CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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REP25/FFV

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE 23rd SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Mexico City, Mexico

25 February - 1 March 2025

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LIST OF ABBREVIATIONS

CAC	Codex Alimentarius Commission
CCEXEC	Executive Committee
CCFA	Codex Committee on Food Additives
CCFL	Codex Committee for Food Labelling
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCPFV	Codex Committee on Processed Fruits and Vegetables
CL	Circular Letter
CRD	Conference Room Document
CTF	Codex Trust Fund
CXS	Codex Standard
EU	European Union
EUMS	European Union and its Member States
EWG	Electronic Working Group
FFV	Fresh Fruits and Vegetables
GSFA	General Standard for Food Additives
IWG	In-session Working Group
IPPC	International Plant Protection Convention
OECD	Organisation for Economic Cooperation and Development
PM	Codex Procedural Manual
PWG	Physical Working Group
UNECE	United Nations Economic Commission for Europe
USA	United States of America
VWG	Virtual Working Group

INTRODUCTION

1. The Codex Committee on Fresh Fruits and Vegetables (CCFFV) held its twenty-third session in Mexico City, Mexico, from 25 February to 1 March 2025, at the kind invitation of the Government of Mexico. The session was chaired by Ms Andrea Genoveva Solano Rendón, Head, Unidad de Normatividad, Competitividad y Competencia, Secretaría de Economía, Mexico. The session was attended by delegates from 27 Member countries, one Member Organisation and 2 Observer Organisations. A list of participants is contained in Appendix I.

OPENING

2. Mr Marcelo Luis Ebrard Casaubon, Secretary of Economy, Mexico, addressed CCFFV23, underscoring that Mexico's endeavors and CCFFV's mission were grounded in shared values and a commitment to consumer protection. The Secretary further expressed privilege and pleasure in welcoming delegates whose work improves the health of countless individuals, highlighting Codex's vital yet often invisible role in this field. The Secretary concluded his intervention by recalling that Codex standards promoted fair practices in the food trade, contributing to ensuring safe food, enhanced health and nutrition, support for agriculture, and responsiveness to consumer needs.

3. Mr Leonel Cota Montaño, Undersecretary of Agriculture and Rural Development, Mexico, opened his intervention by recalling the increase in agricultural exports reached by Mexico in 2024. The Undersecretary further mentioned the key products driving this growth, which included, among others, avocados, tomatoes, asparagus, and dates and in this context noted the contribution of CCFFV that for over 38 years, has enhanced trade dynamics with sibling nations, prioritizing consumer protection.

4. Ms Lina Pohl, FAO Representative to Mexico, Mr José Moya Medina, PAHO/WHO Representative to Mexico, the Vice-Chairperson of the Codex Alimentarius Commission (CAC), Mr Khalid Al Zhrani (Saudi Arabia), and the Codex Secretary, Ms Sarah Cahill (via a video message), also addressed the meeting.

Division of competence[1]

5. CCFFV23 noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda item 1)[2]

6. CCFFV23 adopted the provisional agenda and agreed to consider the following issues, under Agenda Item 7 (Other business):

    - proposal for new work on fresh turmeric; and
    - proposal for new work on broccoli.

7. CCFFV23 also agreed to establish two in-session working groups (IWGs), open to all Members and Observers and working in English, French and Spanish, to consider the following items and prepare recommendation for the plenary:

    - Draft standard for fresh dates (agenda item 3) (chaired by India and co-chaired by Saudi Arabia); and
    - Proposed draft standard for fresh curry leaves (agenda item 4) (chaired by India).

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (Agenda item 2a)[3]

8. CCFFV23 noted that most items were for information purposes and that the matter arising from CAC46 on moisture content for fresh dates would be considered under agenda item 3.

9. CCFFV23 took note of the discussions on the following matters.

[1] Division of competence between the European Union and its Member States (CRD01)
[2] CX/FFV 25/23/1; CRD06 (Fiji); CRD11 (Mexico); CRD17 (Ghana); CRD18 (Mexico); CRD29 (Mexico)
[3] CX/FFV 25/23/2; CRD07 (Kenya); CRD11 (Mexico)

Matter from CCEXEC86 regarding the encouragement of more Members to take leadership roles in committee working groups

10. A Member noted that the recommendation from CCEXEC86 did not include actionable steps. It was highlighted that, given the sovereignty of nations, direct engagement between Members could be challenging. As an intergovernmental body, Codex should take the lead in facilitating mentorship programmes among Members.

11. Another Member shared their experience with a Codex Trust Fund (CTF) project, which included hands-on trainings and a mock session. Interested countries were encouraged to approach the CTF Secretariat for participation.

Matter from CCFL47 regarding the use of the term "wild" in the *Standard for berry fruits* (CXS 349-2022)

12. A Member proposed that CCFFV could determine whether "wild" constituted a claim. If classified as a claim, the provisions of *General guidelines on claims* (CXG 1-1979) would apply; otherwise, CCFFV should provide a clear definition for this term.

13. Another Member supported retaining "wild" in the *Standard for berry fruits* (CXS 349-2022), emphasizing the challenge consumers face in distinguishing between wild and cultivated varieties. It was noted that these belong to different varieties and that requiring the Latin name on labels would ensure clarity for consumers.

14. The Codex Secretariat clarified that matters related to claims fell under the mandate of the Codex Committee on Food Labelling (CCFL), rather than CCFFV. It was further noted that the food labelling section in the *Standard for berry fruits* (CXS 349-2022) had been endorsed, and the standard had been published. As requested by CCFL, for future cases where CCFFV includes the term "wild" in the labelling section, a proper justification should be provided to CCFL for endorsement.

Conclusion

15. CCFFV23:

    (i) agreed to encourage Codex Members and Observers to: (i) actively engage in opportunities to contribute to discussions in CCEXEC and CAC; and (ii) submit discussion papers or new work proposals on NFPS through existing mechanisms;

    (ii) acknowledged the concerns raised by CCFL regarding the use of the term "wild" in product names and noted the need for appropriate explanations in future cases;

    (iii) acknowledged the contribution of the CTF 2 project for providing hands-on trainings and a mock session; and

    (iv) requested that CAC consider developing an actionable mentorship mechanism, including twinning programmes, to assist less active Members to take leadership roles in committee working groups.

MATTERS ARISING FROM OTHER INTERNATIONAL ORGANISATIONS ON THE STANDARDISATION OF FRESH FRUITS AND VEGETABLES (Agenda item 2b)[4]

16. The United Nations Economic Commission for Europe (UNECE) and the Organisation for Economic Cooperation and Development (OECD) presented their activities relevant to the work of CCFFV, with UNECE delivering its presentation via video recording and OECD presenting in person.

17. CCFFV23 thanked both organizations for their presentations and ongoing collaboration.

[4] CX/FFV 25/23/3; CRD11 (Mexico)

PROPOSED DRAFT STANDARD FOR FRESH DATES (AT STEP 7) (Agenda item 3)[5]

18. India, as Chair of the electronic working group (EWG) and IWG, speaking on behalf of the Co-Chair Saudi Arabia, introduced the IWG report (CRD02) and summarized the key conclusions. The IWG agreed to delete the values for the minimum moisture content and set maximum value to 85%, and clarified that the term "fresh" did not depend on water content. Regarding the provisions concerning sizing, the IWG decided to delete the Tables 1 and 2 under Section 4 on Provisions concerning sizing, recognizing that these requirements were optional and that they were adaptable to trade practices, and depending on varietal differences, there was separate sizing for the Tamar stage which was not covered under this draft standard. Furthermore, some standards developed by CCFFV did not have the specific tables under Section 4 on Provisions concerning sizing. Additionally, the IWG made some editorial revisions, including updating references to footnote, and alignment of the draft standard to the Proposed layout for standards for fresh fruits and vegetables (FFV layout).

19. CCFFV23 agreed to consider CRD02 as the basis for discussion.

Discussion

20. CCFFV23 agreed with all the revisions outlined in CRD02 and made the following decision taking into account the discussions at the Session.

