

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 4

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**  
**19<sup>th</sup> Session**

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**PROPOSED DRAFT STANDARD FOR GARLIC**

**Comments at Step 3 submitted by Chile, Colombia, Costa Rica, Ecuador, European Union, Ghana, India, Japan, Kenya, Philippines, Saint Lucia and Thailand**

**CHILE**

Chile supports the provisions of this Standard, as they reflect the regular practices of the industry and trade of garlic in Chile and other countries.

**COLOMBIA**

We take the document attached to CX/FF 15/19/6, Spanish version, as a reference.

**1. Definition of Produce**

This Standard applies to bulbs of commercial varieties of garlic grown from *Allium sativum* L., of the *Alliaceae* family, to be supplied fresh, semi-dry or dry<sup>1</sup> to the consumer, after preparation and packaging. Green garlic with undeveloped cloves, **dry garlicks** and garlic for industrial processing are excluded.

As dry garlic has suffered a process to attain this condition, it cannot be considered as a fresh produce; therefore it should not be included as it does not comply with the Committee's mandate.

**2.1 Minimum requirements**

Free of any foreign smell and/or taste<sup>2</sup>;

~~<sup>2</sup>This provision does not preclude a specific smell and/or specific taste caused by smoking.~~

Delete footnote 2, as garlic undergoing smoking cannot be considered as a fresh product.

**2.1 Minimum requirements**

For ~~dry garlic~~ **fresh and semi-dry**, if presented with cut stems, the length should not exceed 3 cm.

As we have suggested deleting "dry garlic" from the Standard, it should also be deleted from this provision. In addition, taking into account trade practices, the cut stem can be done both for fresh and semi-dry garlic.

**2.2 Classification**

**2.2.2 Class I**

Garlic in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The bulbs must be of fairly regular shape and with ~~reasonable~~ compact cloves. However, slight tears in the outer skin of the bulb, 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 term "reasonable" is subjective and has different interpretations, therefore its removal is suggested.

**2.2.3 Class II**

This class includes garlic, which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following defects, however, may be allowed, provided the garlic retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Slight tears on the external skin or missing parts of the outer skin of the bulb;
- Healed injuries;
- Slight bruises;
- Defects in shape;
- ~~No more than three missing cloves.~~

Taking into account that several varieties of garlic have 7 cloves, allow that three cloves are missing corresponds to almost half bulb, which is not acceptable in trade. It should also be taking into account that the first established minimum requirement is that garlic must be whole for marketing.

3.2 To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 15 mm, when the smallest garlic has a diameter of less than 40 mm;
- 20 mm, when the smallest garlic has a diameter equal to or more than 40 mm.

The mentioned ranges should be given according to the intervals of Table 1 i.e. sizing specifications, and not above these.

**4.1 Provisions concerning Tolerances****4.1.3-2 Class I**

Ten percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class II ~~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,~~ **or exceptionally coming within the tolerances of that Class.**

In addition, no more than 1% by weight of bulbs may have cloves with externally visible sprouts.

It is not suitable to include crossed out text due to the implications for marketing produce affected by decay. The produce must not be affected by decay, either from the phytosanitary point of view or from any other point of view. If so, this is because of improper post-harvest handling practices.

**4.1 Quality Tolerances****4.1.3 Class II**

Ten percent by number or weight of bulbs satisfying neither the requirements of the class nor the minimum requirements, ~~Within this tolerance not more than 2 in total may consist of produce affected by decay.~~ **with the exception of produce affected by rotting or any other deterioration rendering unfit for consumption.**

In addition, no more than ~~5%~~ **3%** by weight of bulbs may have cloves with externally visible.

It is not suitable to include the crossed out text due to the implications for marketing produce affected by decay. The produce must not be affected by decay, either from the phytosanitary point of view or from any other point of view. If so, this is because of improper post-harvest handling practices.

While it is true that cloves with sprouts can be included, 5% is too high when the previous category only allows 1%.

