

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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ORGANIZATION



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Agenda Item 4(b)

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

*10th Session,
Mexico City, Mexico, 10-14 June 2002*

PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES

Governments and interested international organizations wishing to submit comments on the attached ***Proposed Draft Codex Standard for Table Grapes*** (AT STEP 3) are invited to do so **no later than 30 April 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) (5) 7 29 93 00, Ext. 4144, 4108 Directo: (52) (5) 7299480. Fax: (52) (5) 7299484 E-mail: 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).

BACKGROUND

1. The 23rd Session of the Codex Alimentarius Commission (Rome, Italy, 28 June - 3 July 1999) approved the elaboration of a Proposed Draft Codex Standard for Table Grapes as proposed by the 8th Session of the Codex Committee on Fresh Fruits and Vegetables (Mexico City, Mexico, 1-5 March 1999).¹ In doing so, the Commission recommended that this task should be done in close collaboration with the United Nations Economic Commission for Europe (UN/ECE).²
2. The 9th Session of the CCFFV (Mexico City, Mexico, 9-13 October 2000) decided to return the Proposed Draft to Step 2 for redrafting by Chile, with the assistance of India and the United States of America, for circulation, comments and further consideration at the next session of the Committee. In taking this decision, the Committee reaffirmed the decision of the 43rd Session of the Executive Committee of the Codex Alimentarius Commission that "*In regard to cooperation between the UN/ECE and Codex in the elaboration of fresh fruit and vegetable standards, the need for close cooperation in order to avoid duplication of effort was reiterated and the suggestion was made that UN/ECE standards should be used as a starting point for draft Codex standards where appropriate*".³
3. The Drafting Group revised the Proposed Draft and prepared a new text based on the comments submitted at the 9th session of the CCFFV⁴ and the UN/ECE Standard for Table Grapes.⁵

¹ ALINORM 99/35A, paras. 186 & 188.

² ALINORM 99/37, para. 206

³ ALINORM 01/35, paras. 101 & 102

⁴ Comments submitted by Argentina, Germany and the United Kingdom (CX/FFV 00/15-Add.1); EC (CRD 1); India (CRD 2); Thailand (CRD 3); Jamaica (CRD 4); South Africa (CRD 9); and, Indonesia (CRD 13).

⁵ TRADE/WP.7/2001/9/Add.7, 13 February 2002 (This document contains the UN/ECE Recommendation for Table Grapes (FFV-19), as adopted by the 57th Session of the Working Party on Standardization of Perishable Produce and Quality Development, Geneva, Switzerland, 12-14 November 2001).

4. The revised Proposed Draft Codex Standard for Table Grapes is attached to this document as Appendix I. In addition, the Codex Secretariat has made a comparison between the Proposed Draft and the UN/ECE Standard for Table Grapes in order to facilitate discussion at the next Committee's session.
5. Governments and interested international organizations are invited to comment at Step 3 on the attached ***Proposed Draft Codex Standard for Table Grapes*** as directed above.

**PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES
(At Step 3)**

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties (cultivars) of table grapes grown from *Vitis vinifera L.*, 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 (including the stalk) 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 diseases or 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.

In addition, the berries must be:

- whole;
- well formed;
- normally developed.

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

2.1.2 The bunches must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness.

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 typical of the variety in shape, development and colouring.

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 typical of the variety in shape, development and colouring.

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.

The berries must be firm, sufficiently 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 berries must be firm and sufficiently attached to the stalk, and where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects 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

In the case of bunches, size is determined by their weight.

3.1 MINIMUM BUNCH WEIGHT

The minimum weight of bunches of table grapes of any origin and/or variety shall be as follows:

Class	Large-berry varieties (in grams)	Small-berry varieties (in grams)
"Extra"	200	150
I	150	100
II	100	100

3.1.1 For all classes: in each box containing small packages not exceeding 1kg net weight for direct sale to the consumer, one bunch below the minimum weight required for the class in question shall be allowed to make up the required weight, provided that this bunch meets all the other requirements of the class.

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.

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.

In the case of grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required. This condition must be clearly established on the label of each package.

The inclusion in the same package (not destined for final consumer) of bunches of different colours for decorative purposes shall be allowed as long as in the previous case this condition is clearly labeled in each package.

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 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.

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).

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.

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.

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

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

- "Table grapes" if the contents are not visible from the outside;
- Name of 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.

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. 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).

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.