Tolerance for decay in “Extra” Class

21. The European Union and its Member States (EUMS) did not support the 1% tolerance for decay in “Extra” Class, stressing that it should be set at 0% in line with “Extra” Class requirements. The EUMS recalled that CAC41 had confirmed that the provision for decay in “Extra” Class was optional; and depending on the nature of the produce, the tolerance might not be applicable or necessary. The EUMS maintained their view that a tolerance for decay in “Extra” Class was not in conformance with the requirements for “Extra” Class, which was a special status granted to a produce of exceptionally high quality, and it required more careful production.

22. Other Members expressed the views that a 1% tolerance for decay in “Extra” Class was necessary due to the following reasons:

- Due to the perishable nature of fresh fruits and vegetables (FFV), no producer, packer, or shipper could ensure that every exported FFV would arrive in perfect condition. Fractional percentages were impractical for sampling.
- The tolerance for decay did not permit the sale of decayed produce or compromise consumer safety; it was strictly a quality inspection measure. Any decayed produce had to be removed before the lot was offered for sale.
- Without this tolerance, a single decayed FFV in a shipment of any size could result in the downgrading of entire lots, negatively impacting trade and producer income.
- Many private trading agreements included similar tolerances, and their absence in quality standards often led to conflicts and unnecessary rejections.
- A 1% tolerance was considered practical, as fractional percentages were not always feasible, and a decayed fruit was counted as a whole unit.
- The draft standard was at Step 7, and the provision for decay in “Extra” Class had been duly considered by CCFFV based on the consensus. Further, it was deemed consistent with the established framework for “Extra” Class and should be retained.

23. CCFFV23 agreed to retain the 1% tolerance for decay in “Extra” Class, noting the reservation of EUMS for the reasons stated in paragraph 21.

[5] REP22/FFV Appendix IV; CX/FFV 25/23/4; CRD2 (Report of the in-session working group on draft standard for fresh dates); CRD4 (Draft standard for fresh dates (Prepared by the Chairs of the EWG based on the comments received on CL 2021/86/OCS-FFV)); CRD7 (Kenya); CRD11 (Mexico); CRD12 (Morocco); CRD15 (Nigeria); CRD16 (Algeria); CRD17 (Ghana); CRD19 (Senegal); CRD21 (Bangladesh); CRD22 (IUFoST); CRD23 (Uruguay); CRD24 (Oman); CRD25 (State of Libya); CRD26 (Bahrain); CRD27 (European Union); CRD30 (Egypt); CRD31 (Tunisia).

Conclusion

24. CCFFV23 agreed to forward the draft standard for fresh dates to CAC48 for adoption at Step 8, noting that the provisions on food labelling and food additives have already been endorsed by CCFL and CCFA, respectively (Appendix II).

Other matters

25. The EUMS emphasized the importance of providing consumers with clear and accurate information on the nature of dates, given the existing Standard for dates in Annex B of the *General Standard for Dried Fruits* (CXS 360-2020) and the proposed adoption of the new standard for fresh dates. To clarify the distinction between "fresh dates" and "dates," the EUMS recommended revising Annex B of CXS 360-2020, particularly Section 1 on Description and Section 4 on Labelling, as outlined in CRD27. It was underscored that the product name should be specified as "dried dates" or "re-hydrated dates" and, where applicable, supplemented with the phrase "dates coated with glucose syrup". These revisions would ensure that consumers receive reliable and transparent information about the products available on the market.

26. In response to the question as to whether CCFFV was the appropriate committee to make recommendations on revisions to Annex B of CXS 360-2020, the Codex Secretariat clarified that, based on the discussions within CCFFV on the levels of moisture content in this commodity and noting that CCPFV was adjourned *sine die*, CCFFV, with its expertise on dates, could make recommendations to CAC for consideration. This would help facilitate the smooth adoption of any proposed revisions.

27. Members expressed the following views:

- The proposal to revise Annex B of CXS 360-2020 was premature and could impact national standards and trade practices;
- The revision may be considered by CAC, given that CCPFV was adjourned;
- Annex B of CXS 360-2020 already allowed dates to be dried, washed, preserved, or processed by drying, and that "fresh dates" had a limited shelf life unless treated by freezing; and
- Annex B of CXS 360-2020 should be revised to clarify that processed dates with a water content exceeding 20% could not be classified as dried fruit, as they required a cold chain to maintain quality until reaching the final consumer. A dried date was scientifically and technically defined as having a water content of less than 20%. To reflect this distinction, a proposal was made to add a footnote to Annex B stating: "Treated dates with a water content higher than 20% require a cold chain until the final consumer."

28. CCFFV23 also noted a proposal by the Chairperson to forward the issue to CCEXEC and CAC and request a further clarification on the distinction between the standards for "fresh dates" and "dates", and to encourage Members to submit new work proposals for a possible revision of Annex B of CXS 360-2020. However, there was no consensus on this proposal.

Conclusion

29. CCFFV23 took note of the proposal in CRD27 submitted by the EU.

PROPOSED DRAFT STANDARD FOR FRESH CURRY LEAVES (Agenda item 4)[6]

30. India, Chair of the EWG and IWG, speaking on behalf of the IWG Co-Chair Saudi Arabia[7], introduced this item. It was noted that the IWG had reviewed the proposed draft standard in CRD10 section by section and made further revisions. The IWG report was presented in CRD03.

31. CCFFV23 agreed to consider CRD03 as the basis for discussion of this item.

[6] CX/FFV 25/23/05; CX/FFV 25/23/5-Add1; CRD03 (Report of the in-session working group on the draft standards for fresh curry leaves chaired by India and co-chaired by Saudi Arabia); CRD07 (Kenya); CRD09 (Indonesia); CRD10 (Draft standard for fresh curry leaves (Prepared by the Chair of the EWG based on the comments received on CL 2024/90-FFV); CRD11 (Mexico); CRD12 (Morocco); CRD15 (Nigeria); CRD17 (Ghana); CRD19 (Senegal); CRD21 (Bangladesh); CRD23 (Uruguay).

[7] With India's invitation and CCFFV23's agreement, Saudi Arabia served as the co-Chair of the IWG.

Discussion

32. CCFFV23 considered the recommendations contained in CRD03 and took the decision to move the bullet points regarding the tolerances from Section 5.1.1 “Extra” Class to 5.1.2 Class I as these requirements were best suited under this class, and in line with the proposals of the IWG.

33. In response to a request for clarification on whether provisions regarding food additives needed to be submitted to CCFA for endorsement when it was indicated that no food additives were permitted in a product, the Codex Secretariat clarified that, in accordance with the Codex Procedural Manual, all food additive provisions in commodity standards must be referred to CCFA for endorsement. The Secretariat further clarified that if the use of food additives was not permitted in a product, CCFA would consider the food additive provisions as being for information only.

Conclusion

34. CCFFV23 agreed to forward the standard for fresh curry leaves to CAC for adoption at Step 5/8, noting that the provisions on food additives and food labelling would need to be endorsed by CCFA and CCFL, respectively, before CAC adoption (Appendix III).

DISCUSSION PAPER ON THE REVIEW OF EXISTING FFV STANDARDS (Agenda item 5)[8]

35. Germany, as Chair of the EWG, introduced the item, recalling that CCFFV22 requested the EWG to review existing FFV standards to ensure their alignment with the layout for FFV standards, consider necessary updates, and note the need for proposals for possible revisions of such standards.

36. The EWG Chair further explained the process and methodology followed by the EWG as contained in CX/FFV 25/23/06, and that the EWG had randomly selected the *Standards for Avocado* (CXS 197-1995) and the *Standard for Asparagus* (CXS 225-2001) to carry out this initial work. The EWG Chair finally noted that in concluding its work, the EWG identified mostly editorial changes to align the standards with the FFV layout as well as some substantial changes, which were highlighted in its report, and further submitted to CCFFV23 for consideration.

37. The Codex Secretariat presented CRD05, noting that, as per the EWG report, it appeared that the alignment with the FFV layout would comprise more than editorial changes only. As a result, should a more comprehensive review of FFV standards be necessary, CCFFV could consider adopting a structured approach to establish a priority list of standards for consideration and subsequently develop a single project document incorporating all these standards requiring revision. This approach would facilitate their comprehensive revision at the next stage.

