

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 7

CX/FFV 02/15

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

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

**REQUEST ON A PARTIAL REVISION OF THE
CODEX STANDARD FOR PINEAPPLES
(Proposal from South Africa)**

NEW METHOD TO INCREASE STORAGE LIFE OF PINEAPPLES FOR SEA EXPORT

The South African pineapple producers developed a method whereby the export of pineapples by sea (3 week journey) is now possible.

The pineapples are harvested at soil level, keeping the stem and some of the stem leaves attached. This is critical as the portion from whereby the leaves sprout provide nutrients to the fruit and the stem leaves prevent the stem from drying out.

Simulations showed that a minimum of 20 days at temperature 6 to 13 degrees celsius are achieved with an additional minimum of 6 days at room temperature. This is a substantial improvement in storage life versus fruit without stems and trials continue in this regard.

Measured against the current Codex standard the following are of concern :

Stem length which is currently at 2cm.

Sizing

Marking requirements

South Africa would thus like to request that the Codex Standard for Pineapples be re-opened for discussion only in this regard.

Explanatory photos are attached.

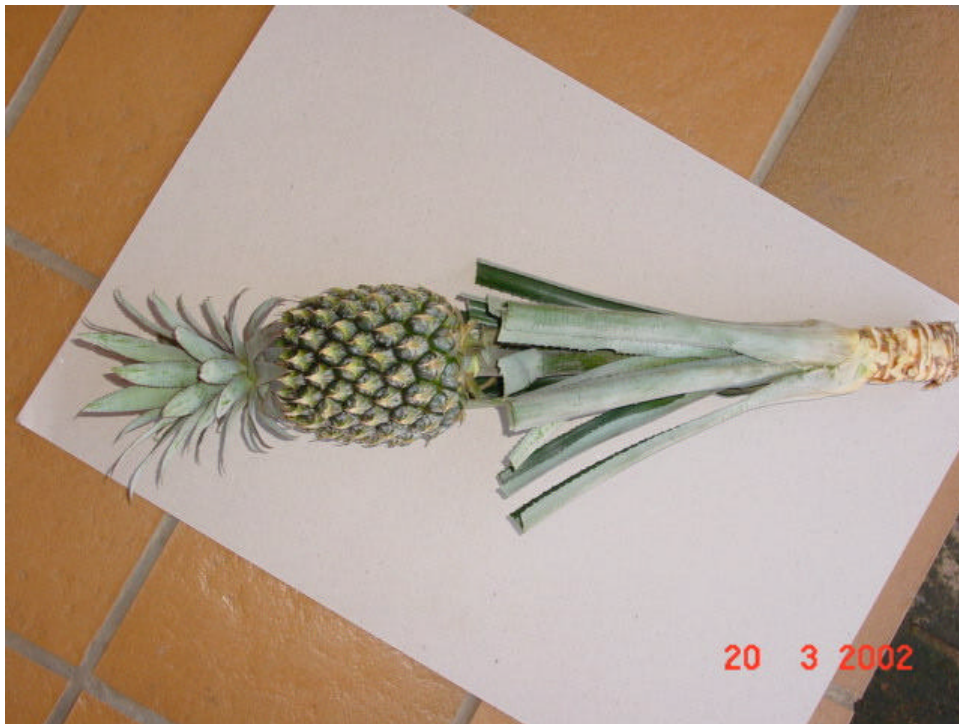


Figure 1



Figure 2