

codex alimentarius commission

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FOOD AND AGRICULTURE
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Agenda Item 5(a)

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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 LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

- Comments in response to CL 2008/13-FFV

(Comments of Australia, Brazil, European Community and Iran)

AUSTRALIA

Australia is pleased to submit the following comments in response to CL 2008/13-FFV Part B.

Specific Comments

Introduction

Australia welcomes the proposed Introduction to the Standard Layout, which allows for flexibility in the use of the Layout when drafting individual standards for fresh fruits and vegetables. Australia encourages the committee to apply this flexibility to ensure that standards include only the minimal requirements needed to ensure food safety and fairness in the food trade.

Australia acknowledges that the UN/ECE Standards are to be used as a reference and starting point for any Standard under development. The Terms of Reference of the CCFV (page 145 of the Procedural Manual) include consulting with the UN/ECE in the elaboration of standards and codes of practice, according to the same broad format.

The Terms of Reference also highlight that particular regard should be given to “ensuring there is no duplication of standards or codes of practice that follow the same broad format”. Australia would like this principle noted in the application of the Standard Layout to standards under development, or contemplated for development, under the auspices of the CCFV.

To account for the Standard Layout being used as a guide, rather than as a list of prescriptive requirements, Australia suggests including a preamble that outlines its objectives and limitations and refers to the principles in the Procedural Manual. The following wording for such a preamble is suggested:

“This document has been prepared by the Codex Committee on Fresh Fruit and Vegetables to assist the Committee in the development of consistent standards that protect the health of consumers and ensure fair practices in the trade of fresh fruit and vegetables. It is an internal guidance document.

An individual standard may not need to include all of the provisions as many are subject to negotiation between customers and supplier or adherence to Good Manufacturing and Agricultural Practices (GMP/GAP).

Provisions should only be included in an individual standard if they are consistent with the Procedural Manual and the Format for Codex Commodity Standards, and do not duplicate or contradict requirements in other relevant standards (e.g. packaging). Quantitative provisions should only be included when needed to ensure fair practices in trade in produce and must allow for global variability in quality attributes and composition.”

Australia is particularly concerned with moves to completely align the respective standard layouts. The goals of both organisations and trade practices worldwide are sufficiently different to require different approaches to standard setting. Uncritically adopting the UN/ECE model does not necessarily align with the goals and aims of the Codex Alimentarius Commission and its global membership.

The development of globally applicable standards in Codex requires consideration of factors which will not be taken into account in the UNECE, due to its focus on northern hemisphere (particularly European) factors.

3 Provisions Concerning Quality

Codex commodity standards must be globally representative, provide maximum flexibility, be based on criteria of essentiality and should not constitute or potentially be interpreted as barriers to trade.

Australia believes that there is undue emphasis within many Codex commodity and UN/ECE Standards on quality parameters that have no bearing on food safety or fair trade practices. It proposes that provision of specific text around quality requirements is not appropriate for inclusion in the Standard Layout.

As some countries do not set quality parameters as a regulatory requirement, Codex standards incorporating such requirements could constitute barriers to trade from those countries. Australia has removed many quality parameters from its food standards in order to maximise industry flexibility and innovation determined by market need, and to minimise trade restrictions. It views limits for quality provisions such as sizing, maturity, defect tolerances, blemishes or imperfect material as being prescriptive and inappropriate for inclusion in Codex Standards as they will be driven by commercial and market requirements.

Australia has ensured that information needed by consumers to make an informed choice in respect to food safety and quality is readily available by strengthening many food labelling and food safety requirements. This approach is optimal for protecting the safety and quality of foods available to consumers while minimising regulatory burden on food producers.

Australia has particular concerns relating to sub-section 3.1.2 Maturity Requirements, 3.2 Classification, and 3.3.3 Class II contained in section '3 - Provisions Concerning Quality'.

3.1.2 Maturity requirements

Maturity requirements should only be set where they are essential to support fair trade in produce. Where maturity requirements are set they must be globally representative (e.g. maturity measures such as Brix have been shown to vary naturally and consistently with geo/climatic factors). Australia suggests that the following could be added as a footnote to account for this variability.

“Maturity requirements should only be set where they are essential to support fair trade in produce and must be globally representative.”

