

# codex alimentarius commission



FOOD AND AGRICULTURE  
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Agenda Item 4(c)

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## 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*

### PROPOSED DRAFT CODEX STANDARD FOR TOMATOES

Governments and interested international organizations wishing to submit comments on the attached ***Proposed Draft Codex Standard for Tomatoes*** (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](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 23<sup>rd</sup> Session of the Codex Alimentarius Commission (Rome, Italy, 28 June - 3 July 1999) approved the elaboration of a Proposed Draft Codex Standard for Tomatoes as proposed by the 8<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables (Mexico City, Mexico, 1-5 March 1999).<sup>1</sup> 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).<sup>2</sup>
2. The 9<sup>th</sup> Session of the CCFFV (Mexico City, Mexico, 9-13 October 2000) decided to return the Proposed Draft to Step 2 for redrafting by Mexico, with the assistance of Brazil 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 43<sup>rd</sup> 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*".<sup>3</sup>
3. The Drafting Group revised the Proposed Draft and prepared a new text based on the comments submitted at the 9<sup>th</sup> session of the CCFFV<sup>4</sup> and the UN/ECE Standard for Tomatoes.<sup>5</sup> A new Section 4. Provisions concerning Colouring was incorporated as some countries' national regulations provided for colour specifications according to the degree of ripeness of the tomatoes.

<sup>1</sup> ALINORM 99/35A, paras. 186 & 188.

<sup>2</sup> ALINORM 99/37, para. 206

<sup>3</sup> ALINORM 01/35, paras. 104 & 105

<sup>4</sup> CX/FFV 00/16-Add.1 - Comments submitted by Argentina, Germany, Malaysia, Spain, The United Kingdom and Uruguay; EC (CRD 1); India (CRD 2); Thailand (CRD 3); USA (CRD 6); South Africa (CRD 9); and, Indonesia (CRD 13).

<sup>5</sup> TRADE/WP.7/2000/11/Add.14, 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).

4. The revised Proposed Draft Codex Standard for Tomatoes 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 Tomatoes 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 Tomatoes*** as directed above.

**PROPOSED DRAFT CODEX STANDARD FOR TOMATOES  
(At Step 3)**

**1. DEFINITION OF PRODUCE**

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

Tomatoes may be classified into four commercial types:

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

**2. PROVISIONS CONCERNING QUALITY****2.1 MINIMUM REQUIREMENTS**

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

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

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

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

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

**2.2 CLASSIFICATION**

Tomatoes are classified in three classes defined below:

**2.2.1 “Extra” Class**

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

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

They must be free of greenbacks and other defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

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

### 2.2.2 Class I

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

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

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

Furthermore, “ribbed” tomatoes may show:

- healed cracks not more than 1 cm long;
- no excessive protuberances;
- small nonlignified umbilical scars;
- suberization of the stigma up to 1 cm<sup>2</sup>;
- no more than one healed scar not seriously affecting appearance of the fruit;
- umbilical lignified scars no greater than 1 cm<sup>2</sup> or one linear scar no longer than two thirds of the greatest diameter of the fruit.

### 2.2.3 Class II

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

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

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

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

Furthermore, “ribbed” tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen;
- one umbilicus;
- umbilical lignified scars no greater than 2 cm<sup>2</sup>;
- fine blossom scar in elongated form (like a seam).

## 3. PROVISIONS CONCERNING SIZING

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

The following provisions shall not apply to “cherry” tomatoes: The minimum size is set at 35 mm for “round” and “ribbed” tomatoes and 30 mm for “oblong” tomatoes.

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

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

This sizing scale shall not apply to trusses of tomatoes.

#### 4. PROVISIONS CONCERNING COLOUR

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

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

#### 5. PROVISIONS CONCERNING TOLERANCES

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

##### 5.1 QUALITY TOLERANCES

###### 5.1.1 “Extra” Class

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

###### 5.1.2 Class I

Ten percent by number or weight of tomatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.

<sup>2</sup> When the tomato in vertical position can pass though a circular opening of the designated diameter.

<sup>3</sup> When the tomato in any position can pass though a circular opening of the designated diameter.