38. The Codex Secretariat further noted that CRD05, suggested potential criteria for creating a priority list for FFV standards’ review and update, noting, at the same time, that the Codex Procedural Manual also provided mechanisms to review standards and that the Committee could define its preferred approach. The Codex Secretariat concluded his intervention by explaining that CCFFV would need to decide whether to continue with the alignment exercise, including editorial changes only, or proceed with the consideration of also technical revisions, which would then need to follow the established Codex procedures.

Discussion

39. CCFFV23 thanked Germany and the EWG for the thorough analysis conducted and noted the following views:

- the focus of CCFFV should be on the alignment of existing standards with the established FFV layout, as requested by CCFFV22;
- the need for adherence to Codex procedures, including the use of Circular Letters (CLs) and the submission of project documents, particularly regarding proposal for substantial/technical changes to FFV standards, including those for the standards for avocado and asparagus;
- the methodology used by the EWG was sufficient to continue with the alignment work;
- the approach to developing a prioritization list for FFV standards could be supported, should a need for revisions of FFV standards be identified, drawing parallels with the work of other Codex bodies;

[8] CX/FFV 25/23/06; CRD05 (Comments on the potential approach for reviewing the existing FFV standards); CRD28 (Proposal for the alignment with the FFV layout of the Standard for Avocado and the Standard for Asparagus, prepared by the Chair of the EWG, Germany); CRD08 (Kenya); CRD09 (Indonesia); CRD11 (Mexico); CRD13 (Chile); CRD15 (Nigeria); CRD17 (Ghana); CRD20 (El Salvador); CRD23 (Uruguay); CRD28 (Proposal for the alignment with the FFV layout of the Standard for Avocado and the Standard for Asparagus, prepared by the EWG Chair)

- It was important to count on the active participation of more Codex Members in future works related to the alignment; and
- the need to avoid national positions in e.g. the creation of a priority list, which would jeopardize work progress, was also noted.

40. CCFFV23 agreed that the methodology for the current review of FFV standards needed to focus on alignment with the FFV layout only, and that substantial/technical changes would need to be addressed separately and as deemed necessary, following the established Codex procedures.

41. Based on this decision, CCFFV23 requested that Germany, as the EWG Chair, provide amended versions of the *Standards for Avocado* (CXS 197-1995) and the *Standard for Asparagus* (CXS 225-2001), that the EWG had provided, removing all the introduced substantial/technical changes, keeping only the editorial changes in line with the layout for the FFV standards. The amended versions would be further looked into by the plenary.

Alignment of the *Standard for Avocado* (CXS 197-1995)

42. Germany, as the EWG Chair, prepared an amended version of the proposal for the alignment of CXS 197-1995, based on the comments and the recommendations of CCFFV23, which was included in CRD28.

43. CCFFV23 agreed to consider CRD28, as the basis for discussion of this item.

Discussion

44. CCFFV23 held a general discussion on the approach applied, considered the standard section by section and made the following comments and decisions.

General discussion

45. CCFFV23 further discussed whether the required exercise of alignment of FFV texts with the FFV layout needed to focus on editorial changes only, or if technical and/or substantial changes also needed appropriate consideration during this exercise.

46. Members in favor of consideration of editorial changes only noted that any modifications needed to be limited to editorial amendments, thereby avoiding substantive revisions of the standard. These Members also pointed out that the introduction of new characteristics and provisions, would fall outside the scope of editorial revisions agreed upon by the committee. Furthermore, it was reiterated that in the event of any doubt regarding the purely editorial nature of a proposed change, a preference for reversion to the adopted *Standard for Avocado* as revised in 2013 was to be upheld.

47. Members in favor of consideration of technical and substantive changes proposed a more flexible approach, noting that the alignment with the FFV layout inherently allowed for the selection of appropriate characteristics as contained in the layout. These Members further noted that if the alignment was to proceed, it needed to be undertaken comprehensively, and that proceeding with only editorial changes could not be considered as an alignment. These Members also recalled that the definitions included in the FFV layout were established and agreed upon by CCFFV during the development of such a layout, and that this would also constitute a basis to supporting the more flexible approach. Comments were made regarding the necessity of using the terminologies in the FFV layout to ensure alignment.

Conclusion

48. CCFFV23 agreed to maintain the original wording of CXS 197-1995 as the basis for the discussion and to proceed with a purely editorial consideration of the standard section-by-section, noting that substantive and technical changes could be addressed through the appropriate Codex procedures.

Section 2 – Definition of Produce

49. CCFFV23 considered the proposal by a Member to edit footnote 2, based on its suggestive nature and the need for precise database citations, rejecting for this reason the inclusion of "any other suitable database" under the same footnote. The Member also noted that if specific databases, such as GRIN or other recognized sources, were used to provide scientific names or other data, they needed to be explicitly listed and if such specific citations were not available, the footnote should be omitted entirely.

50. The following issues were pointed out by Members on the above proposed changes:

    - It was emphasized that Codex, as a scientific body, required verifiable sources for scientific names;
    - Some countries might rely on alternative databases due to limited access to established sources like the GRIN or Mansfeld databases and that the inclusion of "any other suitable database" in the footnote was intended to accommodate these diverse sources while ensuring cross-referencing for accuracy.
    - The need to refine the FFV standard layout to better address these varied referencing practices was also highlighted.

51. CCFFV23 agreed to include footnote 2 into square brackets for further consideration by the EWG.

Section 3. Provisions concerning quality

3.1 Minimum requirements

52. CCFFV23 agreed to revert to the text as included in CXS 197-1995, and agreed to:

    - Replace the term “intact” with “whole”;
    - Delete the bullet points “firm” and “fresh in appearance”; and
    - Edit the third to last bullet point, to improve clarity and in line with the decision regarding the use of “whole” in place of “intact”, to read “having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect on condition that the place of the stalk attachment is dry and whole”.

Section 5. Provisions concerning tolerances

53. CCFFV23 considered the proposal by the EWG to move the text under “Section 5.1 - Quality Tolerance” under Section 5 since the introductory sentence, which stated "at all marketing stages tolerances in respect of quality and size" was deemed incongruous with its placement under Section 5.1 as it implied a broader scope encompassing size tolerances as well.

54. The following issues were pointed out by Members on the above proposed changes:

    - altering the placement of the text under Section 5.1 would also necessitate a careful revision of the numbering sequence, to ensure alignment and consistency with both general Codex commodity standard layouts and the FFV layout;
    - retaining the text under Section 5.1 would facilitate the clear distinction between quality and size tolerances as reflected in CXS 197-1995; and
    - descriptive text in Codex was typically included under sub-sections rather than main section.
    - with reference to other published standards, such as the *Standard for Onions and Shallots* (CXS 348-2022), the words “and size” could be deleted from the provision to enable its placement under Section 5.1.

55. CCFFV23 agreed to include the text into square brackets for further consideration by the EWG.

Section 7. Provisions concerning marking or labelling

Section 7.1.1 Name of produce

56. CCFFV23 considered a proposal to include “avocado” in this section as the current wording lacked explicit identification of the product's name, potentially hindering consumer understanding.

57. CCFFV23 agreed to include the text in Section 7.1.1 into square brackets for further consideration by the EWG.

Section 7.2 Non-retail containers

58. CCFFV23 agreed to include “identification code” and the connected footnote in the standard, as per the text of CXS 197-1995.

Section 7.2.2 Commercial Specifications

59. CCFFV23 agreed to include “size expressed in minimum and maximum weight in grams or by number (by count)” in this Section, as per the text of CXS 197-1995.

Section 8. Food Additives

60. CCFFV23 noted the clarification provided by the EWG Chair as to the inclusion of the provisions for food additives under Section 8, noting that such an inclusion would be of technical nature and beyond the scope of editorial revisions.

61. The following issues were pointed out by Members on the above proposed changes:

- Deletion of this provision would create ambiguity regarding the permissible use of additives, leaving room for the unregulated use of substances like mineral oil and waxes, which were sometimes used as preservatives.
- The *General Standard for Food Additives* (GSFA, CXS 192-1995) provided sufficient guidance for permitted additives in commodity standard and that the provision could be hence deleted;
- The use of food additives, particularly waxes, was typically addressed on a commodity-by-commodity basis;
- Waxes were commonly used on avocados and fruits with edible skins, and that the GSFA provided guidance on appropriate types of waxes.