**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 aubergines.~~ **the bulbs.** Packages or lots must be free of all foreign matter and smell.

There is a mistake in text, "aubergines" must be changed by bulbs as this is the produce covered by the document.

**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 (fresh garlic, semi-dry garlic or ~~dry garlic~~) and the name of the variety.

As dry garlic has suffered a process to attain this condition, it cannot be considered as a fresh produce; therefore it should not be included as it does not comply with the Committee's mandate.

**6.2.2 Nature of Produce**

- Name of the produce if the contents are not visible from the outside, such as "fresh garlic", "semi-dry garlic" or "~~dry garlic~~", where appropriate;
- Name of the variety or commercial type (optional).

As dry garlic has suffered a process to attain this condition, it cannot be considered as a fresh produce; therefore it should not be included as it does not comply with the Committee's mandate.

**8. HYGIENE**

8.1 ~~It is recommended that~~ **The** produce covered by the provisions of this Standard ~~be prepared and handled~~ **shall 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.

Because of the incidence and importance of applying proper practices, the provision should be mandatory and not a recommendation.

**COSTA RICA**

Costa Rica appreciates the work done by Mexico as well as the requirement of comments and provides the following comments:

**2.1 MINIMUM REQUIREMENTS**

Bullet 4: - ~~practically~~ free of pests and damage caused by them affecting the general appearance of the produce;

In clause **6.2.3 Origin of Produce**

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

**Rationale:** requesting the date of harvest allows that the imported produce are not stored for a long time after harvesting and so its organoleptic characteristics and intrinsic properties remain unchanged.

**ECUADOR**

Clause No./ Sub-clause No./	Paragraph/ Table/Note	Proposed change	Comments (Justification for changing)
1	1	Garlic for industrial processing are excluded and <b><u>for seed</u></b> .	(ii) The bulbs for seed should comply with other handling technical specifications such as storage conditions.
2/ 2.1.2	4	... to arrive in <b>satisfactory condition proper conditions</b> at the place of destination.	(i) Wording change.

## EUROPEAN UNION

The European Union and its Member States (EUMS) would like to thank all the participants in the electronic working group and in particular Mexico for leading this work and for the good progress made.

The EUMS would like to submit to the Committee the following specific comments:

Proposed change	Comment (justification for change)
<b>1. DEFINITION OF PRODUCE</b>	
<ul style="list-style-type: none"> <li>- This Standard applies to bulbs of commercial varieties of garlic grown from <i>Allium sativum</i> L., of the Alliaceae family, to be supplied fresh, semi-dry or dry<sup>1</sup> to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded.</li> <li>- <b><u>The garlic bulbs may consist of several or only one clove (“solo garlic”)</u></b></li> </ul>	<p>Inclusion of solo garlic to be in line with existing trading practices</p>
<b>2. Minimum Requirements</b>	
<p>In all classes, subject to the special provisions for each class and the tolerances allowed, the garlic must be:</p> <ul style="list-style-type: none"> <li>- <del>whole</del> <b>intact</b>; covered with outer skin;</li> </ul> <p>2.1.1 The garlic must <del>have been carefully harvested and</del> have reached an appropriate degree of development in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.</p>	<p>As proposed in the draft standard layout the word “intact” should be used</p> <p>The harvest method is not a criterion for judging on maturity. In addition this seems to be difficult to control.</p>
<b>2.2.1 Extra Class</b>	
<p>The bulbs must be <del>intact</del>, of regular shape and with compact cloves.</p>	<p>The term “intact” should be deleted as it is repeating the minimum requirement.</p>
<p><b><u>The roots must be cut close to the base of the bulb in the case of dry garlic.</u></b></p>	<p>Trade requires that special care must be taken to present the dry garlic in Extra Class. Therefore this provision should be included.</p>
<b>2.2.2 Class I</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>- slight tears in the outer skin of the bulb,</li> <li>- <b><u>a slight defect in shape.</u></b></li> </ul>	<p>It is proposed to replace “fairly regular in shape” by “a slight defect in shape”. As a distinction to Extra Class, for Class I a slight defect in shape should be allowed.</p>
<b>2.2.3 Class II</b>	
<ul style="list-style-type: none"> <li>- <del>slight</del> tears in the outer skin of the bulb</li> </ul>	<p>It is proposed to replace “fairly regular in shape” by “a slight defect in shape”. As a distinction to Extra Class, for Class I a slight defect in shape should be allowed.</p> <p>The EU suggests the Inclusion of two new defects in Class II:</p>

