



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**  
**18<sup>th</sup> Session**  
**Phuket, Thailand, 24 – 28 February 2014**  
**PROPOSED DRAFT CODEX STANDARD FOR DURIAN**  
**(Prepared by the Electronic Working Group on Durian led by Thailand)**  
**(AT STEP 4)**

Codex Members and Observers wishing to submit comments on this proposal should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Procedural Manual) as presented in the [Annex I](#) before **20 January 2014** 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, E-mails: [codexmex@economia.gob.mx](mailto:codexmex@economia.gob.mx), [codxmex1@economia.gob.mx](mailto:codxmex1@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 3057; E-mail: [codex@fao.org](mailto:codex@fao.org))

**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 III to this document.

## BACKGROUND

1. The 34<sup>th</sup> Session of the Codex Alimentarius Commission (July 2011) 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 (June 2011)<sup>2</sup> had proposed to allocate this work to the Codex Committee on Fresh Fruits and Vegetables (CCFFV). The Commission approved new work on a standard for durian and requested the Committee on Fresh Fruits and Vegetables to consider this task at the 17<sup>th</sup> Session of the CCFFV (September 2012).<sup>3</sup>
2. The 17<sup>th</sup> Session of the CCFFV agreed to return the proposed draft Standard to Step 2 for redrafting by an electronic working group (EWG) coordinated by Thailand (see Annex II for the List of Participants).<sup>4</sup>
3. In 2013 Thailand revised the standard based on the comments submitted during the 17<sup>th</sup> Session of the CCFFV particularly section 1 Definition of produce, section 2.1 Minimum requirements, section 2.2 Classification, section 3 sizing, and section 4 Tolerances. The first draft was circulated to the EWG in August 31, 2013. The standard was revised according to the first round comments and was circulated to the EWG for a second round of comments. However, no further comment was received in this second round.
4. The text finalized by the EWG is mainly in line with the standard format, with the following deviations and reasons for them:

### Section 2.2.1 “Extra Class”

5. The EWG agreed to delete the word “superficial” attached to the term “very slight defect” because it is not suitable for durian which is a very big fruit with thick peels and sharp thorn (> 1 inches thick). Using the word “superficial defect” may create difficulties in practice.

<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.

<sup>4</sup> REP13/FFV, paras. 86-106.

**Section 4 Provision concerning tolerances**

6. The EWG agreed to use the word "lot" instead of the word "package" because durians are very big fruits. There are only 6-7 fruits per package (20 kilograms). Hence, it is difficult to compute the tolerance based on each package. Furthermore, commercial durians are sometimes not packed in package, but they are packed in bulk. Therefore, the calculation of tolerance based on lot is more suitable in this case.

**Section 4.2 Size tolerances**

7. The EWG agreed to change the percentage of tolerance from 10% to 20%, for its practicality. Normally, some durian varieties can be up to 3-5 kilograms per fruit. The standard indicates those fruits for size code 1, 2 and 3. Thus, it would be inappropriate and impractical if the weight tolerance was set at 10%. This is due to the fact that the tolerance will be 2 kilograms which leads to difficulties in the mixing of one different size durian (3-5 kilograms) in a package. Therefore, the EWG would like to propose the allowance as equal to 20% in order to make it practical.

**REQUEST FOR COMMENTS**

8. Codex Members and Observers are kindly invited to submit comments on the proposed draft Standard for Durian as revised by the electronic working group (Annex I). In submitting comments, attention should be given to the discussion, recommendations and decisions taken during the consideration of this produce at the 17<sup>th</sup> Session of the CCFV<sup>4</sup> and the explanations provided in the paragraphs above.

**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.

**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 or without the peduncle intact;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and 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;
- free of cracking.

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 and to allow the fruit to reach an appropriate degree of ripeness.

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 into 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<sup>5</sup>. Thorns should be well developed with no splitting of thorn end. They must be free of defects, with the exception of very slight 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. Thorns should be well developed with no splitting end. 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:

- slight defects in shape and should carry a minimum of 3 fertile locules;
- slight healed defects due to a mechanical cause such as hail damage, damage from pre and post harvest or handling; the maximum total area should not exceed 10%.

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. The following 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

- defects in shape and should carry a minimum of 2 fertile locules;
- healed defects due to a mechanical cause such as hail damage, damage from pre and post harvest or handling; the maximum total area should not exceed 15%.

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

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<sup>5</sup> Fertile locule means the external appearance of durian locule is visibly fully filled throughout the length of the fruit.

### 3. PROVISIONS CONCERNING SIZING

Size is determined by weight in accordance with the following table:

Size code	Weight (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>6</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 *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

##### 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 *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

<sup>6</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

### 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>7</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 (if sized);
- Number of units (optional);
- Net weight (optional).

### 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 *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 *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>7</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**  
**Definitions**

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

**Hard pulp**<sup>8</sup> 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.

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<sup>8</sup> The 17<sup>th</sup> session of the CCFV agreed to retain the definitions but to include them in an annex to the standard. However, the EWG has removed the provisions on hard pulp, tip burn and water core/wet core. These three definition could be removed from this Annex accordingly.

**ANNEX II**  
**LIST OF PARTICIPANTS**

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### ANNEX III

#### 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.