

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

Twenty-second Session

REPORT OF THE VIRTUAL WORKING GROUP ON THE PROPOSED DRAFT STANDARD FOR BERRY FRUITS

Prepared by the Chair of the Virtual Working Group

1. On March 30, 2022, a preparatory meeting was held for the 22nd session of the CCFFV, through a virtual working group chaired by Mexico, to consider comments on the draft Codex standard for berries (Item 4 of the CX agenda /FFV 22/22/5 January 2022) received from Members and observer organizations.

2. The session was chaired by the Chair of the Berries Electronic Working Group and was open to all Members and Observers attending CCFFV22.

I. Agenda

3. The meeting was chaired by the MVZ. Gabriela Alejandra Jiménez Rodríguez, Deputy Director of Standards and Head of the Mexican Delegation, Coordinator of the GT Berries, who then indicated that the following were taken into consideration for the session:

- The critical issues that were identified during the 21st session of the CCFFV;
 - Discussions in the virtual working group meetings;
 - The project available and the comments received on it.
4. Once identified three key points of discussion for the project, i.e. the ones with the most comments, the Chair proposed to address them directly for discussion in the following order:

- Welcome
 - Brief presentation of the Project
 - Project review: REP20/FFV; CX/FFV 22/22/5; CX/FFV 22/22/5 Add.1
 - 2. DEFINITION OF PRODUCE: List of commercial varieties of berries.
 - 3. PROVISIONS CONCERNING QUALITY: 3.2 Classification
 - 1. SCOPE
 - Revision comments to subsequent chapters
5. For the purposes of this report, progress is presented based on the order established in the original project.
6. The Codex Secretariat requested the chairperson of the electronic working group that the modifications be sent in English, to be circulated prior to the session among the member countries.

II. Work session development

1 SCOPE

7. The word "However" was deleted from the second paragraph, as a request by USA.

The purpose of the standard is to define the quality requirements for berries, as defined in section 2, after preparation and packaging. However, if applied at stages following packaging, berry fruits may show in relation to the requirements of the standard:

8. The following paragraph is added, as requested by many countries:

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 with standard such conformity

2. DEFINITION OF PRODUCE

9. After the revision presented by the Chair of the WG for berries that considers the comments issued in CX/FFV 22/22/5 Add.1, during the session the proposals suggested by the participating countries to the content of the text are considered. In the same way, the original table is adapted with the incorporation of the commercial varieties suggested by several countries and an explanatory note is added at the end of the table, proposed by Brazil.

10. In the introductory paragraph, it was suggested to delete “after preparation and packaging” as a request from many countries:

11. This Standard applies to commercial varieties of berries¹ found in the list below and to be supplied fresh to the consumer; berries intended for industrial processing are excluded.

12. Appendix I presents the list of commercial varieties by family, to which the suggestions received from Brazil, Canada, Chile, Costa Rica, United States of America, European Union, Germany, Iran, Jamaica, Mexico and Peru, were incorporated. The footnote proposed by Brazil, which validates the content of the list, is also included.

13. Germany requests that the table be revised again to verify the correct spelling of the common and scientific names of the commercial varieties included in the tables of the product designation chapter. The chair of the working group comments that those who are interested in submitting editorial corrections to the table, send them directly to the Point of Contact of Codex Mexico, to the email: codexmex@economia.gob.mx

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

14. India requests to change the corresponding bullet from “intact” to “whole”; France suggests it remain intact. Spain supports the proposal. Derived that both terms define different characteristics, both terms are included. Germany suggests including free of any foreign smell and/or taste; [including bitter taste in the case of bilberries]. Spain supports the comment. Germany requests that the discussion of this item be decided in the Plenary of the CCFFV. Peru requests that a vignette be added in the case of blueberries. As far as possible, it requests that the text proposed for the blooming antioxidant on the surface of the fruit be preserved, depending on the destination market. Jamaica, the United States, Brazil and Costa Rica do not support this position. The European Union suggests that Peru's proposal remain as a footnote. The note is added and it is agreed to discuss it in the plenary session. Bloom was defined as fuzz. The proposed text is as follows for discussion in plenary:

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

- [intact;]
- [whole;]
- fresh in appearance;
- sound; berries, affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm;

¹ Berries as in Codex Classification of Foods and Animal Feeds as contained in Volume 2 of the Codex Alimentarius (1993)

- clean, practically free of any visible foreign matter; clean, practically free of any visible foreign matter^{2,3};
- practically free from pests⁴;
- 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; [including bitter taste in the case of bilberries]
- free of damage caused by low and/or high temperature;
- the peduncle may be missing in non-pandicle berries, provided that the rest is clean and the juice does not drip from the breaking point.

The development and condition of the berries after packing must be such as to enable them to:

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

2.1.1 Minimum Maturity Requirements

15. In relation to the minimum maturity requirements, the elimination of the second and third sentences of the paragraph is suggested, since these provisions are limited in the general requirements.

The berries must have reached an appropriate degree of development and/or maturity in accordance with the criteria to the specie, variety, commercial type and to the area in which they are grown, that allows the proper development of its organoleptic characteristics. ~~The berries must not be over ripe. Some berry fruits such as gooseberries may be presented as hard ripe.~~

3.2 CLASSIFICATION

3.2.1. Extra Class

16. The Chair of the Working Group introduces the topic indicating that, although there are countries that request the exclusion of the extra class, since it was found that this class is recognized in the international market, and taking into consideration the general model for the development of Codex standards for fresh fruits and vegetables, the Extra Class is maintained in the project, trying, as in the case of the table, to include the largest number of countries that market these fruits.

17. United States, comments that the Extra class is not necessary since it is a very perishable product. Canada, Jamaica and Iran support this position. EU. It is of the same opinion as Jamaica, the USA and Canada but asks to preserve the extra category due to the existing commercial practices in the international market of several countries.

18. The United States asks if the fruits can be soft and intact, and indicates that nothing is mentioned in the section about texture.

19. Peru requests that the entire document in Spanish be changed to wild for wild. Costa Rica and Spain support the comment.

20. Chile requests a better wording of the paragraph: Bilberries and blueberries should be practically free of agglomerated berries.

21. Iran requests that the Extra quality be better described.

22. Spain, the European Union, Chile, Costa Rica and Mexico support that Extra quality remain.

23. Barbados, United States, Jamaica request further description and clarity in the quality parameters for the Extra Class.

² The peduncle for berries that are commercialized with it, is not considered as foreign matter.

³ To keep the pruine/natural bloom ~~antioxidant~~ on the surface of the produce, depending on the final market.

⁴ The provisions for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

24. The European Union comments that there are quantitative characteristics to give more clarity to the Extra Class and that they are already described in the text.

25. Thailand, referring to over-ripening, asks to remove the section because the concept is clear in the first part of this section.

26. The Extra Category is preserved as follows, for final discussion at the plenary:

The berries in this class must be of superior quality and they must be characteristic of the variety and/or commercial type of the species or in the case of wild berries characteristic of the species concerned.

Bilberries and blueberries should be practically free of agglomerated berries and must be practically covered with bloom, according to the varietal characteristics.

Red and white currant panicles must be completely filled.

Black currant panicles may not be completely filled and single berries are allowed.

[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, the pulp or flesh and presentation in the package.]

3.2.2 Class I

27. Iran requests to include the phrase "slight bruising" in class I and II

28. The European Union asks for classes I and to remove color and skin defects since marketing is not done based on color. They agree to add slight bruising, and to mention the amount of juice dripping, proposing for Category I, very slight and for Category II: slight (slight leaking of juice).

29. United States, asks to remove shape defects because the varieties have different shapes and asks to add: very very slight for the amount of juice dripping in category Also asks to preserve color defects because they are dependent on handling.