Proposed change	Comment (justification for change)
<p><b><u>slight staining that does not affect the outer skin provided it does not cover more than half the bulb surface.</u></b></p> <p><b><u>Physiological damage not progressive affecting up to two cloves.</u></b></p>	<p>It is a defect that occurs sometimes due to the fact that garlic grows directly in the soil and is dried in the orchard once harvested</p> <ul style="list-style-type: none"> <li>- It is a non-progressive defect that only affects individual cloves. If there is a clove affected in a bulb, the defect will not progress to other cloves.</li> <li>- If a single clove is affected in a bulb (only the flesh is affected, not the skin of the clove), the other cloves are perfectly edible. Bearing in mind that a bulb may have 10 cloves (it varies according commercial types and crop conditions), it would represent the 10 %.</li> <li>- It is an internal defect, impossible to detect from the outside until a very advanced stage (when referring to a single clove, the defect progresses, but it does not spread to other cloves)</li> </ul> <p>Both defects are also under discussion in UNECE.</p>
<b>4.2 Size Tolerances</b>	
<p>For all classes: 10% by number or weight of garlic <del>corresponding to the size immediately above or below that indicated on the package</del> <b><u>not satisfying the requirements as regards sizing is allowed.</u></b></p>	<p>The EU understands that tolerances are designed to allow for any mistake that may occur during sizing and packaging. Thus, the tolerances should be as simple as possible and allow for any deviation from the sizing requirements. Therefore, the wording “not satisfying the requirements as regards sizing is allowed” is proposed.</p> <p>This corresponds also to the wording chosen in the draft standard layout.</p>
<b>5. Packaging</b>	
<p>The garlic must be packed in such a way as to protect the produce properly. The materials used inside the package must be <del>new</del><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.</p> <p><del>3For the purposes of this Standard, this includes recycled material of food-grade quality.</del></p>	<p>On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.</p>
<b>6. Marking of Labelling, Consumer Packages</b>	
<p><b><u>6.1.2 Origin of Produce</u></b> <b><u>Country of origin and, optionally, district where grown or national, regional or local place name.</u></b></p>	<p>This new section should be included.</p> <p>The origin of products is important information for consumers. This mention is also foreseen in the draft standard layout.</p>
<b>6. Marking of Labelling, Non- Retail Containers</b>	
<p><b><u>6.2.2 Nature of Produce</u></b> Name of the produce if the contents are not visible from the outside, such as “fresh garlic”, “semi-dry garlic”, “dry garlic”, <b><u>“solo garlic” or “smoked garlic”</u></b>, where appropriate;</p>	<p>To be consistent with the amended definition of produce and to take account of footnote 4.</p>

## GHANA

### 1. Definition of produce

Ghana proposes that, there should be a separation of the Scope and Definition of the produce.

### 3. Provisions Concerning Sizing

3.1 If a size code is used the provisions of the following table must be respected:

Ghana proposes the table below:

Size Code	Interval of the equatorial diameter in cm
A	>0.70
B	>0.60 – 0.70
C	>0.50 – 0.60
D	>0.40 – 0.50
E	>0.30 – 0.40
F	≤0.30

**Rationale:** This is to prevent overlapping of values and confusion.

To prevent repetition of sections in the standard, we propose the deletion of 6.1.1 as 6.2.2 states the same.