62. The Codex Secretariat provided clarification on the division of responsibilities regarding food additives, noting that commodity committees were responsible for determining technological need of food additive and developing the food additive provision for specific commodities and that CCFA's role was limited to assessing the safety of proposed additives.

63. CCFFV23, noting that the inclusion of Section 8 would go beyond the scope of the alignment as established, agreed to delete the section.

Alignment of the *Standard for Asparagus* (CXS 225-2001)

64. CCFFV23 considered a further proposal prepared by the EWG Chair which reflected the approach used for the alignment of the *Standard for Avocado* and agreed to use the updated version of CRD28 as prepared by the EWG Chair as the basis for the discussion.

65. CCFFV23 considered the standard section by section and made the following comments and decisions.

Discussion

Section 2 – Definition of Produce

66. CCFFV23 agreed to include footnote 2 into square brackets for further consideration by the EWG.

Section 3. Provisions concerning quality

3.1 Minimum requirements

67. CCFFV23 agreed to revert to the text as included in CXS 225-2001, and agreed to:

- Replace the term “intact” with “whole”; and
- Delete the bullet point “firm”.

Section 5. Provisions concerning tolerances

68. CCFFV23 agreed to include the text under Section 5 into square brackets for further consideration by the EWG.

Section 6.2. Packaging

6.2.2 Presentation

69. CCFFV23 considered the proposal by a Member related to the use of "under" when describing presentation formats for asparagus. The Member explained that "in" was the more grammatically correct preposition, suggesting that asparagus "may be presented in one of the following forms" rather than "under". Furthermore, they proposed a consequential adjustment to the first bullet point by deleting the word "in," so it reads "bundles firmly bound."

70. CCFFV23 agreed with the proposed changes to Section 6.2.2.

Section 7. Provisions concerning marking or labelling

Section 7.1.1 Name of produce

71. CCFFV23 agreed to include the text in Section 7.1.1 into square brackets for further consideration by the EWG.

Section 7.2 Non-retail containers

72. CCFFV23 agreed to include “identification code” and the connected footnote in the standard, as per the text of CXS 225-2001.

Section 7.2.1 Nature of produce

73. CCFFV23 considered the proposal by a Member regarding the order of product identification and color indication. The Member observed that the current phrasing, "asparagus, followed by the indication" implied that the color designation would appear after the word "asparagus". However, in commercial practice, the color indication typically preceded the product name, as in "white asparagus" or "green asparagus". Therefore, the Member proposed modifying the wording to "asparagus, accompanied by the indication".

74. CCFFV23 agreed with this proposal.

Section 8. Food Additives

75. CCFFV23 agreed to delete the section.

Other issues

76. The EWG Chair, following a request for clarification on the use of “shall be” versus "must be” in the standard, noted that the second one was in line with the FFV layout and exiting FFV standards and hence would be kept as necessary.

77. In response to a question relating to translation issues identified in Spanish version of the standard, the Codex Secretariat invited Members to submit comments on translation issues directly to them for their analysis and possible revision.

Conclusion

78. CCFFV23 agreed to re-establish an EWG chaired by Germany, working in English, to continue with the alignment of existing FFV standards, focusing on editorial issues, including the *Standard for Avocado* and the *Standard for Asparagus* as edited during the session (Appendices IV and V), with the FFV layout.

79. The EWG would submit its report at least three months before CCFFV24.

CONSIDERATION OF THE PROPOSALS FOR NEW WORK (replies to CL 2024/75-FFV) (Agenda item 6)[9]

80. CCFFV23 noted that no new work proposals had been submitted in reply to CL 2024/75-FFV and agreed to request that the Codex Secretariat issue a Circular Letter requesting proposals for new work, for consideration by CCFFV24.

OTHER BUSINESS (Agenda item 7)[10]

81. CCFFV23 considered the two new work proposals submitted under this agenda item.

Proposal for new work on fresh turmeric

82. Fiji introduced the discussion paper on the development of a standard for fresh turmeric (CRD06) and highlighted the importance of the agriculture sector for food security and economic livelihood. Establishing an international Codex standard for fresh turmeric would enhance exports, safeguard consumer health, and promote fair trade.

Discussion

83. Members congratulated Fiji for preparing the proposal and expressed broad support for CCFFV to undertake the new work.

[9] CX/FFV 25/23/7
[10] CRD06 (Fiji); CRD18 (Mexico); CRD29 (Mexico)

84. Regarding trade volume data for fresh turmeric, Members noted the challenge of differentiating between fresh and dried turmeric due to limited data. It was suggested that the Codex Procedural Manual could consider addressing data limitations in the development of standards, particularly for new work proposed by developing countries. It was recalled that a similar issue had previously been noted during the discussions on fresh curry leaves and was addressed by CCEXEC.

85. CCFFV23 agreed to consider CRD06 section by section, made editorial corrections (e.g., changing “aromatic” to “culinary,” removing “developing countries,” and eliminating “life-giving properties”), and took the following decisions.

Title

86. It was agreed to retain the term “fresh” in the title of the standard (i.e. fresh turmeric), as this would make a distinction between the proposed standard from the existing Codex *Standard for dried or dehydrated roots, rhizomes, and bulbs—Turmeric* (CXS 359-2024) developed by the Committee on Spices and Culinary herbs (CCSCH).

Section 3. Main Aspects to be covered

87. CCFFV23 agreed to include provisions for food additives under this section and to make reference to the *General Standard for Food Additives* (CXS 192-1995) under Section 6 “Information on the relation between the proposal and other existing Codex documents as well as other ongoing work”.

Section 9. Proposed timeline for completion of new work

88. CCFFV23 replaced the Table on timelines with the following general text that would provide flexibility for the periodicity of convening Committee meetings

> *It is expected that the development of this standard be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.*

Conclusion

89. CCFFV23 agreed to:

(i) forward the proposal for new work on fresh turmeric to CAC48 for approval (Appendix VI);

(ii) establish an EWG chaired by Fiji and co-chaired by China, India, and Kenya, working in English, to prepare, subject to the approval of the new work, a proposed draft standard for fresh turmeric for circulation for comments at Step 3 and consideration at CCFFV24; and

(iii) request the EWG to submit the report at least three months before CCFFV24.

Proposal for new work on fresh broccoli

90. Mexico introduced the discussion paper on the development of a standard for fresh broccoli (CRD29) and emphasized that with the increasing global production, broccoli's popularity had grown internationally, as part of the menu. The proposed standard would address trade barriers, harmonize regulations, and benefit producers by promoting fair trade practice. Broccoli's short growth cycle provided economic benefits through supporting local economies. Mexico noted that since there was an already existing *Standard for frozen broccoli* (CXS 320-2015, Annex on broccoli), the new standard should be titled "fresh broccoli" to ensure that there was distinction between the two products.

91. CCFFV23 noted broad support for the proposal but observed that the Project Document did not adhere to the format required by the Codex Procedural Manual and lacked key content, including the section on “Relevance to the Codex Strategic Objectives.” Consequently, the document was not ready for review.

Conclusion

92. CCFFV23 agreed to:

(i) request Mexico, with support from other interested Members, to revise the Project Document to ensure full compliance with the Codex Procedural Manual. The revised Project Document would be submitted to CCEXEC through the Codex Secretariat;

(ii) forward the revised Project Document on fresh broccoli to CAC48 for approval;

(iii) establish an EWG chaired by Mexico and co-chaired by China and India, working in English and Spanish, to prepare, subject to the approval of the new work, a proposed draft standard for fresh broccoli for circulation for comments at Step 3 and consideration at CCFFV24; and

(iv) request the EWG submit the report at least three months before CCFFV24.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 8)

93. CCFFV23 was informed that the exact time and venue of CCFFV24 would be determined by the Host Government in consultation with the Codex Secretariat.

APPENDIX I

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LISTE DES PARTICIPANTS
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APPENDIX II

STANDARD FOR FRESH DATES

(At Step 8)

1. SCOPE

The purpose of the standard is to define the quality requirements for fresh dates after preparation and packaging. When it is applied at stages following packaging, products may show, in relation to the requirements of the standard:

- a slight lack of freshness and turgidity; and/or
- a slight deterioration due to their development and tendency to perish.

