vegetables.

²⁰ ALINORM 03/41, para. 167

²¹ CX/FFV 03/10 and comments submitted from Germany, Indonesia, the United States (CX/FFV 03/10-Add. 1); Australia (CRD 5); Philippines (CRD 6); Indonesia (CRD 8); Malaysia (CRD 9); and, Thailand (CRD 10)

²² ALINORM 03/35 para. 114 and ALINORM 03/41-App. VIII

71. Some delegations considered that the maximum of 20% allowance for slight defects in Class II were too high to enable the product to be internationally marketed. Other delegations were of the opinion that 20% was adequate as this level of defects did not affect the flesh of the fruit and the spinterns were very perishable.

72. The Committee could not reach a consensus on this matter and therefore, it agreed to place the level of 20% in square brackets for further consideration at its next Session.

Section 3 – Provision Concerning Sizing

73. The Committee discussed this Section on the basis of a proposal presented by the Delegation of Thailand (CRD 10). It considered that there was a need to determine a minimum size for rambutans presented both in single or bunches. However, the Committee was unable consider in detail the sizing provisions and therefore, it agreed to place the two tables in square brackets for further consideration at its next Session.

Section 4.2 – Size Tolerances

74. Several delegations were of the opinion that different size tolerances for rambutans presented as single fruit and in bunches were not necessary as sizing requirements were rather strict, while other delegations considered that the presentation in bunches justified this difference. The Committee could not reach consensus and therefore, it decided to place the provision for rambutans presented in bunches in square brackets for further consideration at its next Session.

Section 5.2 – Packaging

75. The Committee aligned the text of the Section with the standardized language applied across Codex Standards for fresh fruits and vegetables.

Section 5.3.1 – Individually

76. In recognizing the need to cover different commercial practices, the Committee changed “cut” with “detached” with the understanding that its meaning was more inclusive.

Section 5.3.2 – In Bunches

77. The Committee could not reach consensus to amend the first sentence to specify that “each cluster should have at least three attached fruits” and therefore, it decided to place the sentence in square brackets for further consideration at its next Session.

78. The Committee agreed that the tolerance for detached fruits should be applied at all levels of distribution and amended the second sentence accordingly.

Section 6.2.4 – Commercial Identification

79. In considering that information on net weight was very useful for the consumers, the Committee deleted the term “(optional)”.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN

80. The Committee agreed to return the proposed draft Codex Standard for Rambutan (see Appendix V) to Step 3 for circulation and comments. It further agreed that a drafting group led by Thailand, with the assistance Australia, Indonesia, Malaysia, Philippines and the United States of America would revise the proposed draft Standard on the basis of the written comments submitted at the current meeting as well as additional comments requested at Step 3. The revised proposed draft Codex Standard for Rambutan would be considered at the 12th Session of the Committee.

PROPOSED DRAFT CODEX GUIDELINES FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES (Agenda Item 4e)²³

81. The 10th Session of the CCFFV decided to return the proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables to Step 2 for redrafting by Canada on the basis of written comments submitted at the Session, for circulation and further discussion at the this meeting.²⁴

²³ CL 2003/20-FFV and comments submitted from Germany, United States, European Community (CX/FFV 03/11); Switzerland (CRD 2); Mexico (CRD3); India (CRD 7); Indonesia (CRD 8); and, Malaysia (CRD 9)

82. The Committee welcomed the development of the Guidelines as a useful tool for the quality control of fresh fruits and vegetables. It noted that the Guidelines were drafted in line with relevant texts developed by the Codex Committee on Food Import and Export Inspection and Certification Systems and took into consideration other relevant texts of the UN/ECE and the Organization for the Economic Cooperation and Development (OECD). It also noted that the sampling plans were based on those developed by the International Standardization Organization and the Certificate for Conformity was adapted from the UN/ECE export certificate to include import aspects.

