

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 8

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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 LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

(Prepared by the Codex Secretariat)

#### BACKGROUND

1. The 16<sup>th</sup> Session of the Committee on Fresh Fruits and Vegetables (Mexico, May 2011) noted that that Codex standards for fresh fruits and vegetables are currently presented in a combination of the UNECE layout and the Format of Codex Commodity Standards. The Committee had *“emphasized that it would continue to adhere to the previous decision of the Commission, where the UNECE format would be respected for quality characteristics elaborated under Codex standards, while the Codex format would be respected for those provisions not dealing exclusively with commercial quality”*<sup>1</sup>
2. The above decision is consistent with the Terms of Reference of the Committee namely: *“(b) To consult with the UNECE Working Party on Agricultural Quality Standards in the elaboration of worldwide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that they follow the same broad format”*.
3. The 16<sup>th</sup> Session of the Committee agreed that the Codex and UNECE Secretariats would work together on a draft layout taking into account the 2011 revision of the UNECE layout, showing the differences between the standard language used currently in Codex standards and the revised UNECE layout to facilitate the consideration of this matter at its next session.<sup>2</sup>
4. The proposed Codex Layout presented in Annex I has been harmonized with the UNECE Layout to the extent it does not introduce major changes in the standardized provisions currently being applied in Codex standards for fresh fruits and vegetables. For those sections where differences between the two layouts are envisaged, and for further consideration by the Committee, the UNECE text is presented in a box. The text from the UNECE layout that has been incorporated into the Codex layout is highlighted in grey. The UNECE layout is available for consultation in working document CX/FFV 12/17/4.
5. It is noted that all UNECE standards for fresh fruits and vegetables have been aligned with the revised UNECE Layout which introduces some differences between Codex and UNECE standards for the corresponding products. How this may impact on trade of relevant products and the convenience to harmonize standardized provisions between Codex and UNECE standards is up to consideration by the Committee.
6. Some explanatory notes are provided below to assist the Committee in the interpretation of the provisions as currently presented in the proposed Codex Layout.

#### Introductory Notes

7. The introductory notes provide an explanation of the status of the Codex layout as a guidance document to assist the Committee in the development of Codex standards for fresh fruits and vegetables. The UNECE Layout does not provide such an explanation however this does not introduce a major deviation as regards the technical common provisions to be taken into account when developing quality standards for fresh fruits and vegetables.

#### Scope

8. A section on scope was previously considered by the CCFFV in view of the fact that the Format for Codex Commodity Standards<sup>3</sup> differentiates between two sections for the scope and the description of the product. However, this format applies mainly to processed products. The Committee may therefore wish to consider whether this section is necessary when developing standards for fresh fruits and vegetables and whether provisions for scope and description can be combined into a single section i.e. “definition of produce” as currently applied in Codex and UNECE standards for fresh fruits and vegetables.

<sup>1</sup> ALINORM 93/35, paras. 15 and 19.

<sup>2</sup> REP11/FFV, para. 137.

<sup>3</sup> Procedural Manual of the Codex Alimentarius Commission, Section II: Elaboration of Codex Standards and Related Texts.

## Definition of Produce

9. This section is harmonized with the UNECE layout. The reference to the application of the standard “*after preparation and packaging*” has been incorporated into this section and consistently applies as such in Codex standards for fresh fruits and vegetables while in the UNECE layout this reference appears under the section on provisions concerning quality. However, the different allocation of this provision in Codex and UNECE standards does not introduce a major deviation between the two layouts.

### Provisions concerning quality: *Point of application of Codex standards for fresh fruits and vegetables*

10. The UNECE layout states that UNECE standards apply at the export control stage after preparation and packaging. However, if applied at stages following export, the UNECE layout provides for some degree of flexibility in relation to the requirements of the standard in acknowledgment of the perishable nature of fresh fruits and vegetables.

11. Codex standards, including those for fresh fruits and vegetables, apply at all levels of the production chain i.e. export / import control points and to further distribution/sale. Codex standards applying at all points of the distribution chain are based on the (1947) GATT which required that imported products had “no less favourable treatment” than products of national origin and are consistent with the WTO SPS/TBT Agreements that also refer to “... *sanitary and phytosanitary measures do not arbitrarily or unjustifiably discriminate between Members*...” and that “... *products imported from the territory of any Member shall be accorded treatment no less favourable than that accorded to like products of national origin and to like products originating in any other country*”<sup>5</sup>.

