

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 3(d)

CX/FFV 08/14/8
February 2008

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

14th Session
Mexico City, Mexico, 12 - 17 May 2008

DRAFT CODEX GUIDELINES FOR THE INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES FOR CONFORMITY TO QUALITY STANDARDS

(At Step 6)

Codex Members and Observers wishing to submit comments on the above matter, including possible implications for their economic interests, should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Commission Procedural Manual) before **15 April 2008**. Comments should be directed:

to:

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BACKGROUND

1. The 13th Session of the Codex Committee on Fresh Fruits and Vegetables (Mexico City, Mexico, September 2006) recognized the excellent work and progress that had been made on the revision of the Guidelines and agreed to continue to discuss this matter at its next session¹.
2. The 30th Session of the Commission (Rome, Italy, July 2007) adopted the Guidelines at Step 5². In adopting the document, it recognized that they addressed inspection, certification and sampling matters specific to fresh fruits and vegetables and therefore, agreed to forward the Guidelines to the Committees on Food Import and Export Inspection and Certification Systems³ as well as on Methods of Analysis and Sampling³ to provide observations from a horizontal perspective on certification, inspection and sampling provisions in order to ensure consistency in the approach followed on these matters within Codex.

¹ ALINORM 07/30/35, paras. 92-94.

² ALINORM 07/30/REP, para. 93 and Appendix V.

³ Comments from CCFICS and CCMAS will be reproduced in CX/FFV 08/14/2. However, Codex Members and Observers wishing to make comments on the Guidelines can download the reports of these Committees from the Codex website at: [http://www.codexalimentarius.net/Meetings and Events, Reports](http://www.codexalimentarius.net/Meetings%20and%20Events,Reports).

3. An electronic Working Group led by Canada further revised the document, based on the discussion held at the last session of the Committee and the comments submitted in response to CL 2007/20-FFV, for additional comments and consideration by the next session of the Committee. The Working Group identified the following issues that are still in question in regard to this document:

- a) There is still some question as to the status of a document such as this and its need, particularly in countries where there are not provisions for inspection of goods for quality standards. The concern is that the provisions within the Guidelines should not be used as a technical trade barrier imposed on imported fruit and vegetables.

There may be a need to discuss whether the intent of the Guidelines are to assist countries, without an inspection regime, in the development of inspection standards based on international guidelines.

- b) There is still question whether the Introduction and Scope sections of the Guidelines clearly identify the context in which these Guidelines will apply. Many comments received included consideration of food safety provisions, rather than solely criteria based on the quality standards. Comments in regard to food safety (hygiene) were not incorporated into the document. However, comments such as these suggest that there may be a need to provide clarity in the Introduction and Scope sections.
- c) Reference to Quality Management Systems and reference of audits for the purposes of issuing Certification Documents. Should this document include reference to these or should it be restricted solely to inspection and certification based on lot inspections.
- d) Additional guidance as to the manner in which primary samples are to be selected as it relates to random sampling of a lot.

REQUEST FOR COMMENTS

4. The *draft Codex Guidelines for the Inspection and Certification of Fresh Fruits and Vegetables for Conformity to Quality Standards* is attached to this document. Codex Members and Observers are invited to comment as directed on the front page. When commenting on the document, particular attention should be given to those questions identified by the Working Group in paragraph 3 in order to facilitate the discussion at the Plenary Meeting and the possible finalization of the text. The Guidelines along with the comments submitted will be considered by the Codex Committee on Fresh Fruits and Vegetables.

DRAFT CODEX GUIDELINES FOR THE INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES FOR CONFORMITY TO QUALITY STANDARDS

(AT STEP 6)

INTRODUCTION

The purpose of these Guidelines is to establish procedures to ascertain, through inspection of product, whether fresh fruits and vegetables conform to established quality standards. This document provides a framework for inspecting and certifying fruits and vegetables for conformity to quality standards to ensure that the produce meet requirements in order to protect consumers from deceptive marketing practices and to facilitate trade on the basis of accurate product description. The Codex standards for fresh fruit and vegetables are examples of quality standards. Quality standards should not be substituted for the implementation of a food safety system and should not replace hygiene provisions/requirements that may be specific to the commodity in question.

