

# CODEx ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**Agenda item 3**

**CX/FFV 22/22/4 Add.1**  
**Original language only**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEx COMMITTEE ON FRESH FRUITS AND VEGETABLES**  
**Twenty-second Session**  
**PROPOSED DRAFT STANDARD FOR ONIONS AND SHALLOTS**

**Comments in reply to CL 2021/84/OCS-FFV**

*Comments of Argentina, Egypt, European Union, India, Kenya, Republic of Korea,  
Rwanda, Thailand, Uganda, United Republic of Tanzania, Uruguay and USA*

## **Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2021/84/OCS-FFV issued in December 2021. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

## **Explanatory notes on the appendix**

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

**GENERAL COMMENTS**

<b>COMMENT</b>	<b>MEMBER / OBSERVER</b>
India supports the Proposed Draft Standard for Onions and Shallots.	<b>India</b>
Include the word 'fresh' to read 'PROPOSED DRAFT CODEX STANDARD FOR FRESH ONIONS & SHALLOTS' Justification: To clarify the title to be more specific to the scope of CCFFV.	<b>Kenya</b>
Rwanda supports the EWG recommendation to consider Appendix I the proposed draft Codex standard for onions and shallots in particular such as classification.	<b>Rwanda</b>
Insert the word fresh before onions so as to be specific with the scope of this committee.	<b>Republic of Tanzania</b>
The United States of America in support of the work of Codex Alimentarius and the Codex Committee on Fresh Fruits and Vegetables submits the following comments in response to the CL 2021/84/OCS-FFV, draft Standard for Onions and Shallots (at Step 3).  The Codex Committee on Fresh Fruits and Vegetables is reminded that Codex standards should reflect existing global trading practices and should take into consideration the different pre-existing standards as such it should not impose new unwarranted restrictions and/or requirements. The standard should also take into consideration consumer concerns and the unique characteristics of the individual FFV being standardized.	<b>USA</b>

**SPECIFIC COMMENTS****1. SCOPE**

<i>The holder/seller of products...</i> It should be maintained if the Codex Model Standard as well has it, if not it should be removed.	<b>Argentina</b>
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 <u>conformity with other standard</u> <del>such conformity</del> .	<b>Ghana</b>
Add the term 'fresh' to the first statement to read 'The purpose of the standard is to define the quality requirements for fresh onions and shallots after preparation and packaging.' Justification: To specify the scope within the mandate of CCFFV	<b>Kenya</b>

<p>Expurge the statement 'The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing with standard such conformity'</p> <p>Justification: It is not necessary for a standard setting process to describe to a seller/holder how the product should be displayed/offered for sale, but should rather set the requirements.</p>	<b>Kenya</b>
--	--------------

## 2. DEFINITION OF PRODUCE

<p><i>This standard applies to onion bulbs of varieties grown from Allium cepa L. of the Amarilidaceae family and shallot bulbs grown from Allium cepa L. var. aggregatum G. Don (Allium cepa Aggregatum Group) Allium oschaninii O Fedtsch and Allium ascalonicum group, to be supplied fresh to the consumer.</i></p> <p>Allium fistulosum L corresponds to green onion, it is a form of onion that does not develop a prominent bulb and is marketed with leaves. Allium cepa spp Aggregatum group is suggested to be replaced by Allium cepa L. var. aggregatum G. Don (Allium cepa Aggregatum Group).</p>	<b>Argentina</b>
<p>Move the part mentioning " Green onions and green shallots with full leaves as well as onions and shallots intended for industrial processing are excluded " to Scope.</p>	<b>Egypt</b>
<p>,Onions and shallots may be of the following skin colours: white, purple, pink, red, <del>grey or grey,</del> yellow, <del>and or</del> brown.</p> <p>In the second indent, the EUMS propose an editorial correction: "Onions and shallots may be of the following skin colours: white, purple, pink, red, grey, yellow or brown."</p> <p>This standard applies to onion bulbs of varieties grown from <i>Allium cepa</i> L. Cepa group <del>and Allium fistulosum L.</del> of the Amarilidaceae family and shallot bulbs grown from <i>Allium cepa</i> spp <del>Aggregatum group and grey shallots grown from Aggregatum group</del> <i>Allium oschaninii</i> O Fedtsch <del>and Fedtsch</del> <i>Allium ascalonicum</i> group, to be supplied fresh to the consumer. Green onions and green shallots with full leaves as well as onions and shallots intended for industrial processing are excluded.</p> <p>The botanical names need to be corrected. "Grey shallots" is the common name for the species "Allium oschaninii," it is not a colour type of shallots. "Allium ascalonicum" is the old name of the "Allium cepa Aggregatum" group.</p> <p>"This standard applies to onion bulbs of varieties grown from Allium cepa L. Cepa group Allium fistulosum L. of the Amarilidaceae family and shallot bulbs grown from Allium cepa Aggregatum group and grey shallots grown from Allium oschaninii O. Fedtsch, to be supplied fresh to the consumer."</p>	<b>European Union</b>
<p>Comment: Consider new definitions of onions and shallots:</p> <p>'Onion, Allium cepa, is a herbaceous biennial plant grown as an annual in the Amaryllidaceae family, grown for its edible bulb. The bulbs vary in size, shape, colour, and pungency. The shapes include globular, flat, round while the colors include, red, purple and white. '</p> <p>'Shallots, Allium cepa, variety aggregatum, Allium oschaninii and Allium aschalonium group are mild aromatic plants of the same Amaryllidaceae family grown for their edible bulbs. The bulbs are relatively small, less than 5cm and vary in size, shape, colour, and pungency as well</p> <p>Justification: These definitions are clearer</p> <p>Comment: Delete the opening para without the bullet points</p> <p>Justification: It fits better as scope as indicated above</p>	<b>Kenya</b>

