

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

E

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REP16/FFV

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**

**39<sup>th</sup> Session**

**Rome, Italy, 27 June – 01 July 2016**

**REPORT OF THE 19<sup>th</sup> SESSION OF THE  
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

**Ixtapa Zihuatanejo, Guerrero, Mexico,**

**5 – 9 October 2015**

**NOTE:** This report contains Codex Circular Letter CL 2015/29-FFV.

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**CL 2015/29-FFV  
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- Interested International Organizations

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**SUBJECT: DISTRIBUTION OF THE REPORT OF THE 19<sup>TH</sup> SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (REP16/FFV)**

The report of the 19<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables will be considered by the 39<sup>th</sup> Session of the Codex Alimentarius Commission (Rome, Italy, 27 June – 01 July 2016).

## **PART A: MATTERS FOR ADOPTION BY THE 39<sup>TH</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

1. **Proposed draft Standard for Aubergines at Step 5/8 (with omission of Steps 6/7)** (para 51 and Appendix III).
2. **Proposed draft Standard for Garlic at Step 5** (para 70 and Appendix IV).
3. **Proposed draft Standard for Kiwifruit at Step 5** (para 76 and Appendix V).

Governments and international organizations wishing to submit comments on the above proposed draft standards, should do so in writing, in conformity with the *Procedures for the Elaboration of Codex Standards and Related Texts (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission)* to the above address **before 31 May 2016**.

## **PART B: REQUEST FOR COMMENTS AND INFORMATION**

4. **Proposed draft Standard for Ware Potatoes at Step 3** (para 83 and Appendix VI).

Governments and international organizations wishing to submit comments on the above proposed draft standards, should do so in writing, in conformity with the *Procedures for the Elaboration of Codex Standards and Related Texts (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission)* to the above address **before 31 January 2016**.

5. **Proposals for new work on fresh fruits and vegetables** (ALINORM 10/33/35, para 121, REP16/FFV, para 96).

Governments wishing to propose new work on Codex standards for fresh fruits and vegetables should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts (Part 2 – Critical Review, Procedural Manual of the Codex Alimentarius Commission)* to the above address **before 31 October 2016**.

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## SUMMARY AND CONCLUSIONS

The 19<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

### MATTERS FOR CONSIDERATION BY THE 39<sup>TH</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION

#### Adoption of proposed draft standards

The Committee agreed to forward the proposed draft Standard for Aubergines for adoption at Step 5/8 (with omission of Step 6/7) (para 51 and Appendix III) and the proposed draft Standards for Garlic and Kiwifruit for adoption at Step 5 (paras 70, 76 and Appendices IV and V respectively).

#### Approval of new work

The Committee agreed to request the Commission approval of new work on a standards for fresh date (para 96).

#### Other matters for action by the Commission

The Committee provided replies regarding the status of implementation of selected activities of the Codex Strategic Plan (2014-2019) relevant to its work (para 14 and Appendix II).

#### Other matters of interest to the Commission

The Committee:

- noted matters arising from the Commission relevant to its work including replies for the monitoring of the implementation of the Codex Strategic Plan 2014-2019; agreed to replace the distribution of UNECE standards on the Agenda with a link to the UNECE website and to inform of this decision to the Executive Committee; and noted the outputs and ongoing work on fruits and vegetables in other relevant organisations active in the area of standardisation of fruits and vegetables (paras 14, 22, 16-18);
- returned the standard for ware potato to Step 3 for further work, comments and consideration by the next session of the Committee (para 83 and Appendix VI);
- agreed to continue requesting comments on proposals for new work for consideration at its next session and that the proposals for new work on shallots and yams would be considered as prioritised work by the Committee subject to re-submission of revised project documents in reply to CL 2015/29-FFV (para 96);
- agreed to most of the sections of Layout for Codex standards for fresh fruits and vegetables and that the few outstanding issues in the Layout would be finalised at its next session (paras 100-101 and Appendix X);
- agreed to develop a glossary of terms applied in the Layout for Codex standards for fresh fruits and vegetables as an Annex to the Layout (paras 102-103).

**LIST OF ABBREVIATIONS USED IN THIS REPORT**

AU	African Union
CAC	Codex Alimentarius Commission
CCEXEC	Executive Committee
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCPFV	Codex Committee on Processed Fruits and Vegetables
CRD	Conference Room Document
EU	European Union
EWG	Electronic Working Group
OECD	Organisation for Economic Cooperation and Development
PWG	Physical Working Group
TOR	Terms of Reference
UNECE	United Nations Economic Commission for Europe
USA	United States of America
WG	Working group

## INTRODUCTION

1. The Codex Committee on Fresh Fruits and Vegetables (CCFFV) held its 19<sup>th</sup> Session in Ixtapa Zihuatanejo, Guerrero (Mexico) from 5 – 9 October 2015, at the kind invitation of the Government of Mexico. The Session was chaired by Mr Alberto Ulises Esteban Marina, Director General, General Bureau of Standards, Ministry of Economy of Mexico. The Session was attended by 35 member countries, one member organisation and two observer organisations. A list of participants is given in Appendix I.

## OPENING OF THE SESSION

2. Mr Verver y Vargas Duarte, Executive Director of the Sanitary Operation Commission (COFEPRIS) welcomed the delegates to Mexico. He mentioned that control of sanitary risks was an important element for the protection of consumers' health and highlighted the linkages between quality, safety and plant sanitary measures to ensure the overall quality of food. He called for a continuous development of international agricultural quality standards to facilitate international trade in fresh fruits and vegetables.
3. Mr Eduardo Benitez, FAO Representative in Mexico, thanked Mexico for their continuous effort in hosting the Committee. Mr Benitez indicated that market development called for standards, which protect consumers' health and ensure fair trade practices. In this regard, he emphasised the importance of CCFFV to establish harmonised worldwide quality standards for fresh fruits and vegetables.
4. Mr Alberto Esteban Marina, Chair of CCFFV, highlighted the importance of marketing standards in ensuring fair trade practices and protecting consumers against misleading practices. He emphasised the need to develop standards that can adequately meet the growing market demands on food quality and safety.

## Division of Competence

5. The Committee noted the division of competence<sup>1</sup> between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>2</sup>

6. The Committee adopted the Provisional Agenda as its Agenda for the Session.
7. The Committee further agreed to consider the proposal for the elaboration of a standard for yam, submitted by Costa Rica, under Agenda Item 7 – Proposals for new work on Codex standards for fresh fruits and vegetables.

## MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (Agenda Item 2a)<sup>3</sup>

8. The Committee noted that matters referred from CAC37 and other committees were mainly for information. The following matters for action were considered:

### MONITORING OF CODEX STRATEGIC PLAN 2014-2019

9. The Committee prepared a reply on the basis of the proposals of the EU (CRD 2). The Committee further clarified the responses related to the following activities:

#### Activity 3.5.1

10. The Committee noted that the use of all official languages of the Commission was a demanding activity that required a lot of resources and that an approach similar to that currently used in CCLAC could be explored to support availability of documents in different official languages in working groups.
11. The Committee agreed that co-hosting arrangements by Member countries with different languages including a mechanism to improve the use of more than one official language in working groups could be explored.

#### Activity 4.1.4

12. The Committee agreed there was no mechanism in place to ensure timely distribution of documents as the guidance provided in the Procedural Manual was sufficient to this aim.

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<sup>1</sup> [CRD 1](#) (Annotated Agenda – Division of competence between the EU and its Member States)

<sup>2</sup> [CX/FFV 15/19/1](#); [CRD 3](#) (AU); [CRD 11](#) (Senegal); [CRD 12](#) (Mexico)

<sup>3</sup> [CX/FFV 15/19/2](#); [CRD 2](#) (EU)

13. The Committee however recognised that there was still room for improvement which involved: timely submissions of working documents by Chairs of working groups; timely translation of documents by the Host Country Secretariat; and timely distribution of these documents by the Codex Secretariat. The Committee acknowledged that all members of CCFFV had a role to play in ensuring this process.

#### **Conclusion**

14. The Committee agreed to forward the responses to CCEXEC and CAC for consideration (Appendix II).

#### **MANAGEMENT OF THE WORK OF THE COMMITTEE**

15. The Committee recalled the reply to Activity 1.1.1 on the use of specific criteria for standards development and reconfirmed that the priority setting criteria for the establishment of work priorities and the decision-making criteria for the development of Codex standards and related texts as laid down in the Procedural Manual was sufficient to ensure that the standards and work areas identified as priority were progressed in a timely manner by CCFFV.

#### **MATTERS ARISING FROM OTHER INTERNATIONAL ORGANISATIONS ON THE STANDARDISATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 2b)<sup>4</sup>**

16. The Committee noted the information provided by UNECE on the main issues of interest to its work arising from sessions of the UNECE Working Party on Agricultural Quality Standards and its Specialised Section on Standardisation of Fresh Fruits and Vegetables and the Plenary Meeting of the OECD Scheme for the Application of International Standards for Fruit and Vegetables subsequent to the last session of CCFFV.
17. In particular the Committee noted the following:

#### **UNECE**

18. The Observer of UNECE stressed the need for increased harmonisation of standards and coordination among international organisations and public and private sector stakeholders to facilitate trade worldwide and work towards the newly adopted Sustainable Development Goals. She mentioned the example of the UNECE meat cut standards which will cross-reference relevant Codex food safety standards. She also informed the Committee about recent activities highlighting revisions of the UNECE standards for apples (inclusion of miniature varieties), and garlic (to be adopted in November 2015); as well as the adoption of a new standard and brochure for persimmons. She also noted the postponed revision of the UNECE standard for early and ware potatoes to facilitate harmonisation with forthcoming decisions at the CCFFV and that a glossary of terms was near completion and would be available in 2016.

#### **UNECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)<sup>5</sup>**

19. The Committee agreed that the UNECE standards for aubergines, garlic, kiwifruit and ware and early ware potatoes and the Layout for UNECE standards for fresh fruits and vegetables would be taken as reference when discussing the relevant Agenda Items.
20. A delegation requested clarification on the continued inclusion of this item in the agenda of the committee. The delegation noted that the Terms of Reference of CCFFV were amended to provide for wider cooperation with international organisation active in the area of standardisation of fruits and vegetables and therefore the inclusion of the UNECE standards might imply that they were to be considered by the Committee. The delegation further emphasised that any standards developed by relevant organisations could be taken as reference in the development of Codex standards for fresh fruits and vegetables under the current mandate of CCFFV.
21. The Codex Secretariat reminded the Committee that the Executive Committee had requested the Codex Secretariat that relevant UNECE standards be distributed as working documents to CCFFV when like products were being considered. The Secretariat further noted that, as UNECE standards were publicly available online, a note providing the link to the UNECE website could be included in the agenda to replace the current distribution of UNECE standards and CCEXEC be informed accordingly.