30. Brazil is in favor of maintaining skin defects and adding the juice dripping measurements: very very slight, for Category I, and "very slight" for category II, in skin defects.

31. Peru requires definition of the scope of the light and mild categories because they are subjective.

32. Mexico agrees to keep the discoloration because it depends on the species and the variety; also supports the very very slight and very slight categorization for dripping juice and skin defects.

33. Costa Rica asks to subsequently review the wording of light damage. Is mechanical damage included?

34. Iran asks to add a percentage to the category slight (15% of the total area).

35. The Class I, in its second paragraph, is preserved as follows, for final discussion at the plenary:

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the flesh and presentation in the package:

- *very slight defects in shape;*
- *very slight leakage of juice, depending on the species and variety;*
- *[very] slight defects in skin and coloring, depending on the species and variety;*
- *[slight damage]*
- *very slight bruising*

3.2.2 Class II

36. The European Union requests to add very, very slight and very slight defects.

37. Iran suggests the same percentage indicated for Class I (15% of the total area) for minor defects. It also suggests eliminating shape defects since they depend on the variety and handling.

38. United States of America suggests adding berries and cherries.

39. Brazil requests a clarification in the footer since cherries are not berries but berries but are known as berries.

40. The Class II, is preserved as follows, for final discussion at the plenary:

This class includes berries that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1. Currant (red, white and black) panicles may be less evenly spaced.

The following defects may be allowed, provided the berry fruits retain their essential characteristics as regards the quality, the keeping quality and presentation in the package:

- *slight leakage of juice, depending on the species and variety;*
- slight defects in shape;
- defects in skin and coloring, depending on the species and variety; and
- ~~skin defects.~~
- *slight bruising*

4. PROVISIONS CONCERNING SIZING

41. Comments are not received.

5. PROVISIONS CONCERNING TOLERANCES

5.1 QUALITY TOLERANCES

42. The United States requests to eliminate measuring in the first paragraph.

At all marketing stages, measuring tolerances in respect of quality and size (if sized) shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the relevant provisions in the Guidelines for Food Import Control System (CXG 47-2003).

43. Canada requests that a 1% tolerance for soft rot and internal decay be added to 5.1.1 (similar to the standard for kiwifruit). Brazil, USA, Costa Rica, Mexico, Iran, Jamaica and Chile agree with the percentage.

44. The EU states that it does not agree with tolerance and requests that the issue be discussed in plenary.

45. Thailand requests in 5.1.3 Class II that the rot percentage be 3%. The proposal is supported by Germany and Iran.

46. The paragraph 5.1 is retained as follows for final discussion in plenary:

5.1.1 "Extra" Class

Five percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class I. [Included therein, is [0.5%] 1.0% tolerance for decay, soft rot and/or internal breakdown.]

5.1.2 Class I

Ten percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class II. Included therein, is 2.0% tolerance for decay, soft rot and/or internal breakdown.

5.1.3 Class II

Ten percent allowed by number or weight, of berries not satisfying the requirements of the class. Included therein, is [3,0] 4.0% tolerance for decay, soft rot and/or internal breakdown.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

47. In 6.1 Germany asks to change the wording and delete the word species. Brazil, Mexico and Belize remain in favor of maintaining the species.

48. Canada requests to add "or in the case of wildberries species" to the wording.

49. First paragraph 6.1 is retained as follows for final discussion in plenary:

The content of each package must be uniform and contain only berries from the same origin, species, variety or commercial type, or in the case of wild berries, species, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

7. PROVISIONS CONCERNING MARKING OR LABELLING

50. On this point, the President indicated at the beginning of the session that numeral 7.2 adapted the text according with the new text adopted by CAC44. For details, please refer to: https://www.fao.org/fao-who-codexalimentarius/sh-proxy/jp/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-714-46%252Freport%252FREP21_FLe.pdf (pages 49-52).

