

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 3(c)

CX/FFV 02/07  
April 2002

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

*10<sup>th</sup> Session,  
Mexico City, Mexico, 10-14 June 2002*

### DRAFT CODEX STANDARD FOR ORANGES, INCLUDING GUIDE FOR USE IN SCORING FREEZING INJURY (Excluding Section 3 - Provisions concerning Sizing)

Governments and interested international organizations wishing to submit comments on the attached *Draft Codex Standard for Oranges, including Guide for Use in Scoring Freezing Injury* (AT STEP 6), are invited to do so **no later than 10 May 2002** to Mr. Miguel Aguilar Romo, Director General de Normas, Av. Puente de Tecamachalco 6, segundo piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México, Tel: (52) (55) (5) 7 29 93 00, Ext. 4144, 4108 Directo: (52) (55) (5) 7299480. Fax: (52) (55) (5) 7299484 E-mail: [codexmex@economia.gob.mx](mailto:codexmex@economia.gob.mx), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Foods Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No. 39.06.5705.4593 or E-Mail [codex@fao.org](mailto:codex@fao.org)).

## BACKGROUND

1. The 4<sup>th</sup> Session of the Codex Committee on Tropical Fresh Fruits and Vegetables proposed the elaboration of a world-wide Standard for Oranges based on the appropriate provisions of the UN/ECE Standard for Citrus Fruit.<sup>1</sup> The 41<sup>st</sup> Session of its Executive Committee endorsed the Commission's Programme of Work in which this item had been included.<sup>2</sup> The Proposed Draft was returned to Step 3 for circulation, additional comments and further consideration by the Committee for three consecutive sessions.<sup>3</sup> At its 8<sup>th</sup> Session, the Committee revised the text in its entirety and agreed to forward the Proposed Draft to the 23<sup>rd</sup> Session of the Codex Alimentarius Commission for preliminary adoption at Step 5.<sup>4</sup>

2. The Commission adopted the Proposed Draft at Step 5 and advanced it to Step 6, with the square brackets on the sections on Colouring (Section 2.1.4) and Sizing (Section 3).<sup>5</sup> The Section on Colouring was put into square brackets to reflect the concern of some delegations as regards the marketing of green oranges.<sup>6</sup> The Section on Sizing was kept into square brackets in line with the decision taken at the 8<sup>th</sup> Session of the CCFFV which agreed to leave it as such pending on further consideration at the next CCFFV.<sup>7</sup>

<sup>1</sup> ALINORM 93/35A, paras. 118-119.

<sup>2</sup> ALINORM 95/3, para. 27

<sup>3</sup> ALINORM 95/35, para. 55; ALINORM 97/35 para. 30 and; ALINORM 99/35 para. 44.

<sup>4</sup> ALINORM 99/35A para. 108

<sup>5</sup> ALINORM 99/37, para. 193

<sup>6</sup> ALINORM 99/37-Corrigendum, para. 192

<sup>7</sup> ALINORM 99/35A, para. 101

3. The 9<sup>th</sup> Session of the CCFFV revised the Draft Standard and introduce some changes to Section 2.1 Minimum Requirements. Notwithstanding extensive discussions on proposals considered for revisions to Section 3 - Provisions concerning Sizing, the Committee decided to maintain the original text in square brackets and to establish a Drafting Group to undertake the revision of this Section (see CX/FFV 02/08).
4. As regards Colouring, the Committee decided that all provisions in the Standard related to the degree of colouring of oranges should be consolidated into a single Section 2.1.2 including provisions concerning green oranges. In addition, the Committee agreed that a Drafting Group lead by Cuba, with assistance provided by Brazil, India, Indonesia, Mexico and the European Community, would undertake the consideration and revision of Section 2.1.3 in its entirety especially as related to distinguishing green ripe oranges from green unripened oranges (minimum juice content and other maturity requirements related to orange and green varieties).<sup>8</sup>
5. The revised Draft Codex Standard for Oranges, including Guide for Use in Scoring Freezing Injury is attached to this document as Appendix I. The revision of the Drafting Group is attached as Appendix II. In addition, the Codex Secretariat has made a comparison between the Draft Standard for Oranges and the UN/ECE Standard for Citrus Fruits in order to facilitate discussion at the next Committee's session (Appendix III).
6. Governments and interested international organizations are invited to comment at Step 6 on the attached ***Draft Codex Standard for Oranges, including Guide for Use in Scoring Freezing Injury*** as directed above.