#### **Conclusion**

22. The Committee agreed to:

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<sup>4</sup> [CX/FFV 15/19/3](#)

<sup>5</sup> [CX/FFV 15/19/4](#); [CRD 4](#) (Colombia); [CRD 11](#) (Senegal)

- insert a note to replace the list of UNECE standards on Item 2c with a link to the UNECE website. The note will read as follows: "UNECE standards relevant to the [proposed draft / draft] standards for consideration under agenda Items [...] can be downloaded from the following address: <http://www.unece.org/trade/agr/standard/fresh/ffv-standardse.html>"
- inform CCEXEC of this decision.

### **PROPOSED DRAFT STANDARD FOR AUBERGINES (Agenda Item 3)<sup>6</sup>**

23. The Delegation of India, as Chair of the EWG on Aubergines, introduced the item and highlighted the main changes made and issues discussed in the EWG as summarised in working document [CX/FFV 15/19/5](#).

24. The Committee agreed to discuss the Standard section by section and, in addition to editorial amendments, made the following changes:

#### **Section 1 – Definition of Produce**

25. The Committee agreed to:

- refer to "eggplant" as a synonym of "aubergines" in the English version;
- include the family for consistency with other Codex standards for fresh fruits and vegetables;
- clarify the types of produce covered by the Standard based on their shape by referring to "elongated", "globus/round", and "oval".

26. It was noted that the Standard should be inclusive of all varieties and that specific mentioning of types of aubergines according to their shape was not a common practice for the definition of the produce in Codex standards for fresh fruits and vegetables. In this regard, it was explained that, in the case of aubergines, it was necessary to clarify the different shapes to apply the sizing provisions in the relevant section of the Standard.

#### **Section 2.1 – Minimum Requirements**

27. The Committee agreed that:

- the footnote indicating the type of deterioration should be deleted - as the term "deterioration" itself was sufficient to cover all possible types of deterioration - and for consistency with Codex standards for fresh fruits and vegetables;
- "low" temperature also covered "frost" and therefore it was not necessary to differentiate between damages caused by "frost" and "low" temperature;
- the footnote indicating the damages caused by "low" and/or "high" temperature should be deleted as it was not necessary to specify the damages in order to be consistent with Codex standards for fresh fruits and vegetables having this provision;
- the characteristic "shape" and "colouring" of the produce were parameters pertaining to the quality classes and therefore should not be addressed under the minimum requirements;
- the development of the produce would be better addressed under section 2.1.2 Maturity Requirements.

28. It was further noted that a minimum length for the peduncle should be specified e.g. 1 cm as it was the case in other Codex standards for fresh fruits and vegetables. This would ensure plant health and food safety and would also improve the presentation of the produce. In addition, the length of the peduncle might also have impact on the quality classes.

29. It was explained that, in the case of aubergines, it would be sufficient to indicate that the peduncle should have a reasonable length to avoid rejection of produce complying with all other provisions of the Standard; the presence of the calyx would still provide for plant health and food safety and that this matter was adequately addressed through the provisions in the quality classes and sizing.

30. The Committee therefore agreed that there was no need to specify the length of the peduncle as a minimum requirement.

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<sup>6</sup> [CX/FFV 15/19/5](#); [CX/FFV 15/19/5-Add.1](#) (Colombia, Costa Rica, Cuba, Ecuador, EU, Ghana, India, Japan, Kenya, Philippines and Thailand); [CRD 5](#) (Argentina, Indonesia, Nigeria and AU,); [CRD 11](#) (Senegal); [CRD 12](#) (Mexico); [CRD13](#) (revised proposed draft Codex Standard for Aubergines)



### **Section 2.1.2 – Maturity Requirements**

31. The Committee exchanged views on how best to address maturity requirements for aubergines.
32. It was noted that the term “sufficiently” was ambiguous and that the term “development” was more associated with “size” for which definitive quantitative provisions were laid down in the section on sizing. It was therefore noted that a more appropriate term to define the stage of ripeness at which the produce was harvested for a particular use by consumers e.g. “horticultural maturity”, “appropriate degree of physiological ripeness”, etc. needed to be examined.
33. In this regard, it was indicated that the term “physiologically/sufficiently developed” should not be associated with the “shape” or the “size” of the produce, as these parameters were more associated to varieties rather than to stage of ripeness/state of maturity of the produce. The words “sufficient development” in this case would indicate those aubergines were at a stage of development that presented (or did not present) certain characteristics that made the produce suitable for human consumption e.g. absence of fibrous or woody flesh, absence of hard seeds, etc. which was particularly important in the case of aubergines that were harvested when still immature.
34. It was also proposed to include “glossiness” as an indicator of maturity. It was noted that this was an important indicator since over-ripened aubergines did not present this characteristic. However, it was explained that this characteristic was dependent on varieties and geo-climatic conditions e.g. altitude, humidity, temperature, etc. hence “glossiness” could not be judged consistently and might lead to exclusion of produce complying with all the other requirements of the Standard.
35. Based on the above considerations, the Committee agreed to retain the reference to “sufficiently developed” and to indicate some characteristics e.g. fibrousness/woodiness of the flesh, development of the seeds, as these described properly the maturity requirements of the produce at harvest.

### **Section 2.2 – Quality Classes**

36. The Committee agreed that aubergines should comply with all aspects typical of the variety and/or commercial type and not only with those related to the “shape, appearance, colouring and development” and therefore removed these parameters from “Extra” Class and Class I.
37. The Committee also agreed that the percentages of defects of the total surface area in the three classes were overly trade restrictive and that the quality of the produce was ensured as long as such defects did not affect the flesh of the produce. The Committee therefore agreed to remove the percentages from the quality classes.

### **Section 3 – Provisions concerning sizing**

38. The Committee agreed with a revised sizing requirements: to provide for flexibility in the application of different sizing methods e.g. diameter, count, length, weight, etc.; to exclude miniature produce from the sizing provision; to ensure uniformity in the package for all aubergines covered by the Standard; to provide for flexibility in the application of uniformity rules by applying mandatory uniformity in size to “Extra” Class only.

### **Section 4 – Quality Tolerances**

39. The Committee had an exchange of views on the allowance for decay in the quality classes in particular in Class “Extra”.
40. Delegations against the inclusion of tolerances for decay in the quality classes noted that:
  - presence of decay in the produce might infringe on phytosanitary rules;
  - inclusion of tolerances for decay in Codex standards for fresh fruits and vegetables may imply non-compliance with good agricultural practices;
  - if tolerances for decay were to be included, differences in percentages of decay should be clear between “Extra” Class and Class I;
  - the term “decay” may involve pathogenic spoilage and therefore compromise plant health and food safety.
41. Delegations supporting the inclusion of tolerances for decay in the quality classes noted that:
  - fresh fruits and vegetables are perishable produce subject to long distance transportation and storage, which may result in a certain degree of decay in the produce that should not lead to the rejection of the lot;

- minimum tolerances for decay are a common industry and trading practice, however, the absence of such tolerances in an international standard like Codex would imply “zero” defect is the acceptable norm and this could create technical barriers to trade while the objective of Codex standards is to facilitate trade in food;
  - phytosanitary and food safety rules will always overrule agricultural quality standards.
42. Following the discussion on the Codex Layout, the Committee agreed to include tolerances for decay in Classes I and II. However, there were divergent views to the inclusion of allowances for decay in the “Extra” Class.
43. Delegations against the inclusion of tolerances for decay in “Extra” Class noted that:
- “Extra” Class produce constitutes a small segment of the market, i.e. premium quality, hence the incorporation of decay tolerances in this class will have economic implications for trade operators;
  - this is a special market where trade operators provided for special transportation (e.g. means, speed, etc.) to deliver the produce to the destination point;
  - if the lot fails to comply with the 5% non-compliance with the requirements for “Extra” Class the lot will not be rejected but downgraded to the subsequent or relevant class;
  - if such tolerances are to be included in “Extra” Class, a compromise can be reached within the 5% non-compliance with “Extra” Class, that 0.5% as opposed to 1% may consist of produce affected by decay, since there should be a difference for tolerances for decay between the different quality classes.
44. Delegations in favour of tolerances for decay in “Extra” Class indicated that:
- allowances for decay in the three quality classes i.e. “Extra” Class, Class I and Class II are necessary for the application of the standard in international trade;
  - inclusion of allowances for decay in the three quality classes reflects current industry and trade practices for international trade of fresh fruits and vegetables;
  - the proposed tolerances for decay of 1% in “Extra” Class and 1% in Class I applies to different percentages of tolerances for the whole lot i.e. 5% of produce not satisfying the requirements of “Extra” Class and 10% of produce not satisfying the requirements of Class I respectively and therefore, there was a distinction between the allowances for decay in “Extra” Class and Class I;
  - application of fraction figures such as 0.5% may not be practical for inspection purposes and would be too restrictive for international trade in fresh fruits and vegetables.
45. Based on the above considerations, the Committee agreed to include tolerances for decay in the three quality classes. The Delegation of EU on behalf of its Member States present at this session expressed its reservation to the inclusion of tolerances for decay in “Extra” Class.

### **Section 5.1 - Uniformity**

46. The Committee agreed to include provisions for mixtures of aubergines of distinctly different commercial types in the package and to make consequential amendments in section 6.2.2 Nature of Produce for the labelling of non-retail packages containing such mixtures.

### **Section 5.2 – Packaging**

47. The Committee agreed to remove the reference to the use of “new” packages as long as the package was clean, of food-grade quality and of a quality such as to avoid causing any external or internal damage to the produce. The Committee noted that this would allow broader application of “new” and “recycled” packages subject to the specific provisions laid down in this section.

### **Section 6.1.2 – Country of origin**

48. The Committee agreed to include a new section on provisions for country of origin for retail containers in line with the agreed section of the proposed Codex Layout.

### **Conclusion**

49. The Committee noted that all comments had been addressed and no outstanding issues remained and therefore agreed that the document was ready to progress in the Step Procedure.

50. The Delegation of EU, on behalf of its Member States present at this session, reiterated its reservation as expressed in paragraph 45 while not objecting to the adoption of the Standard at Step 5/8.