83. Some delegations were of the view that the document should be more comprehensive and provide guidance for producers to comply with international standards, while others considered that the document should focus on aspects of inspection and certification only.

84. The Committee noted the comments on the title and first definitions of the Guidelines as follows:

- the term “quality control” and “quality inspector” should be modified to better reflect that inspection verify/assess conformity with the standards;
- the definition of “Quality inspector” should be amended to explain that inspectors are staff of an official/officially recognized Inspection and Certification Body;
- the definition of “Certification” should reflect that the Guidelines refer to product control and not to certification of control system.

85. The Committee decided to suspend the discussion on the proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables and agreed to convene a drafting group to revise the text for further consideration at its next meeting.

STATUS OF THE PROPOSED DRAFT CODEX GUIDELINES FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES

86. The Committee agreed to return the proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables to Step 2. It further agreed that a drafting group led by Canada, with the assistance Australia, South Africa, the United States of America and the European Commission would revise the Code on the basis of the written comments submitted and the discussion at the current Session for circulation, comments and further discussion at its next Session.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 5)²⁵

87. The Committee considered proposals for amendments to the Priority List on the basis of the comments submitted as well as those arising from the floor. The Delegation of Italy, speaking on behalf of the Member States of the European Union present at the Session introduced a proposal for the revision of the Codex Standards for Avocados and Pineapples. He informed the Committee that, recent developments in international trade for avocados such as the marketing of small-sized Hass varieties, fair marketing practices, divergences in international standards, etc. justified the revision of the Codex Standard for Avocados.

88. In addition, he repeated the request made at the previous Session that the Committee took up the revision of the Codex Standard for Pineapples as new work for its next Session in view of new packing and presentation practices (pineapples sold with the stem) and alignment with other international standards particularly in regard to minimum requirements, quality classes and sizing provisions. This request was supported by the Delegation of South Africa who also requested the standardization of yam as this was a very important produce for South Africa and the African region.

89. A number of delegations drew the attention to the heavy workload of the Committee and that priority should be given to those items already scheduled for discussion at its next Session. The Committee noted that additions of new items to the Priority List did not necessarily mean that the produce would be considered at the next Session of the Committee.

²⁴ ALINORM 03/35, para. 108

²⁵ ALINORM 03/35-App. VII, comments submitted from the European Community (CX/FFV 03/12) and the Philippines (CRD 6).

90. The Committee agreed to include a revision of the Codex Standard for Avocados in the Priority List (see Appendix VI). However, it did not agree to request the revision of the Codex Standard for Pineapples as new work to be undertaken by the 12th Session of the Committee. Instead, the Committee agreed on a priority order of discussion at its next Session for those Standards and related texts at early Steps of the Procedure (Step 4) taking into account its importance in international trade as follows:

- i) Proposed draft Section 2.1.1 (Maturity Requirements) proposed draft Annex on small-berry varieties (Section 3.1) of Table Grapes;
- ii) Proposed draft Codex Standard for Apples;
- iii) Proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables; and,
- iv) Proposed draft Codex Standard for Rambutan.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 6)

STANDARD LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES²⁶

91. The Committee welcomed the development of a Standard Layout for Codex Standards for Fresh Fruits and Vegetables which would help to ensure a consistent approach as regards format, terminology and provisions where appropriate. The Standard Layout would also help to keep consistency across the wording of different versions (i.e. French, Spanish) of the Codex standards for fresh fruits and vegetables. It was pointed out that the Standard Layout should ensure that the standards expressed essential quality provisions so that they were not more restrictive than necessary to avoid product development and innovation. It was expressed that the Standard Layout should serve as a guide that would in no way prevent the input of experts participating in the work of the Committee. In addition, it was noted that the issue of structure and format of commodity standards needed to be examined more broadly within Codex to ensure that there was broad consistency across all Codex standards.