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<sup>8</sup> ALINORM 01/35 paras. 46-57

**DRAFT CODEX STANDARD FOR ORANGES,  
INCLUDING GUIDE FOR USE IN SCORING FREEZING INJURY  
(At Step 6)**

**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.<sup>1</sup>

**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;
- firm;
- 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 external signs of internal shrivelling;
- practically free 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 foreign smell and/or taste.<sup>2</sup>

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.

2.1.2 The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour (special conditions applicable to each class) at their destination point, account being taken of the time of picking, the growing area and the duration of transport.

Colouration 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 can be of a green colour, provided they meet the maturity requirements established for this type of fruit in Section 2.1.3.]

Oranges satisfying the ripeness requirements 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.

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<sup>1</sup> 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.

<sup>2</sup> This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.1.3 The minimum juice content is calculated in relation to the total weight of the fruit - extraction by means of a hand press.

Thomson Navels and Tarocco	30%
Washington Navel	33%
Nagpur	
Coorg	
Khasi	
Garut	
Other Varieties	35%
[For green coloured oranges	38%]

[2.1.4 For green coloured oranges:

Sugar-Acid Ratio: 8:1]

## 2.2 CLASSIFICATION

Oranges are classified in three classes defined below:

### 2.2.1 "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.

### 2.2.2 Class I

Oranges in this class must be of good quality.

They must be characteristic of the variety and/or commercial type, taking into account the harvesting period and the production zone.

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 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.

### 2.2.3 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 may be allowed, provided the oranges retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defect in shape;
- defect in colouring;
- skin defects occurring during the formation of the fruit;
- 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

see CX/FFV 02/8

### 4. PROVISIONS CONCERNING TOLERANCES

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

#### 4.1 QUALITY TOLERANCES

##### 4.1.1 "Extra" Class

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.

In the case of lots transported in bulk, 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 (or lot for produce presented in bulk) 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 (or lot for produce presented in bulk) 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 material used inside the packages must be new<sup>3</sup>, 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.

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 (or lot for produce presented in bulk) must be free of all foreign matter and smell.

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

### 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) Non-arranged in packages, in accordance with the size scales or in bulk with a maximum difference between fruit amounting to the sum of three consecutive sizes in the size scales. This type of presentation is only allowed for Class I and II;
- d) In individual packages for direct consumer sale of a weight less than 5 kg, either made up by number or by weight of fruit;
  - i) When these containers are made up of a number of fruit, the size scales are mandatory for all classes.
  - ii) When these containers are made up by the weight of the fruit, the size scales are not compulsory with a maximum difference between fruit not exceeding the range obtained by grouping three consecutive sizes in the size scales.

## 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.<sup>4</sup>

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

#### 6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).<sup>5</sup>

#### 6.2.2 Nature of Produce

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

#### 6.2.3 Origin of Produce

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

#### 6.2.4 Commercial Identification

- Class;
- Size 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 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).