The holder or 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 or seller shall be responsible for observing such conformity.

2. DEFINITION OF PRODUCE

This standard applies to commercial varieties, cultivars or other commercial types of fresh dates (*Phoenix dactylifera* L. from Arecaceae family), to be supplied as fresh and whole fruit to the consumer in unpitted form. Fresh dates shall not have undergone any intentional or artificial process including the process mentioned in Section 1.1 (3) (4) and (5) of the Annex B of the *General standard for dried fruits* (CXS 360-2020), after harvesting. Fresh dates intended for industrial purposes are excluded.

3. PROVISIONS CONCERNING QUALITY

3.1 Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the fresh dates must display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision[1] when appropriate:

- intact;
- sound; produce affected by rotting or deterioration, which makes it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- free from living pests[2], and their debris or excreta;
- practically free of damage caused by pests;
- free from mould filaments visible to the naked eye;
- free of undeveloped and deformed fruit~~s~~, as indicated by stunted growth, immature characteristics and the natural absence of a pit;
- free of blemishes, scars, discolouration, sunburnt and black nose affecting an area more than 7mm^2 of a fruit's surface;
- free of external moisture excluding condensation following removal from cold storage; and
- free of foreign smell and/or taste.

The development and condition of the fresh dates shall be such as to enable them to:

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

[1] Loupe, binocular or other magnifying equipment should not be used when assessing defects.

[2] Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC).

3.1.1 Minimum maturity requirements

Fresh dates shall have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety, cultivar or other commercial type, at the time of harvesting and area in which they are grown.

3.1.2 Fresh dates shall have a moisture content, in accordance with criteria to the variety and stage of harvest or commercial type and the area in which they are grown. Moisture content of fresh dates shall not exceed 85 percent.

3.2 Classification

Classification of fresh dates is optional. When classified, classification is done in accordance with Section 5: Provisions concerning tolerances, and fresh dates are classified into the following classes.

- "Extra" class, Class I and Class II.

When fresh dates are traded as unclassified, the minimum tolerance requirements for Class II shall apply.

4. PROVISIONS CONCERNING SIZING

Fresh dates may be sized by count or by weight of the fruit or in accordance with existing trade practices. When sized in accordance with existing trade practice, the package shall be labelled with the count or size and method used.

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality Tolerances

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

Table: Quality tolerances of fresh dates

S. No.	Quality tolerance	Tolerances allowed percentage of defective produce by count or weight (not more than)		
		Extra Class	**Class I**	**Class II***
1.	**Total Tolerance** not satisfying the quality requirement of which no more than, i.e. individual tolerance	5	10	10
	Individual Tolerance			
	Undeveloped	1	3	6
	Damage by pest	3	8	8
	Blemished/discoloured	3	5	7
	Sour/decayed/mouldy	1	1	1
	Living pest	0	0	0
2.	**Additional tolerance**			
	Off size from what is indicated or marked	5	10	10
	Produce belonging to other similar varieties than marked	0	0	0
	Loose dates among dates with stems or clusters	10	15	18

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package shall be uniform and contain only fresh dates of the same origin, variety or commercial type, stage of ripeness, quality (if indicated) and size (if sized). The visible part of the contents of the package shall be representative of the entire contents.

Fresh dates may be presented:

- in clusters (consisting mainly of the rachis and the stems to which the fruit is attached naturally);
- in stems (stems which are separated from the rachis and to which the fruit is attached naturally); and
- individual fruit, arranged in layers, or loose in the package.

Stems presented in clusters or separated from the rachis shall be at least 10 cm in length and carry an average of four to six fruit per 10 cm of length.

6.2 PACKAGING

Fresh dates shall be packed in such a way so as to protect the produce properly. The materials used inside the package shall 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.

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

6.2.1 Description of containers

The containers shall meet the quality, hygiene, ventilations and resistance characteristics to ensure suitable handling, shipping and preserving of the fresh dates. Packages shall be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

In addition to the requirements 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 fresh dates and may be labelled as to the name of the variety, cultivar and/or commercial type.

7.1.2 Origin of Produce

Country of origin[3] and, optionally, district where grown or the national, regional or local place name.

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). In addition, the following specific requirements shall apply.

7.2.1 Origin of Produce

Country of origin[3] and, optionally, district where grown, or the national, regional or local place name.

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

7.2.2 Commercial Specifications

- Class (optional);
- Variety and/or commercial type;
- Weight or size (if sized) in accordance with the method applied.

8. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

9. CONTAMINANTS

9.1 The produce covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS193-1995).

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

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* (CXG21-1997).

[3] The full or commonly used name should be indicated.

APPENDIX III

STANDARD FOR FRESH CURRY LEAVES

(At Step 5/8)

1. SCOPE

The purpose of the standard is to define the quality requirements for fresh curry leaves after preparation and packaging. When applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity; and/or
- a slight deterioration due to their development and tendency to perish.

The holder or seller of fresh curry leaves 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 or seller shall be responsible for observing such conformity.

2. DEFINITION OF PRODUCE

This standard applies to commercial varieties of fresh curry leaves obtained from varieties (cultivars) of *Murraya koenigii* (L.) Sprengel of Rutaceae family, to be supplied fresh to the consumer. It does not apply to other forms such as dehydrated, powdered or dried curry leaves. Fresh curry leaves for industrial processing are excluded.

Fresh curry leaves may be:

- attached to small branches and/or twigs which may be bundled;
- individual leaves loose in containers; or
- leaves in prepackaged in retail containers or pouches.

3. PROVISIONS CONCERNING QUALITY

3.1 Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, ~~the~~ fresh curry leaves must display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision[1] when appropriate:

- fresh in appearance;
- intact with stem or/ stalk attached;
- free of abnormal external moisture excluding condensation following removal from cold storage
- properly drained, damp but not excessively wet if washed;
- free of any foreign smell and/or taste;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of visible foreign matter; and
- free from pests[2] and damage caused by pests.

The development and condition of fresh curry leaves must be such as to enable them to:

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

[1] Loupe, binocular or other magnifying equipment should not be used when assessing defects.

[2] Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)

3.1.1 Minimum maturity requirements

The fresh curry leaves must be sufficiently developed pliable and not woody.

3.2 Classification

Fresh curry leaves may be classified in three classes as defined below. When unclassified, the provisions for Class II requirements apply.

3.2.1 *"Extra" class*

Fresh curry leaves in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free from defects, except for 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.

3.2.2 *Class I*

Fresh curry leaves in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

3.2.3 *Class II*

This class includes fresh curry leaves that do not qualify for inclusion in higher classes but satisfy the minimum requirements specified in Section 3.1.

4. PROVISIONS CONCERNING SIZING

There is no sizing requirement for fresh curry leaves.

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fails conformity assessment may be allowed to be re-sorted and brought into conformity in accordance with the relevant provisions in the *Guidelines for food import control systems* (CXG 47-2003).

5.1.1 *"Extra" class*

Five percent (5%) by weight or count of fresh curry leaves not satisfying the requirements of the class, but meeting those of Class I.

5.1.2 *Class I*

Ten percent (10%) by weight or count of fresh curry leaves not satisfying the requirements of the class, but meeting chose of Class II.

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

- slightly damaged leaves, such as cracks, holes or tears (not exceeding 3 percent by weight); and
- slight defects in colouring (not exceeding 5 percent by weight).

5.1.3 *Class II*

Ten percent (10%) by weight or count of fresh curry leaves not satisfying the requirements of the Class II.

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

- damaged leaves, such as cracks, bruises, holes or tears (not exceeding 5 percent by weight);
- defects in colouring (not exceeding 5 percent by weight);
- slight lack of freshness;

- slight spots from physical damage (not exceeding 2 percent by weight); and
- missing or loose stalks or stems (not exceeding 1 percent by weight).

5.2 Size tolerances

The difference in length of fresh curry leaves within a package shall not exceed 30 mm.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package must be uniform and contain fresh curry leaves of the same origin, variety or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents. However, a mixture of fresh curry leaves of distinctly different varieties or commercial types may be packed together in a package, provided they are uniform in quality and, for each variety or commercial type concerned, in origin.

6.2 PACKAGING

Fresh curry leaves 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.