12. In order to ensure compatibility between Codex and UNECE standards, the Commission agreed with the recommendation of the Committee on General Principles that there were elements of the standards which would apply equally at export and at import, while there were others which had to take into account a certain deterioration of quality during transport therefore “*governments, when indicating the acceptance of a Codex standard for fresh fruits and vegetables, 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*”<sup>6</sup>. This provision was consistently applied by the Committee as a footnote to the definition of produce in all Codex standards for fresh fruits and vegetables as the statement that UNECE standard applying to export control stage was not compatible with the nature of Codex standards. Later on the UNECE introduced additional wording to provide for flexibility in the application of the UNECE standards at stages following export which has narrowed the differences between the extent of application of Codex and UNECE standards. In addition general provisions to address perishable nature of (fresh) produce have been included in UNECE standards which are missing in Codex standards. Also the reference to the application “*after preparation and packaging*” in both Codex and UNECE standards provides for further compatibility in this regard.

13. In 2005 the Committee “*agreed to delete the footnote referring to the notification of acceptance to the Codex Alimentarius Commission in view of the abolition of the Codex Acceptance Procedure as it was no longer relevant in the framework of the WTO SPS/TBT Agreements and applied this decision across Codex standards for fresh fruits and vegetables*”<sup>7</sup> and consequential amendments were then introduced in all Codex standards for fresh fruits and vegetables.

14. As currently presented, sections 1 and 2 in Codex standards for fresh fruits and vegetables are harmonized with UNECE standards with the exception of the provisions relating to the perishable nature of fresh produce. However some additional provisions may be needed to clarify and balance the point of application of Codex and UNECE standards as several delegations over the years have expressed the need for guidance on how to interpret and apply provisions in Codex standards for fresh fruits and vegetables in particular as regards quality tolerances. In view of the removal of the footnote, and the fact that Codex standards apply at all levels of the distribution chain, there could be some merit in revisiting the provisions of the footnote taking into account the abolition of the Codex Acceptance Procedures as irrelevant in the framework of the WTO Agreement and re-install the footnote (revised) to the definition of the produce. The statement in the UNECE layout related to the perishable nature of fresh fruits and vegetables could also be included in the Codex layout and this will follow the approach taken in the Codex Standard for Apples.

15. In Annex I, the text on point of application and perishable nature of fresh produce is presented as in the UNECE Layout with the exception of the reference to “export control stage” for the reasons indicated above. It is noted that the reference to application “*after preparation and packaging*” is part of the definition of produce as oppose to the provisions concerning quality in Codex standards for fresh fruits and vegetables and was kept as such in the Codex Layout.

16. However, the two provisions i.e. point of application and perishable nature of fresh produce could be presented as indicated in Annex II which could provide for further harmonization between Codex and UNECE standards for fresh fruits and vegetables. The Committee may wish to consider the proposal in Annex II and decide on its appropriateness.

## 2.1 Minimum Requirements

17. The Committee may wish to consider whether the term “intact” (UNECE standards) as opposed to “whole” (Codex standards) better reflects the intent of the provision and align the term with the UNECE layout.

<sup>4</sup> Agreement on the Application of Sanitary and Phytosanitary Measures, Article 2, Basic Rights and Obligations.

<sup>5</sup> Agreement on Technical Barriers to Trade, Technical Regulations and Standards, Article 2, Preparation, Adoption and Application of Technical Regulations by Central Government Bodies.

<sup>6</sup> ALINORM 91/35, para. 8, ALINORM 93/35, paras. 19 & 26.

<sup>7</sup> ALINORM 05/28/35, para. 19.

18. The provisions for pest and damage caused by pests in Codex standards for fresh fruits and vegetables currently refer to “*practically free of pests and damage caused by them*”. The corresponding provision in the UNECE layout differentiates between presence of pests and damage caused by pests. In addition provisions for damage caused by pests may be more or less stringent depending on the nature of the produce e.g. *practically free from damage caused by pests* apply to fruits whose skin can be more easily attacked by pests like berries, leafy vegetables, etc. while *free from damage caused by pests* apply to fruits with thicker skin like citrus fruits, melons, etc. The Committee is invited to consider which of the two approaches should be retained in the Codex Layout.

19. The provisions related to presence of abnormal external moisture is complemented with an exception for condensation following removal from cold storage which is missing in the UNECE layout. It is however retained in the Codex layout as the provision as presented in Annex I consistently apply across Codex standards for fresh fruits and vegetables and provides for flexibility in the application of the standard.