<p>This standard applies to onion bulbs of varieties grown from <i>Allium cepa</i> L. <del>Cepa group (Cepa group)</del> and <i>Allium fistulosum</i> L. of the <del>Amaryllidaceae</del> <del>Amaryllidaceae</del> family and shallot bulbs grown from <i>Allium cepa</i> spp., Aggregatum group (<i>Allium oschaninii</i> <del>O. Fedtsch. O. Fedtsch.</del>) and <i>Allium ascalonicum</i> group, to be supplied fresh to the consumer. Green onions and green shallots with full leaves as well as onions and shallots intended for industrial processing are excluded.</p> <p>Thailand suggests the following amendments for editorial clarity</p> <p>,Onions and shallots may be of the following skin colours: white, purple, pink, redgrey or grey, yellow, and or brown.</p>	<b>Thailand</b>
<p>Uganda proposes to delete “or” between grey and yellow from the second bullet</p> <p>Rationale: Sentence is sufficient and complete without the deleted</p>	<b>Uganda</b>

### 3. PROVISIONS CONCERNING QUALITY

<p>Onions and shallots must be sufficiently developed. <del>They must be firm, not soft or spongy and present dry outer skins that are dry and papery.</del></p> <p>Sufficient drying of the outer skins and firm bulbs are already required in the minimum requirements (3.1). The EUMS therefore propose to delete the second sentence of the first paragraph.</p> <p>Onions and shallots in this class must be of superior quality. They must be characteristic of the variety and/or commercial <del>denomination</del> <u>type</u>. 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 the presentation of the package.</p> <p>In the first paragraph, second sentence, the EUMS propose to change the term “denomination” to “type”, so that the same term is consistently used throughout the document.</p> <p><del>The following slight defects, however, may be allowed, provided that they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package</del></p> <p>Furthermore, the indents and their introductory sentence can be deleted as the requirements for Extra Class are sufficiently described in the first paragraph.</p> <p><del>;a very slight defect in shape</del></p> <p><del>;very slight defects in colouring</del></p> <p><del>very light staining, provided it does not cover more than one fifth of the bulb's surface;</del></p> <p><del>for onions, bulbs should be free from doubles and/or double centres; and</del></p> <p><del>for shallots, bulbs should be free from doubles or three bulbs.</del></p> <p>practically free of root tufts; however, for onions and grey shallots harvested before complete maturity, root tufts shall be allowed; <del>and</del></p> <p><del>onion bulbs should be free from doubles and/or double centres.</del></p> <p>While onions may have larger root tufts if harvested before complete maturity, grey shallots have long root tufts irrespective the time of harvest. The indents concerning bulbs should thus be modified. Furthermore, in principle, onion bulbs have one vegetative centre only. However, it cannot be excluded that onions may have more than one vegetative centre. Therefore, the last indent should be deleted.</p>	<b>European Union</b>
--	-----------------------