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

<sup>5</sup> 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**

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

**7.2 PESTICIDE RESIDUES**

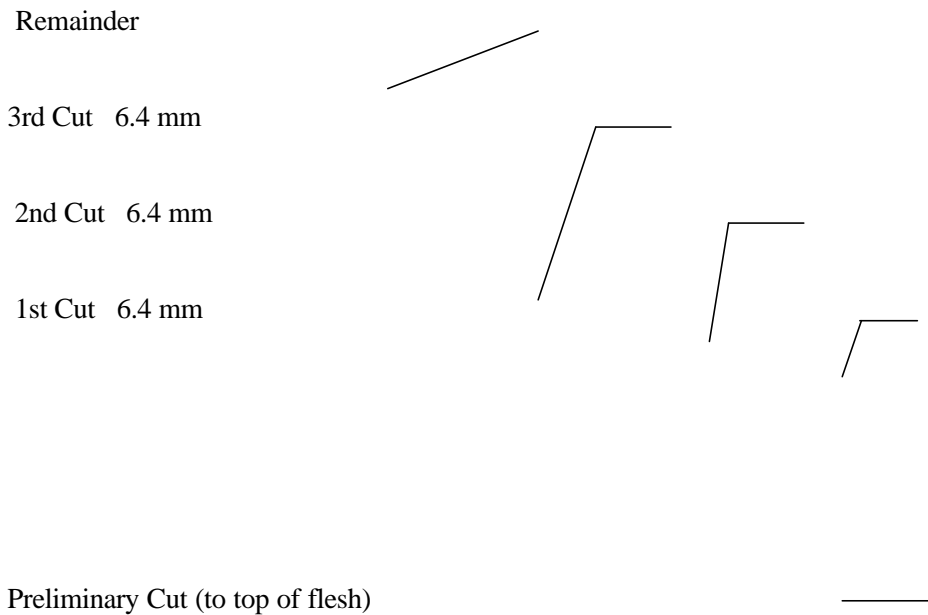
Oranges shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

**8. HYGIENE**

8.1 It is recommended that the 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. 3-1997), 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)

**GUIDE FOR USE IN SCORING FREEZING INJURY**  
**(Proposed by the United States)**



[THE DIAGRAM IS AVAILABLE IN HARD COPY ONLY]

Preliminary Cut:	Removal of the rind under the button end down to the flesh
1st Cut: 6.4 mm (1/4 inch cut)	Any amount of dryness or mushy condition permitted in this area, or equivalent by volume in other parts of the fruit. <b>ALL GRADES.</b>
2nd Cut: 6.4 mm (1/4 inch cut)	If first cut (or equivalent) totally affected, any amount of dryness or mushy condition in second cut considered <b>DAMAGE</b> . Score against Extra Class and Class I. Permit any amount in first cut and second cut in Class II.
3rd Cut: 6.4 (1/4 inch cut)	If first and second cuts (or equivalent) totally affected, any amount in this area is considered scorable against Class II.



**DRAFT CODEX STANDARD FOR ORANGES****SECTION 2.1.2**

Colouration must be typical of the variety, account being taken of the growing area and the harvest time. 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 tropical areas, with high air temperatures and relative humidity conditions during the developing period, fruits with a light green colour are allowed when they satisfying the minimum ripeness requirements established for this type of fruit 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.

**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 a ratio of the TSS and the Acidity.

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 oranges growing in tropical areas, mentioned in section 2.1.2., the following maturity requirements are also apply:

Minimum TSS: 7,5 °Brix

Minimum Maturity Index : 8:1

**COMPARISON BETWEEN THE  
DRAFT CODEX STANDARD FOR ORANGES  
AND THE  
UN/ECE STANDARD FOR CITRUS FRUITS**

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>
<p><b>1. DEFINITION OF PRODUCE</b></p> <p>This Standard applies to commercial varieties of oranges grown from <i>Citrus sinensis</i> (L.) Osbeck, of the <i>Rutaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. Oranges for industrial processing are excluded.<sup>2</sup></p>	<p><b>I. DEFINITION OF PRODUCE<sup>3</sup></b></p> <p>This standard applies to the following fruit, classified as "citrus fruit", to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:</p> <ul style="list-style-type: none"> <li>- oranges of varieties (cultivars) grown from the species <i>Citrus sinensis</i> (L.) Osb.</li> </ul>
<p><b>2. PROVISIONS CONCERNING QUALITY</b></p>	<p><b>II. PROVISIONS CONCERNING QUALITY</b></p> <p>The purpose of the standard is to define the quality requirements of the citrus fruit at the export control stage, after preparation and packaging.</p>
<p><b>2.1 MINIMUM REQUIREMENTS</b></p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the oranges must be:</p>	<p><b>A. Minimum requirements</b></p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the citrus fruit must be:</p>
- whole;	- intact
- firm;	
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;	- 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;	- clean practically free of any visible foreign matter
- practically free of bruising and/or extensive healed-over cuts;	- free of bruising and/or extensive healed over cuts
- <i>free of external signs of internal shrivelling;</i>	
- practically free of internal shrivelling;	- free of signs of internal shrivelling
- practically free of pests affecting the general appearance of the produce;	- practically free from pests
- practically free of damage caused by pests;	- practically free from damage caused by pests
- practically free of damage caused by low and/or high temperatures;	- free of damage caused by low temperature or frost
- free of damage caused by frost;	
- free of abnormal external moisture, excluding condensation following removal from cold storage;	- free of all abnormal external moisture
- free of foreign smell and/or taste. <sup>4</sup>	- free of any foreign smell and/or taste.
<p>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.</p>	<p>The citrus fruit must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of criteria proper to the variety, the time of picking and the growing area .</p> <p>The development and state of ripeness of the citrus fruit must be such as to enable them:</p> <ul style="list-style-type: none"> <li>- to withstand transport and handling, and</li> </ul>

<sup>1</sup> TRADE/WP.7/2000/11/Add.3, 13 December 2000 (This document contains the revised UN/ECE Standard for Citrus Fruit (FFV-14) as adopted by the 56<sup>th</sup> Session of the Working Party on Standardization of Perishable Produce and Quality Development, Geneva, Switzerland, 6-8 November 2000)

<sup>2</sup> 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.

<sup>3</sup> *Information on botanical names taken from the GRIN database see www.ars-grin.gov.*

<sup>4</sup> This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>																
	<p>- to arrive in satisfactory condition at the place of destination</p> <p>Citrus fruit meeting this ripeness requirement 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.</p>																
<p>The development and condition of the oranges must be such as to enable them:</p> <ul style="list-style-type: none"> <li>- to withstand transport and handling, and</li> <li>- to arrive in satisfactory condition at the place of destination.</li> </ul>																	
<p>2.1.2 The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour (<i>special conditions applicable to each class</i>) at their destination point, <i>account being taken of the time of picking, the growing area and the duration of transport.</i></p> <p>Colouration 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.</p> <p><b>[Oranges can be of a green colour, provided they meet the maturity requirements established for this type of fruit in Section 2.1.3.]</b></p> <p>Oranges satisfying the ripeness requirements 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.</p> <p><b>2.1.3 The minimum juice content is calculated in relation to the total weight of the fruit - extraction by means of a hand press.</b></p>	<p><b>B. Maturity requirements</b></p> <p><b><i>Maturity of citrus fruit is defined by the following parameters specified for each species below:</i></b><sup>5</sup></p> <ol style="list-style-type: none"> <li><b>1. minimum juice content</b></li> <li><b>2. minimum total soluble solids content (TSS), i.e. minimum sugar content</b></li> <li><b>3. colouring</b></li> </ol> <p>The degree of colouring shall be such that, following normal development the citrus fruit reach the colour typical of the variety at their destination point.</p> <p><b>Oranges<sup>2</sup></b></p> <table border="0"> <tr> <td>Thomson Navel and Tarocco:</td> <td>30%</td> </tr> <tr> <td>Washington Navel:</td> <td>33%</td> </tr> <tr> <td>Other varieties:</td> <td>35%</td> </tr> </table> <p>- Colouring:<sup>3</sup> must be typical of the variety. However, fruits with light green colour are allowed, provided it does not exceed one-fifth of the total surface of the fruit.</p>	Thomson Navel and Tarocco:	30%	Washington Navel:	33%	Other varieties:	35%										
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<p><b>[2.1.4 For green coloured oranges:</b></p> <p style="padding-left: 40px;"><b>Sugar-Acid Ratio: 8:1]</b></p>																	

