

codex alimentarius commission

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Agenda Item 4(b)

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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 CHILLI PEPPERS (N17-2008)

Comments at Step 3

(Argentina, Costa Rica and Japan)

ARGENTINA

Argentina is pleased to participate in the drafting group for the Standard for Chilli Pepper, which is led by Mexico, and wishes to submit the following comments:

1. DEFINITION OF PRODUCE

Argentina suggests that scientific names be changed as follows:

Ancho (*Capsicum annuum* L var. *annuum* Grupo ancho)

De árbol (*Capsicum annuum* L var. *annuum* Grupo cajense)

Habanero (*Capsicum chinense* Jacq Grupo habanero)

Jalapeño (*Capsicum annuum* L var. *annuum* Grupo jalapeño)

Manzano (*Capsicum pubescens*) Ruiz & Pav.

Chile serrano (*Capsicum annuum* L var. *annuum* Grupo serrano)

Similarly, changes should be made in:

3. PROVISIONS CONCERNING SIZING and ANNEX A in relation with scientific names.

Justification:

This amendment is suggested due to the feedback from a Germoplasm Resources Information Network (Grin), which we consulted with regard to this matter. www.ars-grin.ga (17/09/09)

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

Argentina recommends the following format/editorial changes in the Spanish version:

Se recomienda respetar el formato de este ítem con relación a las demás Normas del Codex en lo referente al verbo “estar”, el que deberá expresarse al final del primer párrafo y eliminarse del comienzo de las viñetas, para que no aparezca reiteradamente en cada una de ellas.

Asimismo, las viñetas correspondientes a:

- *presentar la forma, color, picor o pungencia y textura característicos de la variedad*
- *ser consistencia firme;*

sería conveniente redactarlas como sigue:

y deberán tener:

- **forma, color, picor o pungencia y textura característicos de la variedad**
- **de consistencia firme**

As for footnote 2, it should be considered whether it refers to varieties, groups or commercial types (according to DEFINITION OF PRODUCE) and whether the term needs to be replaced or not. It is also noted that the Scoville scale needs to be added (as stated at the end of this report).

3. PROVISIONS CONCERNING SIZING

Argentina recommends the following format/editorial changes in the Spanish version:

Se deberá eliminar del título del Cuadro 2 “(ajíes picantes)” ya que está repetido:

“Cuadro 2: Clasificación de los chiles (ajíes picantes) (~~ajíes picantes~~) por tamaño de acuerdo a grupo (tipo) comercial.”

5.2 PACKAGING

Argentina recommends the following format/editorial changes in the Spanish version:

Se deberá agregar al final del primer párrafo una “s” a tóxico ya que ese término se refiere a tinta y pegamento:

“Los chiles (ajíes picantes) deberán envasarse de tal manera que el producto quede debidamente protegido. Los materiales utilizados en el interior del envase deberán ser nuevos¹, estar limpios y ser de calidad tal que evite cualquier daño externo o interno al producto. Se permite el uso de materiales, en particular papel o sellos, con indicaciones comerciales, siempre y cuando estén impresos o etiquetados con tinta o pegamento no tóxicos.”

ANNEX C

Table 4: SCOVILLE INDEX FOR DIFFERENT FRESH CHILLI PEPPERS

Perhaps the term **VARIETY** in the first column should be replaced with “commercial groups” or “commercial types” as appropriate, in consistency with 1. **DEFINITION OF PRODUCE**. The commercial type, group and variety concepts should be checked throughout the proposed draft standard.

Argentina recommends the following editorial changes in the Spanish version:

Se recomienda eliminar las comas de los valores de Pungencia (unidades Scoville) y reemplazarlas por puntos (ver asteriscos en el cuadro siguiente):

Cuadro 4: Grados Scoville para diferentes variedades de chile fresco

VARIEDAD	PUNGENCIA (unidades Scoville)
<i>Ancho</i>	1,000 – 1,500*
<i>De árbol</i>	15,000 – 30,000*
<i>Habanero</i>	100,000 – 350,000*
<i>Jalapeño</i>	2,500 – 5,000*
<i>Manzano</i>	30,000 – 60,000*
<i>Serrano</i>	5,000 – 15,000*

It is also worth pointing out that the capsaicinoid content should be included in Scoville Index (or else, the text should indicate that it is approximately the ratio between the Scoville value and 15 (Scoville/15).