#### **STATUS OF THE PROPOSED DRAFT STANDARD FOR AUBERGINES**

51. The Committee agreed to forward the proposed draft Standard for adoption at Step 5/8 by the Codex Alimentarius Commission (Appendix III).

#### **PROPOSED DRAFT STANDARD FOR GARLIC (Agenda Item 4)<sup>7</sup>**

52. The Delegation of Mexico, as Chair of the EWG on Garlic, introduced the item and highlighted the main changes made and issues discussed in the EWG as summarised in working document [CX/FFV 15/19/6](#).
53. The Delegation also informed the Committee that, in response to the written comments submitted to this session, and outcome of the discussions by CCFFV on the sections of the Layout for Codex standards for fresh fruits and vegetables at this session, a revised version had been prepared (in an in-session WG led by Mexico) for consideration by the Committee.
54. The Committee considered the revised proposal section by section, noted the comments by members, and made the following decisions on the following sections:

##### **Section 1 – Definition of produce**

55. The Committee agreed to:
- refer to “fresh garlic with different degree of dryness of the outer skin” to make it clear that the Standard applied to fresh garlic which had undergone drying of the leafy covering of bulbs and the peel of cloves, traditionally understood by consumers to be “fresh” garlic;
  - move the footnote defining “fresh garlic”, “semi-dry garlic”, “dry garlic” to the main body for further clarity and to remove the reference to “green” in the definition of “fresh garlic” to avoid confusion with green garlic excluded from the Standard;
  - include provisions for “solo” garlic and make consequential amendments in sections 6.1.1 and 6.2.2 (nature of produce) for corresponding labelling.

##### **Section 2 – Minimum requirements**

###### ***Free of any foreign smell and/or taste***

56. The Committee noted divergent views in relation to the use of smoking as a conditioning practice for drying the outer skin of the bulbs and questioned whether “smoked” garlic should belong to a Codex standard for fresh fruits and vegetables:
- Smoking was a traditional method used to address climate constraint in some regions; the practice aims at drying the outer skin of the bulb, while the bulb (cloves) remains fresh, and might slightly affect the colour, flavour and taste of the bulbs;
  - Smoking provides for further protection of the bulbs from external damage hence prolongs the freshness and overall quality of the bulbs;
  - Smoking is a long-standing practice in different regions and countries, and as such should be recognised in an international standard that should be inclusive to cover well-established industry and trade practices across the world;
  - The provision on “free of foreign smell” aims at ensuring that contamination arising from poor handling is eliminated/minimised; and that the smell/taste arising from smoked garlic (product) may be construed to mean contamination of the product;
  - Smoking is considered as a processing phase in some countries, any changes in the organoleptic characteristics of the produce even though it remains “fresh” may be considered as a “processed” product hence falling outside the scope of CCFFV;
  - Smoking should be considered as a curing process aimed at drying the outer skin of the bulbs;
  - Smoked garlic should be explicitly labelled so as to ensure fair trade practices if it was to be included in the standard.

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<sup>7</sup> [CX/FFV 15/19/6](#); [CX/FFV 15/19/6-Add.1](#) (Chile, Colombia, Costa Rica, Ecuador, EU, Ghana, India, Japan, Kenya, Philippines, Saint Lucia and Thailand); [CRD 6](#) (Indonesia, Nigeria and AU); [CRD 12](#) (Mexico)

57. Following the request of the Committee to provide clarification on whether “smoked” garlic could be considered as a “fresh” or “processed” product hence whether CCFFV or other committees such as CCPFV would have more competence on the standardisation of this product, the Codex Secretariat referred to the decision of CAC36<sup>8</sup> when the new work on garlic was approved namely: “The Commission noted that the project document specifically stated that the scope of the standard addressed the product which has *“undergone drying of the leaf covering of bulbs (cataphyll) and the peel of cloves, traditionally understood by consumers to be “fresh” garlic”* and, therefore, clearly fell within the TOR of CCFFV...”
58. The Secretariat further referred to the clarification of CAC that *“fully dehydrated garlic, garlic powder and products, which had been otherwise processed, were not within the scope of the new work”*. The Secretariat noted that the scope did not differentiate between the different drying practice used to dry the outer skin of the bulbs and that the current wording of the scope including the definition of “semi-dry” and “dry” garlic refer to “fresh garlic/produce”. The Secretariat also noted that if smoking altered the organoleptic characteristics of the bulbs even though they remained fresh, it was up to CCFFV to determine whether this product could not be considered as “fresh” garlic.
59. Based on the above considerations, the Committee agreed to amend the footnote to exempt “smoked” garlic from the provisions related to presence of foreign smell and/or taste subject to mandatory labelling. The Delegation of Colombia expressed their concern in this regard.
60. The Delegation of USA expressed their concern for the inclusion of “smoked” garlic in a Codex standard for “fresh” garlic - based on the Terms of Reference of CCFFV to elaborate standards for fresh fruits and vegetables “smoked” garlic was a processed product and fell under the mandate of the CCPFV and should be referred to that Committee.

#### ***Presence of visible shoots***

61. Following a proposal to delete this provision, the Committee noted that the main aim of this provision was to prevent the sale of sprouted garlic, which might arise due to high humidity during transport and storage. The Committee therefore agreed to retain this provision.

#### ***Presence of long roots (tufts)***

62. The Committee agreed to include provisions for roots under the minimum requirements to ensure the quality and presentation of the produce. The Committee however acknowledged that further treatment of the roots, i.e. trimming close to the base of the bulb, might imply additional costs that applied to produce classified as “Extra” Class only.

#### ***Length of the stems for dry garlic***

63. The Committee agreed to exempt “braided” garlic from requirements for length of the stem to take into account the current industry and trade practices.

#### **Section 2.1.1**

64. The Committee agreed to delete the reference to “carefully harvested” as this provisions could not be subject to inspection at export/import stage and was already deleted from all Codex standards for fresh fruits and vegetables.

#### **Section 2.2 – Quality Classes**

65. The Committee agreed to:
- include provisions for trimmed roots in “Extra” Class only in accordance with current trade and industry practices;
  - provide for better language to differentiate the compactness of the bulbs in “Extra” Class and Class I and clarified that this parameter (i.e. compactness) applied to the bulbs, rather than the cloves, which are always compact;
  - provide for qualifiers to better differentiate between the incidence of different defects in the quality classes and included provisions for defects in shape in “Class I” to complement corresponding provisions in “Class II”
  - include provisions for presence of slight stain in Class II as this was a defect that normally happens since garlic grows directly in the soil, and is dried in the orchard once harvested, and so should be allowed to facilitate the application of the Standard.

- include provisions to limit the presence of non-progressive physiological damage as this is an internal defect that progressively affect individual cloves that could only be detected from the outside until a very advanced stage, but does not extend to the other cloves hence should be allowed to facilitate the application of the Standard.
- revise the provisions for missing cloves in Class II as this would ensure that all varieties irrespective of the number of cloves are covered by this requirement.

### **Section 3 – Provisions concerning sizing**

66. The Committee agreed with revised sizing requirements to provide for flexibility in the application of different sizing methods e.g. diameter, count, length, weight, etc.; including the re-arrangement of the table for sizing specification to provide more size codes and corresponding diameter ranges. The Committee also agreed to retain the symbol greater than (>) to provide for better correlation of results in particular those that may be on the borderline.

### **Section 4 – Quality Tolerances**

67. The Committee agreed that within the 5% tolerances for produce not complying with the requirements of “Extra” Class but satisfying those of Class I, 1% rather than 0.5% may comply with the requirements of Class II. It was however noted that no tolerances for decay were allowed in “Extra” Class.

### **Conclusion**

68. The Committee noted that most of the comments had been addressed but there were some issues that required further examination including additional provisions for “smoked” garlic and defects in the quality classes and their tolerances.
69. In view of the above, the Committee agreed to establish an EWG, led by Mexico, and working in English and Spanish, to continue further work on the draft with the a view to:
- examine how defects work in practice for this type of commodity;
  - review how best to address smoked garlic;
  - consider other critical points that may come up during circulation for comments at step 6.

### **STATUS OF THE DRAFT STANDARD FOR GARLIC**

70. The Committee agreed to forward the proposed draft Standard for adoption at Step 5 by the Codex Alimentarius Commission (Appendix IV).

### **PROPOSED DRAFT STANDARD FOR KIWIFRUIT (Agenda Item 5)<sup>9</sup>**

71. The Delegation of New Zealand, as Chair of the EWG on Kiwifruit, introduced the item and highlighted the main changes made and issues discussed in the EWG as summarised in working document [CX/FFV 15/19/7](#).
72. The Delegation also informed the Committee that, in response to the written comments submitted to this session, and outcome of the discussions by CCFFV on the sections of the Layout for Codex standards for fresh fruits and vegetables at this session, a revised version had been prepared together with other interested countries present for consideration by the Committee.
73. The Committee agreed to discuss the revised version of the proposed draft Standard in general; noted the good progress made in the revised document and agreed with the proposed changes as follows:
- The exclusion of Actinidia species which do not exhibit kiwifruit characteristics, for example *A. arguta* (kiwiberry).
  - The inclusion of all the minimum requirements apart from the “double fruit”.
  - The acceptance of all classifications following clarification provided regarding the measurement for flat fruit.
  - The acceptance of all of the quality and size tolerances except for the tolerance for decay in “Extra” Class.
  - The acceptance of sections 5 to 8, with most of the changes being made to align with the sections of the Layout for Codex standards for fresh fruits and vegetables agreed by CCFFV at this session.

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<sup>9</sup> [CX/FFV 15/19/7](#); [CX/FFV 15/19/7-Add.1](#) (Chile, Colombia, Costa Rica, Cuba, Ecuador, EU, Ghana, Japan, Kenya, New Zealand and Thailand); [CRD 7](#) (Argentina, Indonesia, Nigeria and AU); [CRD 11](#) (Senegal); [CRD 12](#) (Mexico)

74. The Committee noted that there were still concerns on the following provisions that needed to be addressed:
- **Section 2.2: Maturity Requirements** - the specific technical parameters for maturity needed to be further discussed.
  - **Section 3: Provision concerning sizing** - agreement regarding the inclusion of minimum weights for each class had not been reached and the data for the acceptable range in diameters within one size was still required.
  - **Section 4.1.1: Quality tolerances in “Extra” Class** - agreement regarding allowances for tolerances for decay and corresponding percentage tolerance was still required.