3.2 Classification

Australia frequently has requests for, and supplies, 'mixed class' consignments (ie 'composite packs') to overseas markets. The provision for such requests should be allowed for in the Standard to indicate that classes must give regard to all produce that is fit for sale and consumption, and should not technically discriminate against any such produce.

To account for these requests, Australia suggests inserting a footnote after the opening sentence “[Common name of the produce or part of the produce being standardised] are classified in [two/three] classes defined below:” Such a footnote could read:

“These classifications do not preclude mixed class consignments”

3.2.2 Class I and

3.2.3 Class II

Australia suggests removal of the final paragraph in these sections as there will be many instances where defects affecting flesh/pulp/etc will be acceptable according to limits or tolerances defined in a particular commodity standard.

4 Provisions Concerning Sizing

Australia considers that sizing limits should not be included in commodity Standards as they place unnecessary limits on commercial trade, restrict innovation and have no bearing on health and safety, eating quality or fairness in trade. Sizing is a specification set by customers and should be a commercial decision not a regulatory one.

If sizing is to be included in the Standard then provisions for mixed size classes should be allowed. Australia suggests the following to be included within the footnote 12.

“These classifications do not preclude mixed class consignments”

5 Provisions Concerning Tolerances

Provisions that concern tolerances are determined by customers and should remain a commercial decision, rather than being regulatory. Additionally, the Format for Codex Commodity Standards outlined in the Procedural Manual (page 92) states that the ‘Essential Composition of Quality Factors’ *“may refer to tolerances for defects, such as blemishes or imperfect material, but this information should be contained in an appendix to the standard or in another advisory text.”*

6 Provisions Concerning Presentation

Australia believes that consideration needs to be given as to the context in which the provisions concerning presentation are regulated and whether they are essential in supporting fair trade practices. Good Manufacturing Practice and market contracts establish presentation parameters. Additional provisions are not pertinent to the aims of Codex standards.

6.2 Packaging

Packaging should be developed as required by the exporter for the purpose of transporting produce to its destination to meet standards for clean, safe food that is fit to eat, taking into account any other requirements arising from quarantine measures. Taking this into consideration, Australia suggests that this section should not be included in the Standard Layout.

Reference to the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995) is sufficient.

7.1.1 Nature of Produce

Australia considers the provision ‘7.1.1 Nature of Produce’ should be deleted. Consumer packaging is a commercial decision between customer and supplier; and is adequately covered under the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

7.2.3 Origin of Produce

The origin of produce, or country of origin labelling, is not a mandatory requirement in other Codex standards except where its omission would mislead or deceive a consumer. Country of origin labelling for non-retail containers is covered through certification and is part of normal documentation accompanying shipments in international trade (i.e. Bill of Lading).

Australia proposes the following wording for this provision to align with provisions for origin of produce set out in clause ‘4.5 of the Codex General Standard for the Labelling of Pre-packaged Foods’:

“Country of origin and, optionally, district where grown, or national, regional or local place name, where its omission would mislead or deceive the purchaser”

8 Food Additives

Australia notes that the Codex General Standard for Food Additives (GSFA) is intended to become the single Codex reference point for food additives, to include food additive provisions for standardised and non-standardised foods in the Codex Alimentarius. The development of food additive lists in commodity standards should be restricted as much as possible.

The Procedural Manual (18th Edition), in defining Relations between Commodity Committees and General Subject Committees, requires that:

[w]hen an active commodity committee exists, proposals for the use of additives in any commodity standard under consideration should be prepared by the committee concerned, and forwarded to the Codex Committee on Food Additives for endorsement and inclusion in the General Standard for Food Additives.

Following the guidance given in the Format for Codex Commodity Standards section of the Procedural Manual, Australia suggests the following wording for this section of the Standard Layout:

This section should contain a general reference to the corresponding sections of the General Standard for Food Additives which should take the following form:

“[Food Additive functional class] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”

Exceptions from, or addition to, the General Standard for Food Additives that are necessary for its interpretation with respect to the product concerned should be justified fully, and should be restricted where possible. In cases where it is necessary to explicitly list food additives in a commodity standard, the names of the additives/functional classes permitted and, where appropriate, the maximum amount permitted in the food should be prepared in accordance with guidance given in the section on Food Additives in the Relations between Commodity Committees and General Subject Committees, and should follow a tabulation, viz:

“INS number, name of additive, maximum level (in percentage or mg/kg) grouped by functional classes.”