### 5.1.3. Class II

Ten percent by number or weight of tomatoes of any consignment satisfying neither the requirements of the class nor the minimum requirements, provided that no more than 5% have defects caused by very severe damage by insects and no more than 1% are squashy, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

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

## 5.2 SIZE TOLERANCES

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

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

## 6. PROVISIONS CONCERNING PRESENTATION

### 6.1 UNIFORMITY

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

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

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

### 6.2 PACKAGING

Tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>4</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.

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

#### 6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the tomatoes. Packages must be free of all foreign matter and smell.

### 6.3 PRESENTATION

The tomatoes may be presented as follows:

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

## 7. MARKING OR LABELLING

### 7.1 CONSUMER PACKAGES

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

#### 7.1.1 Nature of Produce

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

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

## 7.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.<sup>5</sup>

### 7.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).<sup>6</sup>

### 7.2.2 Nature of Produce

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

### 7.2.3 Origin of Produce

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

### 7.2.4 Commercial Identification

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

### 7.2.5 Official Inspection Mark (optional)

## CONTAMINANTS

### 8.1 HEAVY METALS

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

### 8.2 PESTICIDE RESIDUES

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

## 9. HYGIENE

9.1 It is recommended that the 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.

9.2 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).

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

<sup>6</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.

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

Proposed Draft Codex Standard for Tomatoes	UN/ECE Standard for Tomatoes
<p><b>1. DEFINITION OF PRODUCE</b></p> <p>This Standard applies to <i>commercial</i> varieties of tomatoes grown from <i>Lycopersicon esculentum</i> Mill. of <i>the Solanaceae family</i>, to be supplied fresh to the consumer, after preparation and packaging. Tomatoes for industrial processing are excluded.<sup>1</sup></p> <p>Tomatoes may be classified into four commercial types:</p> <ul style="list-style-type: none"> <li>- "Round"</li> <li>- "Ribbed"</li> <li>- "Oblong" or "Elongated"</li> <li>- "Cherry" tomatoes (including "cocktail" tomatoes).</li> </ul>	<p><b>I. DEFINITION OF PRODUCE</b></p> <p>This standard applies to tomatoes of varieties (<i>cultivars</i>) grown from <i>Lycopersicum esculentum</i> Mill. to be supplied fresh to the consumer, tomatoes for industrial processing being excluded.</p> <p>Tomatoes may be classified into four commercial types:</p> <ul style="list-style-type: none"> <li>- "round"</li> <li>- "ribbed"</li> <li>- "oblong" or "elongated"</li> <li>- "cherry" tomatoes (including "cocktail" tomatoes)</li> </ul>
<p><b>2. PROVISIONS CONCERNING QUALITY</b></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 tomatoes must be:</p>	<p><b>II. PROVISIONS CONCERNING QUALITY</b></p> <p><i>The purpose of the standard is to define the quality requirements of tomatoes at the export control stage, after preparation and packaging.</i></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 tomatoes must be:</p>
- whole;	- intact
- fresh in appearance;	- fresh in appearance
- 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
- free of abnormal external moisture, <i>excluding condensation following removal from cold storage</i> ;	- free of abnormal external moisture
- practically free of pests <i>affecting the general appearance of the produce</i> ;	- practically free from pests
- practically free of damage caused by pests;	- practically free from damage caused by pests
- free of any foreign smell and/or taste.	- free of any foreign smell and/or taste.
In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free of all leaves and any visible foreign matter.	In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and any visible foreign matter.
<p>2.1.1. The development and condition of the tomatoes 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 place of destination.</li> </ul>	<p>The development and condition of the tomatoes 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>