COSTA RICA

General Comments:

1. Costa Rica considers that this Draft Codex Standard for Fresh Chilli Peppers, as approved during the CCFFC 14th meeting, must include every variety and commercial type, both hot and sweet, as we agreed upon accepting the proposal, because we were not told that the idea was setting a world standard for hot chilies only.
2. In view of the necessity to make the most efficient use of the resources assigned for the preparation of the Codex Standards, these should encompass wide ranging subjects, as would be the case for chilies and peppers of different species, varieties, and commercial types.
3. Under Point 1: “Definition of Produce”, reference is made to *Capsicum spp.*, which includes all species, varieties and commercial types of both hot and sweet chilies.
4. Given the common names listed under Point 1 for chilies, it is noteworthy that these very same chilies are known by different names in different countries, which is why we recommend the inclusion of more details concerning gender, species, variety and/or commercial type, specifying their association to the common names listed under the aforementioned point. This information could be shown on a Table or stated in writing.
5. We have found inconsistencies between terms: “variety”, “commercial variety”, and “commercial type”, all of them found in the written proposal.
6. The proposed Spanish title as compared to the English title is unrelated, as we read “Chile Fresco” in Spanish, which is not equivalent to the English: “Fresh Chilli Peppers”.
7. Since we do not know to what varieties and/or commercial types names such as “chilaca”, “ancho”, “de árbol”, etc. refer to, we are unable to make comments concerning size, tolerances and quality classification.
8. For as long as the proposing country does not suggest a new definition for the produce, it will be difficult to comment on the proposal’s contents. In order to be able to do that, we must be told whether both hot and sweet chilies shall be described as *Capsicum spp.*

JAPAN

Japan very much appreciates the work of Mexico and other electronic working group members for preparing the Proposed Draft Codex Standard for Chilli Pepper. Japan’s comments on the proposed draft standard are as follows:

Note: Proposed additions are indicated as underlined/bold font text and proposed deletions are indicated as struck-through text.

Specific comment

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of fresh chilli peppers (hot ajies) grown from *Capsicum spp.*, of the *Solanaceae* family, of commercial types ~~“ancho Chile Poblano”~~, “Chile Poblano”, ~~“Chile Cehilaca”~~, “Chile Cehilaca”, ~~“Chile de Árbol”~~, “Chile de Árbol”, ~~“Chile Habanero”~~, “Chile Habanero”, ~~“Chile Jalapeño”~~, “Chile Jalapeño”, ~~“Chile Manzano”~~ and “Chile Serrano”¹, to be supplied fresh to the consumer, after preparation and packaging. Chilli peppers for industrial processing are excluded.

(Rationale)

The terms of each commercial type of chili peppers should be consistent with those proposed in Annex A.

Table 1: classification of chilli peppers according to quality

Defects group	Classes		
	Extra	I	II
Biological and entomological	Free of damage	When defects affect an area not higher than 0,5% of the total surface area	When defects affect an area between 0,5 – 1,0% of the total surface area
Mechanical	When defects affect an	When defects affect an	When defects affect an

	area of up to 0,5% of the total surface area	area between 0,5 – 1,0% of the total surface area	area between 1,0 – 3,0% of the total surface area
Meteorological and climate related	Free of damages	When defects affect an area not higher than 0,5% of the total surface area	When defects affect an area between 0,5 – 1,0% of the total surface area
Physiological	When defects affect an area of up to 0,5 10% of the total surface area	When defects affect an area between 0,5 – 1,0% of the total surface area	When defects affect an area between 1,0 and 3,0% of the total surface area

(Rationale)

In consideration of the quality of the extra class, the allowance of defects should be less than that of class I.