20. The provision for foreign smell and/or taste includes an additional provision allowing for smell caused by chemicals used especially during post-harvest treatments in accordance with relevant Codex texts e.g. General Standard for Food Additives. This provision is missing in the UNECE layout but is retained in the Codex layout as several Codex standards for fresh fruits and vegetables carry this footnote in view of the particular treatments they may undergo after harvesting.

### **Section 2.1.1**

21. The first paragraph follows the language used in most of Codex standards for fresh fruits and vegetables. The corresponding text in the UNECE layout is different in language but similar in purpose. As the language provided for in Annex I cannot strictly be considered a “standardized language” but rather the “common language used in most Codex standards for fresh fruits and vegetables” it is suggested to leave it as such or to find a simpler formula that can be complemented according to the characteristics of the produce. To this purpose, the UNECE text is provided in the box.

22. The Committee is invited to consider whether to retain the language as presented in Annex I as a guidance text for similar provisions in other standards, to follow the UNECE layout, to develop a combined language using the Codex and UNECE texts or any other recommendation the Committee may come up with.

### **Maturity Requirements**

23. There is no standardized text for this provision. However maturity requirements are identified in Codex standards either as a minimum requirement (= section 2.1.2) or as a general quality requirement (= section 2.2) this is the reason why the two possible positions are indicated in the title of the section. It may then be advisable to leave possibility dependent on the nature of the produce or eventually align with the UNECE layout which identifies maturity requirements as being part of the quality requirements together with the minimum requirements and the quality classes. The Committee is invited to consider this matter.

### **Classification**

24. This Section is aligned with the UNECE layout. Some additional text was introduced from the UNECE layout that does not affect the content of the provisions.

25. The sentence by which defects must not in any case affect the flesh / pulp of the fruit / produce is maintained. This does not appear in the UNECE layout but is retained in the Codex layout as it applies to several Codex standards for fresh fruits and vegetables.

### **Sizing**

26. This Section has been aligned with the UNECE layout however the possibility to include a sizing table was retained as most of Codex standards for fresh fruits and vegetables use sizing tables to indicate size code / range as established trade practice for the product in question.

27. It is noted there are no specific provisions for sizing that consistently apply in Codex standards for fresh fruits and vegetables. The text provided in Annex I is rather a guide on how to build this section taking into account the nature of the produce and trading / industry practices.

### **Quality Tolerances**

28. The Committee may wish to consider whether tolerances for quality and size should apply to the “lot” as opposed to the “package” as inspection, especially at export / import control stage is carried out on the lot and not on the individual packages.

29. The UNECE layout provides for more clear tolerances for produce not complying with the requirements of the relevant class but falling within the requirements of the subsequent classes. It also provides tolerances for decay in Classes I and II that are not included in Codex standards for fresh fruits and vegetables with the exception of the Codex Standard for Apples.

30. The Committee may wish to consider the opportunity to align the quality tolerances with the UNECE layout and to have a further discussion on the appropriateness to include tolerances for decay vis-à-vis the provisions already available in Codex standards for fresh fruits and vegetables relating to e.g. section 2.1.1 on development and condition for transport, handling and arrival at place of destination, section 6.2 as regards compliance with provisions with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables and the possible inclusion of general provisions for point of application and perishable nature of fresh fruits and vegetables under section 2 (see also CL 2012/16-FFV<sup>8</sup> – Request for comments quality tolerances related to the inclusion of allowances for decay and/or internal breakdown and CX/FFV 11/16/10<sup>9</sup> – Background document on point of application of Codex standards for fresh fruits and vegetables including quality tolerances at import/export control points presented at the 16<sup>th</sup> Session of the Committee).

31. If the Committee would agree on introducing tolerances for decay and/or internal breakdown, the Committee may wish to consider whether align the language and percentages with the UNECE layout but introducing a note for keeping the percentages flexible depending on the nature of the produce so a threshold tolerance of 0.5% and 1% would be kept in general but these percentages might vary above and/or below depending on the characteristics proper to the produce.

### **Sizing Tolerances**

32. The Committee may wish to align this provision with the UNECE layout as a more simplified approach. However, the current provisions in the Codex layout do not imply a difference with the corresponding provision in the UNECE layout.

### **Uniformity**

33. Provisions for mixture of species / varieties have been included as this seems to have become a common trade practice for several fresh products.

