

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 6

CX/LAC 14/19/6
August 2014

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

19th Session

San José, Costa Rica, 10-14 November 2014

PROPOSED DRAFT REGIONAL STANDARD FOR YACON

(Prepared by the Electronic Working Group chaired by Argentina)

(Step 3)

Codex Members and Observers wishing to submit comments on this proposal should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) as presented in Annex I before **20 October 2014**. Comments should be addressed:

to:

Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla,
00153 Rome,
Italy
E-mail: codex@fao.org

with copy to:

Codex Contact Point of Costa Rica,
Ministry of Economy, Industry and Trade,
Directorate of Regulatory Improvement and
Technical Regulation,
Sabana Sur,
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Format for submitting comments: In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in Annex III to this document.

BACKGROUND

1. The 18th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean (November 2012) agreed to initiate new work on a standard for yacon. The Committee also agreed to entrust this work to an electronic working group led by Argentina.¹ The list of participants is provided in Annex II. The 36th Session of the Codex Alimentarius Commission (July 2013) approved the proposal for new work as requested by the Committee.² The standard as prepared by the EWG is presented in Annex I.

2. Nearly all comments received from the members of the EWG were incorporated. In particular, the following is noted:

¹ REP13/LAC, par 2013 and Appendix III.

² REP13/CAC, Appendix VI.

- (a) The author of the botanical name was not deleted because we believe the author's name abbreviation should not be deleted from the scientific name of plants since it is appropriate to include everything to prevent future or potential confusion (genus, name and botanical author). This approach was found in several Codex documents. One such example is cassava (also a tuberous root), whose botanical name appears in full, *Manihot esculenta* Crantz.
- (b) A change was made in "1. Definition of produce", where "storage" was replaced with "tuberous", which it is more easily understood.
- (c) Those items in the Spanish version were also modified.

REQUEST FOR COMMENTS

3. Codex Members and Observers, in particular those of the Latin American and Caribbean Region, wishing to submit comments on this standard are kindly invited to submit their comments as indicated in the box on the first page.

ANNEX I

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR THE TUBEROUS ROOTS OF YACON

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of tuberous roots of yacon grown from *Smallanthus sonchifolius* (Poepp. & Endl.) H. Robinson, of the *Asteraceae* family, to be supplied fresh to the consumer, after preparation and packaging. Yacon for industrial processing is excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- well developed;
- sound, produce affected by rotting, mould or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter, except permitted substances used to prolong its shelf life;
- free or practically free of pests, and damage caused by them, affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage
- free of any foreign smell and/or taste;
- free or practically free of mechanical damage and bruising;
- free of loss of colour in the flesh;

In addition, the yacon must be firm and free of damage caused by frost or scalding.

2.1.1 The yacon must have reached an appropriate degree of physiological development account being taken of the characteristics of the variety and the area in which it is grown.

The development and condition of the yacon must be such as to enable it:

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

2.2 CLASSIFICATION

Yacon is classified into three classes as defined below:

2.2.1 "Extra" Class

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

2.2.2 Class I

Yacon in this class must be of good quality. It 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;
- Scarring or healed damage, not exceeding 5% of the surface area;
- Scraped areas, not exceeding 10% of the surface area.

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

2.2.3 Class II

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

- Defects in shape;
- Scarring or healed damage, not exceeding 10% of the surface area;
- Scraped areas, not exceeding 20% of the surface area.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter and weight of the produce, in accordance with the following table:

Size Code	Larger diameter (cm)	Weight (g)
1	> 7 to 10	> 300
2	≥ 5 to 7	≥ 120 to 300
3	< 5	< 120

All size codes may have the following shapes: fusiform, oval or ovoid and irregular. Some yacon cultivars tend to form more smooth and symmetrical roots than others.

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 yacon 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 yacon not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of yacon 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, 10% by number or weight of yacon 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 in shape and contain only yacon of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Yacon must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, 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.

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

5.2.1 Description of Containers

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

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

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

6.1.1 Nature of Produce

Each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety or cultivar.

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.

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.2.1 Identification

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

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety or cultivar (optional).

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Size;
- Net weight.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

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

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

8. HYGIENE

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

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

⁴ 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.

ANNEX II**LIST OF PARTICIPANTS****Coordinator Mr Miguel Lopez**

Country	Position/Institution	Name	Mail	Telephone
Argentina	Coordinadora de Frutas, Hortalizas y Aromáticas Dirección de Calidad -. SENASA	Silvia Santos	ssantos@ssenasa.gov.ar	4371 - 2810
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ANNEX III

GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~strikethrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied/pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.