3. PROVISIONS CONCERNING SIZING

Table 2: Classification of chilli peppers by size and commercial type

<u>CHILE POBLANO-ANCHO (poblano/mulato)</u>				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 10	10,0 – 11,9	12,0 -14,0	>14
Weight (g)	80,0 – 110,0	110,0 -129,9	130,0 – 150,0	>150
<u>CHILE CHILACA</u>				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	12,0 -14,9	15,0 – 24,9	25,0 – 30	>30
Weight (g)	35,0 – 49,0	50,0 – 74,9	75,0 – 100,0	>100
<u>CHILE ARBOL (serranito, criollo soledad)</u>				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6,0 – 7,9	8,0 – 10,0	>10
Weight (g)	4,0 <i>(should be replaced by appropriate set of numbers in the same way as the other commercial types)</i>	5,0 <i>(should be replaced by appropriate set of numbers in the same way as the other commercial types)</i>	6,0 <i>(should be replaced by appropriate set of numbers in the same way as the other commercial types)</i>	7,0 <i>(should be replaced by appropriate set of numbers in the same way as the other commercial types)</i>
<u>CHILE HABANERO</u>				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	< 2	2,0 – 3,9	≥4	Not applicable
Weight (g)	---	---	---	
<u>CHILE JALAPEÑO</u>				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3,0 – 4,9	5,0 – 7,5	7,6 – 9,0	> 9,0
Weight (g)	< 15	15,1 – 24,9	25 – 35	< 35

CHILE MANZANO				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	<6	6 a 8,5	>8,5	Not applicable
Weight (g)	< 36	36 - 56	>56	
CHILE SERRANO				
	SMALL	MEDIUM	LARGE	EXTRA LARGE
Length (cm.)	3,5 – 5,0	5,0 – 7,5	8,0 – 10,0	Not applicable
Weight (g)	5,0 – 7,0	6,0 – 9,0	8,0 – 14,0	

(Rationale)

The terms of each commercial type of chili peppers should be consistent with those proposed in AnnexA.

Regarding weights of “Chile de Árbol”, Japan proposes to discuss what range is appropriate for the four classes and to replace the current single number.

ANNEX A**DEFINITIONS FOR COMMERCIAL TYPES OF FRESH CHILLI PEPPERS**

Specific definitions are included herein for the different types of commercial chilies governed by this Standard

1.1 Chile Poblano (~~ancho/mulato~~)

Fruits are conic-shaped (heartlike), with cylindrical or flat body with well-defined “cajete”. They have pointed or truncated apex (flat), with two or three cores and the wall or thick and resistant pericarp. Its color ranges from light to dark green.

1.2 Chile Chilaca (~~pasilla~~)

Long fruits with cylindrical and waved body, with smooth or slightly rough epidermis, from 12 to 35 cm length and from 2 to 4 cm width, presenting from two to four cores. Its color is bright dark green. The apex is generally pointed, and occasionally may be flat, curved or truncated.

1.3 Chile de Árbol (~~delgado o serranito~~)

Long and thin cylindrical and waved-body fruits, from 6 to ~~15,2~~ cm length and from ~~0,50,7~~ to 1,0 cm diameter, with two to three cores. Its color is emerald green to bright red when totally ripe. They have pointed apex.

1.4 Chile Habanero

These fruits are hollow berries formed by 2, 3 and 4 cores (cavities), being predominant the three-core fruit. They present characteristic forms and sizes (flared or triangular core); they are green in physiological ripeness (ripeness point) and orange when totally ripe, as well as intermediate colors characteristic in the ripeness process (apericado and/or pinto). The fruit surface (epidermis) is smooth and slightly rough with bright appearance. These fruits may be very hot or extremely hot and have a characteristic smell.

1.5 Chile Jalapeño (~~cuaresmeño, gordo, peludo~~)

Conical or long fruits, with cylindrical or marked bodies according to the number of cores (3 or 4 cores). Smooth body or with intermediate cork-like body ($\pm 30\%$). They must have thick pericarp (0,4 to 0,6 cm thick) and solid.

1.6 Chile Manzano (~~perón, cera o canario~~)

Fruits of fleshy berries, from two to four cores, bright light yellow or red color; they have different sizes and characteristic forms, flat or pointed apex, smooth and marked body, depending on the amount of cores. They must be of thick pericarp and generally an apple-like form. The seeds are black and they are housed in whiten placentas.

1.7 Chile Serrano

Straight and long cylindrical-form fruits, smooth and bright epidermis, emerald to dark green color that present from two to three cores and no internal cavities.

(Rationale)

Japan assumes that some of Japanese commercial varieties of chili peppers could be seem to be classified as “Chile de Árbol” and if it is accepted by members, Japan proposes to change the length and the diameter provided so that the Japanese varieties could be included in the type. Japan also would like to propose that the Committee reviews the appropriateness of the categorization if the above Japanese chili peppers are not classified as any of the seven groups.