### **Packaging**

34. Provisions for stickers have been included as this is a common trade practice for certain products / regions.

35. The UNECE layout does not have provisions for “new” packages. However this term and the accompanying footnote is retained as this provision applies to all Codex standards for fresh fruits and vegetables and the footnote provides for sufficient flexibility in the application of this provision.

36. Compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables is retained as this is integral to the overall quality of the product covered by the standard. Although this provision is not included in the UNECE layout, it does not introduce a deviation but rather complements provisions in Codex standards for fresh fruits and vegetables.

### **Description of Containers**

37. This section is not covered in the UNECE layout but provisions for packaging are identical and are included in the packaging section in the UNECE layout while in Codex standards for fresh fruits and vegetables a sub-section on description of containers has been incorporated to address provisions for packaging (in line with the UNECE layout) and containers. The latter could be considered complementary to the provisions on packaging therefore does not introduce a deviation between Codex and UNECE standards.

### **Presentation**

38. This section has been removed from the UNECE layout in order to provide for flexibility in the application of the standards. It was felt that presentation is highly market-driven and changes widely and rapidly according to consumer preferences / trading practices.

39. The Committee may wish to consider the appropriateness to retain this section and if so, whether the language provided is flexible enough to ensure wider application and future innovation.

### **Marking or Labelling**

40. This section is aligned with the UNECE layout to the extent possible to acknowledge the provisions of the Codex General Standard for the Labelling of Pre-packaged Foods. In order to keep the balance between Codex and UNECE provisions for labelling, this section has been divided into two sections namely labelling provisions for (1) retail and (2) non-retail containers / packages.

41. The provisions for retail packages are governed by the provisions of the GSFL while the provisions for non-retail container follows the format and content of the UNECE layout. This introduces a deviation between Codex and UNECE standards that is however unavoidable in order to keep a balance between the Codex and UNECE frameworks as all provisions for labelling in Codex commodity standards follow the general provisions of the GSFL in addition to specific provisions included due to the characteristics proper to the produce.

42. The provisions for labelling of non-retail containers has been updated mainly due to the introduction of provisions for mixture of varieties in the uniformity section and to address the issue of trade marks.

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<sup>8</sup> [ftp://ftp.fao.org/codex/Circular\\_Letters/CxCL2012/cl12\\_16e.pdf](ftp://ftp.fao.org/codex/Circular_Letters/CxCL2012/cl12_16e.pdf)

<sup>9</sup> [ftp://ftp.fao.org/codex/meetings/ccfv/ccfv16/ff16\\_10e.pdf](ftp://ftp.fao.org/codex/meetings/ccfv/ccfv16/ff16_10e.pdf)

43. The UNECE layout has incorporated definitions for “packages” to assist in the interpretation of the provisions in their standards. These definitions have been included in the Codex layout underlining that they are specific to packages for fresh fruits and vegetables. The GSFL provides a definition for container, lot and pre-packaged (food) that could be included in the Codex layout for the same purpose. The Committee may wish to determine the compatibility of the terms defined in the UNECE Layout and the GSFL and whether the inclusion of such definitions would be useful to facilitate the application of Codex standards for fresh fruits and vegetables.

44. Based on the above considerations, the Committee is also invited to determine whether footnote 4 is applicable in the context of labelling of Codex standards for fresh fruits and vegetables and if so, whether it should apply to packages under section 6.1.1 rather than to section 6.2 or should apply to both sections.

#### **Food Additives**

45. This section has been included following the recommendation of the Commission that the Codex Format for Commodity Standards should be followed for those provisions not dealing exclusively with quality (e.g. sections on contaminants and hygiene).

46. Provisions for food additives for fresh fruits and vegetables in the General Standard for Food Additives relates mainly to surface-treated fresh fruit (Food Category 04.1.1.2) whereby the surface of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings to preserve the freshness and quality of the fruit e.g. apples, oranges, dates, etc. The provisions are flexible enough to provide for the use or non-use of food additives depending on the nature of the produce.

47. Codex standards for fresh fruits and vegetables do not contain provisions for food additives however this may not mean that use of food additives is not allowed vis-à-vis provisions for food additives relevant to fresh fruits and vegetables available in the GSFA. Codex commodity standards that do not allow the use of food additives usually introduce provisions indicating this fact e.g. certain standards for quick frozen fruits and vegetables.

