

codex alimentarius commission

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Agenda Item 4(c)

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

Fifteenth Session

Mexico City, Mexico, 19 – 23 October 2009

PROPOSED DRAFT STANDARD FOR TREE TOMATO (N18-2008)

(At Step 3)

Prepared by the Electronic Working Group led by Colombia

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments on the proposed draft Standard for Tree Tomato are invited to do so **no later than 20 September 2009** as follows: Chairperson of the Committee, Dr. Francisco Ramos Gómez, Director General, General Bureau of Standards (DGN), Av. Puente de Tecamachalco 6, 2do piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México, México (Tels.: +52 (55) 57 29 94 80, +52 (55) 57 29 91 00, Ext.: 43220, 43218, Fax.: +52 (55) 55 20 97 15, E-mail: jalopez@economia.gob.mx, codexmex@economia.gob.mx, codexmex2@economia.gob.mx - *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Telefax: +39.06.5705.4593; E-mail: Codex@fao.org - *preferably*).

BACKGROUND

1. The 14th Session of the Committee agreed to initiate new work on a Standard for Tree Tomato, which was subsequently approved by the 31st Session of the Commission, and to establish an electronic Working Group on Tree Tomato led by Colombia.
2. The following Members attended the electronic Working Group: Argentina, Australia, Colombia, Iran, Mexico, New Zealand, Peru and Poland.
3. Codex Members and Observers are invited to provide comments on the proposed draft Standard for Tree Tomato in the Annex to this document for further consideration at the 15th Session of the Committee.

DRAFT STANDARD FOR TREE TOMATOES¹ (N18-2008)
(at Step 3)

1. DEFINITION OF PRODUCE

This Standard applies to fruits of species and commercial varieties of tree tomatoes from *Cyphomandra betacea* Sent, of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean and free of any visible foreign matter;
- practically free of pests affecting the general appearance of the produce;
- 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 taste²;
- firm;
- fresh in appearance;
- with a stalk whose length is given by the distance from the fruit to the first knot.

2.1.1 The tree tomatoes must have been carefully picked and have reached an appropriate degree of development and ripeness³ account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

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

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

2.2 CLASSIFICATION

Tree tomatoes are classified in three classes defined below:

2.2.1 "Extra" Class

Tree tomatoes 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.

¹ Commonly known in certain regions by: tomate de árbol, tamarillo

² This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

³ The maturity of the tree tomatoes can be gauged visually from its external colouring and confirmed by examining flesh content and using the iodine test.

2.2.2 Class I

Tree tomatoes 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:

- slight defects in shape, such as curved stalk;
- slight defects of the skin such as scratches and blemishes, not exceeding more than 10% of the total surface area of the fruit.

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

2.2.3 Class II

This class includes tree tomatoes 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 tree tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape, such as extension or flatter of the apex;
- defects in colouring, blemishes, scratches not exceeding 20% of the total surface area of the fruit.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter or the weight of each fruit, in accordance with the following tables⁴:

Size code	Diameter (in millimeters)
A	≥61
B	60 – 55
C	54 – 51
D	50 – 46
E	≤45

Size code	Weight (in grams)
1	> 125
2	101 – 125
3	75 – 100
4	< 75

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 tree tomatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of tree tomatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

⁴ The number of units per package may be used.

4.1.3 Class II

Ten percent by number or weight of tree tomatoes 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.

4.2 SIZE TOLERANCES

For all classes, ten percent by number or weight of tree tomatoes corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only tree tomatoes of the same origin, variety and/or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Tree tomatoes must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new ⁵, 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.

Tree tomatoes shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004).

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 tree tomatoes. 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 Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991), 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.

6.2 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.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁶.

6.2.2 Nature of produce

Name of the produce if the contents are not visible from the outside.

⁵ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁶ 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.

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 (size code or diameter or weight range);
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Tree tomatoes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Tree tomatoes shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), 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).