

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
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Agenda Item 3(c)

CX/FFV 02/07

CX/FFV 02/07 Add.1

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

Tenth Session,  
Mexico City, Mexico, 10-14 June 2002

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Draft Codex Standard for Oranges, Including Guide for use in Scoring Freezing In,...

(At Step 6)

### INDIA

The higher percentage (38%) as suggested by Cuba may create marketing problems for many citrus growing countries like India. India would like to state that the green colour of oranges has nothing to do with its maturity conditions. The fruit is green because in warm tropical climate, the colour pigments do not develop although it may still be internally and having the required juice percentage, TSS and TSS : acid ratio. This information has been provided by the National Research Centre for Citrus in India. According to them, the minimum juice content level should not exceed 35% as is the case with other varieties of oranges. The other parameters of Brix and maturity index are also there to satisfy the maturity requirements. In the last session of CCFFV, it has been agreed to include varieties Nagpur, Coorg, Khasi and Garut to the category related to 33% minimum juice content. Accordingly, India supports the following formulation of section 2.1.2 and 2.1.3.

#### 1. SECTION 2.1.2

Oranges produced in tropical areas, with high air temperatures and relative humidity conditions during the developing period, fruits with green (*but not dark green*) colour are allowed when they satisfying the 'minimum . ripeness requirements established for this type of fruits in the section 2.1.3.

*Oranges satisfying the requirements established in section 2.1.1. may be "degreened". This treatment is permitted only if the other natural organoleptic characteristics are not modified. It shall be carried out in the manner prescribed by the administrative authorities in each country and under their supervision, if required.*

*Coluration must be typical of the variety. However, fruits with green (but not dark green) colour are allowed provided they satisfy minimum maturity requirements.*

#### 2. Section 2.1.3

*Maturity requirements -The minimum juice content is calculated in relation to the total weight of the fruit. Extraction is by means of a hand press. For the determination of the total soluble solids (TSS) as Brix degree and the acidity content must be taken a representative sample of the fruit juice. The maturity index is calculated as the TSS : Acidity ratio.*

*The minimum juice content will be 33% for the Navel orange group, Nagpur, Khasi, Coorg and Graut and 35% for the other varieties.*

*For green-coloured growing in tropical areas, mentioned in section 2.1.2, the following maturity requirements are apply,.*

<i>Minimum juice content</i>	:	35%
<i>Minimum TSS</i>	:	7,50 Brix
<i>Maturity Index</i>	:	8: 1

## POLAND

The Agricultural and Food Quality Inspection acting as the Polish National Codex Contact Point, forwards the following comments on:

- CX/FFV 02/07 - Draft Codex Standard for Oranges,
- CX/FFV 02/09 - Proposed Draft Codex Standard for Apples.

Concerning maximum levels of heavy metals in fruit and vegetables we would like to inform you that additional limits for mercury, arsenic and zinc are established in the Polish food regulations as follows:

- for fresh and frozen fruit:
  - Hg - no more than 0,01 mg/kg;
  - As – no more than 0,2 mg/kg;
  - Zn – no more than 10 mg/kg,
- for fresh and frozen vegetables:
  - Hg – no more than 0,02 mg/kg;
  - As – no more than 0,2 mg/kg;
  - Zn - no more than 10 mg/kg, with some exceptions for lettuce and radish (*Raphanus sativus*).

Please note that according to mentioned above regulations the maximum permitted level of cadmium is established as follows:

- for fruit no more than 0,02 mg/kg,
- for vegetables and berry-fruit no more than 0,03 mg/kg.

The same limits are applied for tomatoes and table grapes in Poland (see: Proposed Draft Codex Standard for Tomatoes – CX/FFV 02/11 and Proposed Draft Standard for Table Grapes – CX/FFV 02/10).

## European Community

The European Community thanks the Codex Secretariat for having added the annex III to the draft Codex standard for oranges. It makes possible to identify easily the main differences between this draft and the UN/ECE standard in force. This will facilitate largely the work of CCFFV at its next session.

### 2.1. Minimum requirements

- second indent: the firmness requirement for oranges could be deleted, since very soft fruit would not be considered sound (third indent). On the other hand, the second indent can imply that oranges shall be particularly firm, while this fruit is never completely so. The Community suggests therefore the removal of the second indent.