51. For the Spanish version in 7.1 and 7.2.4 a modification in the Spanish version was made for the word “wild”.

9. CONTAMINANTS

52. On this point, the President concealed at the beginning of the session that the text was adapted according to what was established by the Codex Alimentarius Commission

IV Summary of the session

53. In view of the time stipulated for the session, the Chair of the Working Group concluded the review of the comments received on the Draft Codex Standard for berries. In particular, considers that the relevant issues for the plenary session to reach consensus will be the following points:

1. SCOPE OF APPLICATION: The second paragraph is added.

2. DEFINITION OF THE PRODUCT: Corrections to the introductory paragraph and adaptation to the variety table, increasing the list to 28, with explanatory note 1 for Berries as defined in the Classification of Food and Animal Feed, Volume 2 of the Codex Alimentarius (1993).

3. PROVISIONS REGARDING QUALITY. In 3.1 MINIMUM REQUIREMENTS, adaptations are added for consideration in the plenary (intact, whole and exclusion of bitter taste in bilberries).

3.1.1 Minimum Maturity Requirements: The last sentence is deleted as it is included in the minimum requirements.

3.2.1 The Extra category is maintained, taking into consideration the General Model for the development of Codex Standards for Fruits and Vegetables. The text is adapted, and member countries are invited to review the provision to improve the wording.

3.2.2 Category I and 3.2.3 Category II, the texts are adapted according to the comments made during the session and member countries are invited to review both provisions to improve the wording.

5. PROVISIONS REGARDING TOLERANCES

5.1 QUALITY TOLERANCES The introductory paragraph is adapted.

5.1.1 “Extra” Category: The proposal to include 1.0% is incorporated. of rot.

5.1.2 Category I: The proposal to include 2.0% is incorporated

5.1.3 Category II: The proposal to include a [3.0] 4.0% is incorporated

6. PROVISIONS REGARDING PRESENTATION

6.1 UNIFORMITY: Provisions for wild go are limited.

V. Conclusions

54. The Chair of the electronic Working Group thanked all the Delegates for the contributions made to the draft Codex standard for berries. Likewise, congratulates the team of the Ministry of Economy and the Central Secretariat for the facilities granted for the development of the session. Considers that the progress obtained will allow a quick consensus to be generated on those issues that remain pending, hoping that by the 22nd Session of the Codex Committee for Fresh Fruits and Vegetables, it will be reached and we can count on the approval of the Draft Codex Standard for Berries at step 5/8 to promote its adoption at the next session of the Commission.

PROPOSED DRAFT CODEX STANDARD FOR BERRY FRUITS

(as edited by the VWG)

1. SCOPE

The purpose of the standard is to define the quality requirements for berries, as defined in section 2, after preparation and packaging. However, if applied at stages following packaging, berry fruits may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- 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 with standard such conformity.

2. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of berries¹ found in the list below and shall be supplied fresh to the consumer; berries intended for industrial processing are excluded

Commercial varieties-Common Names/Commercial Species	Family
1. Imbu (<i>Spondias tuberosa</i> Arruda ex Koster)	Anacardiaceae
2. Andean blackberry (<i>Rubus glaucus</i> Benth)	Rosaceae
3. Blackberries (<i>Rubus</i> spp.)	
4. Cloudberry (<i>Rubus chamaemorus</i> L.)	
5. Cut-leaf blackberry, evergreen blackberry (<i>Rubus laciniatus</i> Willd)	
6. Loganberries (<i>Rubus loganobaccus</i> L. H. Bailey) and Hybrids of these species	
7. Raspberries (<i>Rubus idaeus</i> L.)	
8. Saskatoon berry (<i>Amelanchier Alnifolia</i> (Nutt.) Nutt. ex M.Roem.)	
9. Andean blueberry (<i>Vaccinium meridionale</i> Swartz)	Ericaceae
10. Bilberries (<i>Vaccinium myrtillus</i> L.)	
11. Blueberries (<i>Vaccinium corymbosum</i> L., <i>Vaccinium formosum</i> Andrews, <i>Vaccinium angustifolium</i> Ait. en , <i>Vaccinium virgatum</i> Ait. en)	
12. Cowberries, Lingonberry (<i>Vaccinium vitis idaea</i> L.)	
13. Cranberries (<i>Vaccinium macrocarpon</i> Ait. en)	
14. Colombian blueberry (<i>Vaccinium floribundum</i> Kunth.)	
15. Wild cranberries (<i>Vaccinium oxycoccus</i> L.)	