92. The Committee agreed on the need to have a Standard Layout for Codex Standards for Fresh Fruits and Vegetables. The Codex Secretariat informed the Committee that if the Standard Layout was approved by the Committee, it should be forwarded to the Codex Committee on General Principles for endorsement and to the Codex Alimentarius Commission for adoption and inclusion in the Procedural Manual. The Committee further agreed to append the proposal for a Standard Layout for Codex Standards for Fresh Fruits and Vegetables to the report of its Session for circulation, comments and consideration at its next Session (see Appendix VII).

BIO-TERRORISM IN THE FRAMEWORK OF WORK OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

93. Some delegations expressed concerns on the possible effects on the international trade of fresh fruits and vegetables that could derive from the entry in force of the legislations for preparedness and response to bio-terrorism. Other delegations stated that they could not intervene in the discussion as they did not have neither the mandate nor the necessary information. The Committee noted that information on relevant activities carried out by FAO and WHO could be presented at the next Session of the Committee by the Codex Secretariat.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 7)

94. The Committee was informed that the 12th Session of the Codex Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in Mexico during the first semester of 2005. The exact date and venue would be decided between the Mexican and Codex Secretariats.

STATUS OF WORK

| Subject | Step | For Action By | Document Reference (ALINORM 04/27/35) |
|--|-------|--|--|
| Oranges | 8 | 27 th CAC | para. 18 Appendix II |
| Table Grapes | 7 | 12 th CCFFV | para. 30 Appendix III |
| Tomatoes | 5 | 27 th CAC Comments 12 th CCFFV | para. 56 Appendix IV |
| Rambutan | 3 | Drafting Group Comments 12 th CCFFV | Para. 80 Appendix V |
| Section 2.1.1 (Maturity Requirements) and Annex on Small-berry varieties (Section 3.1) (draft Codex Standard for Table Grapes) | 2/3 | Drafting Group Comments 12 th CCFFV | para. 37 |
| Apples | 2/3 | Drafting Group Comments 12 th CCFFV | para. 66 |
| Guidelines for the Quality Control of Fresh Fruits and Vegetables | 2/3 | Drafting Group Comments 12 th CCFFV | para. 86 |
| Priority List | ----- | Comments 12 th CCFFV | para. 90 Appendix VI |
| Standard Layout for Codex Standards for Fresh Fruits and Vegetables | ----- | Comments 12 th CCFFV | para. 92 Appendix VII |

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**DRAFT CODEX STANDARD FOR ORANGES
(AT STEP 8)**

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of oranges grown from *Citrus sinensis* (L.) Osbeck, of the *Rutaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Oranges for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the oranges 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 bruising and/or extensive healed-over cuts;
- free of signs of internal shrivelling;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- practically free of damage caused by low and/or high temperatures;
- free of damage caused by frost;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

2.1.1 The oranges must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of the characteristics of the variety, the time of picking and the area in which they are grown.

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

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

Oranges satisfying these requirements may be “degreened”. This treatment is permitted only if the other natural organoleptic characteristics are not modified.

2.2 MATURITY CRITERIA

The maturity of oranges is defined by the following parameters:

- Colouring,
- Minimum juice content, calculated in relation to the total weight of the fruit and after extraction of the juice by means of a hand press.

¹ Governments, when indicating the acceptance of the Codex Standard for Oranges, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2.1 Colouring

The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour at their destination point, account being taken of the time of picking, the growing area and the duration of transport.

Colouring must be typical of the variety. Fruits with a light green colour are allowed, provided it does not exceed one-fifth of the total surface area of the fruit.

Oranges produced in areas with high air temperatures and high relative humidity conditions during the developing period can be of a green colour exceeding one fifth of the total surface area, provided they satisfy the criteria mentioned in Section 2.2.2 below.

2.2.2 Minimum juice content

| | |
|---|-----|
| - Blood oranges: | 30% |
| - Navels group | 33% |
| - Other varieties | 35% |
| - Varieties Mosambi, Sathgudi and Pacitan with more than one-fifth green colour | 33% |
| - Other varieties with more than one-fifth green colour | 45% |

2.3 CLASSIFICATION

Oranges are classified in three classes defined below:

2.3.1 "Extra" Class

Oranges in this class must be of superior quality.