<p>This class includes onions and shallots that do not qualify for inclusion in <del>Class I</del> <u>the higher classes</u> but satisfy the minimum requirements specified in section 3.1 above.</p> <p>As this standard defines three classes, the introductory sentence of Class II must refer to Classes Extra and I, i.e. the higher classes.</p> <p><del>stains</del> <u>staining</u>, provided <del>they do</del> <u>it does</u> not cover more than <del>25% (a quarter)</del> <u>50 % (half)</u> the bulb's surface;</p> <p>As the staining in Class I may be 1/5 or 20 %, the staining in Class II should be more generous; the EUMS propose 50 % in the seventh indent. The wording should also be aligned with the language in Class I.</p> <p>for onions, slight glassiness /translucence not exceeding <del>the two</del> <u>outer fleshy ring</u> <del>rings</del>;</p> <p>As the slight glassiness in Class I may affect one outer fleshy ring, the glassiness in Class II should be more generous; the EU MS propose two outer fleshy rings.</p> <p>The bulbs must be <u>reasonably</u> firm.</p> <p>Since firm onions are already required in Class I, Class II should be somewhat less stringent and allow onions with slightly decreasing firmness.</p>	
<p>Comment: Delete Practically free from pests as one of the minimum requirements</p> <p>Justification: This is regulated under the IPPC and provisions applied by governments. In the draft, provision is already made for the freedom of damage caused by pests (bullet 5) and freedom of visible foreign matter (bullet 3), all aspects that define provisions concerning quality. The provisions from freedom of pests should be left to member governments to implement as per their legal requirements as guided by IPPC</p> <p>the stems of onions and shallots must be twisted or clean cut and must not exceed 6 cm in length; except for onions or shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material,</p> <p>Comment: Added the revised para lifted from scope to read. 'If the standard is applied at stages following packaging, onions and shallots may exhibit changes in relation to the requirements; :</p> <ul style="list-style-type: none"> <li>• a slight lack of freshness and turgidity;</li> <li>• a slight deterioration due to their development and their tendency to perish.'</li> </ul> <p>Justification: Revised and moved from clause 1 to clause 3- Fits more as a quality concern.</p> <p>Comment: Deleted the last part of the statement to read. 'The following slight defects, however, may be allowed,'</p> <p>Justification: It is a repetition</p>	<b>Kenya</b>
<p><del>without free of</del> <u>hollow or tough stems</u> <del>pseudostems</del>;</p> <p>To replace "without" by "free of" for consistency with other provisions. Moreover, according to botanical characteristics of onions and shallots, we propose to amend the term "stems" to "pseudostems" to avoid confusion.</p> <p>Similarly, the term "stems" used in Bullets 13 and 14 should be changed to "pseudostems" as well.</p> <p><del>free of damage caused by frost or sun</del>;</p> <p>This provision should be removed as it is already covered by Bullet 11 " free of damage caused by low and/or high temperature".</p> <p>sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer <del>skins</del> <u>layers of skin</u> and the <del>stem</del> <u>pseudostem</u> must be fully dried); and</p> <p>The term "the first two outer skins" is unclear. The wording in this Bullet should be amended slightly to read as follows:</p>	<b>Thailand</b>

<p>“sufficiently dry for the intended use (in the case of onions for storing, at least the first two outer layers of skins and the pseudostems must be fully dried)”</p> <p><del>the stems</del> pseudostems of onions and shallots must be twisted or clean cut and must not exceed 6 cm in length; except for onions or shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material,</p> <p>The term “stems” should be changed to “pseudostems”.</p> <p>for onions, slight glassiness /translucence not exceeding the outer fleshy <del>ring</del><u>scale leaves</u>;</p> <p>We propose to use the word “scale leaves” instead of “ring” for onion bulbs.</p> <p><del>The bulbs must be firm.</del></p> <p>This provision should be removed as it is repeating the minimum requirement in section 3.1.</p>	
<p><del>sanos</del><u>sanos</u>; <del>deben excluirse</del> <u>se excluyen</u> los productos afectados por <del>podrición</del><u>podredumbre</u> o deterioro <u>tales que los hagan que no sean aptos</u> <del>impropios para</del> <u>para</u> el consumo;</p> <p><del>exentos de crecimiento de chupones externamente</del> <u>sin brotes</u> visibles;</p> <p>: “libre de crecimiento de brotes visibles externamente” por: “ sin brotes visibles (ver categorías);</p> <p><del>suficientemente secos</del> <u>secos</u> para el uso previsto (en el caso de las cebollas para almacenamiento, al menos las dos primeras pieles exteriores y el pedúnculo deben estar completamente secos); y</p> <p>los <del>pedúnculos tallos</del> de las cebollas y los <del>chalotes</del> deben <del>tercerse</del> <u>estar retorcidos o tener un corte limpio</u> <del>cortados, limpios</del> y no deben exceder los <del>6-3</del> <u>6-3</u> cm de longitud; <del>a excepción</del> <u>largo</u>. No se aplicará requisitos de las cebollas o los chalotes que vengán en <del>ristras que deben trenzarse con sus propios pedúnculos y atarse con cuerdas</del> <u>longitud para tallo trenzado.</u>, <del>raffia o cualquier otro material apropiado.</del></p> <p><b>3.1.1 <u>Requerimientos mínimos de madurez</u></b> <del>Suficientemente desarrollados</del></p> <p>Las cebollas y los chalotes de esta categoría deberán ser de calidad superior. Deben ser característicos de la variedad y/o denominación comercial. Deben estar exentos de <del>defectos</del> <u>defectos de coloración homogénea</u>, salvo defectos superficiales muy leves, siempre y cuando no afecten la apariencia general del producto, su calidad, el estado de conservación y la presentación del envase. <u>Para las cebollas, los bulbos deben estar libres de _____ .</u></p> <p><del>dobles y/o centros dobles; y en el caso de los chalotes, los bulbos deben estar libres de bulbos dobles o triples</del></p> <p><del>un defecto de forma muy leve;</del></p> <p>se sugiere eliminar en base que no son permitidos para la categoría extra</p> <p><del>defectos de coloración muy leves;</del></p> <p>no debería admitirse para categoría extra</p> <p><del>manchas muy ligeras, siempre que no cubran más de una quinta parte de la superficie del bulbo;</del></p> <p>Se sugiere eliminar dado que no sería aceptable para categoría extra</p> <p><del>defectos leves/ligeros de coloración;</del></p> <p>se sugiere eliminar esta viñeta</p>	Uruguay