**MINIMUM SOLUBLE SOLIDS AND THRESHOLD SOLUBLE SOLIDS
TO DETERMINE MATURITY IN TABLE GRAPES**

Varieties	Soluble Solids Min. °Brix	Soluble Solids Threshold, °Brix⁵
Almería	16,5	16,0
Beauty Seedless	15,5	15,0
Black Seeless	15,5	14,5
Calmería	16,5	16,0
Cardinal	15,0	14,5
Christmas Rose	16,5	16,0
Crimson Seedless	16,5	15,5
Dawn Seedless	15,5	15,0
Emperor	15,5	15,0
Exótica	14,5	14,0
Flame Seedless	16,0	15,0
Flame Tokay	16,0	15,5
Italia	16,0	14,0
Kyoho	15,5	-
Moscatel Rosada	17,0	16,0
Perlette	15,5	14,5
Queen	15,5	15,0
Red Globe	16,0	14,5
Red Seedless	14,5	-
Ribier	16,0	15,5
Ruby Seedless	16,0	15,0
Sugraone / Superior Seedless	16,0	15,0
Thompson Seedless	16,5	15,5

⁵ The soluble solids threshold correspond to the minimum % of Brix grades that must have the grape analyzed for to permit use the minimum sugar/acidity relation.

**COMPARISON BETWEEN THE
PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES
AND THE
UN/ECE STANDARD FOR TABLE GRAPES**

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
<p>1. DEFINITION OF PRODUCE</p> <p>This Standard applies to commercial varieties (cultivars) of table grapes grown from <i>Vitis vinifera L.</i>, to be supplied fresh to the consumer, after preparation and packaging. Grapes for industrial processing are excluded.¹</p>	<p>I. DEFINITION OF PRODUCE</p> <p>This standard applies to table grapes of varieties (cultivars) grown from <i>Vitis vinifera L.</i> to be supplied fresh to the consumer, table grapes for industrial processing being excluded.</p>
<p>2. PROVISIONS CONCERNING QUALITY</p>	<p>II. PROVISIONS CONCERNING QUALITY</p> <p>The purpose of the standard is to define the quality requirements of table grapes at the export control stage, after preparation and packaging.</p>
<p>2.1 MINIMUM REQUIREMENTS</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the bunches (<i>including the stalk</i>) and berries must be:</p>	<p>A. Minimum requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, bunches and berries must be:</p>
<ul style="list-style-type: none"> - sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; 	<ul style="list-style-type: none"> - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
<ul style="list-style-type: none"> - clean, practically free of any visible foreign matter; 	<ul style="list-style-type: none"> - clean and practically free of any visible foreign matter
<ul style="list-style-type: none"> - practically free of diseases or pests affecting the general appearance of the produce; 	<ul style="list-style-type: none"> - practically free from pests
<ul style="list-style-type: none"> - practically free of damage caused by pests; 	<ul style="list-style-type: none"> - practically free from damage caused by pests
<ul style="list-style-type: none"> - free of abnormal external moisture, excluding condensation following removal from cold storage; 	<ul style="list-style-type: none"> - free of abnormal external moisture
<ul style="list-style-type: none"> - free of any foreign smell and/or taste. 	<ul style="list-style-type: none"> - free of any foreign smell and/or taste.
<p>In addition, the berries must be:</p> <ul style="list-style-type: none"> - whole; - well formed; - normally developed. 	<p>In addition, berries must be:</p> <ul style="list-style-type: none"> - intact - well formed - normally developed.
<p>2.1.1 Pigmentation due to sun is not a defect <i>so long as this only affects the outer skin of the berries.</i></p>	<p>Pigmentation due to sun is not a defect.</p>
<p>2.1.2 The bunches must have been carefully picked. They must be sufficiently developed and display satisfactory ripeness. <i>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.</i></p>	<p>Bunches must have been carefully picked. The bunches must be sufficiently developed and display satisfactory ripeness. <i>The fruit must be such that the juice of the berries has a refractometric index of at least:</i></p>

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.