These Guidelines should be used in conjunction with *Codex Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995), *Guidelines for Generic Official Certificate Formats and Design, Production, Issuance and Use of Certificates* (CAC/GL 38-2001) and the *Codex Guidelines for the Exchange of Information between Countries on Rejections of Imported Food* (CAC/GL 25-1997).

SCOPE

The nature of the techniques described in these Guidelines may be applied at point of importation, in situations, where the whole consignment of fresh fruit and vegetables may be made available for inspection, at time of shipment or export or when consignments have been broken down during distribution. Other sampling procedures may be appropriate in other situations, such as when the product is being packed in pack houses in the exporting country.

The scope of these Guidelines however, does not include procedures for the acceptance, certification, verification or inspection/auditing of Quality Management Systems (QMS). Certification of produce may be based on QMS and therefore the Certificate for the Conformity of Fresh Fruit and Vegetables contained in these Guidelines may apply in that regard.

The Certificate of Inspection is the document which an Official/Officially Recognized Inspection and/or Certification Body uses to attest that the fresh fruits and vegetables have been verified for conformity to quality standards (non-hygienic) and according to the procedures set out in these Guidelines.

1. DEFINITIONS

OFFICIAL INSPECTION BODY AND OFFICIAL CERTIFICATION BODY¹

Official inspection bodies and official certification bodies are bodies administered by a government agency having jurisdiction empowered to perform a regulatory or enforcement function or both for conformity to quality standards.

OFFICIALLY RECOGNIZED INSPECTION BODY AND OFFICIALLY RECOGNIZED CERTIFICATION BODY¹

Officially recognized inspection bodies and officially recognized certification bodies are bodies which have enforcement functions and have been formally approved or recognized by a government agency having jurisdiction.

INSPECTOR

Person, officially recognized and authorized by an Official/Officially recognized Inspection and/or Certification Body, who has appropriate training and competence in the knowledge of fresh fruit and vegetables, to enable them to undertake inspection and/or certification.

¹ Definition taken from the *Codex Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995) and adapted for the inspection and certification of fresh fruits and vegetables.

CERTIFICATION¹

Certification is the procedure by which Official/Officially recognized Inspection and/or Certification Bodies provide written or equivalent assurance that graded and packed fresh fruit and vegetables conform to the quality standards. The certification of fresh fruit and vegetables may be, as appropriate, based on a range of inspection activities which may include continuous online inspection, auditing of quality management systems, and examination of graded and packed produce.

INSPECTION¹

Inspection is the examination of fresh fruits and vegetables, outlined in Section 2, including the grading and packing of fresh produce, in order to verify that they conform to the standards.

AUDIT

Audit is a systemic and functionally independent examination to determine whether activities and related results comply with the planned objectives.

QUALITY STANDARDS²

Quality Standards (referred to in this document as Standards) are criteria, approved by a recognized body, including provisions concerning the presentation and marking or labelling, but excluding hygiene requirements set down by the competent authorities, against which fresh fruits and vegetables will be evaluated in relation to the protection of consumers and conditions of fair trading.

TRADER

A trader is anyone (buyer, dealer, grower, packer, shipper, exporter, importer, wholesaler, distributor, etc.) who markets fresh fruits and vegetables.

CONSIGNMENT³

The quantity of produce dispatched or received at one time, and covered by a particular contract or shipping document. The consignment may consist of one or several types of produce; it may be composed of one or several lots of fresh fruit and vegetables.

LOT³

A stated quantity of fresh fruits and/or vegetables which has, at the time of inspection, uniform characteristics related to the following aspects: packer and /or dispatcher, country of origin, nature of the fresh fruit and vegetables, class, size, variety or commercial type, type of package and presentation.

SAMPLING³

Sampling is the act of taking a series of primary samples, of approximately equal size, from different positions in a lot during an inspection.