In shape, external appearance, development and colouring, they must be characteristic of the variety and/or commercial type.

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.

2.3.2 Class I

Oranges in this class must be of good quality.

They must be characteristic of the variety and/or commercial type.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defect in shape;
- slight defect in colouring;
- slight skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc., and;
- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.

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

2.3.3 Class II

This class includes oranges 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 oranges retain their essential characteristics as regards the quality, the keeping quality and presentation:

Oranges

- defect in shape;
- defect in colouring;
- skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.;
- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.;
- rough skin;
- superficial healed skin alterations, and;
- slight and partial detachment of the pericarp.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

| Size Code | Diameter (mm) |
|-----------|---------------|
| 0 | 92 - 110 |
| 1 | 87 - 100 |
| 2 | 84 - 96 |
| 3 | 81 - 92 |
| 4 | 77 - 88 |
| 5 | 73 - 84 |
| 6 | 70 - 80 |
| 7 | 67 - 76 |
| 8 | 64 - 73 |
| 9 | 62 - 70 |
| 10 | 60 - 68 |
| 11 | 58 - 66 |
| 12 | 56 - 63 |
| 13 | 53 - 60 |

Oranges of a diameter below 53 mm are excluded.

Oranges may be packed by count. In this case, provided the size uniformity required by the Standard is retained, the size range in the package may fall outside a single size code, but within two adjacent codes.

Uniformity in size is achieved by the above mentioned size scale, unless otherwise stated, as follows:

- (i) for fruit arranged in regular layers in the package, including unit consumer packages, the maximum difference between the smallest and the largest fruit, within a single size code or, in the case of oranges packed by count, within two adjacent codes, must not exceed the following maxima:

| Size Code | Maximum difference between fruit in the same package in mm |
|-----------|--|
| 0 to 2 | 11 |
| 3 to 6 | 9 |
| 7 to 13 | 7 |

- (ii) for fruit not arranged in regular layers in packages and fruit in individual rigid packages for direct sale to the consumer, the difference between the smallest and the largest fruit in the same package must not exceed the range of the appropriate size grade in the size scale, or, in the case of oranges packed by count, the range in mm of one of the two adjacent codes concerned.
- (iii) for fruit in bulk bins and fruit in individual non-rigid (nets, bags) packages for direct sale to the consumer, the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

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 oranges 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 oranges 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 oranges 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.

Within this tolerance, a maximum of 5% is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

4.2 SIZE TOLERANCES

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

The 10% tolerance only applies to fruit whose diameter is not less than 50mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only oranges of the same origin, variety and/or commercial type, quality, and size, and appreciably of the same degree of ripeness and development.

The visible part of the contents of the package must be representative of the entire contents.

In addition, uniformity of colouring is required for "Extra" Class.

5.2 PACKAGING

Oranges must be packed in such a way as to protect the produce properly. The materials used inside the packages must be new,² 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.

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

Oranges shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit 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 oranges.

Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

The oranges may be presented as follows:

- (a) Arranged in regular layers in the package. This form of presentation is mandatory for "Extra" Class and optional for Classes I and II;
- (b) Not arranged in packages. This type of presentation is only allowed for Class I and II;
- (c) In individual packages for direct consumer sale of a weight less than 5 kg, either made up by number or by weight of fruit.

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, Rev. 1-1991), 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) shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

6.2 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.³

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 and/or commercial type (optional).⁵

6.2.3 Origin of Produce

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

³ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

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.

⁵ The national legislation of a number of countries requires the explicit declaration of the variety.