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

Proposed Draft Codex Standard for Tomatoes	UNECE Standard for Tomatoes
<p><b>2.2 CLASSIFICATION</b> Tomatoes are classified in three classes defined below:</p>	<p><b>B. Classification</b> Tomatoes are classified in three classes defined below:</p>
<p><b>2.2.1 “Extra” Class</b> Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development. <i>They must be uniform in terms of size.</i> Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last paragraph 2.1.1 above. They must be free of greenbacks and other defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>	<p>(i) <i>Extra Class</i> Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development. Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last sub-paragraph of paragraph A above. They must be free from greenbacks and other defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>
<p><b>2.2.2 Class I</b> Tomatoes in this class must be of good quality. They must have reasonably firm flesh and must be characteristic of the variety <i>as regards shape, appearance and development.</i> They must be free of cracks and visible greenback. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> <li>- a slight defect in shape and development;</li> <li>- a slight defect in colouring;</li> <li>- slight skin defects;</li> <li>- very slight bruises.</li> </ul> <p>Furthermore, “ribbed” tomatoes may show:</p> <ul style="list-style-type: none"> <li>- healed cracks not more than 1 cm long;</li> <li>- no excessive protuberances;</li> <li>- suberization of the stigma up to 1 cm<sup>2</sup>;</li> <li>- <i>small nonlignified umbilical scars;</i></li> <li>- <i>no more than one healed scar not seriously affecting appearance of the fruit;</i></li> <li>- <i>umbilical lignified scars no greater than 1 cm<sup>2</sup> or one linear scar no longer than two thirds of the greatest diameter of the fruit.</i></li> </ul>	<p>(ii) <i>Class I</i> Tomatoes in this class must be of good quality. They must be reasonably firm and characteristic of the variety. They must be free of cracks and visible greenback. The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> <li>- a slight defect in shape and development</li> <li>- a slight defect in colouring</li> <li>- slight skin defects</li> <li>- very slight bruises.</li> </ul> <p>Furthermore, "ribbed" tomatoes may show:</p> <ul style="list-style-type: none"> <li>- healed cracks not more than 1 cm long</li> <li>- no excessive protuberances</li> <li>- suberization of the stigma up to 1 cm<sup>2</sup></li> <li>- <i>small umbilicus, but no suberization</i></li> <li>- <i>fine blossom scar in elongated form (like a seam), but not longer than two-thirds of the greatest diameter of the fruit.</i></li> </ul>
<p><b>2.2.3 Class II</b> This class includes tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum <i>sensorial</i> requirements specified in Section 2.1 above. They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks. The following defects may be allowed, provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p>	<p>(iii) <i>Class II</i> This class includes tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks. The following defects may be allowed provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p>

Proposed Draft Codex Standard for Tomatoes		UNECE Standard for Tomatoes		
<ul style="list-style-type: none"> <li>- defects in shape, development and colouring;</li> <li>- skin defects or bruises, provided the fruit is not seriously affected;</li> <li>- healed cracks not more than 3 cm in length.</li> </ul> <p>Furthermore, "ribbed" tomatoes may show:</p> <ul style="list-style-type: none"> <li>- more pronounced protuberances than allowed under Class I, but without being misshapen;</li> <li>- one umbilicus;</li> <li>- <i>umbilical lignified scars no greater than 2 cm<sup>2</sup></i>;</li> <li>- fine blossom scar in elongated form (like a seam).</li> </ul>		<ul style="list-style-type: none"> <li>- defects in shape, development and colouring</li> <li>- skin defects or bruises, provided the fruit is not seriously affected</li> <li>- healed cracks not more than 3 cm in length <i>for round, ribbed or oblong tomatoes.</i></li> </ul> <p>Furthermore, "ribbed" tomatoes may show:</p> <ul style="list-style-type: none"> <li>- more pronounced protuberances than allowed under Class I, but without being misshapen</li> <li>- an umbilicus</li> <li>- <i>suberization of the stigma up to 2 cm<sup>2</sup></i></li> <li>- fine blossom scar in elongated form (like a seam).</li> </ul>		
<p><b>3. PROVISIONS CONCERNING SIZING</b></p> <p>Size is determined by maximum diameter of the equatorial section, in accordance with the following table.</p> <p>The following provisions shall not apply to "cherry" tomatoes: The minimum size is set at 35 mm for "round" and "ribbed" tomatoes and 30 mm for "oblong" tomatoes.</p>		<p><b>III. PROVISIONS CONCERNING SIZING</b></p> <p>Size is determined by the maximum diameter of the equatorial section. The following provisions shall not apply to "cherry" tomatoes.</p> <p><b>A. Minimum size</b></p> <p>For tomatoes classified in the "Extra" Class and Classes I and II, the minimum size is set at:</p> <ul style="list-style-type: none"> <li>- 35 mm for "round" and "ribbed" tomatoes</li> <li>- 30 mm for "oblong" tomatoes.</li> </ul> <p><b>B. Sizing scale</b></p> <p>The tomatoes are graded according to the following sizing scale:</p>		
Size Code	Diameter (mm)			
	Minimum <sup>2</sup>	to	Maximum <sup>3</sup>	
1	from 30	to	34	30 mm and over but under 35 mm <sup>4</sup>
2	" 35	"	39	35 mm " " " "
3	" 40	"	46	40 mm " " " "
4	" 47	"	56	47 mm " " " "
5	" 57	"	66	57 mm " " " "
6	" 67	"	81	67 mm " " " "
7	" 82	"	101	82 mm " " " "
8	" 102	and over		102 mm and over
Observance of the sizing scale is compulsory for "Extra" Class and Class I tomatoes.		Observance of the sizing scale is compulsory for "Extra" Class and Class I tomatoes.		
This sizing scale shall not apply to trusses of tomatoes.		This sizing scale shall not apply to trusses of tomatoes.		

