

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 3(b)

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ORIGINAL LANGUAGE ONLY

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

Fifteenth Session

Mexico City, Mexico, 19 – 23 October 2009

DRAFT STANDARD FOR APPLES

Comments

(Kenya and Philippines)

KENYA

1. DEFINITION OF PRODUCE

This Standard applies to fruits of commercial varieties (cultivars) of apples grown from *Malus domestica* Borkh, of the *Rosaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Apples for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

- [firm].

Comment

Kenya proposes the parameter to remain as a measure of quality and maturity.

2.3 CLASSIFICATION

2.3.1 “Extra” Class

Apples in this class must be of superior quality. The flesh must be [perfectly] sound They must be characteristic of the variety. 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

Comment

Kenya proposed the word ‘perfectly’ be retained to qualify the superior quality.

3. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section or by weight of each apple.

For all varieties and all classes the minimum size is 60 mm if measured by diameter or 90 g if measured by weight. Fruit of smaller sizes may be accepted provided the Brix level of the produce meets or exceeds [10.5 / 12]°Brix and the size is not smaller than 50mm

Comment

Kenya proposes '10.5 Brix' ;this is because majority of apples varieties various from 11 to 13 Brix. Brix, malic acid starch has effects on maturity of apples.

4.1 QUALITY TOLERANCES**4.1.1 "Extra" Class**

Five percent by number or weight of apples not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

[Included therein shall be allowed not more than [0% none] [0.5 / 1.0%] for apples affected by decay or internal breakdown at destination.]

Comment

Kenya proposes adoption of 'none' for both decay and internal breakdown at destination for extra class apples.

4.1.2 Class I

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

[Included therein shall be allowed not more than [1 / 2%] for apples affected by decay or internal breakdown at destination.]

Comment

Kenya proposes 1%.

4.1.3 Class II

Ten percent by number or weight of apples 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 therein shall be allowed not more than [2 / 3%] by number or weight is allowed for apples affected by decay or internal breakdown at destination.]

Comment

Kenya proposes 2% by number or by weight.

Included therein shall be allowed, a maximum of 2% by number or weight of fruit which may show the following defects:

4.2 SIZE TOLERANCES

For all classes of fruit subjected to rules of uniformity, 10% by number or weight of apples not meeting the size indicated on the package.

This tolerance may not be extended to include produce with a size below 50 mm or 70 g if the refractometric index is below [10.5 / 12]°Brix

Comment

Kenya proposes 10.5degree brix.

5. PROVISIONS CONCERNING PRESENTATION**[5.1 UNIFORMITY**

The contents of each package must be uniform and contain only apples of the same origin, quality, size and variety. For "Extra" Class, colour should be uniform. Sales packages (of a net weight not exceeding 5 kg) may contain mixtures of varieties 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 except for mixed sizes and varieties.

The maximum difference in diameter or weight between apples in the same package shall be limited to:

- 5 mm or 15 g, if the diameter / weight of the smallest apple is under 60 mm / 90 g.
- [5 / 7] mm or 20 g, if the diameter / weight of the smallest apple is 60 mm / 90 g and over but under 70 mm / 135 g.

Comment

Kenya proposes adoption of 7mm or 20g,-----

- [5 / 10] mm or 30 g, if the diameter / weight of the smallest apple is 70 mm / 135 g and over but under 78 mm / 200 g.

Comment

Kenya proposes 10mm.

- [5 / 13] mm or 40 g, if the diameter / weight of the smallest apple is 78 mm / 200 g and over but under 85 mm / 300 g.

Comment

Kenya proposes 13mm.

- [5 / 15] mm or 50 g, if the diameter / weight of the smallest apple is over 85 mm / 300 g.]

Comment

Kenya proposes 15mm which is appropriate with the diameter in practice.

[ANNEX I**COLOUR CLASSIFICATION OF APPLES**

This Annex describes four broadly accepted colour classification of apples. Included are percentages/fractions of surface colour requirement for red apple varieties.

GROUP A - VARIETIES WITH RED COLOURING	
“Extra” Class	At least $\frac{2}{3}$ [$\frac{3}{4}$] of the surface of the fruit is red in colour. <i>Kenya proposed adoption of $\frac{3}{4}$ for this superior quality</i>
Class I	At least $\frac{1}{2}$ of the surface of the fruit is red in colour. <i>We are in agreement with the statement</i>
Class II	At least $\frac{1}{4}$ of the surface of the fruit is red in colour. <i>We are in agreement with the statement</i>