<p><del>rajaduras superficiales y ausencia parcial de las pieles externas, siempre que la pulpa esté protegida;</del> se sugiere eliminar esta viñeta</p> <p><del>manchas ligeras, siempre que no cubran más de una quinta parte de la superficie del bulbo; y</del> se sugiere eliminar esta viñeta</p> <p><del>en el caso de las cebollas, ligera vidriosidad/translucidez que no sobrepasa el anillo carnoso exterior.</del> se sugiere eliminar esta viñeta</p> <p><del>firmes y compactos;</del> Se sugiere eliminar porque están contemplados para todas las categorías en el punto 3.1</p> <p><del>prácticamente exentos de mechones radiculares; sin embargo, para cebollas y chalotes grises cosechados antes de la madurez completa, se permitirán los mechones radiculares; y.</del> Se sugiere eliminar porque están contemplados para todas las categorías en el punto 3.1</p> <p><del>los bulbos de las cebollas deben estar exentos de dobles y/o centros dobles;</del> • <u>Hendiduras leves en la piel externa del bulbo</u> Se sugiere eliminar porque están contemplados para todas las categorías en el punto 3.1, y agregar lque se se incluye en esta redaccion.</p> <p><del>mechones</del> Presencia de mechones radiculares; <del>manchas</del> <u>manchas leves</u>, siempre que no cubran más del 25% (un cuarto) de la superficie del bulbo; se sugiere agregar el termino para indicar el tipo de manchas aceptables</p> <p><del>Los bulbos deben estar firmes.</del> Se sugiere eliminar la frase: Los bulbos deben estar firmes ya que está contemplado en el punto 3.1 para todas las categorías</p> <p><del>;marcas ligeras ocasionadas por plagas o enfermedades</del> se sugiere eliminar esta viñeta</p>	
---	--

#### 4. PROVISIONS CONCERNING SIZING

<p>a) <i>Onions:</i></p> <p>To ensure size uniformity, the size range between the smallest and largest onion in the pack should not exceed 10 mm.</p> <p>Also, in order to simplify and facilitate the tasks of classification and inspection of the merchandise, it is proposed to take a single measurement to determine the uniformity of the bulbs within the same container. 10 mm is suggested for any size range, meaning that the difference between the smallest and largest bulb in the same container may not exceed 10 mm. If it exceeds that measurement, it will fall within the tolerance established for the size.</p> <p>b) <i>Shallots</i></p>	<p><b>Argentina</b></p>
--	-------------------------

