

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

Agenda Item 6

CX/FFV 12/17/10

June 2012

## 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 CODEX STANDARD FOR DURIAN

(At Step 3)

(Prepared by Thailand)

**Format for submitting comments:** In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in Annex II to this document.

#### BACKGROUND

1. The Commission recalled that the FAO/WHO Coordinating for Asia (CCASIA)<sup>1</sup> had proposed to develop a regional standard for durian but since the project document indicated there was worldwide trade in this commodity, the Executive Committee<sup>2</sup> had proposed to allocate this work to the Codex Committee on Fresh Fruits and Vegetables (CCFFV). In this regard, the Commission noted that the agenda of the Committee would allow taking up new work on this product.
2. The Commission approved new work on a standard for durian and requested the Committee on Fresh Fruits and Vegetables to consider this task at its next session. However, if the CCFFV (September 2012) considered that the development of a worldwide standard for durian was not possible, work could be continued as a regional standard in the CCASIA (November 2012).
3. The Delegation of Thailand informed the Commission that it would prepare a proposed draft Standard for Durian for consideration by the 17th Session of the CCFFV in 2012.<sup>3</sup>

#### REQUEST FOR COMMENTS

4. In accordance with the decision of the Commission, Codex Members and Observers are kindly invited to submit comments on: 1) The opportunity to develop a worldwide standard for durian in the CCFFV and 2) Technical comments on the proposed draft Codex Standard for Durian as presented in Annex I for consideration by CCFFV or CCASIA based on the conclusion of the CCFFV on point 1) before **31 July 2012**.
5. If the Committee decides that work on standardization of durian should continue at regional level, technical comments submitted on the proposed draft Codex Standard for Durian will be transmitted to the Coordinating Committee for Asia for consideration. Therefore, Codex members and observers interested in the standardization of this product at either worldwide or regional level are encouraged to submit comments on the proposed draft Standard as contained in Annex I to this document.
6. Comments should be submitted to the Codex Contact Point of Mexico, Dirección General de Normas (DGN), Av. Puente de Tecamachalco 6, 2do piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México, México (Tels.: +52 (55) 57 29 94 80, +52 (55) 57 29 91 00, Ext.: 43220, 43218; Fax: +52 (55) 55 20 97 15; E-mail: [codexmex@economia.gob.mx](mailto:codexmex@economia.gob.mx); [codexmex1@economia.gob.mx](mailto:codexmex1@economia.gob.mx)), with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Fax: +39 (06) 5705 4593; E-mail: [codex@fao.org](mailto:codex@fao.org)).

<sup>1</sup> REP11/ASIA, para. 142, Appendix V.

<sup>2</sup> REP11/EXEC, paras. 33-34.

<sup>3</sup> REP11/CAC, paras. 132-134, Appendix VI.

## ANNEX I

### PROPOSED DRAFT CODEX STANDARD FOR DURIAN

#### 1. DEFINITION OF PRODUCE

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

For the 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.

#### 2. PROVISIONS CONCERNING QUALITY

##### 2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the durians 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 temperatures;
- practically free of visible defects such that the quality is not affected.

When ripe, the following abnormal pulp is not allowed: hard pulp, tip burn and water core. If present of any or mixed the total defects must not exceed 5% of the edible portion.

2.1.1 The durians must have reached an appropriate degree of development in accordance with criteria proper to the variety and to the area in which they are grown. The fruits are able to become ripe after harvest with acceptable quality.

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

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

##### 2.2 CLASSIFICATION

Durians are classified in three classes defined below:

###### 2.2.1 "Extra" Class

Durians in this class must be of superior quality. They must be characteristic of the variety. Each fruit should carry a minimum of 4 fertile locules, except for varieties namely "Garnyao" and "Gradoomtong", each fruit should carry a minimum of 5 fertile locules. Thorns should be well developed with no splitting of thorn end. 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.

###### 2.2.2 Class I

Durians in this class must be of good quality. They must be characteristic of the variety. Each fruit should carry a minimum of 3 fertile locules. For varieties namely "Garnyao" and "Gradoomtong", each fruit should carry a minimum of 4 fertile locules. Thorns should be well developed with no splitting thorn end. However, very slight defects may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The defects must not, in any case, affect the pulp of the fruit.

### 2.2.3 Class II

This class includes durians which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above with characteristics of the variety. Each fruit should carry a minimum of 2 fertile locules. For varieties namely "Garnyao" and "Gradoomtong", each fruit should carry a minimum of 3 fertile locules. Slight defects, however, may be allowed, provided the durians retain their essential characteristics as regards the quality, the keeping quality and presentation.

The defects must not, in any case, affect the pulp of the fruit.

## 3. PROVISIONS CONCERNING SIZING

Provisions concerning size codes are defined below:

Size code	Weight per fruit (kg)
1	> 4.0
2	> 3.0 – 4.0
3	> 2.0 – 3.0
4	> 1.0 – 2.0
5	0.5 - 1.0

## 4. PROVISIONS CONCERNING TOLERANCES

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

### 4.1 QUALITY TOLERANCES

#### 4.1.1 "Extra" Class

Five percent by number or weight of durians 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 number or weight of durians 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 number or weight of durians 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

For all classes, 20% by number or weight of durians corresponding to the size immediately above and/or below that indicated on the package.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 UNIFORMITY

The contents of each package must be uniform and contain only durians of the same variety and quality. The visible part of the contents of the package must be representative of the entire contents.

### 5.2 PACKAGING

Durians must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>1</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.

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

<sup>1</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

### 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 durians. 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), 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 name of the variety.

### 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.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>2</sup>.

#### 6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety (optional).

#### 6.2.3 Origin of Produce

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

#### 6.2.4 Commercial Identification

- Class;
- Size;
- Number of units (optional);
- Net weight (metric).

#### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 8. HYGIENE

8.1 It is recommended that the produce 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), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce 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>2</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.

**ANNEX II****GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS**

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~strikethrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied/pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.