¹ Berries as in the Classification of Animal Feed and Feed, in Volume 2 of the Codex Alimentarius (1993).

16. Gooseberries (<i>Ribes uva-crispa</i> L.) 17. White, red and black currants (<i>Ribes rubrum</i> L., <i>Ribes nigrum</i> L.)	Grossulariaceae
18. Acerola or West Indian Cherry (<i>Malpighia emarginata</i> DC. 19. Craboo or Nance (<i>Byrsonima crassifolia</i> (L.) Kunth.	Malpighiaceae
20. Camu, Camu-camu (<i>Myrciaria dubia</i> (<i>Kunth</i>) Mac Vaugh) 21. Jabuticaba (<i>Myrciaria cauliflora</i> (Mart.) O. Berg) 22. Strawberry-Guava (<i>Psidium cattleyanum</i> Sabine) 23. Surinam Cherry (<i>Eugenia uniflora</i> L.) 24. Brazil cherry (<i>Eugenia brasiliensis</i> Lam.)	Myrtaceae
25. Goji berries (<i>Lycium barbarum</i> L.)	Solanaceae
26. Elderberry (<i>Sambucus nigra</i> L.)	Viburnaceae/ Adoxaceae
27. White Mulberry (<i>Morus alba</i> L.), Black Mulberry (<i>Morus nigra</i> L.).	Moraceae
28. Common Bayberry (<i>Barberry Berberis vulgaris</i> L.)	Berberidaceae

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

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

- intact;
- whole;
- fresh in appearance;
- sound; berries, affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter^{2,3};
- practically free from pests⁴;
- 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; including bitter taste in the case of bilberries;
- free of damage caused by low and/or high temperature;

² The peduncle for berries that are commercialized with it, is not considered as foreign matter.

³ To keep the pruine/natural bloom on the surface of the produce, depending on the final market.

⁴ The provisions for pests applies without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

- the peduncle may be missing in non-panicle berries, provided that the rest is clean and the juice does not drip from the breaking point.

The development and condition of the berries after packing must be such as to enable them to:

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

3.1.1 Minimum Maturity Requirements

The berries must have reached an appropriate degree of development and/or maturity in accordance with the criteria to the specie, variety, commercial type and to the area in which they are grown, that allows the proper development of its organoleptic characteristics. The berries must not be over-ripen. Some berry fruits such as gooseberries may be presented as hard ripe.

3.2 CLASSIFICATION

The berries are classified into three classes, if it corresponds to a practice for that variety, defined below:

3.2.1 “Extra” Class

The berries in this class must be of superior quality and they must be characteristic of the variety and/or commercial type of the species or in the case of wild berries characteristic of the species concerned.

Bilberries and blueberries should be practically free of agglomerated berries and must be practically covered with bloom, according to the varietal characteristics.

Red and white currant panicles must be completely filled.

Black currant panicles may not be completely filled and single berries are allowed.

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, the pulp or flesh and presentation in the package.

3.2.2 Class I

The berries in this class must be of good quality and characteristics of the variety, and/or commercial type of the species or in the case of wild berries characteristic of the species concerned. Currant (red, white and black) panicles may be less evenly spaced.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the flesh and presentation in the package:

- very slight defects in shape;
- very slight leakage of juice, depending on the species and variety;
- slight defects in skin and coloring, depending on the species and variety; and
- very slight bruising

3.2.3 Class II

This class includes berries that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1. Currant (red, white and black) panicles may be less evenly spaced.