<p>The minimum diameter shall be:</p> <ul style="list-style-type: none"> <li>• 10 mm for grey, pink, red, purple shallots; and</li> <li>• 15 mm for other shallots.</li> </ul> <p>To ensure size uniformity, the size range between the smallest and largest onion in the pack should not exceed 10 mm.</p> <p>Diameters 55-60 mm are considered excessive for this product and could also be confused in some ways with onions. Also, in order to simplify and facilitate the tasks of classification and inspection of the merchandise, it is proposed to take a single measurement to determine the uniformity of the bulbs within the same container. 10 mm is suggested for any size range, meaning that the difference between the smallest and largest bulb in the same container cannot exceed 10 mm. If it exceeds that measurement, it will fall within the tolerance established for the size.</p>	
<p>20 mm where the diameter of the smallest onion is 40 mm and over but under 60 mm; and 30 mm where the diameter of the smallest onion is 60 mm or over.</p> <p>The size grading needs review as the range deference is not clear and confusing</p> <p>When we check the numbers in the first and second point “10 mm where the diameter of the smallest bulb is 10 mm and over but under 15 mm” if you added 10 mm deference to the smallest onion 10 mm it will be 20 mm not 15, same applies to the second point.</p> <p>The third point mentions “20 mm where the diameter of the smallest bulb is 20 mm or over.” But this deference will not be applicable to the maximum size mentioned above “55 mm for round shallots; and60 mm for demi-long and long shallots.”</p>	<b>Egypt</b>
<p><del>mm for other shallots. 15</del> mm for 10grey, pink, red, purple shallots; and</p> <p>The minimum size of 10 mm is proposed to be the unique minimum size for all shallots.</p>	<b>European Union</b>
<p><del>10</del> mm where the diameter of the smallest bulb is 10 mm and over but under 15 mm; mm where the diameter of the smallest bulb is 15 mm and over but under 15<del>20</del><u>25</u> mm; and <del>15</del><u>5</u>mm where the diameter of the smallest bulb is 15 mm and over but under 20 mm; and <del>20</del><u>10</u>mm where the diameter of the smallest bulb is <del>20-25</del> mm <del>or over</del><u>and over but under 40mm</u>. 15mm where the diameter of the smallest bulb is 40mm and over</p>	<b>Ghana</b>
<p>We proposed the descriptions of provisions concerning size be presented in a table. We believe the current way the proposed standard present information is somewhat confusing.</p>	<b>Republic of Korea</b>
<p>Se permite un cinco por ciento, en número o en peso, de cebollas y chalotes que no satisfagan los requisitos de la categoría, pero que cumplan con los de la Categoría I. Dentro de esta tolerancia, no más del 1% en total puede consistir en productos que satisfagan los requisitos de calidad de Clase II. <u>Dentro de esta tolerancia no más del 1% en total puede consistir en productos que no satisfagan los requisitos de calidad de la Categoría I ni los requisitos mínimos, o de los productos afectados por la podredumbre.</u></p>	<b>Uruguay</b>

<p><b>4.1</b>El calibre de las cebollas y los chalotes puede clasificarse (calibrarse) por el diámetro máximo de la sección ecuatorial de conformidad con las prácticas comerciales existentes. <del>Quando se clasifican de acuerdo con las prácticas comerciales existentes, el envase debe indicar en la etiqueta el calibre y el método utilizado. Las siguientes disposiciones de clasificación por calibre sirven como guía y se pueden utilizar:-</del></p> <p>Se sugiere eliminar la frase “Cuando se dimensiona de acuerdo con las prácticas comerciales existentes, el paquete debe etiquetarse con el tamaño y el método utilizado. Las siguientes disposiciones de tamaño son una guía y se pueden utilizar” ya que esto corresponde a los ítem Presentación y Etiquetado</p> <p>Se sugiere sustituir los puntos a) y b) por tablas con rangos de calibres tanto paracebolla como para chalotes</p> <p>Se sugiere sustituir los puntos a) y b) por tablas con rangos de calibres tanto para cebolla como para chalotes</p>	
<p>4.1. Onions and shallots may be sized by the maximum diameter of the equatorial section or in accordance with existing trade practices. When sized in accordance with existing trade practices, the package must be labelled with the size and sizing method used.</p> <p>For clarity purposes the United States recommends the inclusion of a paragraph as Subsection 4.1 to better facilitate the existing different sizing practices in trade. Similar text is found in some Codex Standard including: CODEX STAN 310 -2013 Pomegranate, CODEX STAN 316-2014 Passion fruit, CXS 330-2018 Aubergines, CXS 337-2020 Fresh Garlic</p> <p>The draft Standard has the same minimum diameter of 10mm for both onions and shallots. This uniform minimum diameter is inconsistent with North American trade practices where the minimum size of onions is 25mm. We are concerned about having the same minimum diameter, this could facilitate insufficiently developed elongated onion varieties to be traded as shallots. Bearing in mind that some onion varieties have identical external color and shape as shallots.</p> <p>The United States recommends separating the sizing provisions as a sub-section of 4.1 as follows:</p> <p>a: Onions The minimum diameter shall be 25 mm. To ensure uniformity in size, the range in size between onions in the same package shall not exceed:</p> <ul style="list-style-type: none"> <li>- 15 mm where the diameter of the smallest onion is 25 mm and over but under 40 mm</li> <li>- 20 mm where the diameter of the smallest onion is 40 mm and over but under 70 mm</li> <li>- 30 mm where the diameter of the smallest onion is 70 mm or over.</li> </ul> <p>b: Shallots The minimum diameter shall be:</p> <ul style="list-style-type: none"> <li>- 10 mm for grey shallots and</li> <li>- 15 mm for other shallots.</li> </ul> <p>The maximum diameter shall be:</p> <ul style="list-style-type: none"> <li>- 55 mm for round shallots and</li> <li>- 60 mm for demi-long and long shallots.</li> </ul> <p>To ensure uniformity in size, the range in size between shallots in the same package shall not exceed:</p> <ul style="list-style-type: none"> <li>- 10 mm where the diameter of the smallest bulb is 10 mm and over but under 15 mm;</li> <li>- 15 mm where the diameter of the smallest bulb is 15 mm and over but under 20 mm;</li> <li>- 20 mm where the diameter of the smallest bulb is 20 mm or over.</li> </ul>	<b>USA</b>