<sup>2</sup> When the tomato in vertical position can pass through a circular opening of the designated diameter.

<sup>3</sup> When the tomato in any position can pass through a circular opening of the designated diameter.

<sup>4</sup> Only for "oblong" tomatoes.

Proposed Draft Codex Standard for Tomatoes	UNECE Standard for Tomatoes
<p><b>4. PROVISIONS CONCERNING COLOUR</b></p> <p>When specification in relation with the grade statement, the following terms may be use, in the description of the colour as an indication of the stage of ripeness of any lot of mature tomatoes.</p> <ul style="list-style-type: none"> <li>- <b>Mature green:</b> when the tomatoes, in tropical zones, present a yellow colour.</li> <li>- <b>Green.</b> When the surface of the tomato is completely green colour, varying from light to dark green.</li> <li>- <b>Breakers.</b> When there is a definite break in colour from green to tannish-yellow, pink o red on not more than 10% of the surface.</li> <li>- <b>Mottled:</b> when yellow, rose or red are present in more than 10% but no more than 30% of the fruit.</li> <li>- <b>Rose:</b> when rose or red colour are present in more than 30% but less than 60% of the fruit (yellow is not included).</li> <li>- <b>Red:</b> when more than 60% but no more than 90% of the fruit are rose or red colour.</li> </ul> <p><b>Mature red:</b> when more than 90% of the surface of the fruit shows red colour.</p>	
<p><b>5. PROVISIONS CONCERNING TOLERANCES</b></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><b>5.1 QUALITY TOLERANCES</b></p> <p><b>5.1.1 "Extra" Class</b></p> <p>Five percent by number or weight of tomatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.</p> <p><b>5.1.2 Class I</b></p> <p>Ten percent by number or weight of tomatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.</p> <p>In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.</p> <p><b>5.1.3. Class II</b></p> <p>Ten percent by number or weight of tomatoes <i>of any consignment</i> satisfying neither the requirements of the class nor the minimum requirements, <i>provided that no more than 5% have defects caused by very severe damage by insects and no more than 1% are squashy</i>, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.</p> <p>In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.</p>	<p><b>IV. PROVISIONS CONCERNING TOLERANCES</b></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><b>A. Quality tolerances</b></p> <p>(i) <b>"Extra" Class</b></p> <p>5 per cent by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.</p> <p>(ii) <b>Class I</b></p> <p>10 per cent by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.</p> <p>In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.</p> <p>(iii) <b>Class II</b></p> <p>10 per cent by number or weight of tomatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.</p> <p>In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.</p>