### **Conclusion**

75. The Committee:

- Noted that substantial progress had been made on the revision of the document but some issues needed to be further discussed including any critical issue identified during the circulation of the draft for comments at Step 6.
- Agreed to establish an EWG, chaired by New Zealand and co-chaired by Iran<sup>10</sup>, working in English, to revise the draft Standard taking into account the outstanding issues as elaborated in paragraph 74 including any critical issue identified during the circulation of the draft for comments at Step 6.

### **STATUS OF THE PROPOSED DRAFT STANDARD FOR KIWI FRUIT**

76. The Committee agreed to forward the proposed draft Standard for adoption at Step 5 by the Codex Alimentarius Commission (Appendix V).

### **PROPOSED DRAFT STANDARD FOR WARE POTATOES (Agenda Item 6)<sup>11</sup>**

77. The Delegation of India, as Chair of the EWG on Ware Potatoes, introduced the item and highlighted the main changes made and issues discussed in the EWG as summarised in working document [CX/FFV 15/19/8](#).
78. The delegation also informed the Committee that: in response to the written comments submitted to this session; and outcome of the discussions by CCFFV on the sections of the Layout for Codex standards for fresh fruits and vegetables at this session; a revised version for consideration had been prepared.
79. The delegation further noted the revision mainly addressed those provisions related to minimum requirements, defects in the quality classes, sizing provisions in particular the guidance table with size codes and size ranges and presentation of the produce e.g. mixture of ware potatoes in the same package.
80. Due to the complexity of the unresolved issues, the Committee agreed to discuss the revised proposed draft Standard in general; noted the good progress made in the revised document and made the following additional comments in relation to minimum requirements and quality classes:
- Presence of rotting, sprouts and green coloration should be further examined, as they negatively impact on food safety (presence of high levels of solanins);
  - The allowance for the presence of soil in the quality classes should also be further examined.

### **Conclusion**

81. The Committee noted that the proposed draft standard still required considerable reviews and was not ready for advancement in the Step process.
82. The Committee agreed to establish an EWG chaired by India and working in English to:
- consider the replies to the request for comments at Step 3 on the revised proposed draft Standard; and
  - revise the proposed draft Standard taking into account comments submitted at Step 3 for further consideration by the next session of the Committee.

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<sup>10</sup> The Islamic Republic of Iran was not present at the session. The Codex Contact Point of Iran informed the Codex Secretariat in writing of the willingness of Iran to co-chair this EWG.

<sup>11</sup> [CX/FFV 15/19/8](#); [CX/FFV 15/19/8-Add.1](#) (Brazil, Chile, Costa Rica, Cuba, Ecuador, EU, India, Japan, Kenya, New Zealand, Philippines, Saint Lucia, Thailand and USA); [CRD 8](#) (Colombia, Indonesia, Nigeria and AU); [CRD 11](#) (Senegal); [CRD 12](#) (Mexico)

**STATUS OF THE PROPOSED DRAFT STANDARD FOR WARE POTATOES**

83. The Committee agreed to return the proposed draft Standard to Step 3, for further revision and consideration by the next Session of the Committee (Appendix VI).

**PROPOSALS FOR NEW WORK ON STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 7)<sup>12</sup>**

84. The Committee considered three proposals for new work on “fresh” date (India), shallots (Indonesia) presented in document [CX/FFV 15/19/9](#) and yams (Costa Rica) contained in [CRD 9](#).
85. The Delegations of India, Indonesia and Costa Rica introduced their proposals and explained the different aspects covered by their respective project documents taking into account the provisions of the Procedural Manual in relation to the proposals to undertake new work and the *Criteria for the Establishment of Work Priorities*.
86. The Committee considered these proposals and made the following comments and decisions:

**Fresh Date**

87. The Committee noted the need to ensure that the scope of the standard covered only “fresh” date as opposed to dehydrated products, and to make a clear distinction between data for fresh and dried date as trade volume was an important criterion to decide on new work on worldwide Codex standards. In this regard, it was further noted that it might be difficult to differentiate between fresh and other forms of dehydrated date palm, as the produce already presented a low moisture content and the customs HS codes did not make a distinction between “fresh” and “dehydrated” dates.
88. The Observer from UNECE informed the Committee that UNECE had elaborated only one standard on dried dates (UNECE DDP-08), which was not relevant for the development of fresh date in CCFFV. The project document should thus be amended accordingly.
89. The Codex Secretariat informed the Committee that there was a Codex standard for dried dates i.e. *Codex Standard for Dates (CODEX STAN 143-1985)* and that the proposal for a Codex standard for fresh date should not overlap with the scope of the existing Codex standard.
90. The Delegation of India clarified that the proposal related to fresh date only, and fell within the Terms of Reference of CCFFV. The delegation further explained that three types of dates i.e. “Khalaal” (semi ripe fruits harvested fresh), “Rutab” (fully ripe fruits harvested fresh) and “Tamar” (fully dried) existed in trade, and the proposed new work would only consider the first two types. The delegation further mentioned that fresh date, semi ripe, and full ripe dates contained more moisture content, and that in general “khalal”, “rutab”, and “tamar” dates contained the following respective ranges of moisture content: 45-65, 30-45, and <30% as compared to the dried date.
91. In view of the time constraint, the Committee could not consider in depth the other two proposals but noted the following:

**Shallots**

92. The Committee noted the support expressed by members for the new work and observed that the data provided in the project document covered both onions and shallots, and that the document required further revision before a decision could be taken on the new work. The Committee therefore requested the Delegation of Indonesia to revise the project document and present it again to the next session of CCFFV for consideration.

**Yams**

93. The Committee also noted the support expressed by members for the new work on yams. The Committee further observed that the project document had been submitted late and therefore requested the Delegation of Costa Rica to resubmit the project document in a timely manner to the next session of CCFFV for consideration. The Delegation of Ghana expressed their interest in assisting Costa Rica in the development of a standard for yams in future.

**Other matters**

94. The Committee noted the need to:
- ensure timely submission of working documents, in particular proposals for new work for consideration by CCFFV;

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<sup>12</sup> [CL 2014/7-FFV](#), Part B, point 4; [CX/FFV 15/19/9](#); [CRD 9](#) (Colombia, Costa Rica, India, Indonesia, Nigeria, Philippines, Thailand and AU); [CRD 12](#) (Mexico)

- ensure proper work management of the Committee vis-à-vis its work capacity and work progress in the Step Procedure;
- establish an In-session WG that would assist in the review and selection of the best proposals; while at the same time assisting member in identifying critical areas for improvement within each proposal.

### **Conclusion**

95. The Committee agreed:

- To recommend approval of new work on fresh date by the Codex Alimentarius Commission; and to request India to update the document taking into account all the concerns raised by the Committee in particular: to clarify, in the scope, the types of date covered by the standard and that these be clearly distinct from dried dates; provide worldwide trade data on fresh date; and submit it directly to CCEXEC through the Codex Secretariat, by no later than end of March 2016.
- To establish an electronic working group led by India and working in English only, to prepare, subject to the approval of the Commission, a proposed draft standard for fresh date palm for circulation for comments at step 3 and consideration at its next session
- That the two proposals from Indonesia and Costa Rica be revised and resubmitted in reply to the CL and these would be considered as already prioritised work by the Committee.

96. The Committee also invited members to submit their proposals accompanied by project documents within the deadline requested in the CL on “Proposals for new work on fresh fruits and vegetables” attached to this report for consideration at its next session.

### **PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 8)<sup>13</sup>**

97. The Delegation of the United States of America, as Chair of the EWG on the Codex Layout, introduced the item and highlighted the main changes made and issues discussed in the EWG as summarised in working document [CX/FFV 15/19/10](#).

98. Following the establishment of the in-session WG by the Committee, the Delegation further explained the key points of discussions, the provisions having consensus and those that still remained open for further discussion or elaboration as summarised in [CRD 14](#).

99. In addition, the Delegation indicated that the in-Session WG had recommended the development of a glossary of terms used in the Layout for Codex standards for fresh fruits and vegetables as presented in [CX/FFV 15/19/10-Add.1](#) (proposal of Mexico).

### **Conclusion**

100. The Committee agreed with the proposed Codex Layout as presented in Appendix VII with the exception of those areas that need further discussion and agreements, which were placed in square brackets for consideration at its next session.

101. The Committee also agreed to establish an EWG chaired by USA and co-chaired by Germany, working in English only, to further consider those unresolved issues in square brackets namely:

- **Section 2.1 – Minimum Requirements:** Allocation of a note on the application of phytosanitary rules to the provisions on presence of pests and damage caused by pest in all Codex standards for fresh fruits and vegetables.
- **Section 3 – Provisions concerning sizing:** Point (E) - Definition of miniature produce.
- **Section 4 – Provisions concerning tolerances:**
  - Inclusion of tolerances for decay, soft rot and internal breakdown in “Extra” Class.
  - Tolerance percentage of 1% in “Extra” Class.
- **Section 6.2 – Non-retail Container:** Applicability of the provision to alternatively / additionally provide separate information to those indicated on the package (i.e. in the documents accompanying the shipment).

<sup>13</sup> [CX/FFV 15/19/10](#); [CX/FFV 15/19/10-Add.1](#) (EU, Ghana, India, Kenya, Mexico, Switzerland, Thailand and USA); [CRD 10](#) (Colombia and Nigeria); [CRD 14](#) (revised proposed Layout for Codex standards for fresh fruits and vegetables)



**Glossary of Terms**

102. The Committee further agreed that the development of a glossary of terms would be useful for the understanding and application of the terms used in the Layout for Codex standards for fresh fruits and vegetables.
103. In order to carry out this task, the Committee agreed to establish an EWG chaired by Mexico, working in English and Spanish to prepare a draft Glossary of Terms for Application in the Layout for Codex Standards for Fresh Fruits and Vegetables for consideration at its next session.

**OTHER BUSINESS (Agenda Item 9)**

104. The Committee noted that there were no issues for discussion under this Agenda Item.

**DATE AND PLACE OF THE NEXT SESSION (Agenda Item 10)**

105. The Committee was informed that the 20<sup>th</sup> Session of the Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in approximately 18 months. The exact time and venue would be determined by the Host Government in consultation with the Codex Secretariat.

## SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference REP16/FFV
Proposed draft Standard for Aubergines	5/8	Governments CAC39	para 51 and Appendix III
Proposed draft Standard for Garlic	5	CAC39 EWG (Mexico) Governments CCFFV20	para 70 and Appendix IV
Proposed draft Standard for Kiwifruit	5	CAC39 EWG (New Zealand and Iran) Governments CCFFV20	para 76 and Appendix V
Proposed draft Standard for Ware Potatoes	3	Governments EWG (India) CCFFV20	para 83 and Appendix VI
Proposals for new work for Codex standards for fresh fruits and vegetables	---	Governments CCFFV20	ALINORM 10/33/35, para 121 REP16/FFV, paras 96-96
Layout for Codex standards for fresh fruits and vegetables	---	---	para 100 and Appendix VII
Selected provisions in the Layout for Codex/FFV standards pending further consideration by CCFFV	---	EWG (USA and Germany) Governments CCFFV20	para 101 and Appendix VII
Preparation of a draft Glossary of Terms for Application in the Layout for Codex Standards for Fresh Fruits and Vegetables	---	EWG (Mexico) Governments CCFFV20	REP16/FFV, paras 102-103

**APPENDIX I**

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LISTE DES PARTICIPANTS  
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**APPENDIX II**

**REPLIES OF CCFFV19 TO THE STRATEGIC PLAN IMPLEMENTATION**

Responses are shown in **Bold and Underlined** font.

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
<p>1: Establish international food standards that address current and emerging food issues.</p>	<p>1.1: Establish new and review existing Codex standards, based on priorities of the CAC</p>	<p>1.1.1: Consistently apply decision-making and priority-setting criteria across Committees to ensure that the standards and work areas of highest priority are progressed in a timely manner.</p>	<p>New or updated standards are developed in a timely manner</p>	<p>- Priority setting criteria are reviewed, revised as required and applied. - # of standards revised and # of new standards developed based on these criteria.</p>
<p><b>Question to the Committee:</b> Is this activity relevant to the work of the Committee? <b><u>Yes.</u></b> Does the Committee use any specific criteria for standards development? <b><u>No, the Committee applies the priority setting criteria laid down in Procedural Manual; i.e. “Criteria for the Establishment of Work Priorities”; which is the decision-making criteria for the development of standards and related texts.</u></b> Does the Committee intend to develop such criteria? <b><u>The Committee does not consider it necessary to develop additional criteria.</u></b></p>				
	<p>1.2: Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards.</p>	<p>1.2.1: Develop a systematic approach to promote identification of emerging issues related to food safety, nutrition, and fair practices in the food trade.</p>	<p>Timely Codex response to emerging issues and to the needs of Members.</p>	<p>- Committees implement systematic approaches for identification of emerging issues. - Regular reports on systematic approach and emerging issues made to the CCEXEC through the Codex Secretariat.</p>
<p><b>Question to the Committee:</b> Is this activity relevant to the work of the Committee? <b><u>Yes. Emerging issues related to fair practices in food trade are relevant to the work of the Committee.</u></b> How does the Committee identify emerging issues and Members needs? Is there a systematic approach? Is it necessary to develop such an approach? <b><u>Emerging issues (except food safety and nutrition which are not within the scope of CCFFV) can be reported by Members or other committees directly to CCFFV taking into account the general principles stated in the Procedural Manual.</u></b></p>				

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
		1.2.2: Develop and revise international and regional standards as needed, in response to needs identified by Members and in response to factors that affect food safety, nutrition and fair practices in the food trade.	Improved ability of Codex to develop standards relevant to the needs of its Members.	<ul style="list-style-type: none"> <li>- Input from committees identifying and prioritizing needs of Members.</li> <li>- Report to CCEXEC from committees on how standards developed address the needs of the Members as part of critical review process.</li> </ul>
<b>Included in question to 1.2</b>				
2: Ensure the application of risk analysis principles in the development of Codex standards.	2.1: Ensure consistent use of risk analysis principles and scientific advice.	2.1.1: Use the scientific advice of the joint FAO/WHO expert bodies to the fullest extent possible in food safety and nutrition standards development based on the “Working Principles of Risk Analysis for Application in the Framework of the Codex Alimentarius”.	Scientific advice consistently taken into account by all relevant committees during the standard setting process.	<ul style="list-style-type: none"> <li>- # of times the need for scientific advice is:</li> <li>- identified,</li> <li>- requested and,</li> <li>- utilised in a timely manner.</li> </ul>
<p><b>Question to the Committee:</b></p> <p>Is this activity relevant to the work of the Committee?</p> <p><b><u>No. Scientific advice and risk analysis principles are not relevant for CCFV as it is a commodity committee.</u></b></p> <p>Does the committee request scientific advice in course of its work, how often does it request such advice?</p> <p><b><u>N/A.</u></b></p> <p>Does the committee always use the scientific advice, if not, why not?</p> <p><b><u>N/A.</u></b></p>				
		2.1.2: Encourage engagement of scientific and technical expertise of Members and their representatives in the development of Codex standards.	Increase in scientific and technical experts at the national level contributing to the development of Codex standards.	<ul style="list-style-type: none"> <li>- # of scientists and technical experts as part of Member delegations.</li> <li>- # of scientists and technical experts providing appropriate input to country positions.</li> </ul>

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
<p><b>Question to the Committee:</b> Is this activity relevant to the work of the Committee?</p> <p><b><u>Yes. Scientific and technical expertise of Members is required to develop standards for fresh fruit and vegetables.</u></b></p> <p>How do Members make sure that the necessary scientific input is given into country positions and that the composition of the national delegation allows to adequately present and discuss this position?</p> <p><b><u>It is up to each Member to organise and manage the necessary scientific/technical input with a view to present its positions.</u></b></p> <p>What guidance could be given by the Committee or FAO and WHO?</p> <p><b><u>No such guidance is envisaged at present.</u></b></p>				
		<p>2.1.3: Ensure that all relevant factors are fully considered in exploring risk management options in the context of Codex standard development.</p>	<p>Enhanced identification, and documentation of all relevant factors considered by committees during the development of Codex standards.</p>	<p>- # of committee documents identifying all relevant factors guiding risk management recommendations.</p> <p>- # of committee documents clearly reflecting how those relevant factors were considered in the context of standards development.</p>
<p><b>Question to the Committee:</b> Is this activity relevant to the work of the Committee?</p> <p><b><u>No. Risk analysis principles, including risk management, are not relevant for CCFFV as it is a commodity committee.</u></b></p> <p>How does the Committee ensure that all relevant factors have been taken into account when developing a standard and how are these documented? <b><u>N/A.</u></b></p>				
		<p>2.1.4: Communicate the risk management recommendations to all interested parties.</p>	<p>Risk management recommendations are effectively communicated and disseminated to all interested parties.</p>	<p>- # of web publication/ communications relaying Codex standards.</p> <p>- # of media releases disseminating Codex standards.</p>
<p><b>Question to the Committee:</b> Is this activity relevant to the work of the Committee?</p> <p><b><u>No. Risk analysis principles, including risk communication, are not relevant for CCFFV as it is a commodity committee.</u></b></p> <p>When taking a risk management decision, does the committee give guidance to Members how to communicate this decision? Would more consideration of this be helpful to Members?</p> <p><b><u>N/A.</u></b></p>				

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
3: Facilitate the effective participation of all Codex Members.	3.1: Increase the effective participation of developing countries in Codex.	3.1.5: To the extent possible, promote the use of the official languages of the Commission in committees and working groups.	Active participation of Members in committees and working groups.	- Report on number of committees and working groups using the languages of the Commission
<p><b>Question to the Committee:</b></p> <p>Is this activity relevant to the work of the Committee?</p> <p><b>Yes.</b></p> <p>Is the use of official languages in working groups of the committee sufficient?</p> <p><b>No.</b></p> <p>What are the factors determining the choice of languages?</p> <p><b><u>This mainly depends on the Member chairing the working group especially availability of resources to such a Member.</u></b></p> <p>How could the situation be improved?</p> <p><b><u>The Committee is open to suggestions on how to improve the situation. Suggestions could include promoting of co-hosting arrangements by countries with different languages and exploring mechanism to improve use of the official languages.</u></b></p>				
	3.2: Promote capacity development programs that assist countries in creating sustainable national Codex structures.	3.2.3: Where practical, the use of Codex meetings as a forum to effectively conduct educational and technical capacity building activities.	Enhancement of the opportunities to conduct concurrent activities to maximise use of the resources of Codex and Members.	- . # of activities hosted on the margins of Codex meetings.
<p><b>Question to the Committee:</b></p> <p>Is this activity relevant to the work of the Committee?</p> <p><b>Yes.</b></p> <p>Does the Committee organise technical capacity activities or other activities in the margins of Committee sessions? If yes – how many and with which topics have been organised in the past.</p> <p><b><u>The Committee believes that any capacity building activity should be coordinated by the Parent Organisations (FAO and WHO) in order to avoid inconsistencies and duplication of work.</u></b></p> <p>If no – could this be useful and what topics could be addressed?</p> <p><b><u>The Committee is open to any initiative in this area.</u></b></p>				

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
4: Implement effective and efficient work management systems and practices.	4.1: Strive for an effective, efficient, transparent, and consensus based standard setting process.	4.1.4: Ensure timely distribution of all Codex working documents in the working languages of the Committee/ Commission.	Codex documents distributed in a more timely manner consistent with timelines in the Procedural Manual.	- Baseline Ratio (%) established for documents distributed at least 2 months prior to versus less than 2 months prior to a scheduled meeting.  - Factors that potentially delay the circulation of documents identified and addressed.  - An increase in the ratio (%) of documents circulated 2 months or more prior to meetings.
<p><b>Question to the Committee:</b></p> <p>Is this activity relevant to the work of the Committee?</p> <p><b>Yes.</b></p> <p>Does the Committee have a mechanism in place to ensure timely distribution of documents?</p> <p><b>No. The guidance provided in the Procedural Manual is sufficient to ensure timely distribution of documents.</b></p> <p>What could be done to further improve the situation?</p> <p><b>The timely submissions of working documents by electronic working group’s Chairs; timely translation of documents by the host country secretariats and timely distribution by the Codex Secretariat could be of help to improve the situation. However all Members of the Committee are responsible to ensure timely distribution of documents.</b></p>				
		4.1.5: Increase the scheduling of Work Group meetings in conjunction with Committee meetings.	Improved efficiency in use of resources by Codex committees and Members	- # of physical working group meetings in conjunction with committee meetings, where appropriate.
<p><b>Question to the Committee:</b></p> <p>Is this activity relevant to the work of the Committee?</p> <p><b>Yes.</b></p> <p>Does the Committee hold physical working groups (pWG) independent of Committee sessions? If yes – why is this necessary?</p> <p><b>No. The Committee does not hold physical working group meetings independent of Committee sessions. However, in future the Committee may consider holding pWG meetings immediately prior to the plenary session or extended meetings (sessions).</b></p>				

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
	4.2: Enhance capacity to arrive at consensus in standards setting process.	4.2.1: Improve the understanding of Codex Members and delegates of the importance of and approach to consensus building of Codex work.	Members and delegates awareness of the importance of consensus in the Codex standard setting process improved.	<ul style="list-style-type: none"> <li>- Training material on guidance to achieve consensus developed and made available in the languages of the Commission to delegates.</li> <li>- Regular dissemination of existing material to Members through Codex Contact Points.</li> <li>- Delegate training programs held in association with Codex meetings.</li> <li>- Impediments to consensus being achieved in Codex identified and analysed and additional guidance developed to address such impediments, if necessary.</li> </ul>

**Question to the Committee:**

Is this activity relevant to the work of the Committee?