6.2.4 Commercial Identification

- Class;
- Size code for fruit presented in accordance with the size scale or the upper and the lower limiting size code in the case of three consecutive sizes of the size scale;
- Size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package;
- If appropriate, a statement indicating the use of preservatives;
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Oranges shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Oranges shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

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, Rev. 4-2003), 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).

**DRAFT CODEX STANDARD FOR TABLE GRAPES
(AT STEP 7)**

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties (cultivars) of table grapes grown from *Vitis vinifera* L. of the *Vitaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Grapes for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- 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 affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- practically free of damage caused by low and/or high temperatures.

In addition, the berries must be:

- whole;
- well formed;
- normally developed.

Pigmentation due to sun is not a defect so long as this only affects the skin of the berries.

2.1.1 The bunches must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness.

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

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

[They must have a maturity, measured with a refractometer, same or higher to what is mentioned in the Annex to this Standard or a minimum sugar/acid ratio of 20:1]

2.2 CLASSIFICATION

Table grapes are classified in three classes defined below:

2.2.1 “Extra” Class

Table grapes in this class must be of superior quality.

The bunches must be characteristic of the variety in shape, development and colouring, allowing for the district in which they are grown.

¹ Governments, when indicating the acceptance of the Codex Standard for Table Grapes, should notify the Commission which provisions of the Standard would be accepted for application at point of import, and which provisions would be accepted for application at point of export.

Table Grapes

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.

The berries must be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact.

2.2.2 Class I

Table grapes in this class must be of good quality.

The bunches must be characteristic of the variety in shape, development and colouring, allowing for the district in which they are grown.

The berries must be firm, firmly attached to the stalk and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape;
- a slight defect in colouring;
- very slight sun scorch affecting the skin only.

2.2.3 Class II

This class includes table grapes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must be sufficiently firm and sufficiently attached to the stalk. They may be less evenly spaced along the stalk than in Class I.

The following defects, however, may be allowed, provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- slight sun scorch affecting the skin only;
- slight bruising;
- slight skin defects.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

3.1 MINIMUM BUNCH WEIGHT

The minimum weight of bunches of table grapes shall be as follows:

| Class | All varieties excluding Small-berry varieties listed in the Annex (in grams) | Small-berry varieties listed in the Annex (in grams) [ANNEX UNDER DEVELOPMENT] |
|--------------|---|---|
| "Extra" | 200 | 150 |
| I | 150 | 100 |
| II | 100 | 75 |

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 weight of bunches 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 weight of bunches 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 weight of bunches 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

4.2.1 "Extra" Class and Class I

Ten percent by weight of bunches not satisfying the requirements of the class, but meeting those of the class immediately below.

4.2.2 Class II

Ten percent by weight of bunches not satisfying the requirements of the class, but weighing no less than 75g.

4.2.3 For All Classes

In each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.

In the "Extra" Class, the bunches must be of more or less identical size and colouring.

However, consumer packages of a net weight not exceeding 1 kg may contain mixtures of table grapes of different varieties, provided they are uniform in quality, degree of ripeness and, for each variety concerned, in origin.

The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Table grapes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,² 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.

Table grapes shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995).

In the case of the "Extra" Class, the bunches must be packed in a single layer.

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 table grapes.

Packages must be free of all foreign matter and smell.³

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, Rev. 1-1991), 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.⁴

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 "Table grapes" if the contents are not visible from the outside;
- Name of the variety or, where applicable, names of varieties.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Net weight (optional).

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

³ A fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation without prejudice to the applicable plant protection rules.

⁴ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

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.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Table grapes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Table grapes shall comply with those maximum residue limits established by Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the product 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, Rev. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP -2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product 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 DRAFT CODEX STANDARD FOR TOMATOES (AT STEP 5)

1 DEFINITION OF PRODUCE

This Standard applies to commercial varieties of tomatoes grown from *Lycopersicon esculentum* Mill. of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tomatoes for industrial processing are excluded.¹

Tomatoes may be classified into four commercial types:

- “Round”
- “Ribbed”
- “Oblong” or “Elongated”
- “Cherry” tomatoes (including “Cocktail” tomatoes).