PRIMARY SAMPLE³

An individual unit or package taken from the lot, or in the case of loose or bulk produce, a stated quantity taken from a single position in the lot.

BULK SAMPLE³

Several representative primary samples taken from the lot, whose quantity is sufficient to allow the assessment of the lot with regard to all criteria.

REDUCED SAMPLE³

A representative quantity of produce obtained from the bulk sample and whose size is sufficient to allow the assessment of certain individual criteria. Several reduced samples may be taken from a bulk sample.

² Adapted from the definition of “requirements” in the Codex *Principles of Food Import and Export Inspection and Certification*.

³ Definition taken from the International Standardization Organization (ISO) 874, *Fresh Fruit and Vegetables – Sampling*, and adapted for these Guidelines.

PACKAGE

Container or receptacle, (e.g., box, bag, clam shell, etc) which is used to hold fresh fruits and vegetables with the intent to preserve and protect its contents.

APPLICANT

Anyone who has a financial interest in the consignment or lot and requests an inspection.

2. IMPLEMENTATION OF INSPECTION PROCEDURES**2.1 GENERAL REMARKS**

The inspection should commence by assessing primary samples taken at random from a lot to be inspected. It is based on the principle of presumption that the overall quality of the bulk sample (all primary samples) should be representative of the overall quality of the entire lot.

However, in some cases, for example, for ascertaining the presence of a particular disorder of any kind, selective sampling should be carried out. Sampling cannot then be carried out at random. Hence, before starting sampling, its purpose and the method to be used should be defined, i.e., the characteristics to be tested should be specified.

2.2 PLACE OF INSPECTION

The inspection of the produce may be carried out during any one of the stages of distribution, including the grading and packing operation, at the point of dispatch, during transport, at the import point, at the wholesale market, distribution centre, etc.

2.3 PREPARATION OF PRODUCE FOR SAMPLING

The trader or their representative should inform the Official/Officially recognized Inspection and/or Certification Body whenever a consignment is available for inspection. The applicant or their representative should supply all information necessary for the identification of the consignment or lot to be inspected.

However, if during the inspection of a consignment it is difficult to distinguish between different lots and/or the presentation of different lots is not possible, all lots of a specific consignment should be considered as a single lot, provided that they are similar in regard to the nature of the produce, size and variety or commercial type.

The consignment or lot should be prepared for sampling in such a way that primary samples can be taken at random without hindrance or delay. This means that the applicant of an inspection should place the consignment or lot in such a manner that it is completely and readily accessible for inspection and the quality and condition of the fresh fruits and vegetables are fully disclosed. A vehicle fully loaded or partially loaded is not considered accessible. The applicant of an inspection should either completely unload the vehicle or channel a passage through the vehicle in order that an Inspector can reach every primary sample randomly.

The primary samples should be identified by the Inspector and taken personally or under the supervision of the Inspector. If reduced samples are required, these are identified and personally selected by the Inspector from the bulk sample.

Each lot should be sampled separately, however if the lot is not uniform or shows damages, it should be divided into uniform lots and each lot should be sampled and inspected separately.

All samples are taken for the sole purpose of inspecting the produce for conformity to the standards. Following the inspection all samples will be returned to the applicant.

2.4 IDENTIFICATION OF LOTS AND/OR GETTING A GENERAL IMPRESSION OF THE CONSIGNMENT

The identification of lots should be carried out on the basis of their lot identification (coding) or other criteria. In the case of a consignment which is made up of several lots, it is necessary for the Inspector to get a general impression of the consignment with the aid of accompanying documents or declarations concerning the consignment. The Inspector then determines how far the lots presented comply with the information in these documents.

If the fresh fruits and vegetables are to be or have been loaded onto a means of transport, the registration number of the latter should be used for identification of the consignment.