- 6th and 7th indents: the Community understands the reasons which led the Committee to adopt these two indents at the last session. It considers however that the initial drafting was simpler and would prefer that these two indents are replaced by the following single indent:

"- free of signs of internal shrivelling"

This drafting is at the same time simpler and equivalent to the one proposed: signs of shrivelling are inevitably external, and, when these signs exist, internal shrivelling reached an unacceptable level.

- last indent: the Community proposes the deletion of footnote (2). The use of substances in conformity with recommendations of CCPR or CCFAC can not be considered as leaving a "foreign smell". This footnote can therefore be deleted, being unnecessary.

### 2.1.1

The Community proposes adding following subparagraph (currently located in 2.1.2 as a fourth subparagraph):

"Oranges meeting the provisions of this paragraph may be "degreened". This treatment is permitted only if the natural organoleptic characteristics are not modified. It shall be carried out in the manner prescribed by the administrative authorities in each country and under their supervision."

### 2.3. (ex-2.2) classification

The Community proposes aligning the Codex text on that of the UN/ECE, the differences not being substantial between the two:

- at item 2.3.2. (ex 2.2.2), second subparagraph: the words "taking into account the harvesting period and the production zone" are deleted.

- at item 2.3.2, third indent, read:

"- slight skin defects occurring during the formation of the fruit, **such as silver scurfs, russets...** "

- at item 2.3.2, third indent, read:

"- skin defects occurring during the formation of the fruit, **such as silver scurfs, russets...**"

### 3. Sizing

The European Community agrees with the draft amendments appearing in annex I of document CX/FFV 02/8 with regard to oranges.

The European Community wishes moreover to reach the greatest possible harmonisation of the Codex standard with the UN/ECE standard for citrus fruits.

The Community proposes the following changes accordingly:

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

<b>Size code</b>	<b>Diameter (mm)</b>
<b>0</b>	<b>92-110</b>
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 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.

Oranges with dimension of less than 53 mm are excluded.

**Uniformity in size is achieved by the above-mentioned size scales, 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, in the same package, must not exceed the following limits, within the same size code or, in the case of oranges packed by count, within two consecutive size codes:

Size codes <b>0 to 2</b>	11 mm
Size codes 3 to 6	9 mm
Size codes 7 to 13	7 mm

ii) for fruit not arranged in regular layers **in the package and in individual rigid packages for direct sale to the consumer**, the difference between the smallest and the largest fruit, in the same parcel, must not exceed the range of the appropriate size grade of the size scale, or, in the case of oranges packed by count, the range in mm of one of the two consecutive size 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 package, must not exceed the range obtained by grouping three consecutive sizes in the size scale."**

#### **4. Tolerances**

- at item 4., delete the reference to the products transported in bulk (the words between brackets). Oranges no longer seem to be transported in bulk in the means of transport when they are intended for the fresh food market, but rather in bulk bins.

- at item 4.2, delete the words "in the case of lots transported in bulk"

#### **5. Presentation**

- at item 5.1, delete the brackets which refer to the transport in bulk.

- at item 5.2, the subparagraph appearing on the current UN/ECE standard referring to the use of substance tending to modify the inherent characteristics and in particular the taste and the odour of the fruit, except for the preservatives, should be added:

"The use of any substance tending to modify the natural characteristics of the oranges, especially its taste or smell <sup>A</sup> is prohibited.

A: the use of preserving agents or any other chemical substance liable to leave a foreign smell on the skin of the fruit is permitted where it is compatible with the regulations of the importing country."

- at item 5.2.1, the second subparagraph should be supplemented by the following sentence:

"However, a presentation where a short (not wooden) twig with some green leaves adheres to the fruit is allowed."

- at item 5.3, b), to take account of the above modifications, one proposes deleting the words "in accordance with the size scale or in bulk..." and in d) (to be renamed c), paragraphs i) and ii)

#### **6. Labelling**

- at item 6.1.1, deleting the brackets (produce in bulk) and replacing the word "can" by the word "shall". The Community considers that the name of the variety for oranges is an important information which needs to be subject of compulsory labelling.

- at item 6.2, delete the second subparagraph (produce in bulk)

- at item 6.2.2., delete the word "optional" (see above)

- at item 6.2.4., third indent, read:

"- size code (or, when fruit packed by count fall under two adjacent codes, codes or minimum and maximum diameter in mm) and number of fruit in the case of fruit arranged in layers in the package."

**Annex**

The Community wishes the scoring guide appearing as an annex to be deleted. No other Codex standard contains such interpretative provisions. For the sake of consistency, it seems therefore convenient not to include such a guide.