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
	<ul style="list-style-type: none"> - <i>12° Brix for the Alphonse Lavallee, Cardinal and Victoria varieties,</i> - <i>13° Brix for all other seeded varieties,</i> - <i>14° Brix for all seedless varieties.</i> <p><i>In addition all varieties must have satisfactory sugar/acid ratio levels.</i></p> <p><i>The development and condition of the table grapes must be such as to enable them:</i></p> <ul style="list-style-type: none"> - <i>to withstand transport and handling, and</i> - <i>to arrive in satisfactory condition at the place of destination.</i>
<p>2.2 CLASSIFICATION</p> <p>Table grapes are classified in three classes defined below:</p>	<p>B. Classification</p> <p>The table grapes are classified in three classes defined below:</p>
<p>2.2.1 "Extra" Class</p> <p>Table grapes in this class must be of superior quality.</p> <p>The bunches must be typical of the variety in shape, development and colouring.</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>The berries must be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact.</p>	<p>(i) <i>"Extra" Class</i></p> <p>Table grapes in this class must be of superior quality.</p> <p>In shape, development and colouring, the bunches must be typical of the variety, <i>allowing for the district in which they are grown, and have no defects.</i></p> <p>Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.</p>
<p>2.2.2 Class I</p> <p>Table grapes in this class must be of good quality.</p> <p>The bunches must be typical of the variety in shape, development and colouring.</p> <p>The berries must be firm, <i>sufficiently</i> 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.</p> <p>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:</p> <ul style="list-style-type: none"> - a slight defect in shape; - a slight defect in colouring; - very slight sun scorch affecting the skin only. 	<p>(ii) <i>Class I</i></p> <p>Table grapes in this class must be of good quality.</p> <p>In shape, development and colouring the bunches must be typical of the variety, <i>allowing for the district in which they are grown.</i></p> <p>Berries must be firm, firmly attached and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.</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"> - slight defects in shape - slight defects in colouring - very slight sun scorch affecting the skin only.
<p>2.2.3 Class II</p> <p>This class includes table grapes which do not quality for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.</p>	<p>(iii) <i>Class II</i></p> <p>This class includes table grapes which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.</p>

Proposed Draft Codex Standard for Table Grapes			UN/ECE Standard for Table Grapes			
<p>The berries must be firm and sufficiently attached to the stalk, and where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.</p> <p>The following defects may be allowed, provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring; - slight sun scorch affecting the skin only; - slight bruising; - slight skin defects. 			<p><i>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.</i></p> <p>The berries must be sufficiently firm and sufficiently attached, and where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.</p> <p>The following defects are allowed provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> - defects in shape - defects in colouring - slight sun scorch affecting the skin only - slight bruising - slight skin defects. 			
<p>3. PROVISIONS CONCERNING SIZING</p> <p>In the case of bunches, size is determined by their weight.</p>			<p>III. PROVISIONS CONCERNING SIZING</p> <p>Size is determined by the weight of the bunch.</p> <p>The following minimum size requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, large-berry or small-berry varieties respectively.</p>			
<p>3.1 MINIMUM BUNCH WEIGHT</p> <p>The minimum weight of bunches of table grapes of any origin and/or variety shall be as follows:</p>				<i>Table grapes grown under glass</i>	Open grown table grapes	
Class	Large-berry varieties (in grams)	Small-berry varieties (in grams)			Large-berry varieties	Small-berry varieties
"Extra"	200	150	"Extra" Class	300 g	200 g	150 g
I	150	100	Class I	250 g	150 g ²	100 g
II	100	100	Class II	150 g	100 g	75 g
<p>3.1.1 For all classes: in each box containing small packages not exceeding 1kg net weight for direct sale to the consumer, one bunch below the minimum weight required for the class in question shall be allowed to make up the required weight, provided that this bunch meets all the other requirements of the class.</p>			<p>(Note: A classified list of varieties is annexed hereto)</p> <p>For all classes: In each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch below the required minimum weight is allowed to adjust the weight indicated, provided the bunch meets all other requirements for the specified class.</p> <p><i>Where the name of the variety on the marking does not appear on the list in the Annex hereto, the minimum weight for large-berry varieties is required.</i></p>			

² *Table grapes of varieties Barlinka, La Rochelle and Dauphine, marked as late harvest table grapes (bunches from the secondary harvest) may conform to a minimum bunch weight of 100g, provided that the bunches show the characteristic twist of the stems.*

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
<p>4. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.</p>	<p>IV. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.</p>
<p>4.1 QUALITY TOLERANCES</p> <p>4.1.1 "Extra" Class</p> <p>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.</p>	<p>A. Quality tolerances</p> <p>(i) <i>"Extra" Class</i></p> <p>5 per cent 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.</p>
<p>4.1.2 Class I</p> <p>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.</p>	<p>(ii) <i>Class I</i></p> <p>10 per cent 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.</p>
<p>4.1.3 Class II</p> <p>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.</p>	<p>(iii) <i>Class II</i></p> <p>10 per cent 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.</p>
<p>4.2 SIZE TOLERANCES</p> <p>4.2.1 "Extra" Class and Class I</p> <p>Ten percent by weight of bunches not satisfying the requirements of the class but meeting those of the class immediately below.</p>	<p>B. Size tolerances</p> <p>(i) <i>"Extra" Class and Class I</i></p> <p>10 per cent by weight of bunches not satisfying the size requirements of the class, but meeting those of the class immediately below.</p>
<p>4.2.2 Class II</p> <p>Ten percent by weight of bunches not satisfying the requirements of the class but weighing no less than 75g.</p>	<p>(ii) <i>Class II</i></p> <p>10 per cent by weight of bunches not satisfying the size requirements of the class but weighing not less than 75g.</p>

