

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 5(b)

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ORIGINAL LANGUAGE ONLY

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

Fifteenth Session

Mexico City, Mexico, 19 – 23 October 2009

### GLOSSARY OF TERMS USED IN THE PROPOSED LAYOUT FOR CODEX STANDARDS ON FRESH FRUITS AND VEGETABLES

Comments

(Brazil)

#### 3. Terms and definitions:

##### 3.1 Classification:

**3.1.1 "Extra" Class:** Fruit or vegetable of superior quality. This class shall have the characteristics of the variety or commercial type, shall fulfill the minimum requirements established for the product, and shall be exempt of any defect, which can affect internal quality of fruit or vegetable. Products of this class, which have a defined shape, shall not have deformations. If these products have superficial defects, these defects shall not exceed 5% ~~in weight or count of fruit or vegetable~~ **of the fruit or vegetable surface.**

**3.1.2 Class I:** Fruit or vegetable which shall have the characteristics of the variety or commercial type, shall fulfil the minimum requirements established for the product, ~~and shall be exempt of any defect which affects the internal quality of fruit or vegetable.~~ Products of this class which have a defined shape may have slight deformations. Superficial defects shall not exceed 10% ~~in weight or count of fruit or vegetable~~ **of the fruit or vegetable surface.**

**3.1.3 Class II:** Fruit or vegetable which cannot be classified in Categories Extra and I, and which has to meet the minimum requirements established for the product. ~~It shall be free from any defect which affects the internal quality of the fruit or vegetable.~~ Products of this class which have a defined shape may have deformations. Superficial defects shall not exceed 15% of the fruit or vegetable **surface.**

**4.1 Quality tolerances:** percentage (in weight or number) of maximum acceptable limits for physiological, morphological and pathological breakdown and physical damage affecting the appearance, organoleptic and other quality specifications permitted in a product or package of product. **Percentage of fruits or vegetables of the class immediately below allowed the predominant class.**