Japan thinks the names in the parentheses are not necessary because they seem to be Mexican varieties and are not the names to represent the commercial the types.

ANNEX B

TABLE 3: DESCRIPTION OF DEFECTS ACCORDING TO ORIGIN

Group of Defects	Description
<i>Mechanical</i>	<ul style="list-style-type: none"> - <u>Mechanical cracks</u>: these are fissures on the fruit’s pericarp caused by handling and mechanical actions. - <u>Scratches</u>: lesions on the pericarp of the fruit caused by a violent rubbing. - <u>Bruises</u>: soft areas or spots in the pericarp or in the skin caused by knocks or compressions.
<i>Biological and Entomological</i>	<ul style="list-style-type: none"> - <u>Scars</u>: these are caused by some pests that scratch the surface of the fruit, the trips among them. - <u>Fractures</u>: these are caused by some worms that feed from the fruit’s pericarp. - <u>Stings and/or punctures</u>: these are wounds that can be more or less deep, carried out by pests and birds, mainly. - <u>Spots and dots of rotting caused by fungus, bacteria or virus: one of the most common diseases is the anthracnose, fungus disease that by attacking the fruits causes typical brown necrotic lesions, some times darker that can cover wide surfaces. It is caused by fungus belonging to the genres <i>Colletotrichum (Glomerella)</i>, <i>Gloeosporium</i>, <i>Gnomonia</i>, <i>Marssonina</i>, <i>Mycosphaerella</i>, <i>Neofabrae</i> and <i>Pseudopeziza</i>.</u> - <u>Rot of the peduncular extreme: this is caused by fungus or bacteria that attack the fruit in the base of the peduncle and, in many cases, permeates to the flesh and the seeds.</u> - <u>“Fumagina”</u>: this is caused by the fixation, in film form, of the fungus mycelium <i>Capnodium</i> sp., which forms spots with the appearance of layers of soot. It affects the surface of the fruit.
MICROBIOLOGICAL	<ul style="list-style-type: none"> - Spots and dots of rotting caused by fungus, bacteria or virus: one of the most common diseases is the anthracnose, fungus disease that by attacking the fruits causes typical brown necrotic lesions, some times darker that can cover wide surfaces. It is caused by fungus belonging to the genres <i>Colletotrichum (Glomerella)</i>, <i>Gloeosporium</i>, <i>Gnomonia</i>, <i>Marssonina</i>, <i>Mycosphaerella</i>, <i>Neofabrae</i> and <i>Pseudopeziza</i>. - Rot of the peduncular extreme: this is caused by fungus or bacteria that attack the fruit in the base of the peduncle and, in many cases, permeates to the flesh and the seeds. - “Fumagina”: this is caused by the fixation, in film form, of the fungus mycelium <i>Capnodium</i> sp., which forms spots with the appearance of layers of soot. It affects the surface of the fruit.

METEOROLOGICAL AND CLIMATE RELATED	– <u>Sunburns</u> : is the change of colour of some areas in the surface of the fruit caused by excessive exposure to the sun.
GENETIC PHYSIOLOGICAL	– <u>Deformations</u> : alterations of the fruits form in relation to the ones corresponding to their specie or variety. – <u>Physiological crack</u> : these are fissures on the pericarp of the fruit caused by the effect of the ripeness process. – <u>Softening</u> : the softening of the fruit mainly caused by the advanced state of the ripeness process or because the fruit is harvested before its physiological maturity (tender).

(Rationale)

Defect Groups of Table 1 and Table 3 should be consistent. In this sense description of “Microbiological” should be described in “Biological and Entomological”, and the name of the last group of the table should be “Physiological” rather than “Genetic” Physiological.

ANNEX C

TABLE 4: SCOVILLE INDEX FOR DIFFERENT FRESH CHILLI PEPPERS

<u>Variety</u> Commercial types	Scoville Index
<u>Chile</u> Poblano Ancho	1,000 – 1,500
<u>Chile</u> Chilaca	1,000 – 1,500
<u>Chile</u> dDe Áárbol	15,000 – 30,000
<u>Chile</u> Habanero	100,000 – 350,000
<u>Chile</u> Jalapeño	2,500 – 5,000
<u>Chile</u> Manzano	30,000 – 60,000
<u>Chile</u> Serrano	5,000 – 15,000

(Rationale)

The terms of each commercial type of chili peppers should be consistent with those proposed in Annex A.