2.5 ASSISTANCE TO THE INSPECTOR

The applicant for the inspection should provide:

- suitable facilities, free from vehicular traffic or other hazards, where the inspection can be done;
- suitable grading table where produce may be inspected;
- a suitable and adequately lighted facility where produce may be inspected. The intensity of lighting is either from natural or artificial sources and the illumination should be 540 lux at the grading table level; and
- physical assistance to the Inspector and other instruments (for example, a balance) as may be required.

2.6 INSPECTION OF THE LOT

2.6.1 Assessment of Packaging and Presentation on the Basis of Primary Samples

The packaging and the material used within the package should be verified for suitability and cleanliness according to the provisions of the standards. If only certain types of packaging are permitted, the Inspector will check whether these are being used. If the individual Standard includes provisions concerning presentation, their conformity is also verified.

2.6.2 Verification of Labeling on the Basis of Primary Samples

The Inspector should ascertain whether the produce is labelled according to the Standard. The accuracy of the labeling should also be verified.

2.6.3 Verification of the Number of Packages or Volume of Produce in the Lot

Inspections and sampling is based on the number of packages or volume of produce within the lot, in order to obtain the correct sample size. Therefore verification of the count/volume is important to the credibility of the inspection and certification.

The sample size should not be solely based on the information provided by the applicant, but the actual count/volume present for inspection. In instances, such as in loose or bulk loads when it is more difficult to verify actual count/volume, the Inspector should make a notation on the Certificate of Inspection under Observations: "sample size based on applicant's count/volume".

2.6.4 Sampling

The Inspector determines the size of the bulk sample in such a way as to be able to assess the lot to be inspected. The Inspector selects, at random, the packages (primary samples) to be inspected or, in the case of loose or bulk produce, the points of the lot from which primary samples will be taken.

Damaged packages shall not be selected as part of the bulk sample; they should be set aside and may, if necessary, be subject to a separate inspection.

If after the inspection, the Inspector discovers that a decision cannot be reached, the Inspector may take more primary samples and express the overall results as an average of the total number of primary samples.

Certain criteria, such as the stage of development and/or ripeness or the presence or absence of internal defects, may be verified on the basis of reduced samples. The size of the reduced samples should be restricted to the absolute minimum quantity necessary for the assessment of the lot; if, however, defects are ascertained or suspected, the size of the reduced sample should not exceed 10% of the size of the bulk sample initially taken for the inspection.

The criteria on the degree of development and/or ripeness can be verified using an instrument, such as a refractometer and/or penetrometer, and methods laid out in the Standard or in accordance with acceptable practices.

It is important that at least the minimum quantity of primary samples specified in this table be taken.

2.6.4.1 Packed produce

In the case of packed produce (wooden packages, cardboard packages, bags, etc.); the primary samples shall be taken at random throughout the lot, in accordance with Table 1, to ensure that they are representative of the entire lot. Whenever a lot is declared unsatisfactory, it is important that the minimum number of primary samples is taken.

Table 1 – Minimum Number of packages to be taken⁴

Number of packages in the lot	Minimum number of packages (primary samples) to be taken
up to 100	5
101 to 300	7
301 to 500	9
501 to 1,000	10
Over 1,000	15 (minimum)

2.6.4.2 Bulk produce

Bulk produce refers to loose fruits and vegetables that are loaded directly into a transporting vehicle. It may also include loose produce transported in large bins or totes, which are open at the top.

Samples shall be taken at random at different points throughout the lot and in accordance with the total weight or total number of units as outlined in Table 2. At least 5 primary samples must be taken from the lot. In the case of large fruits and vegetables (over 2 kg per unit) the primary samples shall consist of at least five units. Whenever a lot is declared as not meeting the Standard, it is important that the minimum quantity of primary samples specified in this table is taken.

Table 2 – Minimum Size of primary samples⁴

Weight of lot (in kilograms) or total number of units in the lot	Minimum Total weight of primary samples (in kilograms) or Minimum total number of units to be taken
up to 200	10
201 to 500	20
501 to 1,000	30
1,001 to 5,000	60
Over 5,000	100 (minimum)

Example:

Minimum sampling for lot 5,200 kg in weight: Five (5) primary samples of 20 kg each for a total of 100 kg or 10 primary samples of 10 kg each.