Fresh curry leaves 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

Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of fresh curry leaves.

Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

In addition to the requirements 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 “Fresh Curry Leaves”.

7.1.2 Origin of produce

The country of origin[3] and optionally, the district where the fresh curry leaves were grown, or the national, regional or local place name may be used.

In the case of a mixture of distinctly different varieties or commercial types of fresh curry leaves of different origins, the indication of each country of origin shall appear next to the name of the varieties or commercial types 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). In addition, the following specific requirements shall apply.

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

[3] The full or commonly used name should be indicated.

7.2.1. Origin of Produce

Country of origin[3] and, optionally, district where grown, or the national, regional or local place name.

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

7.2.2 Commercial Specifications

- Class

8. FOOD ADDITIVES

No food additives are permitted in foods conforming to this standard.

9. CONTAMINANTS

9.1 The produce covered by this standard shall comply with the maximum levels of the *General Standard for contaminants and toxins in food and feed* (CXS 193-1995).

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

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), the *Code of hygienic practice for fresh fruits and vegetables* (CXC 53-2003), and other relevant Codex texts.

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 IV

AMENDED *STANDARD FOR AVOCADO* (CXS 197-1995) TO ALIGN WITH THE FFV STANDARD LAYOUT

(For discussion by the EWG)

1. SCOPE

The purpose of the standard is to define the quality requirements for avocados after preparation and packaging. When it is applied at stages following packaging, products 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 such conformity.

2. DEFINITION OF PRODUCE

This standard applies to commercial varieties[1] (cultivars) of avocados grown from *Persea americana* Mill.[2] from the *Lauraceae*[1] family to be supplied fresh to the consumer. Parthenocarpic fruit and avocados for industrial processing are excluded.

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 display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision[3] when appropriate:

- whole;
- 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;
- practically free from pests[4];
- free of damage caused by pests 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;
- practically free of damage caused by low and/or high temperature;
- having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect on condition that the place of the stalk attachment is dry and whole.

The development and condition of the avocados must be such as to enable them:

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

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[1] Varieties suitable for trade

[2] All information on botanical names is taken from the GRIN database (www.ars-grin.gov) or Mansfeld's World Database of Agricultural and Horticultural Crops (http://mansfeld.ipk-gatersleben.de/apex/f?p=185:3:0) or any other suitable database.]

[3] Loupe, binocular or other magnifying equipment should not be used when assessing defects.

[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).

3.1.1 Minimum Maturity Requirements

The avocados must have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety, to the time of harvesting, and to the area in which they are grown.

The development and state of maturity of avocados must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics and the growing area. The mature fruit should be free of bitterness.

The fruit should have a minimum dry matter content[5] at the harvest, according to the variety, to be measured by drying to constant weight:

- 21 % for the variety Hass;
- 20 % for the varieties Torres, Fuerte, Pinkerton, Edranol and Reed.

Other varieties including Antillean/West Indian/Guatemalan may show a lower dry matter content.

3.2 CLASSIFICATION

The avocados are classified into three classes defined below:

3.2.1 "Extra" Class

Avocados in this class must be of superior quality. They must be characteristic of the variety. 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.

If present, the stalk must be intact.

3.2.2 Class I

Avocados in this class must be of good quality. They must be characteristic of the variety.

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 (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 4 cm^2.

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

The stalk, if present, may be slightly damaged.

3.2.3 Class II

This class includes avocados that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1 above.

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

- defects in shape;
- defects in colouring;
- skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 6 cm^2.

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

The stalk, if present, may be damaged.

[5] This requirement applies to a fruit lot and not to individual fruits.

4. PROVISIONS CONCERNING SIZING

Avocados may be sized by count or weight.

(A) When sized by count, size is determined by the number of individual fruit per package.

(B) When sized by weight, size is determined based on the individual weight of each fruit or a weight range per package in accordance with the following table:

Size Code	**Weight** (in grams)
2	> 1220
4	781 to 1220
6	576 to 780
8	456 to 576
10	364 to 462
12	300 to 371
14	258 to 313
16	227 to 274
18	203 to 243
20	184 to 217
22	165 to 196
24	151 to 175
26	144 to 157
28	134 to 147
30	123 to 137
32	80 – 123 (only Hass type)

The minimum weight for avocados of Antillean/West Indian/Guatemalan and other not defined varieties shall be 170 g.

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

a) For fruit sized by count: the weight of the smallest fruit shall be not less than 75% of the weight of the largest fruit in the same package.

5. PROVISIONS CONCERNING TOLERANCES

[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. 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 QUALITY TOLERANCES

5.1.1 “Extra” Class

Five percent, 5.0% by number or weight, of avocados not satisfying the requirements of the class, but meeting those of Class I.

5.1.2 Class I

Ten percent, 10.0% by number or weight, of avocados not satisfying the requirements of the class, but meeting those of Class II. Included therein, is one percent, 1%, tolerance for decay.

5.1.3 Class II

Ten percent, 10.0% by number or weight, of avocados not satisfying the requirements of the class. Included therein, is two percent, 2%, tolerance for decay.

5.2 SIZE TOLERANCES

For all classes: Ten percent, 10.0% by number or weight of avocados not satisfying the requirements as regards to sizing.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package must be uniform and contain only avocados of the same origin, variety, quality and size.

The visible part of the contents of the package must be representative of the entire contents.

6.2 PACKAGING

Avocados 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.

Avocados 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 avocados.

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.]

7.1.2 Origin of produce

Country of origin[6] and, optionally, district where grown, or national, regional or local place name.

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). Identification code (optional)[7].

In addition, the following specific requirements shall apply:

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

7.2.1 Origin of produce

Country of origin[6] and, optionally, district where grown, or national, regional or local place name.

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[6] The full or a commonly used name should be indicated.

[7] However, in the case where a code mark is used, the references “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

7.2.2 Commercial Specifications

- Class;
- Size expressed in minimum and maximum weight in grams or by number (by count);
- Net weight (optional).

7.2.3 Official control mark (optional)

8. CONTAMINANTS

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

8.2 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).

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 *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.

9.2 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 V

AMENDED *STANDARD FOR ASPARAGUS* (CXS 225-2001) TO ALIGN WITH THE FFV STANDARD LAYOUT

(For discussion by the EWG)

1. SCOPE

The purpose of the standard is to define the quality requirements for asparagus after preparation and packaging. When it is applied at stages following packaging, products 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 such conformity.

2. DEFINITION OF PRODUCE

This Standard applies to shoots of commercial varieties[1] of asparagus grown from *Asparagus officinalis*[2] from the *Liliaceae*[1] family to be supplied fresh to the consumer. Asparagus for industrial processing is excluded.

Asparagus shoots is classified into four groups according to colour:

- white asparagus;
- violet asparagus, having tips of a colour between pink and violet or purple and part of the shoot white;
- violet/green asparagus, part of which is of violet and green colouring;
- green asparagus having tips and most of the shoot green.

This Standard does not apply to green and violet/green asparagus of less than 3 mm diameter and white and violet asparagus of less than 8 mm diameter, packed in uniform bundles or unit packages.

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the asparagus must be display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision[3] when appropriate:

- whole;
- 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;
- free from pests affecting the general appearance of the produce4;
- practically free of damage caused by pests
- free of abnormal external moisture excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;

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[1] Varieties suitable for trade

[[2] All information on botanical names is taken from the GRIN database (www.ars-grin.gov) or Mansfeld's World Database of Agricultural and Horticultural Crops (http://mansfeld.ipk-gatersleben.de/apex/f?p=185:3:0) or any other suitable database.]

[3] Loupe, binocular or other magnifying equipment should not be used when assessing defects.

[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).

- fresh in appearance and fresh-smelling;
- practically unbruised;
- free of damage caused by unsuitable washing or soaking.

The cut at the base of the shoots must be as clean as possible.

In addition, shoots must be neither hollow, split, peeled nor broken. Small cracks which have appeared after harvesting are, however, allowed, so long as they do not exceed the limits laid down in Section 5.1, Quality Tolerances.

The development and condition of the asparagus must be such as to enable them:

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

3.1.1 Minimum Maturity Requirements

The asparagus must have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety, to the time of harvesting/picking/etc., and to the area in which they are grown.