The following defects may be allowed, provided the berry fruits retain their essential characteristics as regards the quality, the keeping quality and presentation in the package:

- slight leakage of juice, depending on the species and variety;
- slight defects in shape;
- defects in skin and coloring, depending on the species and variety; and

- slight bruising.

4. PROVISIONS CONCERNING SIZING

Sizing of berry fruits is optional. However, berries may be sized in accordance with existing trade practices. When sized in accordance with existing trade practices the package may be labelled with the size and method used.

5. PROVISIONS CONCERNING TOLERANCES

5.1 QUALITY TOLERANCES

At all marketing stages, tolerances in respect of quality and size (if sized) shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the relevant provisions in the Guidelines for Food Import Control System (CXG 47-2003).

5.1.1 "Extra" Class

Five percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class I. Included therein, is [0.5%] 1.0% tolerance for decay, soft rot and/or internal breakdown.

5.1.2 Class I

Ten percent allowed by number or weight, of berries not satisfying the requirements of this class, but meeting those of Class II. Included therein, is 2.0% tolerance for decay, soft rot and/or internal breakdown.

5.1.3 Class II

Ten percent allowed by number or weight, of berries not satisfying the requirements of the class. Included therein, is [3.0%] 4.0% tolerance for decay, soft rot and/or internal breakdown.

5.2 SIZE TOLERANCES

For all classes (if sized), a maximum of ten percent by number or weight of berries not satisfying the size indicated is allowed.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The content of each package must be uniform and contain only berries from the same origin, species, variety or commercial type, or in the case of wild berries, species,, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

However, a mixture of berries of distinctly different species and/or varieties may be packed together, as long as they are uniform in quality and each species and/or variety being from the same origin. Berry fruits in Class "Extra" and Class I must be practically uniform in ripeness.

6.2 PACKAGING

Berries must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food-grade quality, 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.

Berries shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CXC 44-1995).

6.2.1 Description of Containers

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

Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

In addition to the requirement of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1- 1985), the following specific provisions apply:

7.1.1 Name of Produce

Each package shall be labelled as to the name of the produce, and may be labelled as to name of the variety and /or commercial type.

Each package may be labelled "Mixture of berry fruits", in the case of a mixture of distinctly different species and/or varieties of berry fruits. The species and/or varieties in the package must be indicated. "Wild" or equivalent denomination may be included, where appropriate.

7.1.2 Origin of Produce

Each package must include country of origin⁵ and, optionally, district where grown or national, regional or local place name.

In the case of a mixture of distinctly different species and/or varieties of berries of different origins for each species and variety, the indication of each country of origin shall appear next to the name of the species or variety concerned.

7.2 NON-RETAIL CONTAINERS

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

7.2.1 Identification

Name and address of exporter, packer and/or shipper. Identification code (optional)⁶.

7.2.2 Nature of Produce

Name of the produce.

Name of the variety and/or commercial type (optional).

In the case of a mixture of berries of distinctly different varieties, names of the different varieties.

7.2.3 Origin of Produce

Country of origin⁷ and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different species and/or varieties of berries of the berries of different origins, the indication of each country of origin shall appear next to the name of the species and/or variety concerned.

7.2.4 Commercial Specifications

- Class;

⁵ The full or a commonly used name should be indicated.

⁶ 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.

⁷ The full or a commonly used name should be indicated.

- Variety and/or commercial type; “wild” or equivalent denomination, where appropriate;
- Weight or size (if sized);
- Crop year (optional);

8. FOOD ADDITIVES

No food additives are permitted in these products.

9. CONTAMINANTS

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

9.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

10. HYGIENE

10.1 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* (CXC 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CXC 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

10.2 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* (CXG 21-1997).

Appendix II**CHAIR OF THE EWG**

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MEXICO

AUSTRIA - AUTRICHE

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