

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 6.1

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**ORIGINAL LANGUAGE ONLY**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN  
Twenty-third Session  
Virtual 22-26 July 2024**

**DRAFT REGIONAL STANDARD FOR CASTILLA LULO**

**Comments in reply to CL 2024/61-LAC**

*Comments by Chile, Mexico, USA*

**Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2024/61-LAC issued in June 2024. 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 Annex**

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

**ANNEX I****GENERAL COMMENTS**

COMMENT	MEMBER / OBSERVER
La delegación de Chile informa que no tiene observaciones específicas a la propuesta de norma regional del lulo de castilla, en consideración que es un producto que no se consume ni comercializa a nivel nacional. No obstante lo antes señalado, y en apoyo a los países de la región de América latina y el Caribe interesados en esta norma, se apoya su avance.	Chile
The United States appreciates the opportunity to offer comments on this draft. As a general comment, we recommend there should be the English name for this commodity be used for the English version. If there are other trade names, they can be noted under Section 7 Provisions Concerning Marking or Labeling.	USA

**SPECIFIC COMMENTS**

COMMENT	MEMBER / OBSERVER
<p><b>REGIONAL STANDARD FOR <del>LULO OF CASTILLA</del> <u>LULO</u> (NARANJILLA)</b></p> <p>One name should be used throughout the text for consistency with the original proposal.</p>	USA
<p><b>1.1</b> The purpose of this standard is to define the quality requirements for <del>lulo of castilla</del> <u>lulo</u> (naranjilla)<sup>1</sup> (<i>Solanum quitoense</i>, Lamark), after preparation and packaging. When it is applied at the stages following packing, the fruits may show the following in relation to the requirements of the standard:</p>	USA
<p><b>1.1</b> The purpose of this standard is to define the quality requirements for <del>castillo lulo of castilla</del> (naranjilla)<sup>1</sup> (<i>Solanum quitoense</i>, Lamark), after preparation and packaging. When it is applied at the stages following packing, the fruits may show the following in relation to the requirements of the standard:</p> <p>See previous comment</p>	USA
<p>-Esta norma se aplica al lulo de castilla (naranjilla) ( <i>Solanum quitoense</i> Lam.), perteneciente a la familia de las solanáceas , que se caracteriza por su pulpa verdosa y numerosas semillas pequeñas distribuidas en cuatro compartimentos. La corteza es lisa, de color amarillo intenso, amarillo rojizo o naranja cuando está madura, y está recubierta de tricomas amarillos o rojos (pelusa [2] ), que se desprende cuando los frutos maduran. Estos frutos deben suministrarse frescos al consumidor, después de su preparación y envasado. Quedan excluidos los frutos destinados a la transformación industrial.</p> <p>2 También conocido como naranjilla (México), Naranjilla de Quito, Gele Terong (Países Bajos), Morelle de Quito (Francia), Orangen von Quito (Alemania)</p>	Mexico

COMMENT	MEMBER / OBSERVER
<p>This standard applies to <del>lulo of castilla</del> <u>lulo</u> (naranjilla) (<i>Solanum quitoense</i> Lam.), belonging to the Solanaceae family, <u>here referred to as casilla lulo</u>, which is characterized by its greenish <del>These fruits must</del> pulp and numerous small seeds distributed in four compartments. The bark is smooth, intense yellow, reddish-yellow or orange when ripe, and is covered by yellow or red trichomes (fluff<sup>2</sup>), which comes off when the fruits ripen. <del>These fruits must</del> be supplied fresh to the consumer, after their preparation and packaging. Fruit intended for industrial processing are excluded. <u>The surface of unripe castilla lulo is covered by yellow or red fuzz.</u></p> <p>This text is not needed as it is not part of CCFFV Standard Layout. According to the Standard Layout, this type of description is not found in any other CCFFV Standard.</p> <p>Based on the Codex requirement for the development of a standard, the product must be traded. i.e., the product and its characteristics are known in trade.</p>	USA
<p><u>En todas las categorías, sin perjuicio de las disposiciones particulares de cada categoría y de las tolerancias admitidas, el lulo de castilla (naranjilla) deberá ser:</u></p> <ul style="list-style-type: none"> <li>- intacto;</li> <li>- libres de tricomas (pelusa que recubre el fruto);</li> <li>- sanos; se excluyen <del>excluirese</del> los productos que presenten podredumbre o deterioro que los haga no aptos para el consumo;</li> <li>- firme;</li> <li>- limpio y prácticamente exentos de cualquier materia extraña visible;</li> <li>- tener la forma redonda u ovalada característica del lulo de castilla (naranjilla);</li> <li>- prácticamente libre de plagas<sup>4</sup> que afecten a la pulpa y de los daños causados por ellas;</li> <li>- exentos de humedad externa anormal, excluida la condensación tras su retirada del almacenamiento en frío;</li> </ul>	Mexico
<p>In all classes, subject to the special provisions for each class and the tolerances allowed, <del>the lulo of castilla</del> <u>lulo</u> (naranjilla) must be:</p>	USA
<p>have the round or oval shape characteristic of the <del>lulo of castilla</del> <u>lulo</u> (naranjilla);</p>	USA
<p><del>Lulo of castilla</del> <u>Castilla lulo</u> (naranjilla) must have reached an appropriate degree of development and/or maturity in accordance with the criteria to the species, variety, commercial type and to the area in which they are grown, that allows the proper development of its organoleptic characteristics.</p> <p>See previous comment.</p>	USA
<p><del>Castilla</del> <u>Lulo of castilla</u> (naranjilla) is classified into three classes defined below:</p>	USA
<p><del>Lulo of castilla</del> <u>Castilla lulo</u> (naranjilla) in this class must be of superior quality and they must be characteristic of the variety. They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the pulp or flesh and presentation in the package.</p>	USA
<p><u>Casilla</u> <del>Lulo of castilla</del> (naranjilla) in this class must be of good quality and characteristics of the variety. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the flesh and presentation in the package:</p>	USA