48. The Committee may therefore wish to consider the appropriateness of including provisions related to food additives in the Codex layout as guidance in case such provisions should be used depending on the nature of the produce. The introduction of this section in the Codex layout does not necessarily mean that it should consistently be incorporated in Codex standards for fresh fruits and vegetables but if needed, need guidance is provided in the layout as to how to build this section.

#### **Contaminants / Hygiene**

49. This section is in line with the standardized language provided for in the Procedural Manual of the Codex Alimentarius Commission.

#### **Annex on List of Varieties**

50. This annex was included when the Committee considered certain standards that carried list of varieties e.g. table grapes, apples, etc. The Committee however considered that developing and, in particular, maintenance of such lists may be difficult in practice and therefore developed standards in such a way that list of varieties are not necessary to facilitate the interpretation or implementation of the standard. This is also in line with the approach followed in Codex in regard to the development of lists in general.

51. However, the provisions in the Annex, which are in line with those in the UNECE Layout, as some UNECE standards carry lists of varieties, contains legal language that may be advisable to keep in the layout as an example of how to treat list of varieties especially in relation to the use of trademarks although it would not necessarily mean that Codex standards for fresh fruits and vegetables should have a list of varieties.

52. Based on the above, the Committee may wish to consider whether to retain this Annex or to remove it from the Codex Layout.

#### **CONCLUSION**

53. In light of the above considerations, the Committee is invited to consider the proposed Layout for Codex Standards for Fresh Fruits and Vegetables.

## ANNEX I

## PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

In the text the following conventions are used:

{text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional texts or text for which several alternatives exist, depending on the products.

**Codex Standard for{name of produce }**

**CODEX STAN {number of the Standard} {year of the first adoption}**

**INTRODUCTION**

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables;
- The Layout is intended to guide the Committee in developing standards to encourage a consistent format, consistent terminology, and where appropriate, consistent provisions;
- When drafting standards, the Committee should consult this format, as well as UN/ECE standards according to the Committee's Terms of Reference;
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

**SCOPE** [To be developed – See proposal in Annex II]

**1. DEFINITION OF PRODUCE**

This Standard applies to {name of produce} of varieties (cultivars) grown from {Latin botanical reference *in italics* followed where necessary by the author's name} to be supplied fresh to the consumer, after preparation and packaging. {Name of produce} for industrial processing is/are excluded.

{According to the International Code of Botanical Nomenclature the name of taxon whose rank is lower than species (e.g. variety, subspecies, form) should be followed only by the name of author of the lowest rank. Example: *Apium graveolens* L. but *Apium graveolens* var. *dulce* (Mill.) Pers. (without letter L. after *Apium graveolens*.)}

{Additional provisions concerning the definition of the produce may be included under this heading.}

**2. PROVISIONS CONCERNING QUALITY**

If the Standard applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- <for products graded in classes other than the "Extra" Class,> a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

**2.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the {name of produce} must be:

- whole {depending on the nature of the produce, a deviation from the provision is allowed};
- intact {depending on the nature of the produce, a deviation from the provision is allowed};
- 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 {with regard to traces of soil, a deviation from this provision is allowed, depending on the nature of the produce};
- practically free from pests and damage caused by them affecting the general appearance of the produce;
- practically free from pests;
- <free from damage caused by pests affecting the flesh>;
- <practically free from damage caused by pests>;
- free of abnormal external moisture excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste<sup>1</sup>.

{Additional provisions may be made for specific standards, depending on the nature of the produce.}

<sup>1</sup> <This provision allows for smell caused by conservation agents used in compliance with relevant Codex texts.>

2.1.1 The {name of produce} must have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety <and/or commercial type>, the time of <harvesting/picking/etc.>, and to the area in which they are grown.

<The produce must be sufficiently developed, and display satisfactory ripeness, depending on the nature of the produce.>

The development and condition of the {name of produce} must be such as to enable them:

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

**2.1.2 / 2.2 MATURITY REQUIREMENTS**

{To be drawn up, depending on the produce.}

**2.2 CLASSIFICATION**

{Name of produce} are classified in two or three classes, as defined below:

{For those standards where it does not appear necessary to establish a classification, only the minimum requirements apply.}

**2.2.1 "Extra" Class**

{Name of produce} in this class must be of superior quality. They must be characteristic of the variety <and/or commercial type>.