The asparagus must display sufficient development for the intended purpose in accordance with criteria appropriate to the variety and to the area in which they are grown.

3.2 CLASSIFICATION

The asparagus is classified into three classes defined below:

3.2.1 “Extra” Class

Asparagus in this class must be of superior quality. They must be characteristic of the variety. 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.

They must be very well formed and practically straight. Having regard to the normal characteristics of the group to which they belong, their tips must be very compact.

Only a few very slight traces of rust caused by non-pathogenic agents on the shoot, removable by normal peeling by the consumer, are allowed.

For the white asparagus group, the tips and shoots must be white; only a faint pink tint is allowed on the shoots.

Green asparagus must be green for at least 95% of the length.

No traces of woodiness are allowed for the shoots in this class.

The cut at the base of the shoots must be as square as possible. However, to improve presentation when the asparagus is packed in bundles, those on the outside may be slightly bevelled, so long as the bevelling does not exceed 1 cm.

3.2.2 Class I

Asparagus in this class must be of good quality. They must be characteristic of the variety.

They must be well formed. Having regard to the normal characteristics of the group to which they belong, their tips must be compact.

Green asparagus must be green for at least 80% of the length.

The cut at the base of the shoots must be as square as possible.

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, i.e. the shoots may be slightly curved
- a faint pink tint may appear on the tips and the shoots for the white asparagus group;
- slight traces of rust caused by non-pathogenic agents removable by normal peeling by the consumer;

- a trace of woodiness on the lower part is permissible, except of the group of white asparagus, provided this woodiness disappears by normal peeling by the consumer.

3.2.3 Class II

This class includes asparagus that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1 above.

Green asparagus must at least be green for 60% of the length.

The tips of white asparagus may have a colouration including a green tint.

The tips of violet asparagus may have a slight green tint.

The cut at the base of the shoots may be slightly oblique.

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

- defects in shape; i.e. shoots may be less well formed, more curved [than in class I] and having regard to the normal characteristics of the group to which they belong, their tips may be slightly open.
- races of rust caused by non-pathogenic agents, removable by normal peeling by the consumer are allowed;
- slight woodiness.

4. PROVISIONS CONCERNING SIZING

Asparagus may be sized by diameter and length of the shoot.

(A) When sized by length, size is determined by the length of the longitudinal axis. The length of the shoots must be:

- above 17 cm for long asparagus;
- 12 to 17 cm for short asparagus;
- for Class II asparagus arranged, but not bundled in the package:
    - white and violet: 12 to 22 cm;
    - violet/green and green: 12 to 27 cm.
- under 12 cm for asparagus tips.

The maximum length allowed for white and violet asparagus is 22 cm and for violet/green and green asparagus 27 cm.

The maximum difference in length of shoots packed in firmly bound bundles must not exceed 5 cm.

(B) When sized by diameter, size is determined by either the maximum diameter of the equatorial section of each fruit or a diameter range per package in accordance with the following table.

The diameter of the shoots shall be measured 2.5 cm from the cut end.

The minimum diameter and sizing shall be:

White and violet:

Class	Minimum diameter	Sizing
Extra	12 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle.
I	10 mm	Maximum variation of 10 mm between the thinnest and the thickest shoot in the same package or the same bundle.
II	8 mm	No provision as to uniformity.

Violet/green and green asparagus:

Class	Minimum diameter	Sizing
Extra and I	3 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle.
II	3 mm	No provision as to uniformity.

5. PROVISIONS CONCERNING TOLERANCES

[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. 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 QUALITY TOLERANCES

5.1.1 "Extra" Class

Five percent 5.0%, by number or weight, of asparagus not satisfying the requirements of the class, but meeting those of Class I. Included therein are slight unscarred cracks appearing after harvesting.

5.1.2 Class I

Ten percent, 10.0% by number or weight, of asparagus not satisfying the requirements of the class, but meeting those of Class II. Included therein are slight unscarred cracks appearing after harvesting.

5.1.3 Class II

Ten percent, 10.0% by number or weight, of asparagus not satisfying the requirements of the class with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

In addition to the above, 10% by number or weight can be allowed for hollow shoots or shoots showing very slight cracks due to washing. In no case can there be more than 15% hollow shoots in each package or bundle.

5.2 SIZE TOLERANCES

For all classes: Ten percent, 10.0%, by number or weight of asparagus not satisfying the requirements as regards to sizing and deviating from the specified limits with a maximum deviation of 1 cm in length.

For all classes, 10% by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 2 mm in diameter. In no case shall the diameter be less than 3 mm.

6 PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package must be uniform and contain only asparagus of the same origin, quality, colour group and size (if sized).

Nevertheless, with respect to colour, shoots of a different colour group may be allowed within the following limits:

- White asparagus: 10% by number or weight of violet asparagus in Classes Extra and I and 15% in Class II;
- violet, violet/green and green asparagus: 10% by number or weight of asparagus of another colour group.

However, in class II a mixture of white and violet asparagus of distinctly different colours may be packed together in a package, provided they are uniform in quality and, for each colour concerned, in origin.

The visible part of the contents of the package, unit package or bundle must be representative of the entire contents.

6.2 PACKAGING

Asparagus 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.

Asparagus 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 asparagus.

Packages must be free of all foreign matter and smell.

6.2.2 Presentation

The asparagus may be presented in one of the following forms:

- bundles firmly bound.

  Shoots on the outside of each bundle must correspond in appearance and diameter with the average of the whole bundle.

  In “Extra” Class, asparagus shoots packed in bundles must be of the same length. Bundles must be arranged evenly in the package, each bundle may be protected by paper. In any one package, bundles must be of the same weight.

- Arranged, but not bundled in the package.
- In prepackaged units placed in another package.

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.]

7.1.2 Origin of Produce

Country of origin[5] and, optionally, district where grown, or national, regional or local place name.

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). Identification code (optional).[6]

In addition, the following specific requirements shall apply:

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

7.2.1 Nature of produce

Asparagus accompanied by the indication “white”, “violet”, “violet/green” or “green” if the contents of the package are not visible from the outside and, where appropriate, the indication “short” or “tips” or “mixture white and violet”.

7.2.2 Origin of produce

Country of origin[5] and, optionally, district where grown, or national, regional or local place name.

7.2.3 Commercial Specifications

- Class;
- Size, expressed:
  - for asparagus subject to the uniformity rules as minimum and maximum diameters,
  - for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words “and over”.
- Number of bundles or number of unit packages, for asparagus packed in bundles or unit packages.

7.2.4 Official control mark (optional)

8 CONTAMINANTS

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

8.2 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).

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 *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.

9.2 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)

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

[6] However, in the case where a code mark is used, the references “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

APPENDIX VI

PROJECT DOCUMENT

PROPOSAL FOR NEW WORK ON DEVELOPMENT OF A STANDARD FOR FRESH TURMERIC

(Prepared by Fiji)

1. Introduction

Curcuma is an important genus in the family *Zingiberaceae*. Various species have been used as spices for flavouring, colouring food, and drink for a long time. Its generic name originated from the Arabic word kurkum, meaning "yellow," and most likely refers to the deep yellow rhizome color of the true turmeric *(Curcuma longa L*.). Besides *C. longa*, there are several species of economic importance, such as *Curcuma aromatica Salisb*., *Curcuma amada Roxb*., *Curcuma caesia Roxb*., *Curcuma aeruginosa Roxb*., and *Curcuma zanthorrhiza Roxb*.

There are 93 species belong to *Curcuma* genus is available in the world now (WFO 2020). It is found throughout Southeast Asia with a few species extending to China, Australia and the South Pacific. All of these areas have traditional culinary and medicinal uses going back to pre-history.

True turmeric is obtained from *Curcuma longa L*., a tuberous herbaceous perennial plant with yellow flowers and wide leaves. It is a member of the ginger family and grows in tropical climates.

Turmeric, a spice long recognized for its health benefits, has received interest from both culinary enthusiasts and the scientific world. The orange-yellow polyphenol curcumin is the major source of the most active component.

2. The purpose and the scope of the standard

The scope of the work is to establish a worldwide standard for fresh turmeric rhizomes to be presented to support the trade of good quality fresh turmeric for direct consumption and or for further food processing, as required.