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
<p>5. PROVISIONS CONCERNING PRESENTATION</p> <p>5.1 UNIFORMITY</p> <p>The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.</p> <p>In the "Extra" Class, the bunches must be of more or less identical size and colouring.</p> <p>In the case of grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required. <i>This condition must be clearly established on the label of each package.</i></p> <p>The inclusion in the same package (not destined for final consumer) of bunches of different colours for decorative purposes shall be allowed <i>as long as in the previous case this condition is clearly labeled in each package.</i></p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>	<p>V. PROVISIONS CONCERNING PRESENTATION</p> <p>A. Uniformity</p> <p>The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.</p> <p>In the case of the "Extra" Class, the bunches must be of more or less identical size and colouring.</p> <p>In the case of grapes packed in small consumer packages of a net weight not exceeding one kilogramme, uniformity of variety and origin is not required.</p> <p>The inclusion in each package of bunches of different colours for decorative purposes <i>shall be allowed in the case of the variety Chasselas.</i></p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>
<p>5.2 PACKAGING</p> <p>Table grapes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.</p> <p>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).</p>	<p>B. Packaging</p> <p>The table grapes must be packed in such a way as to protect the produce properly.</p> <p><i>In the case of the "Extra" Class, the bunches must be packed in a single layer.</i></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 paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.</p> <p>Packages must be free of all foreign matter, <i>although 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.</i></p>

3

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

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
<p>5.2.1 Description of Containers</p> <p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the table grapes.</p> <p>Packages must be free of all foreign matter and smell.</p>	
<p>6. MARKING OR LABELLING</p> <p>6.1 CONSUMER PACKAGES</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>VI. PROVISIONS CONCERNING MARKING</p> <p>Each package⁴ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:</p>
<p>6.1.1 Nature of Produce</p> <p>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.</p>	
<p>6.2 NON-RETAIL CONTAINERS</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.⁵</p>	
<p>6.2.1 Identification</p> <p>Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁶</p>	<p>A. Identification</p> <p>Packer) Name and address or and/or) officially issued or Dispatcher) accepted code mark.⁷</p>
<p>6.2.2 Nature of Produce</p> <ul style="list-style-type: none"> - "Table grapes" if the contents are not visible from the outside. - Name of variety or, where applicable, names of varieties. 	<p>B. Nature of produce</p> <ul style="list-style-type: none"> - "Table grapes", if the contents are not visible from the outside - Name of the variety or, where applicable, names of varieties. - <i>"Underglass", where applicable.</i>
<p>6.2.3 Origin of Produce</p> <p>Country of origin or, where applicable, countries of origin and, optionally, district where grown or national, regional or local place name.</p>	<p>C. Origin of produce</p> <ul style="list-style-type: none"> - Country of origin or, where applicable, countries of origin and, optionally, district where grown, or national, regional or local place name.

⁴ *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.*

⁵ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁶ 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 *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*

Proposed Draft Codex Standard for Table Grapes	UN/ECE Standard for Table Grapes
6.2.4 Commercial Identification - Class; - <i>Net weight</i> .	D. Commercial specifications - Class. - <i>“late harvest grapes”, where applicable.</i>
6.2.5 Official Inspection Mark (optional)	E. Official control 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. 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).	
<p style="text-align: center;">ANNEX</p> <p style="text-align: center;">MINIMUM SOLUBLE SOLIDS AND THRESHOLD SOLUBLE SOLIDS TO DETERMINE MATURITY IN TABLE GRAPES</p> <p style="text-align: center;">[see page 7]</p>	<p style="text-align: center;">There is no an Annex on Minimum Soluble Solids in the UN/ECE Standard for Table Grapes</p>
<p style="text-align: center;">There is no a List of Varieties in the Proposed Draft Codex Standard for Table Grapes</p>	<p style="text-align: center;">LIST OF VARIETIES NON EXHAUSTIVE⁸</p> <p style="text-align: center;">[see CX/FFV 02/4]</p>

⁸ Some of the names included in this list of varieties may indicate registered and patented trademarks in some countries.