

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3, 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Twenty-second Session

Comments of Republic of Korea

Proposed draft standard for onions and shallots

[5. PROVISION CONCERNING TOLERANCES]

We propose deletion of the tolerance for decay in all classes of onion.

~~“or of produce affected by decay”~~

The product grade is determined by the packing house and onions affected by decay are not graded as a commodity in the ROK. The decayed onions are likely to reduce the quality of the whole product during the distribution process. Therefore, we propose to remove products affected by decay from all grades of onions.

Also, we propose to delete the paragraph for visible shoot in class I .

~~“In addition, 4.0%, by weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.”~~

The shoot of onions means less freshness, and the sprouted onion is less valuable as a product in the ROK.

For the same reason, we propose to reducing the tolerance in class II as follows.

~~“In addition 4.0%-5.0%, by weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.”~~

Proposed draft standard for berry fruits

[5. PROVISION CONCERNING TOLERANCES]

We propose deletion of the tolerance for decay in class I and II for blueberries included in berry fruits as follows:

~~5.1.2 Class I: Included therein, is 2.0% tolerance for decay, soft rot and/or internal breakdown.~~

~~5.1.3 Class II: Included therein, is 4.0% tolerance for decay, soft rot and/or internal breakdown.~~

The product grade is determined by the packing house and blueberries affected by decay are not graded as a commodity in the ROK. This is because the fruit affected by decay has the potential to damage the quality of the whole product during the distribution process.