#### 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 (fresh garlic, semi-dry garlic or dry garlic) and the name of the variety.~~

#### 6.2.2 Nature of Produce

– Name of the produce ~~if the contents are not visible from the outside, such~~ shall be labelled as “fresh garlic”, “semi-dry garlic” or “dry garlic”, where appropriate;

## INDIA

### Specific Comments:

Bullet 9, Section 2.1 Minimum Requirements, may be read as:

- free of visible ~~shoots~~ sprouts

## JAPAN

Japan appreciates the efforts of Mexico for leading the eWG and preparing the proposed draft. We are pleased to provide the following comments on the Proposed Draft Standard for Garlic at Step 3.

### Specific comments

With regard to Provision concerning sizing, Japan would like to point out a contradiction between intervals of the range in the same size of 3.1 (i.e. 10mm) and those of 3.2 (i.e. 15 or 20mm). In that sense, Japan considers 3.2 should be deleted.

## KENYA

**Comment: Correction in grammar.**

### GENERAL COMMENT

Kenya appreciates the work done by Electronic Working group led by India to come up with the working document for Codex members to comment on.

**SPECIFIC COMMENT**

Kenya proposes that 'clause 1' below be the 'SCOPE' of the standard for it does not define the product but gives the scope of the product to be covered in the body of the standard. This is in consistent with the format of drafting codex standards as stipulated in the Codex Alimentarius Commission rocedural manual Edition 23rd. This also will alter all the clauses in this standard so clause one will be 'scope' and clause two will be 'Description' 'definition' etc

We propose the replacement of the word 'must' used in this draft standard with 'shall' to be consistent with other codex standards and related texts.

**1. DEFINITION OF PRODUCE SCOPE**

This Standard applies to bulbs of commercial varieties of garlic grown from *Allium sativum* L., of the *Alliaceae* family, to be supplied fresh, semi-dry or dry to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded.

**Rationale:** To be in consistency with other Codex standards and related texts.

**2. DESCRIPTION (NEW)**

Garlic bulb shall be mature fresh, semi-dry or dry cloves of commercial varieties of garlic grown from *Allium sativum* L., of the *Alliaceae* family supplied for human consumption.

**Comment:** Description of garlic bulb as clause 2 as per the CAC procedural manual and the format of codex commodity standards.

**Rationale:** Kenya proposes that garlic bulb be described clearly.

**Therefore the inclusion of description affects the numbering as outlined below.**

**2-3.0 PROVISIONS CONCERNING QUALITY****2. 3.1 MINIMUM REQUIREMENTS**

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

- **whole intact;** covered with outer skin;

**Comment:** Replacement of whole with intact.

**Rationale:** "Intact" is more descriptive.

**2. 3.1.1** The garlic **must shall** have been carefully harvested and have reached an appropriate degree of development in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

**2 3.1.2** The development and condition of the garlic **must shall** be such as to enable them:

**2 3.2 CLASSIFICATION**

The bulbs are classified in three classes defined below:

General comment:

**2 3..2.1 "Extra" Class**

Garlic in this class **must shall** be of superior quality. They **must shall** be characteristic of the variety and/or commercial type. They **must shall** 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. The bulbs **must shall** be intact; of regular shape and with compact cloves.

**2 3.2.2 Class I**

Garlic in this class **must shall** be of good quality. They **must shall** be characteristic of the variety and/or commercial type. The bulbs **must shall** be of fairly regular shape and with reasonable compact cloves. However, slight tears in the outer skin of the bulb, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

**2 3.2.3 Class II****4.3 PROVISIONS CONCERNIG SIZING**

Size is determined by the maximum diameter of the equatorial section of the bulb.

**3 4.1** If a size code is used the provisions of the following table **must shall** be respected:

**3 4.2** To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 15 mm, when the smallest garlic has a diameter of less than 40 mm;
- 20 mm, when the smallest garlic has a diameter equal to or more than 40 mm.