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of any foreign smell and/or taste.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free of all leaves and any visible foreign matter.

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

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

2.2 CLASSIFICATION

Tomatoes are classified in three classes defined below:

2.2.1 “Extra” Class

Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development.

¹ Governments, when indicating the acceptance of the Codex Standard for Tomatoes, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

They must be uniform in terms of size. Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in Section 2.1.1 above.

They must be free of greenbacks and other 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

Tomatoes in this class must be of good quality. They must have reasonably firm flesh and must be characteristic of the variety as regards shape, appearance and development.

They must be uniform in terms of size. They must be free of cracks and visible greenback. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape and development;
- a slight defect in colouring;
- slight skin defects;
- very slight bruises.

Furthermore, “ribbed” tomatoes may show:

- healed cracks not more than 1 cm long;
- no excessive protuberances;
- small umbilicus but not suberization;
- suberization of the stigma up to 1 cm²;
- a linear scar no longer than two thirds of the greatest diameter of the fruit.

2.2.3 Class II

This class includes tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

They must have reasonably firm flesh (but may be slightly less firm than in Class I) and must not show unhealed cracks.

The following defects, however, may be allowed, provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape, development and colouring;
- skin defects or bruises, provided the fruit is not seriously affected;
- healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, “ribbed” tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen;
- one umbilicus;
- suberization of the stigma up to 2 cm²;
- fine blossom scar in elongated form (like a seam).

[3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section, in accordance with the following table:

The minimum size is set at 15 mm for “cherry tomatoes”, 35 mm for “round” and “ribbed” tomatoes and 30 mm for “oblong” tomatoes.

| Size Code | Diameter (mm) | | | |
|-----------|---------------|-----|----------|-----|
| | Minimum | | Maximum | |
| 1 | from | 30 | to | 34 |
| 2 | " | 35 | " | 39 |
| 3 | " | 40 | " | 46 |
| 4 | " | 47 | " | 56 |
| 5 | " | 57 | " | 66 |
| 6 | " | 67 | " | 81 |
| 7 | " | 82 | " | 101 |
| 8 | " | 102 | and over | |

Table size for “cherry” tomatoes

| Size Code | Diameter (mm) | |
|-----------|---------------|------|
| | Min | Max. |
| 000 | 15 | 19 |
| 00 | 20 | 24 |
| 0 | 25 | 29 |

Observance of the sizing scale is compulsory for “Extra” Class and Class I tomatoes.

This sizing scale shall not apply to trusses of tomatoes.]

[4. PROVISIONS CONCERNING COLOUR

When specification in relation with the grade statement, the following terms may be use, in the description of the colour as an indication of the stage of ripeness of any lot of mature tomatoes

- **Mature green:** when the tomatoes, in tropical zones, present a yellow colour.
- **Green.** When the surface of the tomato is completely green colour, varying from light to dark green.
- **Breakers.** When there is a definite break in colour from green to tannish-yellow, pink o red on not more than 10% of the surface.
- **Mottled:** when yellow, rose or red are present in more than 10% but no more than 30% of the fruit.
- **Rose:** when rose or red colour are present in more than 30% but less than 60% of the fruit (yellow is not included).
- **Red:** when more than 60% but no more than 90% of the fruit are rose or red colour.
- **Mature red:** when more than 90% of the surface of the fruit shows red colour.]

5. 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.

5.1 QUALITY TOLERANCES

5.1.1 “Extra” Class

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

5.1.2 Class I

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

In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.

5.1.3 Class II

Ten percent by number or weight of tomatoes 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.

In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.

5.2 SIZE TOLERANCES

For all consignments and quality classes, 10% of tomatoes may be smaller than the stipulated minimum diameter or larger than the stipulated maximum diameter.

