CODEX ALIMENTARIUS COMMISSION





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Agenda Items 3, 5, 8 and 9

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES Twenty-first Session

Monterrey, Nuevo León, Mexico, 7 – 11 October 2019 Comments of Republic of Korea

Agenda Item 3

[5.1.1 "Extra" Class]

We agree that "Extra" Class should be for superior products, which would exclude any rot tolerance level. Fresh products, in the stages after harvest, naturally experience a decrease in quality and have a tendency to deteriorate for physiological reasons. However, consumers pay because they are expecting the "Extra" class to be an excellent product.

Agenda Item 5

[3.2 Classification]

We propose adding subheadings in 3.2.1 "Extra" Class, 3.2.2 Class I, 3.2.3 Class I and concerning descriptions.

[4. PROVISIONS CONCERNING SIZING]

We believe that it will be better to change the size code from numbers (1~4) to letters (A~D) in accordance with other FFV standards.

We also suggest that the weight of the ware potato is added to the size code table. The reason for this is that it is difficult to measure the diameter (mm) because potatoes grow into irregular shapes.

Agenda Item 8

[3.2 Classification]

We suggest that onions be divided into 3 classes, in fairness to other products.

[3.2.2 Class II]

We agree on the proposal which allows stains, provided they do not cover more than 25~50% of the bulb's surface. A bulb's surface stain is a minor defect and doesn't seriously influence inner quality. Excessive restrictions on staining can restrict onion trade.

[4. PROVISIONS CONCERNING SIZING]

We proposed the descriptions of provisions concerning size be presented in a table. We believe the current way the proposed standard present information is somewhat confusing.

Agenda Item 9

[5.1.1 "Extra" Class]

We support that "Extra" Class is a product of superior quality therefore no percentage should be allowed for tolerance for decay, soft rot and/or internal breakdown. Presence of decay should negatively impact on quality.