**Yes.**

Are there problems with finding consensus in the Committee? If yes – what are the impediments to consensus? What has been attempted and what more could be done?

**Problems may arise in this Committee like in any other committee. It is the role of the Chair to explore all possible means to reach consensus. Efforts are also required from Members to achieve consensus.**

**APPENDIX III****PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES****(At Step 5/8)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties of aubergines or eggplant grown from *Solanum melongena* L. of the *Solanaceae* family to be supplied fresh to the consumer after preparation and packaging. Aubergines for industrial processing are excluded.

According to their shape a distinction is made between:

- elongated;
- globus/round; and
- oval aubergines.

**2. PROVISIONS CONCERNING QUALITY****2.1 Minimum Requirements**

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

- intact;
- provided with calyx and peduncle which may be slightly damaged;
- firm;
- fresh in appearance;
- 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 of bruising or extensive healed over-cuts;
- practically free of pests and damage caused by them 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;
- free of damage caused by low temperature or high temperature.

**2.1.1** The development and condition of the aubergines must be such as to enable them:

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

**2.1.2 Maturity Requirements**

The aubergines must be sufficiently developed without the flesh being fibrous or woody and without hard seeds.

**2.2 CLASSIFICATION**

Aubergines are classified into three classes defined below:

**2.2.1 “Extra” Class**

Aubergines in this class must be of superior quality. They must be firm and must be characteristic of the variety and /or commercial type. Stalk must be intact and flesh must be perfectly sound.

They must be free of defects, with the exception of slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.



### 2.2.2 Class I

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

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 and development;
- slight discoloration depending upon the variety;
- slight superficial defects, slight bruising and/or slight healed cracks provided they do not affect the flesh of the fruit.

### 2.2.3 Class II

This class includes aubergines which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above. The following defects however may be allowed, provided the aubergine retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and development;
- discoloration depending upon variety;
- slight bruising and/or slight healed cracks or sun-scorched;
- slight dry skin defect provided they do not affect the flesh of the fruit.

## 3. PROVISIONS CONCERNING SIZING

Aubergines may be sized by diameter, count, length or weight or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labeled with the size and method used.

The following methods are guides and may be used on an optional basis:

Size of the aubergines is determined either based on the maximum diameter of the equatorial (in mm); section on the longitudinal axis or by weight (in g).

a) For sizing by diameter the difference between the smallest and largest aubergine in the same package must not exceed:

- 20 mm for elongated aubergines;
- 25 mm for globus/round and oval aubergines.

Aubergines of 30 mm in diameter or smaller are not covered by this uniformity rules.

b) For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed:

- 10 g for aubergines between 20-50 g;
- 20 g for aubergines between 50-100 g;
- 75 g for aubergines between 100-300 g;
- 100 g for aubergines between 300-500 g;
- 250 g for aubergines above 500 g.

Uniformity in size is compulsory for Extra Class.

## 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

### 4.1 QUALITY TOLERANCES

#### 4.1.1 "Extra" Class

Five per cent by number or weight, of aubergines not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

#### 4.1.2 Class I

Ten per cent by number or weight, of aubergines not satisfying the requirements of the Class I but meeting those of Class II is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

#### 4.1.3 Class II

Ten per cent by number or weight, of aubergines neither satisfying the requirements of the Class II nor the minimum requirement is allowed. Included therein, is 2% tolerance for decay, soft rot and/or internal breakdown.

#### 4.2 SIZE TOLERANCES

For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed.

### 5. PROVISIONS CONCERNING PRESENTATION

#### 5.1 UNIFORMITY

The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

However, a mixture of aubergines of distinctly different commercial types may be packed together in a package, provided they are uniform in quality and for each commercial type concerned, in origin.

#### 5.2 PACKAGING

Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of food grade 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 labeling has been done with non-toxic ink or glue.

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

##### 5.2.1 Description of Containers

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

### 6. PROVISIONS CONCERNING MARKING OR LABELLING

#### 6.1 CONSUMER PACKAGES

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

##### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

##### 6.1.2 Origin of Produce

Country of origin<sup>1</sup> and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

#### 6.2 NON-RETAIL CONTAINERS

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

##### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>2</sup>

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<sup>1</sup> The full or a commonly used name should be indicated.

## 6.2.2 Nature of Produce

Name of the produce “aubergines” if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).

Mixture of aubergines, or equivalent denomination, in the case of a mixture of distinctly different commercial types of aubergines. If the produce is not visible from the outside, the commercial types and the quantity of each in the package must be indicated.

## 6.2.3 Origin of Produce

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

In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

## 6.2.4 Commercial Identification

- class;
- size.

## 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

- 7.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- 7.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

## 8. HYGIENE

- 8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

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<sup>2</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “Packer and/or dispatcher (or equivalent abbreviation)” has to be indicated in close connection with the code mark.

**APPENDIX IV****PROPOSED DRAFT CODEX STANDARD FOR GARLIC****(At Step 5)****1. DEFINITION OF PRODUCE**

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

The following commercial types are covered by the Standard;

- **Fresh garlic:** produce with a fresh stem, soft and flexible outer skin of the bulb;
- **Semi-dry garlic:** fresh produce with the stem and incompletely dry outer skin of the bulb;
- **Dry garlic:** fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry; and
- **Solo Garlic:** garlic bulbs that consist of only one clove.

**2. PROVISIONS CONCERNING QUALITY****2.1 MINIMUM REQUIREMENTS**

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

- intact; covered with outer skin;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- firm;
- clean, practically free of any visible foreign matter;
- practically free of pests and damage caused by them 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<sup>1</sup>;
- free of damage caused by low and/or high temperatures;
- free of visible shoots;
- free of long root tufts.

For dry garlic, if presented with cut stems, the length should not exceed 3 cm. There shall be no length requirement for stems of braided garlic.

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

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

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

**2.2 CLASSIFICATION**

Garlic is classified into three classes defined below:

**2.2.1 "Extra" Class**

Garlic in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The bulbs must be of regular shape and compact.

For dry garlic, the roots must be trimmed close to the base of the bulb.

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<sup>1</sup> This provision does not apply to smoked garlic, and smoked garlic must be labelled accordingly.

### 2.2.2 Class I

Garlic in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The bulbs may be less compact than in extra class. However, slight defects may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight tears in the outer skin of the bulb; and
- a slight defect in shape.

### 2.2.3 Class II

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

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

- slight tears on the external skin or missing parts of the outer skin of the bulb not exceeding the half of the surface;
- slight staining on the outer skin not exceeding more than half of the bulb surface;
- no more than two damaged cloves;
- healed injuries;
- slight bruises;
- defects in shape;
- no more than three cloves, or one fifth of the total number of cloves in a bulb may be missing, whichever is lower.

## 3. PROVISIONS CONCERNING SIZING

Garlic may be sized by diameter (minimum diameter or diameter range) or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labelled with the size and method used. [The following methods are guides and may be used on an optional basis:

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

**Table 1. Sizing specifications**

Size Code	Range of diameter in mm
A	>75
B	>70-74
C	>65-69
D	>60-64
E	>55-59
F	>50-54
G	>45-49
H	>40-44
I	>35-39
J	>30-34
K	>25-29
L	>20-24
M	≤19

**To be Developed]**

#### **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

##### **4.1 QUALITY TOLERANCES**

###### **4.1.1 “Extra” Class**

Five percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class I. Within this tolerance not more than 1% in total may consist of produce satisfying the requirements of Class II.

###### **4.1.2 Class I**

Ten percent by number or weight of bulbs not satisfying the requirements of the class, but meeting those of Class II. Within this tolerance not more than 1% in total may consist of produce satisfying neither the requirements of Class II nor the minimum requirements, or of produce affected by decay.

In addition, not more than 1% by weight of bulbs may have cloves with externally visible sprouts.

###### **4.1.3 Class II**

Ten percent by number or weight of bulbs satisfying neither the requirements of the class nor the minimum requirements. Within this tolerance not more than 2% in total may consist of produce affected by decay.

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

##### **4.2 SIZE TOLERANCES**

For all classes, ten percent by number or weight of bulbs not corresponding to the size indicated on the package.

#### **5. PROVISIONS CONCERNING PRESENTATION**

##### **5.1 UNIFORMITY**

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

##### **5.2 PACKAGING**

The garlic must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of food grade 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 labeling has been done with non-toxic ink or glue.

The garlic shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

###### **5.2.1 Description of Containers**

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

#### **6. PROVISIONS CONCERNING MARKING OR LABELLING**

##### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

###### **6.1.1 Nature of Produce**

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce (“garlic” and/or “fresh garlic”, “semi-dry garlic”, “dry garlic” or “solo garlic”) and the name of the variety.

###### **6.1.2 Origin of Produce**

Country of origin<sup>2</sup> and, optionally, district where grown, or national, regional or local place name.

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<sup>2</sup> The full or a commonly used name should be indicated

## 6.2 NON-RETAIL CONTAINERS

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

For produce transported in bulk, these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle. Unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.

### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).<sup>3</sup>

### 6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside, such as "garlic", "fresh garlic", "semi-dry garlic", "dry garlic" or "solo garlic", where appropriate;

Name of the variety or commercial type (optional).

### 6.2.3 Origin of Produce

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

### 6.2.4 Commercial Identification

- class;
- size expressed as minimum and maximum diameters of the bulb or size code;
- net weight (optional).

### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

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

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

## 8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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

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<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

**APPENDIX V****PROPOSED DRAFT CODEX STANDARD FOR KIWIFRUIT****(At Step 5)****1. SCOPE**

The purpose of the standard is to define the quality requirements for Kiwifruit at the export-control stage after preparation and packaging. However, if applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- for fruit graded in classes other than the “Extra” Class, 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 kiwifruit (also known as actinidia or kiwi) of varieties (cultivars) derived from *Actinidia chinensis* Planch and *A. deliciosa* (A. Chev.) C.F. Liang & A.R. Ferguson [and hybrids thereof showing kiwifruit characteristics], from the *Actinidiaceae* family, to be supplied fresh to the consumer. Kiwifruit 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 kiwifruit must be:

- intact (but free of peduncle);
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- adequately firm; well formed; double/multiple fruit being excluded;
- clean, practically free of any visible foreign matter;
- practically free of pests;
- 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;
- free of damage caused by low temperature.

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

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

**3.2 MATURITY REQUIREMENTS**

The kiwifruit must have reached an appropriate degree of maturity, in accordance with characteristics of the variety, to allow for development of satisfactory organoleptic characteristics.

[The fruit at harvest and/or packing must have attained a degree of maturity of at least 6.2° Brix or an average dry matter content of 15%].

**3.3 CLASSIFICATION**

Kiwifruit are classified into three classes, as defined below:



### 3.3.1 “Extra” Class

Kiwifruit in this class must be of superior quality. They must be characteristic of the variety (cultivar). The flesh must be perfectly sound and not soft, shrivelled or water soaked. They must be free of defects, with the exception of very slight, superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

Fruit must be round or oval in cross section (not flattened), and the ratio of the minimum equatorial diameter to the maximum equatorial diameter of the fruit must be 0.8 or greater.

### 2.3.2 Class I

Kiwifruit in this class must be of good quality. They must be characteristic of the variety (cultivar).

The flesh must be perfectly sound and not soft, shrivelled or water soaked. 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 (but free of swelling or malformations);
- fruit must be round or oval in cross section (not flattened), and the ratio of the minimum equatorial diameter to the maximum equatorial diameter of the fruit must be 0.7 or greater;
- slight defects in colouring;
- slight, superficial skin defects, provided the total area affected does not exceed 1 cm<sup>2</sup>;
- small “Hayward marks” (longitudinal lines) without protuberance.

### 2.3.3 Class II

This class includes kiwifruit which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The flesh should not show any serious defects. The following defects, however, may be allowed, provided the kiwifruit retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape including flattened fruit;
- defects in colouring;
- skin defects provided that the total area affected does not exceed 2 cm<sup>2</sup>;
- several more-pronounced “Hayward marks” with a slight protuberance;
- slight bruising.

## [4. PROVISIONS CONCERNING SIZING

Kiwifruit may be sized by weight diameter or count, or in accordance with existing trading practices. When sized in accordance with existing trading practices, the package must be labelled with the size and method used.

(A) For fruit sized by weight:

The minimum weight for “Extra” Class is 90/102 g, for Class I is 70/80 g and for Class II is 65/63 g.

To ensure uniformity in size, the range in size between produce in the same package that is sized by weight shall not exceed:

- 10 g for fruit up to 85 g;
- 15 g for fruit weighing between 85 g and 120 g;
- 20 g for fruit weighing between 120 g and 150 g;
- 40 g for fruit weighing 150 g or more.

(B) For fruit sized by diameter:

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.

To ensure uniformity in size, the range in size between produce in the same package that is sized by diameter shall not exceed: (*Need data re diameter range*)

(C) For fruit sized by count

When sized by count the net fruit weight and the number of fruit must be stated on the 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 *Guidelines on Food Import and Export Inspection and Certification (CCFICS) Guideline 47-2003* sections 9, 10 and 27.

### 5.1 QUALITY TOLERANCES

#### 5.1.1 “Extra” Class

【Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.】

#### 5.1.2 Class I

Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is 2% tolerance for decay, soft rot and/or internal breakdown.

#### 5.1.3 Class II

Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by decay should not be more than 2%.

### 5.2 SIZE TOLERANCES

For all classes (if sized), 10% by number or weight of kiwifruit not satisfying the requirements as regards sizing is allowed.

## 6. PROVISIONS CONCERNING PRESENTATION

### 6.1 UNIFORMITY

The contents of each package must be uniform and contain only kiwifruit of the same origin, variety (cultivar), quality and size. However, a mixture of kiwifruit of distinctly different varieties may be packed together in a package provided they are uniform in quality and, for each species/variety concerned, uniform in origin.

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

### 6.2 PACKAGING

Kiwifruit 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.

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

#### 6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the kiwifruit. 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 Prepackaged Foods (CODEX STAN 1-1985)*, the following specific provisions apply:

### 7.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety (cultivar).

### 7.1.2 Origin of Produce

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

## 7.2 Non-Retail Containers

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

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

For kiwifruit transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.

### 7.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>1</sup>.

### 7.2.2 Nature of Produce

Name of the produce. Name of the variety or cultivar (optional).

The name of the variety can be replaced by a synonym. A trade name<sup>2</sup> can only be given in addition to the variety or the synonym

### 7.2.3 Origin of Produce

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

### 7.2.4 Commercial Identification

- class;
- size (if sized) expressed by the minimum and maximum weight of the fruit or the minimum and maximum diameter of fruit;
- number of fruits (optional).

### 7.2.5 Official Inspection 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* (CODEX STAN 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* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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

<sup>1</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

<sup>2</sup> A trade name can be a trade mark for which protection has been sought or obtained or any other commercial \ denomination

**APPENDIX VI****PROPOSED DRAFT CODEX STANDARD FOR WARE POTATOES****(At Step 3)****1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties and hybrids of ware potato grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Ware potatoes for industrial processing and early potatoes are excluded.

**2. PROVISIONS CONCERNING QUALITY****2.1 Minimum Requirements**

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

- intact;
- sound and fresh in appearance;
- firm;
- clean, practically free of any visible foreign matter<sup>1</sup>;
- practically free of pests, deformities<sup>2</sup> and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, free of any foreign smell;
- free of damage caused by low or high temperature;
- practically unsprouted i.e. sprout may not be longer than 3 mm;
- free of external and internal defects such as bruising and blackening affecting the appearance, keeping quality and presentation in the package, such as:
  - brown stains due to heat, cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) exceeding 4 mm in depth;
  - grey, blue or black sub-epidermal stains exceeding 5 mm in depth;
  - rust stains, hollow or black hearts and other internal defects;
  - deep common potato scab and powdery potato scab, of a depth of 2 mm or more;
  - superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber.

**2.1.1** The development and condition of the ware potatoes must be such as to enable them:

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

**2.1.2 Maturity Requirements**

Ware potatoes must be sufficiently developed and cured for skin formation, account being taken of the characteristics of the variety<sup>3</sup> and/or commercial type and the area in which they are grown.

**2.2 CLASSIFICATION**

Ware potatoes are classified into three classes defined below:

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<sup>1</sup> It excludes visual indicators of treatment with sprout inhibitors.

<sup>2</sup> Deformities such as knobiness and irregular shapes making peeling difficult.

<sup>3</sup> Varieties of early and ware potatoes are different in tuber shape, skin, flesh colour as well as depth and colour of the eye cavities.

### 2.2.1 “Extra” Class

Ware potatoes in this class must be of superior quality. They must be well developed and must be characteristics of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.2 Class I

Ware potatoes in this class must be of good quality. They must be characteristics of the variety and/or commercial type.

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:

- slight defects in shape and colour;
- slight skin defects such as scratches, scars, scrapes and blemishes shall not exceed 5% of the total surface area of an individual tuber;
- the defects must not, in any case, affect the flesh of the produce.

### 2.2.3 Class II

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

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

- defects in shape and colour;
- skin defects such as scratches, scars, scrapes, bruises and blemishes shall not exceed 10% of the total surface area of an individual tuber;
- the flesh must be free of major defects.

## 3. PROVISIONS CONCERNING SIZING

Ware potatoes may be sized by diameter, count or weight; or in accordance with trading practices. When sized in accordance with trading practices, the package must be labelled with the size and method used.

When size (if sized) is determined by the equatorial diameter (means the maximum distance taken from the right angle on the largest axis of the tuber) of the ware potato (in mm) in accordance with the following table that can be used as a guide in an optional way:

Size Code	Equatorial Diameter in mm
A (Small Potato)	18-24
B (long varieties)	25-75
C (round varieties)	35-80
D	more than 80

## 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

### 4.1 QUALITY TOLERANCES

#### 4.1.1 “Extra” Class

Five percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class I is allowed. Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of Class II quality. Practically free of soil and extraneous matter shall not exceed 0.25% by weight.

#### **4.1.2 Class I**

Ten percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements. Practically free of soil and extraneous matter shall not exceed 0.5% by weight.

#### **4.1.3 Class II**

Ten percent by number or weight of ware potatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. Practically free of soil and extraneous matter shall not exceed 0.5% by weight.

#### **4.2 SIZE TOLERANCES**

For all classes (if sized), 10% by number or weight of ware potatoes not meeting the requirement as regard sizing.

#### **4.3 TOLERANCES OF OTHER VARIETIES**

Two per cent by weight of other varieties is allowed.

### **5. PROVISIONS CONCERNING PRESENTATION**

#### **5.1 UNIFORMITY**

The contents of each package must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized).

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

However, a mixture of distinctly different ware potatoes of different colours (except green) may be packed together in a sales package, provided they are uniform in quality and, for each variety concerned, in origin.

#### **5.2 PACKAGING**

Ware potatoes 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.

Ware potatoes shall be packed in each container in compliance with the appropriate sections of the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

##### **5.2.1 Description of Containers**

The packages shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the ware potatoes. Packages must be free of all foreign matter and smell.

### **6. MARKING OR LABELLING**

#### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

##### **6.1.1 Nature of Produce**

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce "Ware Potato" and may be labelled as to name of the variety and/or commercial type.

#### **6.2 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, either printed on the package itself or on a label secured to the fastening (if the labels are placed inside the packages (string bag), this should be done in such a way that the indications concerning marking are readable from the outside); or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.

### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>4</sup>.

### 6.2.2 Nature of Produce

Name of the produce "Ware Potato" if the contents are not visible from the outside. Name of the variety and/or commercial type (optional). The shape of the tuber may be marked (optional) on the label such as oval, round and long.

### 6.2.3 Origin of Produce

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

### 6.2.4 Commercial Identification

- class;
- variety; and
- size (if sized).

### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

- 7.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission and where there is no relevant Codex MRLs recognition of destination country MRLs is an alternative.
- 7.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

## 8. HYGIENE

- 8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 8.2 The produce should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

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<sup>4</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark

**APPENDIX VII****PROPOSED LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES****Codex Standard for {name of produce}**

**CODEX STAN** {number of the Standard} {year of the first adoption}

**INTRODUCTION**

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables (CCFFV);
- The Standard Layout must be followed when developing new or revising existing Codex/FFV Standards. However, it is permissible to use other appropriate texts in the Standard Layout to reflect individual FFV characteristics.