COMMENT	MEMBER / OBSERVER
<p><del>Lulo of castilla (naranjilla)</del> <u>Castilla Lulo (naranjilla)</u> in this class must be of good quality and characteristics of the variety. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality, the flesh and presentation in the package:</p>	USA
<p>superficial fissure (crack/split/dent/pitting) of the outer skin, <del>provided that the flesh is not damaged; penetrating to the flesh.</del></p> <p>The United States recommends this revision since superficial pertains to the surface only.</p>	USA
<p>healed scrapes <del>caused by mites;</del></p> <p>The cause of the defect is not indicated as it can be difficult to verify.</p>	USA
<p><del>These</del> <u>These</u> skin defects together must not exceed 10% of the total fruit <del>area</del> <u>surface area</u> <del>and these defects, must not, in any case, not affect</del> the flesh of the <del>produce</del> <u>produce in any way.</u></p> <p>External defects are usually measured as a percentage of on the surface area.</p>	USA
<p>This class <del>includes lulo of</del> <u>includes castilla lulo</u> (naranjilla) that do not qualify for inclusion in the higher classes (class I and extra class) but satisfy the minimum requirements specified in Section 3.1. The following defects may be allowed, provided the <del>lulo of castilla lulo</del> <u>lulo</u> (naranjilla) retains their essential characteristics as regards the quality, the keeping quality and presentation in the package:</p>	USA
<p>healed <del>scrapes caused by mite</del> <u>pest damage on skin;</u></p> <p>Indication of a single/named insect/pest cause of damage is difficult to verify by inspectors who may have never visited the farm where the product is grown. Therefore, the general term “pest damage” is preferred.</p>	USA
<p>and <del>slight bruising</del> <u>healed bruises;</u></p>	USA
<p><del>sunburns</del> <u>sunburn.</u></p>	USA
<p>These defects shall not cover the surface of the fruit by more than 10%. These defects, must not, in any case, affect the flesh of the produce.</p> <p>Indication of a single/named insect/pest cause of damage is difficult to verify by inspectors who may have never visited the farm where the product is grown. Therefore, the general term “pest damage” is preferred.</p>	USA
<p><del>Lulo of castilla</del> <u>Castilla lulo</u> (naranjilla) may be sized by count, diameter or weight in accordance with existing commercial trading practices. When such is the case, the package must be labelled accordingly.</p>	USA
<p><del>When sized</del> <u>Lulo of castilla (naranjilla) may be sized</u> by diameter (the maximum diameter of the equatorial section of each fruit). The following table is a guide and may be used on an optional basis.</p> <p>Edited for consistency</p>	USA

COMMENT	MEMBER / OBSERVER
Note. The minimum diameter of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) is 50 mm.	USA
<del>Castilla Lulo of castilla</del> <u>Lulo</u> (naranjilla) may be sized by weight (the individual weight of each fruit). The following table is a guide and may be used on an optional basis.	USA
Note. The minimum weight of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) is 70 g.	USA
Five percent 5,0%, by number or weight of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class. Included within this tolerance, is 0,5 percent tolerance for decay and/or internal breakdown.	USA
Ten percent 10,0%, by number or weight of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Included within this tolerance, is 1 percent tolerance for decay and/or internal breakdown.	USA
Ten percent 10,0%, by number or weight of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Included within this tolerance, is 2 percent tolerance for decay and/or internal breakdown.	USA
For all classes, 10% by number or weight of <del>lulo of castilla</del> <u>lulo</u> (naranjilla) corresponding to the size immediately above and/or below that indicated on the package.	USA
The contents of each package must be uniform and contain only <del>lulo of castilla</del> <u>lulo</u> (naranjilla) of the same origin, variety, quality and size (if sized). Sales packages may contain mixtures of varieties of different colors and sizes provided they are uniform in quality and for each variety concerned, its origin. The visible part of the contents of the package must be representative of the entire contents.	USA
6.2 Packaging	
<del>Castilla Lulo of castilla</del> (naranjilla) must be packed in such a way as to protect the produce properly. The materials used inside the package must be new, 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.	USA
<del>Castilla Lulo of castilla</del> (naranjilla) 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).	USA
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 <del>lulo of castilla</del> <u>lulo</u> (naranjilla). Packages must be free of all foreign matter and smell.	USA

COMMENT	MEMBER / OBSERVER
7.1.1 Nature of produce	
<b>Nature-Name of produce</b>	USA
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 name of the variety, class, size (if sized) expressed in accordance with any one of the following methods: count, size code and range, size range. <u>7.1.2 Origin of produce</u>	USA
7.2 NON-RETAIL CONTAINERS	
No food additives are permitted in lulo of castilla ( <del>naranjilla</del> )permitted.	USA