#### **5.4- 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.

##### **5.4.1 QUALITY TOLERANCES**

###### **5.4.1.1 "Extra" Class**

###### **5.4.1.2 Class I**

###### **5.4.1.3 Class II**

##### **5.4.2 SIZE TOLERANCES**

#### **6.5- PROVISIONS CONCERNING PRESENTATION**

##### **6.5.1 UNIFORMITY**

The contents of each package **must shall** be uniform and contain only garlic of the same origin, variety or commercial type, quality and size. The visible part of the contents of the package or lot for produce presented in bulk **must shall** be representative of the entire contents.

##### **6.5.2 PACKAGING**

The garlic **must shall** be packed in such a way as to protect the produce properly. The materials used inside the package **must shall** be new, 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.

The garlic 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).

###### **6.5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the garlic. Packages or lots must be free of all foreign matter and smell.

#### **7.6. MARKING OR LABELLING**

##### **7.6.1 CONSUMER PACKAGES**

###### **7.6.1.1 Nature of Produce**

##### **7.6.2 NON-RETAIL CONTAINERS**

Each package **must shall** 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 produce transported in bulk, these particulars must appear on a document accompanying the goods.

###### **7.6.2.1 Identification**

Name and address of exporter, packer and/or dispatcher. Identification code **(optional)**.

**Comment: The identification code should not be optional.**

**Rationale: For ease of traceability**

###### **7.6.2.2 Nature of Produce**

###### **7.6.2.3 Origin of Produce**

###### **7.6.2.4 Commercial Identification**

###### **7.6.2.5 Official Inspection Mark (optional)**



## 8.7. CONTAMINANTS

**8.7.1** 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).

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

## 9.8. HYGIENE

**9.8.1** 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.

**9.8.2** The produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CAC/GL 21-1997).

## PHILIPPINES

### 2.1 MINIMUM REQUIREMENT

The Philippines proposes to simplify the minimum requirements of garlic to the following:

- Whole bulb, covered with outer skin
- Firm, clean and free from any visible foreign matter.
- Free from visible shoot
- Free from dead and living insects, mold and other contaminants.

2.1.1 The term **physiologically mature** must be inserted thus to read:

Garlic must be carefully harvested when **physiologically mature** or have reached an appropriate degree of development in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

**JUSTIFICATION:** Physiological maturity is reached after 90 days or 3-4 months after planting and 50% fallen tops if free from disease. (IBPGR 1990, Descriptor for Garlic)

### 2.2 CLASSIFICATION

The Philippines proposes the size classification of garlic as follows:

#### 2.2.1 Extra class

Garlic in this class must be of superior quality and have color characteristic of the variety. The bulbs must be mature, intact, regularly-shaped, clean, well-cured, free of defects with the exception of superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The cloves must be compact. The roots must be cut close to the base of the bulb.

#### 2.2.2 Class I

Garlic in this class must be of good quality, mature and well-cured, fairly regularly-shaped, compact with cloves well-enclosed, well-filled and fairly plump. The bulbs are free from mold, decay, shattered cloves, sprouts, sunscald, cuts and from damage caused by stains, disease and insects. Slight bulb swellings may be allowed. The tops shall not be more than 5 cm in length. The roots must be cut close to the base.

#### 2.2.3 Class II

Garlic in this class must be mature and well-cured, compact, fairly well enclosed, may be irregularly shaped, with cloves fairly plump, reasonably free from mold, decay, sprouts, cut and from damage caused by dirt or stains, roots and disease. Healed injuries and slight bruises may be allowed. The tops shall not be more than 5 cm in length.

## 3. PROVISIONS CONCERNING SIZING

The Philippines proposes that the size classification of garlic be simplified to three categories only which are aptly described in the previous section.

Garlic shall be classified according to size based on diameter as shown in the Table 1\*.