## 5. PROVISION CONCERNING TOLERANCES

<p>Adding class III and the quality tolerance of it as following:  Twenty five per cent, by number or weight, of onion and shallots satisfying neither the requirement of the class nor the minimum requirement is allowed.  Within this tolerance not more than 5% neither in total may consist of produce affected by decay.  In addition, 15.0%, by weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.</p>	<b>Egypt</b>
<p>In addition, 4.0%, by <u>number or weight</u>, of <u>firm</u> bulbs may present externally visible shoot growth not exceeding 1 cm.  In addition, 10.0%, by <u>number or weight</u>, of <u>firm</u> bulbs may present externally visible shoot <del>growth not exceeding 1 cm</del> <u>growth</u>.  Five per cent, by number or weight, of onions and shallots not satisfying the requirements of the class, but meeting those of Class I is allowed. Within this tolerance not more than <del>4% 0.5%</del> in total may consist of produce satisfying <del>neither the requirements of Class I-II quality nor the minimum requirements, or of produce affected by decay.</del>  In Class Extra, the minimum requirements must be respected and the only tolerances should be granted for characteristics allowed in Class II.  Ten per cent, by number or weight, of onions and shallots not satisfying the requirements of the class, but meeting those of Class II is allowed. Within this tolerance not more than 1% in total may consist of <u>soft bulbs or produce</u> satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.  In the tolerance of Class I, it should be clearly specified that soft bulbs are assessed as bulbs having decay. The EUMS propose to apply the tolerance for the visible shoot growth to firm bulbs only.  , Ten per cent, by number or weight of onions and shallots satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2% <del>neither</del> in total may consist of <u>soft bulbs or produce</u> affected by decay.  In the tolerance of Class II, it should also be clearly specified that soft bulbs are assessed as bulbs having decay. Since there is already a tolerance for 1 cm in length of visible shoots in Class I, Class II must be more generous. The EUMS propose not to limit the length of the shoots, but to require that the bulbs must be firm.  For all classes, (if sized), 10.0% by number or weight of onions and shallots not satisfying the requirements as regards to <del>sizing</del> <u>sizing are allowed</u>.  The sentence seems incomplete, "are allowed" should be added at the end.</p>	<b>European Union</b>
<p>, In addition <del>4.0% 10%</del> <u>10%</u>, by weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.  , For all classes, (if sized) <del>4.0% 10%</del> <u>10%</u> by number or weight of onions and shallots not satisfying the requirements as regards to sizing.  15mm where the diameter of the smallest bulb is 40mm and over</p>	<b>Ghana</b>
<p>Comment: Added 'number' to the last statement to read.  'In addition, 4.0%, by number or weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.'  Justification: For consistency of first requirement of 5.1.1 that contains both number and weight.  Comment: Added number to the last statement to read. 'In addition, 10.0%, by number or weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.'  Justification: For consistency of first requirement of 5.1.1 that contains both number and weight.</p>	<b>Kenya</b>
<p><del>In addition, 4.0%, by weight, of bulbs may present externally visible shoot growth not exceeding 1 cm.</del></p>	<b>Thailand</b>