<They must be:

.....  
.....  
.....>

{Provisions, depending on the nature of the produce.}

They must be free from 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**

{Name of produce} in this class must be of good quality. They must be characteristic of the variety <and/or commercial type>.

<They must be:

.....  
.....  
.....>

{Provisions, depending on the nature of the produce.}

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:

- a slight defect in shape;
- slight defects in colouring;
- slight skin defects.

.....  
.....  
.....

{Add additional defects allowed, depending on the nature of the produce.}

<The defects must not, in any case, affect the [flesh/pulp/etc.] of the [fruit; produce, etc.].>

**2.2.3 Class II**

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above.

<They must be:

.....  
.....  
.....>

{Provisions, depending on the nature of the produce.}

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- skin defects.

.....  
 .....  
 .....

{Add additional defects allowed, depending on the nature of the produce.}

<The defects must not, in any case, affect the [flesh/pulp/etc.] of the [fruit; produce, etc.].>

**3. PROVISIONS CONCERNING SIZING**

{Provisions, depending on the nature of the produce.}

Size is determined by {diameter, length, weight, circumference, depending on the nature of produce} <in accordance with the following table:

Size Code {letter, numbers, etc. depending on the trading practices}	{diameter, length, weight, etc.} {depending on the nature of produce}>

The minimum size shall be ....

<To ensure uniformity in size, the range in size between produce in the same package<sup>2</sup> shall not exceed ....>

<There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

{Add provisions on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes.}

**4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package <or in each lot for produce presented in bulk in the transport vehicle> for produce not satisfying the requirements of the class indicated.

At all marketing stages, 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 {name of produce} not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

<sup>2</sup> {Definitions: For the purposes of this Standard:

The term "packages" covers "sales packages" and "prepackages".

Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.

Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.}

In accordance with the Codex General Standard for the Labelling of Prepackaged Foods the following definitions apply for:

Container: means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers. A container may enclose several units or types of packages when such is offered to the consumer.

Lot: means a definitive quantity of a commodity produced essentially under the same conditions.

Prepackaged: means packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes.



A total tolerance of 5%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of Class II quality.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

**4.1.2 Class I**

Ten percent, by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

A total tolerance of 10%, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1% in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

**4.1.3 Class II**

Ten percent, by number or weight, of {name of produce} 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.

A total tolerance of 10%, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2% in total may consist of produce affected by decay.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

**4.2 SIZE TOLERANCES**

For all classes: 10% by number or weight of {name of produce} corresponding to the size immediately above and/or below that indicated on the package.

For all classes {for individual standards, however, different provisions according to the individual classes may be laid down}; a total tolerance of 10%, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed.

{Possible provisions concerning admissible limits of deviations for sized or unsized produce.}

**5. PROVISIONS CONCERNING PRESENTATION**

**5.1 UNIFORMITY**

The contents of each package <(or lot for produce presented in bulk in the transport vehicle)> must be uniform and contain only {name of produce} of the same origin, quality and size <(if sized)>.

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce.}

{Other possible provisions, depending on the nature of the produce.}

.....  
.....  
.....

<However, a mixture of {name of produce} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality and, for each <species> <variety> <commercial type> <colour> concerned, in origin.>

{If specific requirements, including net weight limits of sales packages, are needed, they can be added within the context of individual standards.}

The visible part of the contents of the package <(or lot for produce presented in bulk in the transport vehicle)> must be representative of the entire contents.

**5.2 PACKAGING**

{Name of produce} must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new<sup>3</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.

<sup>3</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.>

{Name of produce} 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).

### 5.2.1 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the {name of produce}.

Packages <(or lots for produce presented in bulk in the transport vehicle)> must be free of all foreign matter and smell.

### 5.3 PRESENTATION

The {name of produce} may be presented under one of the following forms:

.....  
.....

{Specific provisions relating to the presentation of the produce may be included at this point.}

## 6. PROVISIONS CONCERNING MARKING OR LABELLING

### 6.1 CONSUMER PACKAGES

In addition to the requirement 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 <(or lot for produce presented in bulk in the transport vehicle)> shall be labelled as to the name of the produce and may be labelled as to name of the variety <and/or commercial type>.

### 6.2 NON-RETAIL CONTAINERS

Each package<sup>4</sup> 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:

<For {name of produce} transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.>

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>5</sup>.

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority<sup>6</sup>.