Table 1. Sizing Classification

Classification	Size	Diameter (cm)
Extra class	Large	>4
Class I	Medium	3.0 – 3.9
Class II	Small	2.0 – 2.9

\*PNS/BAFPS 51:2007

### SAINT LUCIA

#### (i) General Comments

Saint Lucia would like to congratulate the electronic working group led by Mexico for work done on the elaboration of a CODEX draft standard for garlic. Saint Lucia recognizes that garlic is a common commodity consumed worldwide on a daily basis. International standards in this regard is welcome to assist with establishing requirements for trade and production.

#### (ii) Specific Comments

##### Section 2.1 Minimum requirements

Insert minimum requirement dealing with mould:

##### **Free of mould**

### THAILAND

Thailand appreciates the work done by working group led by Mexico. We generally agree with the main content of the draft. However, we would like to comment on specific points as follows:

#### **1. DEFINITION OF PRODUCE**

We would like to propose the amendment of the text as follows;

“This Standard applies to bulbs of commercial varieties of garlic grown from *Allium sativum* L., of the *Alliaceae* family, to be supplied fresh, ~~semi-dry or dry~~<sup>1</sup>, with different dryness degree<sup>1</sup> of outer skin to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded.

In the footnote 1, we would like to modify the sentence for more clarification as follows;

<sup>1</sup>/Fresh garlic: produce with a green stem, soft and flexible outer skin of the bulb.

Semi-dry garlic: fresh produce with the stem and incompletely dry outer skin of the bulb.

Dry garlic: fresh produce in which the stem, outer skin of the bulb and the skin surround each fresh clove are completely dry.”

#### **2.1 minimum requirements**

We would like to rearrange the sequence of items in this section to be consistent with the format of other Codex standards by starting with the follows;

“- Whole;

- Firm;

- Sound;

.....”

9<sup>th</sup> indent

We would like to add the word “and root” since root is not allowed in garlic for export. The text should be amended as follows;

- free of visible shoot and root.

last sentence

We would like to suggest the change in length of the cut stems as follows;

“For dry garlic, if presented with cut stems, the length should not exceed  $\geq$  2 cm.”

## **2.2 CLASSIFICATION**

Editorial amendment on the first paragraph as follows;

“The bulbs are classified ~~in~~ into three classes defined below:”

### **2.2.3 Class II**

We would like to ask for clarification on the appearance or condition of “healed injuries” and “slight bruises” which are allowed in garlic.

#### **5<sup>th</sup> indent**

We would like to suggest the change in the number of missing cloves allowed in Class II as follows;

“No more than ~~three~~ two missing cloves are allowed”

## **3. PROVISIONS CONCERNING SIZING**

We would like to proposed an amendment in the first and second paragraph as follows:

**“3.1 Size is determined by diameter of the garlic, in accordance with the following table:**

We would like to propose an additional size code “G” with diameter of 10-20 mm for inclusion of a single clove garlic as follows;

Table 1. Sizing specifications

<b>Size Code</b>	<b>Interval of the equatorial diameter in (mm)</b>
A	> 70
B	≥ 60 -70
C	≥ 50- 60
D	≥ 40- 50
E	≥ 30- 40
F	≥ 20 -30
<u>G</u>	<u>10-20</u>

We would like to delete section 3.2 because the provision of uniformity should be in section 5. Uniformity.

## **4. PROVISIONS CONCERNING TOLERANCES**

### **4.1.2 Class I**

The word “decay” should be accompanied with footnote explaining that the decay should be non pathogenic cause.

### **4.1.3 Class II**

We would like to suggest lower number of bulbs which may have cloves with externally visible sprouts at “2%” because the usual storage condition does not allow large number of visible spouts. The text should as read follows;

“In addition, not more than ~~5%~~ 2% by weight of bulbs may have cloves with externally visible sprouts.”

## **6. MARKING OR LABELLING**

### **6.2.2 Nature of Produce**

We would like to delete the word “optional” because the name of the variety or commercial type is useful for consumer. Thus, the detail should not be optional.