Minimum sample for lot of 1000 melons (larger than 2kg each): Six (6) primary samples of 5 melons each

2.7 INSPECTION OF PRODUCE

The produce must be entirely removed from its package for the inspection; the Inspector may only dispense with this requirement if the type of packaging and the form of presentation allows for inspection of the contents without unpacking the produce. The inspection of uniformity, minimum requirements, quality classes and size should be carried out on the basis of the bulk sample. In the case when defects are detected, the Inspector should ascertain the respective percentage of the produce not in conformity with the Standard by number or weight. The results of each primary sample examined and the overall results of the bulk sample should be recorded on an official note sheet that will be attached to a copy of the Certificate of Inspection and kept on file at an office of the Official/Officially recognized Inspection and/or Certification Body.

⁴ Table 1 and 2 are taken from the ISO 874, Fresh Fruit and Vegetables - Sampling. A participating country may experiment with another sampling method than the one provided, if it has previously notified its intention to the Inspection and Certification Body concerned.

In the case where an Official/Officially recognized Inspection and/or Certification body is responsible for the auditing of QMS rather than the direct examination of graded and packed produce, the certification should reflect this on the certificate (Annex II). A copy of note sheets is not required to be attached to the Certificate of Inspection, however the following notation must be identified on the Certificate of Inspection "Certification based on applicant's self evaluation of conformity and audit of Quality Management System." The applicant should be required to provide documentation of the Official/Officially recognized Inspection and/or Certification body.

2.8 REPORT OF INSPECTION RESULTS

Where the Inspector finds that the fresh fruits or vegetables conform to the Class outlined in the Standard, the Inspector may issue a Certificate of Inspection confirming these findings.

If defects are found in excess of those allowed in the Standard, the Inspector must indicate the percentage found not to be in conformity with the Standard on the inspection note sheet(s) and Certificate of Inspection. The Inspector should also inform the applicant or their representative of the reasons for this non-conformity. This information should be made according to the legal provisions of the individual countries. This is not necessary if it is possible to achieve compliance with the Standard by a change in the labeling of the produce.

Produce for which a finding of non-conformity has been issued may not be moved without the authorisation of the Official/Officially recognized Inspection and/or Certification Body which issued the finding. This authorization can be subject to the conditions laid down by the Official/Officially recognized Inspection and/or Certification Body. If the compliance of produce with the Standard is possible by a change in marking, the applicant or their representative may be informed of this possibility.

It is understood, that the Official/Officially recognized Inspection and/or Certification Body must maintain a system of recording their inspection results as an official Certificate of Inspection should be completed for each inspection performed.

2.9 NON-CONFORMING PRODUCE

A lot of produce that is found not to be in conformity with the Class outlined in the Standard may be reconditioned (re-classified) or re-labelled in order to comply with the requirements of the Standard. When the applicant has chosen to bring the lot into conformity through reconditioning, the applicant shall present the reconditioned lot, or part thereof, for inspection. The Inspector shall issue, where applicable, a Certificate of Inspection for the lot or part thereof, confirming conformity to the Standard.

A trader may not market non-conforming produce before the Official/Officially recognized Inspection and/or Certification Body has ensured that the produce has actually been brought into conformity.

2.10 Appeal Inspection

If an applicant has sufficient grounds to question the results of an inspection, the applicant or their representative may request an appeal inspection. An appeal inspection will be granted only if:

- (a) the Inspector is able to confirm that the lot is the lot originally inspected;
- (b) 100%* of the lot is available for inspection; and
- (c) the lot is fully accessible for a complete inspection.

If these criteria are not met, no appeal inspection will be granted.

* 100% of the product is required when inspections are done for the purpose of meeting regulatory requirements set out by the respective country. However, if inspections are performed for other reasons, such as resolution of commercial disputes, 75% of the lot available for inspection is acceptable.