The objective is to develop a Codex standard for fresh turmeric based on measurable characteristics, specifically quality criteria and any other factors for developing an international document to protect consumer's health and facilitate international trade good quality fresh turmeric.

Turmeric is an important culinary plant considered a golden resource with massive export potential as a cooking spice, beverage, health drink, and other potential benefits. *Curcuma longa L. syn. Curcuma domestica Val*., true or common turmeric, is the most economically valuable member of the genus.

The rhizome is used, which is ovate or pear-shaped and resembles the bulb known round turmeric, measuring 2.5 - 7.0 cm in length and 2.5 cm in diameter with finger-like projection branching off. It is yellowish brown with a dull orange from the interior section that looks bright yellow when powdered.

Developing a worldwide standard for fresh turmeric will set a platform for the supply of good-graded turmeric, facilitating market access opportunities and fair trade. This will help protect consumer health from consuming contaminated low-graded products and minimize food fraud risks along the supply chain.

3. Main Aspects to be covered

The standard will cover characteristics related to identification and quality in all aspects as well as safety requirements:

- Product definition: Defining the product as fresh turmeric, including the common, trade, and scientific name.
- Provisions concerning Quality: including minimum requirements with special provisions for tolerance and class; listing the different forms of fresh turmeric (whole); including provisions for colour, odour…etc.
- Provisions concerning size, which shall be determined by the weight of the turmeric; Tolerance with respect to quality and size allowed for packaging.

- Provisions concerning presentation: Including uniformity of the contents of the package and quality of packaging.
- Provisions for the labelling and marking of the product in accordance with the CODEX standard for the labelling of pre-packaged foods.
- Provisions for food additives, contaminants, pesticide residues, and hygiene with reference to pre-existing Codex documents.
- References to Methods of Analysis and Sampling.

4. Assessment against the Criteria for the Establishment of Work priorities

General Criterion Ensuring consumer health protection under food safety guidelines and practices, promoting good quality food products, and enhancing fair trade in foods. The proposed new standard will meet this criterion:

- Maintaining the quality of the fresh turmeric with greater assurance to meet consumer satisfaction.
- Minimise fraudulent activities along the fresh turmeric supply chain.

(a) Criteria applicable to commodities

Overview of Global Turmeric Market Top Exporting and Importing Countries 2022: the top 10 exporting countries of Turmeric 2022 were India, Myanmar, Netherlands, Fiji, Indonesia, Germany, Vietnam, UAE, Bangladesh, and the United States of America respectively, table (1). The top 10 importing countries of Turmeric in 2022 were the United States of America, Iran, Bangladesh, India, China, Morocco, Germany, Netherlands, Malaysia, and Saudi Arabia, respectively (table 2).

(a) Table 1 - Top 10 exporting countries of Turmeric with a summary of price and seasonality data for each market (2022)

Exporters	Value exported in 2022 (USD thousand)	Quantity exported in 2022 (Tons)	Quantity exported in 2022 (Tons)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)	Annual growth in value between 2021-2022 (%)	Share in world exports (%)
India	214816	160744	160744	-1	7	-5	62.7
Myanmar	17265	29386	29386	3	9	71	5
Netherlands	14369	4519	4519	17	16	-8	4.2
Fiji	9947	2540	2540	54	28	-6	2.9
Indonesia	9244	10126	10126	-5	4	3	2.7
Germany	7564	1950	1950	14	16	-3	2.2
Viet Nam	7353	5005	5005	-22	6	-40	2.1
UAE	5808	6110	6110	27	35	48	1.7
Bangladesh	5797	2077	2077	10	7	-6	1.7
United States	4693	825	825	10	6	1	1.4

Table 2 - Top 10 Importing countries of Turmeric with a summary of price and seasonality data for each market (2022).

Importers	Value imported in 2022 (USD thousand)	Quantity imported in 2022 (Tons)	Annual growth in value between 2018-2022 (%)	Annual growth in quantity between 2018-2022 (%)	Annual growth in value between 2021-2022 (%)	Share in world imports (%)
United States	49821	10756	12	5	-20	13.4
Iran	29805	25748	7	8	11	8
Bangladesh	28663	28807	60	56	-2	7.7
India	27419	19202	-10	-11	-12	7.4
China	16163	21022	111	99	171	4.3
Morocco	15491	10739	5	2	54	4.2
Germany	14842	5343	6	6	-11	4
Netherlands	13839	6273	18	18	-5	3.7
Malaysia	12011	9276	2	3	-2	3.2
Saudi Arabia	11404	6620	12	4	9	3.1

(Source: UNSD - COMTRADE & ITC Statistics)

(b) Diversification of national legislations and apparent resultant or potential impediments to international trade:

Trade of fresh turmeric under various market criteria is a challenge to most countries regarding supply and demand context, thus, signifies the need for developing a harmonized international criterion based on the Codex standard. Therefore, the new work would provide internationally recognized standards to enhance international trade and accommodate the importer's requirements. The ISO has developed a standard for turmeric (ISO-5562-1983) with ISO Management System and ISO Harmonized Structure, and other associations like the American Spice Trade Association (ASTA) and USDA NOP certification have dealt with some turmeric specifications. To overcome the resultant or potential impediments to international trade, it is essential to integrate all existing standards in a single improved comprehensive standard acceptable internationally. This warrants the establishment of a Codex standard as per the Procedural Manual.

(c) International or regional market potential

Global demand for fresh turmeric continues to rise, driven by its increasing demands for application in foods, and other potential benefits. In 2022, Fiji was listed as the fourth largest fresh turmeric supplier in the global market, and there are huge opportunities to tap into promising markets such as Europe. Fiji exports the commodity to the following countries: the USA, New Zealand, Japan, Australia, China, and Germany.

(d) Amenability of commodity to standardization

The standard will include the characteristics of fresh turmeric composition, quality, and packaging criteria.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no general commodity standard covering fresh turmeric. The new work will enhance consumer protection and facilitate trade by establishing an internationally agreed-upon and recognized quality standard.

(f) Number of commodities that would need separate standards, including whether raw, semi-processed, or processed.

The proposed standard will cover the fresh turmeric in its fresh rhizomes and fingers (whole).

(g) Work already undertaken by other organizations in this field

i. ISO Standard for Turmeric - Specification (ISO-5562-1983),

ii. Guidance from the American Spice Trade Association 2017(Clean Safe Spices),

iii. USDA NOP Organic Certification.

5. Relevance to Codex Strategic Objectives

The elaboration of a Codex standard for fresh turmeric is according to Codex strategic objectives to promote the maximum application of Codex standards by countries in their national legislation and to facilitate fair international trade by protecting the health of the consumers. This standard is important to guarantee the quality, as well as providing new opportunities for producing this healthy and beneficial product and promoting new opportunities for producing healthy and beneficial products and promoting them to the international market.

This proposal is consistent with the Codex Strategic Plan for 2020-2025, particularly strategic Goal 2—Objective 2.2 and Goal 3—Objectives 3.1, 3.2, and 3.3.

6. Information on the Relation between the Proposal and Other Existing Codex Documents As Well As Other Ongoing Work

This proposal is a new Codex Standard for Fresh Turmeric complementing the Standard for dried turmeric. This standard will include references to relevant pre-existing Codex texts developed by general subject committees, as follows:

- *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)
- *General Principles of Food Hygiene* (CXC 1-1969)
- Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003)
- *Principles and guidelines for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997)
- Databases related to the maximum limits for pesticide maximum limits for pesticide residues issued by the Codex Committee on Pesticides Residues in Food (CCPR).
- *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985)
- *General Standard for food additives* (CXS 192-1995)

7. IDENTIFICATION OF REQUIREMENT FOR AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

No expert scientific advice is foreseen at this stage. However, published research documents by international bodies will be consulted in preparing the standard.

8. IDENTIFICATION OF NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES

Technical input from the International Standards Organization (ISO), American Spice Trade Association (ASTA), USDA NOP, European Spice Association (ESA), and other relevant bodies may be sought when developing this standard.

9. PROPOSED TIMELINE FOR COMPLETION OF NEW WORK

It is expected that the development of this standard to be conducted in three CCFFV meetings or less, depending on the agreement reached by CCFFV.