<sup>5</sup> Reservation of Israel: The parameter of sugar/acid ratio should be included in the standard

<sup>2</sup> Reservation of Israel: A minimum sugar/acid ratio of 6.0:1 for oranges and 5.5:1 for pigmented oranges should be included in the standard.

<sup>3</sup> Reservation of Belgium, Denmark, Germany, Netherlands, Slovakia, Sweden and United Kingdom: Green skinned oranges should be allowed provided their maturity requirements conform with the following parameters:

- minimum juice content: 38 %
- minimum sugar/acid ratio: 6,5:1

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>
<p><b>2.2 CLASSIFICATION</b></p> <p>Oranges are classified in three classes defined below:</p>	<p><b>C. Classification</b></p> <p>Citrus fruit are classified in three classes defined below:</p>
<p><b>2.2.1 "Extra" Class</b></p> <p>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.</p> <p>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.</p>	<p>(i) <b>"Extra" Class</b></p> <p>Citrus fruit 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.</p> <p>They must be free from defects with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>
<p><b>2.2.2 Class I</b></p> <p>Oranges in this class must be of good quality. They must be characteristic of the variety and/or commercial type, <i>taking into account the harvesting period and the production zone.</i></p> <p>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:</p> <ul style="list-style-type: none"> <li>- slight defect in shape;</li> <li>- slight defect in colouring;</li> <li>- slight skin defects occurring during the formation of the fruit and;</li> <li>- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.</li> </ul> <p><i>The defects must not, in any case, affect the pulp of the fruit.</i></p>	<p>(ii) <b>Class I</b></p> <p>Citrus fruit in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <p>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:</p> <ul style="list-style-type: none"> <li>- slight defect in shape</li> <li>- slight defect in colouring</li> <li>- slight skin defects occurring during the formation of the fruit, <i>such as silver scurfs, russets, etc.</i></li> <li>- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.</li> </ul>
<p><b>2.2.3 Class II</b></p> <p>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.</p> <p>The following defects may be allowed, provided the oranges retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> <li>- defect in shape;</li> <li>- defect in colouring;</li> <li>- skin defects occurring during the formation of the fruit;</li> <li>- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.</li> <li>- rough skin;</li> <li>- superficial healed skin alterations, and;</li> <li>- slight and partial detachment of the pericarp.</li> </ul> <p><i>The defects must not, in any case, affect the pulp of the fruit.</i></p>	<p>(iii) <b>Class II</b></p> <p>This class includes citrus fruit which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.</p> <p>The following defects may be allowed, provided the citrus fruit retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> <li>- defect in shape</li> <li>- defect in colouring</li> <li>- rough skin</li> <li>- skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.</li> <li>- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.</li> <li>- superficial healed skin alterations</li> <li>- slight and partial detachment of the pericarp for oranges</li> </ul>