For all classes: 10% by number or weight of tomatoes corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 33 mm for “round” and “ribbed” tomatoes, and 28 mm for “oblong” tomatoes.]

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package must be uniform and contain only tomatoes of the same origin, variety and/or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in “Extra” Class and Class I must be practically uniform. In addition, the length of “oblong” tomatoes must be sufficiently uniform.

The visible part of the contents of the package must be representative of the entire contents.

6.2 PACKAGING

Tomatoes 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.

Tomatoes shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995).

6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the tomatoes.

Packages must be free of all foreign matter and smell.

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

6.3 PRESENTATION

The tomatoes may be presented as follows:

- (i) as individual tomatoes, with or without calyx and short stalk;
- (ii) as trusses of tomatoes, in other words, in entire inflorescence or part of inflorescence, where each inflorescence or part of each inflorescence should comprise at least the following number of tomatoes.
 - 3 (2 if prepackaged) or
 - in the case of trusses of “cherry” tomatoes, 6 (4 if prepackaged).

7. MARKING OR LABELLING

7.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

7.1.1 Nature of Produce

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

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.³

7.2.1 Identification

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

7.2.2 Nature of Produce

- Name of the produce “tomatoes” or “trusses of tomatoes” and the commercial type if the contents are not visible from the outside. These details must always be provided for “cherry” (or “cocktail”) tomatoes, whether in trusses or not;
- Name of variety (optional).

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 Identification

- Class;
- Size expressed as minimum and maximum diameters (if sized).

7.2.5 Official Inspection Mark (optional)

³ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

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.

8. CONTAMINANTS

8.1 HEAVY METALS

Tomatoes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

8.2 PESTICIDE RESIDUES

Tomatoes shall comply with those maximum residue limits established by Codex Alimentarius Commission for this commodity.

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, Rev. 4-2003), 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).

PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN
(AT STEP 3)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of rambutans grown from *Nephelium lappaceum* L. of the *Sapindaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Rambutans for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

2.1.1 The rambutans must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and to the area in which they are grown.

The development and condition of the rambutans 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

Rambutans are classified in three classes defined below:

2.2.1 “Extra” Class

Rambutans 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.

¹ Governments, when indicating the acceptance of the Codex Standard for Rambutan, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2.2 Class I

Rambutans 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 skin defects not exceeding 5% of the total surface area.

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

2.2.3 Class II

This class includes rambutans 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 rambutans retain their essential characteristics as regards the quality, the keeping quality and presentation:

- skin defects not exceeding [20%] of the total surface area.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the number of fruits per kilogram. There are two forms of presentation: in single fruit and in bunches; the size specification is as follows:

**[Table 1
Size specification of rambutans presented as single fruit**

| Size Code | Weight per Fruit (grams) | Number of Fruits per Kg |
|-----------|--------------------------|-------------------------|
| 1 | >50 | <20 |
| 2 | 40-50 | 20-25 |
| 3 | 32-39 | 26-31 |
| 4 | 26-31 | 32-38 |
| 5 | <26 | >38 |

**Table 2
Size specification of rambutans presented in bunches**

| Size Code | Number of Fruits per Kilogram |
|-----------|-------------------------------|
| 1 | ≤28 |
| 2 | 29-34 |
| 3 | ≥35] |

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 rambutans 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 rambutans 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 rambutans 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: 10% by number or weight of rambutans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in single [and 20% for fruit sold in bunches].

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only rambutans of the same origin, variety, quality, size and colour.

The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Rambutans 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 and stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Rambutans shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical 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 rambutans.

Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

The rambutans may be presented under one of the following forms:

5.3.1 Individually

In this case the pedicel must be detached at first knot and the maximum length of the stalk must not extend more than 5 mm beyond the top of the fruit..

5.3.2 In Bunches

[In this case, each bunch should have at least three attached rambutans and the bunches must not exceed 20 cm in length.] A maximum of 10% by number or weight of detached fruit is allowed in each package.