An appeal inspection could be requested for permanent (i.e., not progressive) defects or on condition (i.e., progressive) defects if requested within a reasonable time after the first inspection. Otherwise the appeal inspection should be performed on permanent defects, as condition defects would always be different.

An appeal inspection may not be carried out by the original Inspector. The Inspector of an appeal inspection should be of equal grade level or higher. The original Inspector's role should be limited to lot identification or verification.

If the appeal inspection does not confirm the results of the original inspection, the original inspection certificate may be rendered null and void.

2.11 DECLINE IN COMMERCIAL VALUE OF PRODUCE AS A RESULT OF AN INSPECTION

After the inspection, the bulk sample is to be returned to the applicant and put at their disposal. Unless legal provisions so specify, the Official/Officially recognized Inspection and/or Certification Body is not bound to hand back any elements of the bulk sample that may be destroyed during the inspection.

ANNEX I

CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES TO QUALITY STANDARDS

The Inspection Certificate for the Conformity of Fresh Fruit and Vegetables to quality standards should be issued in accordance with the *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001).

The following Inspection Certificate is a proposed format; the width of the different boxes may be adjusted to suit the needs of the different inspection conditions or country's requirements and in particular its suitability/adaptability for use in providing electronic certification. This Inspection Certificate does not include certification of any provisions related to the hygiene of the fresh fruit and vegetables.

EXPLANATORY NOTES ON THE USE OF THE CERTIFICATE OF CONFORMITY

The following notes are intended to help inspectors to use the certificate.

Box N° 1 Name and address of the applicant/trader. It could be an importer, an exporter, a wholesaler, a distributor, a dispatcher, etc. An approved identification code issued by the Official/Officially recognized Inspection and/or Certification Body may also be used.

Box N° 2 Unique number assigned to the Certificate of Inspection

Box N° 3 Title or acronym of the Official/Officially recognized Inspection and/or Certification Body.

Box N° 4 This is a unique reference assigned to the consignment, also known as UCR. This may also include details of the licensing details of production processing and/or packaging establishment in the exporting/producing country.

Box N° 5 Name and address of the packer or production establishment, as indicated on the package. If it is identical to the applicant/trader, make a check in the box provided. An approved identification code issued by the Official/Officially Recognized Inspection and Certification Body may also be used. This information should include details of the licensing details of the production, processing and/or packaging establishment in the exporting/producing country. When there are several packers, "various" may be used.

Box N° 6 This area may be used to provide any other address details that may be relevant to the certificate. Example, name and address of importer or consignee; or exporter or consignor.

Box N° 7 Used to provide transport details relating to identification of the wagon, lorry, sea container, etc, number of containers(s) or any other information that may be relevant to the control document.

Box N° 8 Free text area that may be used to include any other information that may be relevant to the control document.

Box N° 9 Name of country or place where the inspection is taken place.

Box N° 10 In all cases the name of the country to which the produce is being sent is to be reported. However, if the exact final destination is not yet known at the time of inspection, particularly in the case of transport by sea or air, this entry may be replaced by the indication "exact location unknown". Cross this box out, when the inspection is taking place at destination.

Box N° 11 Specify any national regulations related to the export and import of the produce in question. This should include where possible, reference to the title or number of the applicable Standard or requirements against which inspection is being carried out.

Box N° 12 Text field for specifying the voyage number for sea, flight number for air or trip number for road.

Box N° 13 Name of a seaport, airport, freight terminal, rail station or other place at which goods are loaded onto the means of transport.

Box N° 14 Name of a seaport, airport, freight terminal, rail station or other place at which goods are unloaded onto the means of transport.

Box N° 15 Name of the place where the produce is finally delivered. If unknown, mark "unknown".

Box N° 16No. and Kind of Packages

Number and kind of packages (boxes, trays, cartons, etc.). Specification of the kind of package is optional.

Nature or name of Produce (variety when specified by the Standard)

Nature or type of produce (apples, peaches, etc.), the name of the variety or commercial type of produce (Golden Delicious, Dixired, etc.) when specified by the Standard.