<p>Visible shoot growth will result in a decreasing level of freshness. Therefore, there should be no allowance for visible shoot growth in Class I to ensure the freshness of the produce at the place of destination. The percentages of allowance and the length of visible shoot growth in Class II should also be reduced.</p> <p>,In addition <del>10.0%</del> <u>5%</u>, by weight, of bulbs may present externally visible shoot growth not exceeding <del>4</del> <u>0.5</u> cm.</p> <p>Visible shoot growth will result in a decreasing level of freshness. Therefore, there should be no allowance for visible shoot growth in Class I to ensure the freshness of the produce at the place of destination. The percentages of allowance and the length of visible shoot growth in Class II should also be reduced.</p>	
<p>Se permite un cinco por ciento, en número o en peso, de cebollas y chalotes que no satisfagan los requisitos de la categoría, pero que cumplan con los de la Categoría I. Dentro de esta tolerancia, <u>no más del 1% en total puede consistir en productos que satisfagan los requisitos de calidad de Clase II. Dentro de esta tolerancia no más del 1% en total puede consistir en productos que no satisfagan los requisitos de calidad de la Categoría I ni los requisitos mínimos, o de los productos afectados por la podredumbre.</u></p> <p>Además, <del>el</del> <u>1,0%</u>, en peso, de los bulbos puede presentar un crecimiento de vástagos visible externamente que no supere 1 cm.</p> <p>Se sugiere sustituir 4 por 1.</p> <p>,Además <del>el</del> <u>10,0%</u> <u>no mas del 5 %</u>, en peso, de los bulbos puede presentar un crecimiento de vástagos visible externamente que no supere 1 cm.</p> <p>Sustituir 10 %</p>	<b>Uruguay</b>

## 6. PROVISIONS CONCERNING PRESENTATION

<p>6.1 Uniformity</p> <p>The contents of each package (or lot presented in bulk in the transport vehicle) must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size (if sized).</p> <p>The visible part of the contents of the package or lot for produce presented in bulk must be representative of the entire contents.</p> <p>Mixtures of different varieties and commercial types of onions on the one hand and shallots on the other are considered reasonable, however the mixtures of different varieties or commercial types of onions and shallots in the same container is considered to be difficult for identification.</p>	<b>Argentina</b>
<p>The contents of each package <u>(or lot for produce presented in bulk in the transport vehicle or compartment thereof)</u> must be uniform and contain only onions or shallots of the same origin, variety or commercial type, quality and size.</p> <p>Onions prepared according to marketing standards are marketed not only in packages, but also in bulk in sea containers. This must be reflected in the standard.</p>	<b>European Union</b>
<p>El contenido de cada envase debe ser homogéneo y estar constituido <del>únicamente</del> por cebollas y chalotes del mismo origen, variedad o tipo comercial, <del>calidad</del> <u>calidad, color y calibre.</u></p> <p>Sin embargo, se puede envasar en un mismo envase <del>para el consumidor</del> una mezcla de cebollas o chalotes <del>de diferentes de</del> tipos comerciales y/o <del>colores</del> <u>colores claramente diferentes, siempre y cuando sean homogéneos en calidad y, para y que el origen de cada tipo comercial y/o color en cuestión, en cuanto a su origen. Sin embargo, en sea el caso de esas mezclas, no se requiere homogeneidad en el calibre mismo.</u></p>	<b>Uruguay</b>

<p>Se sugiere que este párrafo esté en tercer lugar, y el siguiente en segundo lugar.</p> <p>La parte visible del contenido del envase o lote <del>del producto para productos</del> a granel debe ser representativa de <del>todo el</del> <u>la totalidad del contenido</u>.</p>	
<p>This section of the draft standard needs to permit other forms of traditional commercial presentations used for onions and shallots, such as with tops braided or interlaced on strings. Both presentations are very common in public markets and green grocers. The United States recommends the following text be inserted as an independent sentence at the end of Section 6.</p> <p>“Onions and shallots may be presented with tops braided or interlaced on strings.”</p>	USA

## 7. PROVISIONS CONCERNING MARKING OR LABELLING

<p>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.</p> <p>It is agreed to incorporate what is indicated in square brackets.</p>	Argentina
<p>In the case of a mixture of distinctly different varieties <u>or commercial types</u> of onions or shallots of different origins, the indication of the country of origin shall appear next to the name of the <del>variety-variety, or commercial type</del> and/or colour concerned.</p> <p>The same term as in the paragraph on mixtures as defined in 6.1 should be used.</p> <p>Non-retail containers must be labelled to guarantee the identification of the produce and the traceability. Thus, it is not acceptable that the labelling of the package is replaced by information provided in accompanying documents. Information particulars can only be presented in the documents accompanying the respective transport vehicle for bulk transports. The text in brackets should be maintained and adapted.</p> <p>Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the <del>the documents accompanying the shipment</del> <u>outside</u>.</p> <p>For onions and shallot transported in <del>bulk</del> <u>bulk in the transport vehicle</u>, these particulars must appear on a document accompanying the good, 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.]</p> <p>Name and address of exporter, packer and/or dispatcher. Identification code <u>officially recognized by the national authority from the country applying such a system [as listed in the UNECE database]</u> (optional)<sup>3</sup>.</p> <p>The identification code must be officially recognized, otherwise this information - even if it is optional - becomes arbitrary. If necessary, the UNECE code mark registry can be used as an official reference source.</p> <p><del>)- Variety and/or commercial type (optional);-</del></p> <p>The second indent on variety can be deleted as it is a duplication of 7.2.2</p>	European Union
<p>.7.2 Non-retail Containers: India does not support the content in square bracket. Rationale: The information gets covered as a part of the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021).</p>	India