² 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, Rev. 1-1991), 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 “Rambutan” and may be labelled as to the name of the variety, including specified characteristic of “individually” or “in bunches”.

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.³

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 “Rambutan” if the contents are not visible from the outside. Name of 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; and
- Net weight .

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Rambutans shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Rambutans shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

³ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

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.

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, Rev. 4-2003), 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).

**PRIORITY LIST FOR THE STANDARDIZATION OF
FRESH FRUITS AND VEGETABLES**

| FRUITS | VEGETABLES |
|----------------------|-------------------|
| Avocados (revision) | Chanterelle |
| Durian | Chili Peppers |
| Kiwi | Garlic |
| Passion Fruit | Onion |
| Pears | Peppers |
| Pineapple (revision) | Yams |
| Strawberry | |

**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.

1. DEFINITION OF PRODUCE

This Standard applies to [part of the produce being standardized of]¹ commercial varieties 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 excluded.²

.....³

2. PROVISIONS CONCERNING QUALITY

2.1 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;⁴
- 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;⁵
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell and/or taste.
-³

.....³

2.1.1 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 and to the area in which they are grown.

¹ {depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary}
² **Governments, when indicating the acceptance of the Codex Standard for [common name of the produce], should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.**
³ {Additional provisions may be made for specific standards depending on the nature of produce}
⁴ {depending on the nature of produce, a deviation from this provision or additional provisions are allowed}
⁵ {with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce}
⁶ {depending on the nature of produce one of these words or another more appropriate word may be used}

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.
-³

2.1.2 Maturity requirements

.....⁷

2.3 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 classified in [two/three]⁶ classes defined below:

2.3.1 "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:³

-
-

2.3.2 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:³

-
-

[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.]¹

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}

2.3.3 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:

-⁹
-
- (In addition,) they must be:³
-
-

[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.]¹

3. 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 in accordance with the following table:

.....¹⁰

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]¹ 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 [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
-
-³

4.1.2 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
-
-³

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}.

4.1.3 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
-
-³

4.2. 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

5. PROVISIONS CONCERNING PRESENTATION

5.1. 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

.....³

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

5.2. 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 new,¹⁵ 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 Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 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.

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

5.3 PRESENTATION

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

5.3.1

5.3.2

17

6. PROVISIONS CONCERNING 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, Rev. 1-1991), 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]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

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.¹⁸

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

6.2.1 Identification

Name and address or exporter, packer and/or dispatcher. Identification code (optional).¹⁹

6.2.2 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).]¹

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 (if sized);

3

6.2.5 Official Inspection Mark (optional)

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.}

¹⁸ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

¹⁹ 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.

7. CONTAMINANTS

7.1 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.

7.2 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.

8. HYGIENE

8.1 It is recommended that the product 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, Rev. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP -2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product 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).

{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.²⁰

| Varieties | Synonyms | Tradenames | {Other information depending on the produce} |
|-----------|----------|------------|--|
| | | | |
| | | | |
| | | | |

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 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.

| | |
|---|--|
| Food and Agriculture Organization of the United Nations (FAO) Viale delle Terme di Caracalla 00100 Rome, Italy Telephone: +39 06 5705 1 Fax: +39 06 5705 3152 Telex: 625852/610181 FAO I / Cable address: FOODAGRI ROME Email: FAO-HQ@fao.org | World Health Organization (WHO) Avenue Appia 20, 1211 Geneva 27 Switzerland Telephone: (+ 41 22) 791 21 11 Facsimile (fax): (+ 41 22) 791 3111 Telex: 415 416 Telegraph: UNISANTE GENEVA |
|---|--|

{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 tradenames in footnotes)}

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 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.²¹

| Varieties | Synonyms | {Other information depending on the produce} |
|-----------------------------|----------|--|
| | | |
| Variety "xyz" ²² | | |
| | | |
| | | |

²¹ 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.

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|---|--|

²² 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.