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<p><b>5.2 SIZE TOLERANCES</b></p> <p><i>For all consignments and quality classes, 10% of tomatoes may be smaller than the stipulated minimum diameter or larger than the stipulated maximum diameter.</i></p> <p>For all classes, 10% by number or weight of tomatoes conforming to the size immediately above or below that specified, with a minimum of 33 mm for “round” and “ribbed” tomatoes, and 28 mm for “oblong” tomatoes.</p>	<p><b>B. Size tolerances</b></p> <p>For all classes: 10 per cent by number or weight of tomatoes conforming to the size immediately above or below that specified, with a minimum of 33 mm for "round" and "ribbed" tomatoes, and 28 mm for "oblong" tomatoes.</p>
<p><b>6. PROVISIONS CONCERNING PRESENTATION</b></p> <p><b>6.1 UNIFORMITY</b></p> <p>The contents of each package must be uniform and contain only tomatoes of the same origin, variety and/or commercial type, quality and size (if sized).</p> <p>The ripeness and colouring of tomatoes in “Extra” Class and Class I must be practically uniform. In addition, the length of “oblong” tomatoes must be sufficiently uniform.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>	<p><b>V. PROVISIONS CONCERNING PRESENTATION</b></p> <p><b>A. Uniformity</b></p> <p>The contents of each package must be uniform and contain only tomatoes of the same origin, variety or commercial type, quality and size (if sized).</p> <p>The ripeness and colouring of tomatoes in "Extra" Class and Class I must be practically uniform. In addition, the length of "oblong" tomatoes must be sufficiently uniform.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>
<p><b>6.2 PACKAGING</b></p> <p>Tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>5</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><i>Tomatoes shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995).</i></p> <p><b>6.2.1 Description of Containers</b></p> <p><i>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the tomatoes.</i> Packages must be free of all foreign matter and smell.</p>	<p><b>B. Packaging</b></p> <p>The tomatoes 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 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.</p>
<p><b>6.3 PRESENTATION</b></p> <p>The tomatoes may be presented as follows:</p> <p>(i) as individual tomatoes, with or without calyx and short stalk;</p> <p>(ii) as trusses of tomatoes, in other words, in entire inflorescence or part of inflorescence, where each inflorescence or part of each inflorescence should comprise at least the following number of tomatoes:</p>	<p><b>C. Presentation</b></p> <p>The tomatoes may be presented as follows:</p> <p>(i) As individual tomatoes, with or without calyx and short stalk;</p> <p>(ii) As trusses of tomatoes, in other words, in entire inflorescences or parts of inflorescences, where each inflorescence or part of each inflorescence should comprise at least the following number of tomatoes:</p>

<sup>5</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

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<ul style="list-style-type: none"> <li>- 3 (2 if prepackaged) or</li> <li>- in the case of trusses of “cherry” tomatoes, 6 (4 if prepackaged).</li> </ul>	<ul style="list-style-type: none"> <li>-3 (2 if prepackaged) or</li> <li>-in the case of trusses of ‘cherry’ tomatoes, 6 (4 if prepackaged).</li> </ul>
<p><b>7. MARKING OR LABELLING</b></p> <p><b>7.1 CONSUMER PACKAGES</b></p> <p><i>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:</i></p> <p><b>7.1.1 Nature of Produce</b></p> <p><i>If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.</i></p> <p><b>7.2 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.<sup>6</sup></p>	<p><b>VI. PROVISIONS CONCERNING MARKING</b></p> <p>Each package<sup>7</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:</p>
<p><b>7.2.1 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>9</sup></p>
<p><b>7.2.2 Nature of Produce</b></p> <ul style="list-style-type: none"> <li>- Name of produce “tomatoes” or “trusses of tomatoes” and the commercial type if the contents are not visible from the outside. These details must always be provided for “cherry” (or “cocktail”) tomatoes, whether in trusses or not.</li> <li>- Name of variety (optional)</li> </ul>	<p><b>B. Nature of produce</b></p> <ul style="list-style-type: none"> <li>- "Tomatoes" or "trusses of tomatoes" and the commercial type if the contents are not visible from the outside. These details must always be provided for "cherry" (or “cocktail”) tomatoes whether in trusses or not.</li> <li>- Name of the variety (optional).</li> </ul>
<p><b>7.2.3 Origin of Produce</b></p> <p>Country of origin and, optionally, districts 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>7.2.4 Commercial Identification</b></p> <ul style="list-style-type: none"> <li>- Class;</li> <li>- Size expressed as minimum and maximum diameters (if sized).</li> </ul>	<p><b>D. Commercial specifications</b></p> <ul style="list-style-type: none"> <li>- Class</li> <li>- Size expressed as minimum and maximum diameters (if sized), <i>or the word "unsized" where appropriate.</i></li> </ul>

<sup>6</sup> Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

<sup>7</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>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.

<sup>9</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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<b>7.2.5 Official Inspection Mark (optional)</b>	<b>E. Official control mark (optional)</b>
<p><b>CONTAMINANTS</b></p> <p><b>8.1 HEAVY METALS</b></p> <p><i>Tomatoes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.</i></p> <p><b>8.2 PESTICIDE RESIDUES</b></p> <p><i>Tomatoes shall comply with those maximum residue limits established by Codex Alimentarius Commission for this commodity.</i></p>	
<p><b>9. HYGIENE</b></p> <p><i>9.1 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.</i></p> <p><i>9.2 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).</i></p>	