<p><i>For onions and shallot transported in bulk, these particulars must appear on a document accompanying the good, 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.]</i></p> <p>Comment: Agree with contents of the square brackets</p>	<b>Kenya</b>
<p>Add new section (Section 8 Food additives)A new section on “Food Additives” should be included to be in line with the Layout for Codex Standard for Fresh Fruits and Vegetables as follows:“8. FOOD ADDITIVESNo food additives are permitted in these produces.”</p>	<b>Thailand</b>
<p>Uganda proposes to retain contents in square bracket and replace “must” with “shall”</p> <p>Rationale: To be consistent with other codex texts.</p> <p><i>Name of the produce, if the contents are not visible from the outside.</i></p> <p>Uganda proposes to delete extra wording after the comma</p> <p>Rationale: Name of produce is sufficient whether it’s visible or not</p>	<b>Uganda</b>
<p>Si el producto no es visible desde el exterior, cada envase se etiquetará con el nombre del producto(“<del>Cebollas</del>”<u>Cebollas</u>”, “Chalotes” o “<del>Chalotes Grises, Rosados, Morados, Rojos</del>”)y podrá etiquetarse con el nombre de la variedad y/o tipo comercial (“<del>largo</del>”, “<del>semilargo</del>” o “<del>redondo</del>”).<u>variedad</u></p> <p>País de origen<sup>2</sup> ,y <del>facultativamente</del><u>opcionalmente</u>, <del>nombre del lugar</del><u>distrito</u> donde se cultiva, <del>distrito</del><u>o topónimo nacional</u>, <u>regional</u> o <u>región de producción</u>. <u>local</u></p> <p>En el caso de una mezcla de variedades claramente diferentes de cebollas o chalotes de <del>distintos</del><u>diferentes</u> orígenes, la indicación del país de origen <del>debe</del><u>deberá</u> figurar junto al nombre de la variedad y/o color <del>en cuestión</del><u>de que se trate</u>.</p> <p>Nombre <del>del</del><u>del</u> producto “Cebollas” o “Chalotes”. Nombre <u>de</u> la variedad <del>y/o</del><u>y/o</u> tipo comercial (<del>facultativo</del>)(<u>opcional</u>).</p> <p>modificar frase y el orden de las mismas</p> <p>Mezcla de cebollas” o “mezcla de chalotes”, o denominación equivalente, en el caso de una mezcla de tipos comerciales“<del>y/o colores</del> de cebollas o <del>chalotes</del> <del>claramente</del><u>distintos</u> <del>chalotes</del>. Si el producto no es visible desde el exterior, <del>se deben</del><u>deben</u> <del>indicar</del><u>indicarse</u> los tipos <del>comerciales</del><u>y/o</u> colores <u>comerciales</u> y la cantidad de cada uno en el envase.</p> <p><del>Mezcla</del>“<u>Mezcla</u> de cebollas” o “mezcla de chalotes”, o denominación equivalente, en el caso de una mezcla <u>claramente</u> <del>diferente</del> de tipos comerciales <del>y/o colores</del> de cebollas o <del>chalotes</del> <del>claramente</del><u>distintos</u> <del>chalotes</del>. Si el producto no es visible desde el exterior, <del>se deben</del><u>deben</u> <del>indicar</del><u>indicarse</u> los tipos <del>comerciales</del><u>y/o</u> colores <u>y</u> la cantidad de cada uno en el envase.</p> <p>En el caso de una <del>mezcla de variedades</del><u>mezcla</u> <del>claramente</del><u>diferentes</u> <del>diferentes</del> de <u>variedad</u> o tipos comerciales y/o colores de cebollas o chalotes de distintos orígenes, la indicación del país de origen debe figurar junto al nombre de los tipos y/o colores comerciales en cuestión.</p>	<b>Uruguay</b>

## 8. CONTAMINANTS

<p>Comment: Add Pesticide residues to read. ‘Pesticide residues and Contaminants.’</p> <p>Justification: To include pesticide residues which is an intentional introduction to the produce and does not fit definition of contaminant</p>	<b>Kenya</b>
---	--------------