In the text the following conventions are used:

- {name of produce} must be replaced by the common name of the produce to be covered by the standard.
- {text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.
- <text>: For optional texts or text for which several alternatives exist, depending on the products. *Depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary.*

**1. SCOPE**

The purpose of the standard is to define the quality requirements for {name of produce} at the export-control stage after preparation and packaging. However, if applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- <for products graded in classes other than the "Extra" Class,> 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 <part of the produce being standardized of> commercial varieties (cultivars) of {name(s) of produce} grown from {Latin botanical reference}<sup>1</sup> from the {Latin botanical reference}<sup>1</sup> family to be supplied fresh to the consumer <{Name of produce} for industrial processing is/are excluded.>.

{The Latin botanical reference is given in accordance with the International Code of Botanical Nomenclature}

{Additional provisions concerning the definition of the produce may be included under is heading.}<sup>8</sup>

**3. PROVISIONS CONCERNING QUALITY****3.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the {name of produce} must be:

- intact {depending on the nature of the produce, a deviation from the provision or additional provisions are allowed};
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;

<sup>1</sup> All information on botanical names is taken from the GRIN database ([www.ars-grin.gov](http://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.



- firm;
- clean, practically free of any visible foreign matter;
- practically free from pests;
- practically free of damage caused by pests {For fresh fruits and vegetables with edible skin};
- free of damage caused by pests affecting the flesh {For fresh fruits and vegetables with inedible skins or skins that are peeled off prior to consumption};

[{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).}]

- free of abnormal external moisture excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- fresh in appearance;
- free of damage caused by low and/or high temperature;
- {Additional provisions may be made for specific standards, depending on the nature of the produce}.

The development and condition of the {name of produce} 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 {name of produce} must have reached an appropriate degree of development and/or maturity in accordance with criteria proper to the variety <and/or commercial type>, to the time of harvesting/picking/etc.>, and to the area in which they are grown.

The {name of produce} 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 {for non-climacteric fruit}.

The development and state of maturity of {name of produce} 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> {for climacteric fruit}.

<The {name of produce} must be sufficiently developed and display such in relation to the varietal characteristics <and the growing area>.>

**3.2 CLASSIFICATION**

**OPTION 1 – Existing text**

The {name of produce} are/is classified into three classes defined below:

**3.2.1 “Extra” Class**

{Name of produce} 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, 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:

.....  
 .....  
 .....>

{Add additional Provisions/defects allowed, depending on the nature of the produce.}

**3.2.2 Class I**

{Name of produce} in this class must be of good quality. They must be characteristic of the variety <and/or commercial type>.

<They must be:

.....  
.....  
.....>

{Add additional Provisions/defects allowed, depending on the nature of the produce.}

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;

.....  
.....  
.....

{Add additional provisions/defects allowed, depending on the nature of the produce.}

<The defects must not, in any case, affect the <flesh/pulp/etc.> of the <fruit/produce/etc.> or {name of produce}.>

**3.2.3 Class II**

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above.

<They must be:

.....  
.....  
.....>

{Add additional provisions/defects allowed, depending on the nature of the produce.}

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- skin defects;

<The flesh must be free from major defects.>

**OPTION 2: CLASSIFICATION – alternative in connection with table on tolerances**

In accordance with <sizing requirements in Section 3 – Provision concerning Sizing (when applicable) and> Section 4 – Provisions concerning Tolerances, {name of produce} are classified into the following class(es).

“Extra” Class, Class I and Class II.

**4. PROVISIONS CONCERNING SIZING**

{Sizing should not be a factor in classification unless there is a direct correlation between size and sufficient development and market acceptance.}

{Name of produce} may be sized by <diameter, count, length or weight>; <or in accordance with existing trade practices. When sized in accordance with existing trade practices, the package must be labelled with the size and method used.>

- (A) When sized by count, size is determined by the number of individual fruit per package <in accordance with the following table>. <The following table is a guide and may be used on an optional basis.>
- (B) When sized by length, size is determined by the length of the longitudinal axis <excluding the peduncle>.
- (C) 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 following table is a guide and may be used on an optional basis.>.
- (D) 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>. <The following table is a guide and may be used on an optional basis.>
- (E) The minimum size shall be {should be only defined in cases to guarantee sufficient development}

{In case minimum sizes are established the size requirements might not apply to miniature produce: <The size requirements shall not apply to miniature produce. [- *Miniature produce means produce obtained from a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques. All other requirements of the standard must be met*].>}

- (F) <There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}>.

<To ensure uniformity in size, the range in size between produce in the same package shall not exceed ...>

- (a) For fruit sized by diameter: x mm.
- (b) For fruit sized by weight: x grams.
- (c) For fruit sized by count: the difference in size should be consistent with the difference indicated in point (a).
- (d) In case size codes are applied, the codes and ranges in the following table have to be respected.

{When tables and size codes are used to define uniformity in size, the size codes should be arranged in descending order ... example to be included}

<There is no sizing uniformity requirement for Class II.>

{Provisions can be added on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes}.

## 5. PROVISIONS CONCERNING TOLERANCES

### OPTION 1: Classification/Tolerances

#### 5.1 QUALITY 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 *Guidelines on Food Import and Export Inspection and Certification (CCFICS) Guideline 47-2003* sections 9, 10 and 27.*

##### 5.1.1 "Extra" Class

Five percent 5.0%, by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class I. Included therein, is [one] percent tolerance for decay, soft rot and/or internal breakdown

{Add possible tolerances for individual defects, depending on the nature of the produce.}

##### 5.1.2 Class I

Ten percent, 10.0% by number or weight, of {name of produce} not satisfying the requirements of the class, but meeting those of Class II. Included therein, is [one] percent tolerance for decay, soft rot and/or internal breakdown.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

**5.1.3 Class II**

Ten percent, 10.0% by number or weight, of {name of produce} not satisfying the requirements of the class. Included therein, is two percent tolerance for decay, soft rot and/or internal breakdown.

{Add possible tolerances for individual defects, depending on the nature of the produce.}

{The percentages for decay shall be adapted to the characteristics of the produce.}

**5.2 SIZE TOLERANCES**

For all classes if sized: Ten percent 10.0% by number or weight of {name of produce} not satisfying the requirements as regards to sizing.

**OPTION 2 – Classification/Tolerances**

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 *Guidelines on Food Import and Export Inspection and Certification (CCFICS) Guideline 47-2003* sections 9, 10 and 27.

Quality Tolerances	Tolerances allowed percentage of defective produce by count or weight		
	Extra Class	Class I	Class II
<b>Total Tolerance</b> {name of produce} not satisfying the quality requirements	<b>5</b>	<b>10</b>	<b>10</b>
of which no more than {examples given below}			
<ul style="list-style-type: none"> <li>• Condition (Progressive) Defects Shriveling</li> <li>• Unhealed bruises Mechanical Damage Pest damage</li> </ul>			
<ul style="list-style-type: none"> <li>• Quality (Non-Progressive) Defects Sunburn</li> <li>• Misshapen</li> <li>• Immature/not sufficiently developed</li> </ul>			
<ul style="list-style-type: none"> <li>• [Decay, soft rot, internal breakdown</li> </ul>	1	1	2]
<b>Additional tolerances</b>			
(a) Size Tolerances- off size from what is indicated/marked	10	10	10
(b) Produce belonging to other similar varieties than marked			

{Additional condition and quality factors may be added depending on the product characteristics.}

{The percentages for decay shall be adapted to the characteristics of the produce.}

**6. PROVISIONS CONCERNING PRESENTATION**

**6.1 UNIFORMITY**

The contents of each package <(or lot for produce presented in bulk in the transport vehicle)> must be uniform and contain only {name of produce} of the same origin, quality and size <(if sized)>.

<However, a mixture of {name of produce} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality and, for each <species> <variety> <commercial type> <colour> concerned, in origin.>

{It is recommended, not to require uniformity in size for this type of mixtures.}

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce.}

{If specific requirements, including net weight limits of sales packages, are needed, they can be added within the context of individual standards.}

{Other possible provisions, depending on the nature of the produce.}

The visible part of the contents of the package <(or lot for produce presented in bulk in the transport vehicle)> must be representative of the entire contents.

## 6.1 PACKAGING

{Name of produce} 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.

<Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.>

{Name of produce} shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

### 6.2.1 Description of Containers

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

Packages <(or lots for produce presented in bulk)> 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* (CODEX STAN 1- 1985), the following specific provisions apply:

#### 7.1.1 Nature of Produce

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

#### 7.1.2 Origin of Produce

Country of origin<sup>2</sup> and, optionally, district where grown, or national, regional or local place name.

<In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>

### 7.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside or [in the documents accompanying the shipment].

<For {name of produce} transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.>

#### 7.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>3</sup>.

<sup>2</sup> The full or a commonly used name should be indicated.

<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

<Packer and/or dispatcher/shipper: Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority<sup>4</sup>.

### 7.2.2 Nature of Produce

- Name of the produce <name of the variety <and/or commercial type>(optional).>
- <The name of the variety can be replaced by a synonym. A trade name<sup>5</sup> can only be given in addition to the variety or the synonym.>
- <name of the variety. In the case of a mixture of {name of produce} of distinctly different varieties <species>, names of the different varieties <species>.>
- <“Mixture of {name of produce}”, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of {name of produce}. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.>

{Add name of the commercial type, depending on the nature of the produce}.

### 7.2.3 Origin of produce

Country of origin<sup>6</sup> and, optionally, district where grown, or national, regional or local place name.

<In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>

### 7.2.4 Commercial Specifications

- class;
- Size <(if sized)>

{Add other possible particulars, depending on the nature of the produce}.

### 7.2.5 Official control mark (optional)

## 8. FOOD ADDITIVES

### Untreated fresh fruit and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

### Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

## 9. CONTAMINANTS

- 9.1** The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- 9.2** The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

<sup>4</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin

<sup>5</sup> A trade name can be a trade mark for which protection has been sought or obtained or any other commercial \ denomination.

<sup>6</sup> The full or a commonly used name should be indicated.

**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* (CAC/RCP 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

**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* (CAC/GL 21-1997).

**11. METHODS OF ANALYSIS AND SAMPLING**

{Methods or analysis to be included as appropriate / necessary}.

**Annex  
Glossary**

**[To be Developed]**