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>
<p><b>3. PROVISIONS CONCERNING SIZING</b> see CX/FFV 02/8</p>	<p><b>III. PROVISIONS CONCERNING SIZING</b> see CX/FFV 02/8</p>
<p><b>4. PROVISIONS CONCERNING TOLERANCES</b> Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.</p>	<p><b>IV. PROVISIONS CONCERNING TOLERANCES</b> Tolerances in respect of quality and size shall be allowed in each package, or in each lot for produce presented in bulk, for produce not satisfying the requirements of the class indicated.</p>
<p><b>4.1 QUALITY TOLERANCES</b> <b>4.1.1 "Extra" Class</b> 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.</p>	<p><b>A. Quality tolerances</b> (i) <i>"Extra" Class</i> 5 per cent by number or weight of citrus fruit not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.</p>
<p><b>4.1.2 Class I</b> 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.</p>	<p>(ii) <i>Class I</i> 10 per cent by number or weight of citrus fruit not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.</p>
<p><b>4.1.3 Class II</b> 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.</p>	<p>(iii) <i>Class II</i> 10 per cent by number or weight of citrus fruit 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 per cent is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.</p>
<p><b>4.2 SIZE TOLERANCES</b> For all classes, 10% by number or weight of oranges corresponding to the size immediately above and/or below that indicated on the package. <i>In the case of lots transported in bulk</i>, the 10% tolerance only applies to fruit whose diameter is not less than 50mm.</p>	<p><b>B. Size tolerances</b> For all classes <i>and types of presentation</i>: 10 per cent by number or weight of citrus fruit corresponding to the size immediately below and/or above that (<i>or those, in the case of the combination of three sizes</i>) mentioned on the packages <i>or the transport documents</i> is allowed. <i>In any case</i>, the tolerance of 10 per cent applies only to fruit not smaller than the following minima: Oranges            50 mm</p>

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>
<p><b>5. PROVISIONS CONCERNING PRESENTATION</b></p> <p><b>5.1 UNIFORMITY</b></p> <p>The contents of each package (or lot for produce presented in bulk) 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.</p> <p>The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.</p> <p>In addition, uniformity of colouring is required for "Extra" Class.</p>	<p><b>V. PROVISIONS CONCERNING PRESENTATION</b></p> <p><b>A. Uniformity</b></p> <p>The contents of each package, or lot for produce presented in bulk, must be uniform and contain only citrus fruit of the same origin, variety or commercial type, quality, and size, and appreciably of the same degree of ripeness and development.</p> <p>In addition, for the "Extra" Class, uniformity in colouring is required.</p> <p>The visible part of the contents of the package, or lot for produce presented in bulk, must be representative of the entire contents.</p>
<p><b>5.2 PACKAGING</b></p> <p>Oranges must be packed in such a way as to protect the produce properly. The material used inside the packages must be new<sup>6</sup>, 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.</p> <p>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).</p>	<p><b>B. Packaging</b></p> <p>The citrus fruit must be packed in such a way as to protect the produce properly.</p> <p>The materials used inside the package must be new, 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.</p> <p><i>If the fruit are wrapped, thin, dry, new and odourless<sup>5</sup> paper must be used.</i></p> <p><i>The use of any substance tending to modify the natural characteristics of the citrus fruit, especially its taste or smell<sup>5</sup>, is prohibited.</i></p> <p>Packages, or lots for produce presented in bulk, must be free of all foreign matter. <i>However, a presentation where a short (not wooden) twig with some green leaves adheres to the fruit is allowed.</i></p>
<p><b>5.2.1 Description of Containers</b></p> <p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the oranges.</p> <p>Packages (or lot for produce presented in bulk) must be free of all foreign matter and smell.</p>	

<sup>6</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<sup>5</sup> **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.**

