



**Food and Agriculture  
Organization of  
the United Nations**



**World Health  
Organization**

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Agenda Item 6

CX/FFV 12/17/10-Add.1

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

**17<sup>th</sup> Session  
Mexico City, Mexico, 3 – 7 September 2012**

**PROPOSED DRAFT STANDARD FOR DURIAN AT STEP 4 – CX/FFV 12/17/10**

**Comments at Step 3 from Colombia, Costa Rica and Japan**

**COLOMBIA**

Colombia is please to present the following comments to the PROPOSED DRAFT STANDARD FOR DURIAN at Step 3, sent to the Secretariat of the Codex Alimentarius Committee.

Henceforth we consider the document CX/FFV 12/17/10 in Spanish version.

**I. Section: Title**

PROPOSED DRAFT STANDARD FOR ~~DURIÓN~~

PROPOSED DRAFT STANDARD FOR **DURIAN**

The name in title and in the rest of the document should be corrected as it is written as durión and the right word is durian in Spanish.

**II. Section 1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of durian grown from Durio spp., of the *Bombacaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Durian for industrial processing are excluded.

For purpose of this Standard, the following additional definitions apply:

~~Pulp~~ refers to aril or fleshy portion of the fruit.

~~Hard pulp~~ means durian pulp characteristic is hard in texture by portion(s) due to improper development of aril or uneven fruit ripening during fruit growth and development.

~~Tip burn~~ means durian pulp characteristic especially the marginal end portion of aril turns Brown or dark brown.

~~Water core or wet core~~ means fruit core is very moist or watery and fruit pulp adjacent to the core could be affected.

~~Fertile locule~~ means the external appearance of durian locule is fully developed throughout the length of the fruit

Remove the definitions because they are not part of the general model of Codex for making fresh fruit and vegetables standards. Furthermore, in definitions of pulp and hard pulp it is indicated that the aril and skin are synonymous, but they are different parts of the fruit.

**III. Section 2.1 MINIMUM REQUIREMENTS**

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

- whole, with sound peduncle intact, with or without the stem;
- 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 pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;

- free of any foreign smell and/or taste;
- free of damage caused by low and/or high temperature;
- practically free of visible defects such that the produce quality is not affected.

Remove the word deterioration from the second bullet as it is not part of the general model used by Codex.

It should be included a bullet describing the features of the fruit when it gets physical damage, which may occur during the post-harvest handling activities.

#### **COSTA RICA**

Costa Rica welcomes the opportunity to express the comments to the document Proposed Draft Codex Standard for Durian.

(i) General Remarks:

Regarding the possibility of developing a worldwide standard for Durian in the CCFFV and, once Costa Rica has analyzed the proposed draft standard as well as the commercialization level of the produce, it recommends to develop a regional standard due to the most of potential consumers are in the Asian area.

#### **JAPAN**

Japan appreciates Thailand for its leadership in the work for elaboration of Codex Standard for Durian and its preparation of the Proposed Draft Codex Standard for Durian as presented in the CX/FFV 12/17/10.

Japan would like to submit some comments on this item as follows:

I. The Opportunity to Develop a Worldwide Standard for Durian in the CCFFV

Japan supports a development of a worldwide standard for durian in the CCFFV, as agreed by the 65<sup>th</sup> Session of the Executive Committee (CCEXEC) in July 2011.

Although the 17<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) in November 2010 agreed to propose to the Commission new work on the development of a regional standard for durian, Japan thinks that a worldwide standard is more appropriate for durian, because of its inter-regional trade and its growth trend in trade.

II. Technical Comments on the Proposed Draft Codex Standard for Durian

Japan would like to submit the following general comment.

In order to keep uniform presentation for Codex standards, the Format for Codex Commodity Standards in the Codex Procedural Manual should be followed for this standard as well. In this regard, the current draft texts can be re-arranged into sections for Scope, Description, Essential Composition and Quality Factors, Food Additives, Contaminants, Hygiene, Weights and Measures, Labelling, and Methods of Analysis and Sampling, as appropriately.