GROUP B - VARIETIES WITH SEMI-RED OR MIXED COLOURING	
“Extra” Class	At least $\frac{1}{2}$ of the surface of the fruit has semi-red colouring. <i>We are in agreement with the statement</i>
Class I	At least $\frac{1}{3}$ of the surface of the fruit has semi-red colouring. <i>We are in agreement with the statement</i>
Class II	At least $\frac{1}{10}$ of the surface of the fruit has semi-red colouring. <i>We are in agreement with the statement</i>

GROUP C - VARIETIES WITH STRIPES AND SLIGHT RED COLOURING	
“Extra” Class	Blush cheek
Class I	Tinge of colour

Class II	Tinge of colour
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GROUP D - GREEN AND YELLOW VARIETIES

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[ANNEX II**MAXIMUM ALLOWANCE FOR DEFECTS**

Defects Allowed		“Extra” Class	Class I	Class II
Russetting outside Calyx/stem cavity	• smooth net-like	[5/0]% of surface area <i>Kenya proposes 5%</i>	[15/20]% of surface area <i>Kenya proposes 15%</i>	[25/50]% of surface area <i>Kenya proposes 25%</i>
	• smooth solid	[1/0]% <i>Kenya proposes 1%</i>	5% of surface area <i>Kenya proposes 5%</i>	[20/33]% of surface area <i>Kenya proposes 20%</i>
accumulation for both types of russetting should not exceed the following		[5/0] % <i>Kenya proposes 5%</i> <i>This is because it can be control culturally and proper usage of pesticide spray, GAP even to achieve 0%</i>	20 %	[40/50] % <i>Kenya proposes 40%</i>
Accumulated Blemishes & Bruising: - with slight discoloration; - which Scabs (<i>Venturia inaequalis</i>); - and/or of which healed hail marks /or other similar indentations.		.75 cm ² -----	2.0 cm ² 0.25 cm ² 0.5 cm ²	3 cm ² ¹ 1 cm ² 1 cm ²
Stem or Calyx cracks (healed or well cured)		----	0.5 cm	1 cm
Maximum length of elongated shaped defects		----	2 cm	4 cm

Russetting can be simply described as a “brownish roughened area or streaks on the skin of the apple”. In some apple varieties russetting is a characteristic of the variety and for others a quality defect. Allowances for russetting will be applied to apple varieties that russetting is not a characteristic of.]

Comment

The definition of russet is acceptable to us.

PHILIPPINES

The Philippines supports the removal of square brackets of the following provisions:

2.1 MINIMUM REQUIREMENTS

~~{firm}~~

Rationale:

The Philippines believes that this is an important attribute in ensuring that quality of the produce remained in good condition until it reaches the final consumer. To ensure that this requirement could not result in some grades of firmness being excluded from the Standard, the Philippines supports approach similar to UNECE Standard for apple by which firmness was only associated with maturity be considered.

2.3 CLASSIFICATION

The Philippines supports the addition of classification of apple varieties by colour with at least ~~2/3~~ ~~{3/4}~~ of the surface of the fruit is red in colour for “Extra Class” of Group A – Varieties with Red Colouring.

Rationale:

This classification is an essential part of classification and will be useful. Inclusion of varieties in the table could prevent the trade of certain varieties and limit innovation. This classification is also consistent with UNECE Standard for Apples. Also, the Philippines supports any move to develop explanatory aid in addition to the annex to facilitate use of this standard for inspection.

3. PROVISIONS CONCERNING SIZING

For all varieties and all classes the minimum size is 60mm if measured by diameter or 90g if measured by weight. Fruit of smaller sizes may be accepted provided the Brix level of the produce meets or exceeds ~~{10.5/12}~~°Brix and the size is not smaller than 50mm or 70 g.

Rationale:

The Brix of 12° would be too high and was a dessert quality level. Studies have shown that there was no direct correlation between size and maturity. The Philippines notes the agreement of the Committee that UNECE standards would be taken into account when discussing relevant agenda items, and 10.5°Brix is consistent with UNECE Standard on Apples.

4. PROVISIONS CONCERNING TOLERANCES

4.1.1 “Extra” Class

~~{Included therein shall be allowed not more than {0% none}{ 0.5% /1.0%} for apples affected by decay or internal breakdown at destination.}~~

4.1.2 Class I

~~{Included therein shall be allowed not more than {1% /2%} for apples affected by decay or internal breakdown at destination.}~~

4.1.3 Class II

~~{Included therein shall be allowed not more than {2% /3%} by number or weight is allowed for apples affected by decay or internal breakdown at destination.}~~

Rationale:

The Philippines noted that some degree of decay and internal breakdown could take place during transportation especially during over long distances, and that zero tolerance for decay and internal breakdown could result in large scale rejection of consignments. Consequently, the Philippines supports deviations as proposed, but should be kept as low as possible for every class.