#### 6.2.2 Nature of Produce

- Name of the produce if the contents are not visible from the outside.
- <name of the variety>

<The name of the variety can be replaced by a synonym. A trade name<sup>7</sup> can only be given in addition to the variety or the synonym.>

- <-name of the variety [and/or commercial type] (optional)>
- <-name of the variety. In the case of a mixture of {name of produce} of distinctly different varieties <species>, names of the different varieties <species>.>

<sup>4</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>5</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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

<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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

<sup>7</sup> A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

- <"Mixture of {name of produce}", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of {name of produce}. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.>

{Add name of the commercial type, depending on the nature of the produce}.

### 6.2.3 Origin of produce

- Country of origin<sup>8</sup> and, optionally, district where grown, or national, regional or local place name.

- <In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>

- <In the case of a mixture of distinctly different commercial types and/or colours of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.>

### 6.2.4 Commercial specifications

- Class;
- Size <(if sized)>.

{Add other possible particulars, depending on the nature of the produce}.

### 6.2.5 Official control mark (optional)

## 7. FOOD ADDITIVES

### Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

### Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

or

INS No.	Name of the Food Additive	Maximum Level
###	Xxx	Limited by GMP or numerical level ( <i>subject to endorsement by the Codex Committee on Food Additives and inclusion and the General Standard for Food Additives</i> )
###	Xxx	

## 8. CONTAMINANTS

### 8.1 PESTICIDE RESIDUES

{Name of produce} shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

### 8.2 OTHER CONTAMINANTS

{Name of produce} shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

<sup>8</sup> The full or a commonly used name should be indicated.

**9. HYGIENE**

**9.1** 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.

**9.2** 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).

**10. METHODS OF ANALYSIS AND SAMPLING**

.....

{Depending on the nature of the produce a list of varieties can be included in the annex.}

### Annex 1

#### <Non-Exhaustive><Exhaustive> List of .....Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety. For labelling requirements please refer to section 6 of the standard.<sup>9</sup>

Varieties	Synonyms	Trade marks	{Other information depending on the produce}

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#### <sup>9</sup> Disclaimer:

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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{In the case of lists of varieties where only very few trademarks appear, the list may be presented as follows (inclusion of references to trade names in footnotes)}

## Annex 2

### <Non-Exhaustive><Exhaustive> List of Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/ pending trademark for such a variety.<sup>10</sup>

Varieties	Synonyms	{Other information depending on the produce}
Variety "xyz" <sup>11</sup>		

10

#### Disclaimer:

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- (2) FAO and WHO endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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<sup>11</sup> The proprietary trademark {include the trade name here followed by the appropriate superscript <sup>TM</sup> or ®} may only be used for the marketing of fruit from this variety with the express authorization of the trademark owner.

## ANNEX II

### 1. SCOPE

The purpose of the standard is to define the quality requirements for {name of produce} after preparation and packaging.

However, if applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- <for products graded in classes other than the "Extra" Class,> a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

### 2. DEFINITION OF PRODUCE

This standard applies to {name of produce} of varieties (cultivars) grown from {Latin botanical reference *in italics* followed where necessary by the author's name} to be supplied fresh to the consumer, {name of produce} for industrial processing is/are excluded.<sup>1</sup>

{According to the International Code of Botanical Nomenclature the name of taxon whose rank is lower than species (e.g. variety, subspecies, form) should be followed only by the name of author of the lowest rank. Example: *Apium graveolens* L. but *Apium graveolens* var. *dulce* (Mill.) Pers. (without letter L. after *Apium graveolens*.)}

{Additional provisions concerning the definition of the produce may be included under this heading}

### 3. PROVISIONS CONCERNING QUALITY

#### 3.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the {name of produce} must be:

#### **Example: Codex Standard for Avocado**

### 1. SCOPE

The purpose of the standard is to define the quality requirements for avocados after preparation and packaging.

However, if applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

### 2. DEFINITION OF PRODUCE

This standard applies to avocados of varieties (cultivars) grown from *Persea Americana* Mill. to be supplied fresh to the consumer, parthenocarpic fruit and avocados for industrial processing are excluded.<sup>2</sup>

### 3. PROVISIONS CONCERNING QUALITY

#### 3.1 MINIMUM REQUIREMENTS

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

---

<sup>1</sup> The importing country, when applying a Codex standard for fresh fruits and vegetables, should notify the exporting country 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.

<sup>2</sup> The importing country, when applying a Codex standard for fresh fruits and vegetables, should notify the exporting country 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.