Country of Origin

Country of where the produce was produced.

Batch or lot N°

A reference number, assigned by the manufacturer, to designate grouping of a produce within the same production batch or lot. May also include date coding.

Class

Specify the class: Extra, Class I, Class II.

Total gross /net wt

Specify the total net or gross weight of the consignment as indicated on the weighing slip or consignment note.

Box N° 17 Record defects which are found in excess of those allowed in the Standard and the percentage found not to be in conformity with the Standard. If the lot meets the classification declared on the package, then check the box provided.

Box N° 18 Customs office of entry or departure: specify the place where the consignment must be cleared.

Box N° 19 Place and date of issue: place where the fresh fruit and vegetables are inspected and the date on which the certificate is issued.

Box N° 20 Duration of the inspection certificate's validity: specify the number of days for which the Inspection Certificate is valid (including the day of inspection). The number of days is fixed by the national Official/Officially recognized Inspection and/or Certification Body on the basis of criteria specific to each country (nature of produce, season, place of production, etc.).

Box N° 21 Reserved for any additional observations. The Inspector should cross the box out when no observations are entered.

Box N° 22 Inspector: full name of the person who inspected the fresh fruit and vegetables.

Box N° 23 Signature: signature of the person who inspected the fresh fruit and vegetables. Space for the official stamp or seal for the Official/Officially recognized Inspection and/or Certification Body.

ANNEX II
CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES

1. Applicant/Trader		2. INSPECTION CERTIFICATE N°: _____ This certificate is for the exclusive use of the Official/Officially recognized Inspection and/or Certification Body			
		3. Official/Officially recognized Inspection and/or Certification Body	4. Unique Consignment Reference		
5. Packer (Establishment) as indicated on packages (if other than applicant/trader)		6. Other address details			
7. Identification of Transport and Details (e.g. N° of wagon, registration N°, etc)		8. (Free space)			
		9. Country and Place of Inspection*	10. Country of Destination		
12. Vessel/flight N°	13. Port/Airport of loading	11. Space reserved for National Regulations			
14. Port/Airport of discharge	15. Final Place of Delivery				
<u>16. N° and Kind of Packages**</u>	<u>Nature of Produce</u> (variety when specified by the Standard)	<u>Country of Origin</u>	<u>Batch or Lot N°</u>	<u>Class</u>	<u>Total gross/net wt (kg)***</u>
17. Condition of the Lot:		Lot meets classification declared on package			
<p>The above-mentioned Official/Officially recognized Inspection and/or Certification Body certifies that the consignment described above conforms with the standards in force;</p> <ul style="list-style-type: none"> - on the basis of examination of the samples taken, at the time of inspection - on the basis of the packers self evaluation and audit of their Quality Management System 					
18. Customs office of departure **	19. Place and date of issue	20. Duration of Inspection Certificate's validity **** _____ days			
21. Observations					
22. Inspector Name (in block letters) _____					
23. Signature _____			Stamp/Seal of Inspection and Certification Body		
<p>* When the produce is re-exported, indicate its origin after the "Nature of Produce" Box 16</p> <p>** Optional</p> <p>*** Delete as necessary</p> <p>**** Duration of validity to point of exit of the exporting country (including days of inspection)</p>					

ANNEX II (Cont'd)

CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES

(Supplementary Page)

1. Applicant/Trader		2. INSPECTION CERTIFICATE N°: _____ This certificate is for the exclusive use of the Official/Officially recognized Inspection and/or Certification Body			
		3. Official/Officially recognized Inspection and/or Certification Body	4. Unique Consignment Reference		
<u>16. N° and Kind of Packages**</u>	<u>Nature of Produce</u> variety when specified by the Standard	<u>Country of Origin</u>	<u>Batch or Lot N°</u>	<u>Class</u>	<u>Total gross/net wt (kg)***</u>
21. Observations					
21. Inspector Name (in block letters) _____					
22. Signature _____			Stamp/Seal of Inspection and Certification Body		