Draft Codex Standard for Oranges	UN/ECE Standard for Citrus Fruits <sup>1</sup>
<p><b>5.3 PRESENTATION</b></p> <p>The oranges may be presented as follows:</p> <p>a) Arranged in regular layers in the package. <i>This form of presentation is mandatory for "Extra" Class and optional for Classes I and II;</i></p> <p>b) Non-arranged in packages, <i>in accordance with the size scales or in bulk with a maximum difference between fruit amounting to the sum of three consecutive sizes in the size scales.</i> This type of presentation is only allowed for Class I and II;</p> <p>d) In individual packages for direct consumer sale of a weight less than 5 kg, either made up by number or by weight of fruit;</p> <p>i) <i>When these containers are made up of a number of fruit, the size scales are mandatory for all classes.</i></p> <p>ii) <i>When these containers are made up by the weight of the fruit, the size scales are not compulsory with a maximum difference between fruit not exceeding the range obtained by grouping three consecutive sizes in the size scales.</i></p>	<p><b>C. Presentation</b></p> <p>The citrus fruit may be presented:</p> <p>(a) arranged in regular layers in packages.</p> <p>(b) not arranged in regular layers in packages or in bulk bins. This type of presentation is only allowed for Classes I and II.</p> <p>(c) in individual packages for direct sale to the consumer of a weight less than 5 kg either</p> <ul style="list-style-type: none"> <li>- made up by number of fruit or</li> <li>- made up by weight of fruit.</li> </ul>
<p><b>6. MARKING OR LABELLING</b></p> <p><b>6.1 CONSUMER PACKAGES</b></p> <p>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:</p>	<p><b>VI. PROVISIONS CONCERNING MARKING</b></p> <p>Each package<sup>6</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.</p> <p>For citrus fruit transported in bulk these particulars must appear on a document accompanying the goods.</p>
<p><b>6.1.1 Nature of Produce</b></p> <p>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.</p>	
<p><b>6.2 NON-RETAIL CONTAINERS</b></p> <p>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.<sup>7</sup></p> <p>For produce transported in bulk, these particulars must appear on a document accompanying the goods.</p>	
<p><b>6.2.1 Identification</b></p> <p>Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).<sup>8</sup></p>	<p><b>A. Identification</b></p> <p>Packer ) Name and address or and/or ) officially issued or Dispatcher ) accepted code mark<sup>7</sup></p>

<sup>6</sup> *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.*

<sup>7</sup> Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this Section apply.

<sup>8</sup> 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.

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<p><b>6.2.2 Nature of Produce</b></p> <ul style="list-style-type: none"> <li>- Name of the produce if the contents are not visible from the outside.</li> <li>- Name of variety and/or commercial type (optional).</li> </ul>	<p><b>Nature of produce</b></p> <ul style="list-style-type: none"> <li>- Name of the species if the produce is not visible from the outside,</li> <li>- Name of the variety, for oranges</li> </ul>
<p><b>6.2.3 Origin of Produce</b></p> <p>Country of origin and, optionally, district where grown or national, regional or local place name.</p>	<p><b>C. Origin of produce</b></p> <ul style="list-style-type: none"> <li>- Country of origin and, optionally, district where grown, or national, regional or local place name.</li> </ul>
<p><b>6.2.4 Commercial Identification</b></p> <ul style="list-style-type: none"> <li>- Class;</li> <li>- 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</li> <li>- Size code and number of fruit, in the case of fruit arranged in layers in the package</li> <li>- If appropriate, a statement indicating the use of preservatives;</li> <li>- <i>Net Weight (optional).</i></li> </ul>	<p><b>D. Commercial specifications</b></p> <ul style="list-style-type: none"> <li>- Class</li> <li>- Size code for fruit presented in accordance with the size scale or the lower and the upper limiting size code in the case of three consecutive sizes of the size scale</li> <li>- Size code and number of fruit, in the case of fruit arranged in layers in the package</li> <li>- Where appropriate, mention of the preserving agents <i>or other chemical substance used, where such use is compatible with the regulations of the importing country.</i><sup>8</sup></li> </ul>
<p><b>6.2.5 Official Inspection Mark (optional)</b></p>	<p><b>E. Official control mark (optional)</b></p>
<p><b>7. CONTAMINANTS</b></p> <p><b>7.1 HEAVY METALS</b></p> <p>Oranges shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.</p> <p><b>7.2 PESTICIDE RESIDUES</b></p> <p>Oranges shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.</p>	
<p><b>8. HYGIENE</b></p> <p>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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.</p> <p>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)</p>	

<sup>7</sup> 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.

<sup>8</sup> *Reservation from Chile.*