In this section, provisions for flavourings and processing aids should also be included.

9 Contaminants

Recognising that countries set national maximum residue limits by reference to domestic consumption patterns and public health goals (e.g. an appropriate level of protection) which may not be generally applicable or relevant world-wide, Australia suggests the existing wording in Sections 8.1 – Pesticide Residues and 8.2 – Other Contaminants is replaced with:

“The products covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (CODEX/STAN 193-1995) and the maximum residue limits for pesticides and veterinary drugs established by the CAC, or levels established under national legislation.”

11 Methods of Analysis and Sampling

Australia supports the inclusion of a section on Methods of Analysis and Sampling to standardise texts across Codex commodity standards. The methods for each standard needs to be specified in accordance with international standards approved by the Codex Committee of Methods Analysis and Sampling as set out in the Relations between Commodity Committees and General Subject Committees section of the Procedural Manual.

The following wording is suggested as a preamble:

“The methods of analysis and sampling described hereunder are to be endorsed [have been endorsed] by the Codex Committee on Methods of Analysis and Sampling.”

Annex

<Non-Exhaustive><Exhaustive> List ofVarieties

Australia believes that varietal lists should only be established where it is absolutely essential to identify distinct types of fruit and vegetables. There are many good reasons why varietal lists should not be included in a Standard:

- Lists must be regularly and quickly updated as new varieties appear.
- Lists can limit the adoption of new varieties.
- The consequences for varieties that do not appear in a list are unclear.
- All synonyms for a variety must be included in a list or the list will be incomplete.

- Such lists can act as *de facto* forms of varietal registration for trade purposes.
- Inconsistencies can arise in the case of varietal mutations and Trademarked varieties.

Australia proposes a preamble be incorporated into the Standard Layout to clarify the purpose and limitation of varietal lists, for example:

“The purpose of the list of varieties is to identify distinct types of fruit. The list is for information only and is not a positive list of approved varieties. Fruits of varieties that are not part of the list should be consistent with their varietal characteristics.”

Australia also believes that where quality criteria are listed against variety (e.g. % soluble solids in Brix), these criteria must give due consideration to global compositional variation. Failure to do so will establish a technical barrier to legitimate trade in such varieties. The following wording has been suggested to be included as a preamble:

“Where values for quality criteria are set for varieties, these values should reflect global compositional variation. Careful consideration should be given to ensure such criteria do not inhibit innovation, market needs or consumer choice.”

BRAZIL

Brazil considers that the concepts of “Extra” Class, Class I and Class II are defined with greater clarity and objectivity if associated with a table which will show the tolerances for defects and other parameters established for each category.

Therefore, Brazil suggests the following definitions:

- “Extra” Class: [Common name of the produce or part of the produce being standardized] in this class must be of superior quality and characteristic of the variety, within the tolerances in the table in Annex [number of the corresponding annex].
- Class I: [Common name of the produce or part of the produce being standardized] in this class must be of good quality and characteristic of the variety, within the tolerances established in the table in Annex [number of the corresponding annex].
- Class II: [Common name of the produce or part of the produce being standardized] which do not qualify for inclusion in the higher classes, but satisfy the tolerances established in the table in Annex [number of the corresponding annex].

EUROPEAN COMMUNITY

The European Community and its Member States thank for having the opportunity to provide comments on the proposed standard layout for Codex Standards for fresh fruit and vegetables.

GENERAL COMMENTS:

The European Community and its Member States would like to underline the need for harmonisation between the Codex standard and the UNECE standard in order to facilitate fair trade practices.

Therefore, the European Community and its Member States recommend aligning this Codex standard layout with the UNECE standard layout as much as possible. The following modifications presented in the proposed standard layout attempt to align it with the UNECE standard layout.

PROPOSED STANDARD LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

Secretariat Note: In the text the following conventions are used:

[text]: For optional texts or text for which several alternatives exist depending on the produce.

{ text }: For text which explains the use of the standard layout. This text does not appear in the standards.

INTRODUCTION

- This Layout is for use by the Codex Committee on Fresh Fruits and Vegetables;
- The Layout is intended to guide the Committee in developing standards to encourage a consistent format, consistent terminology, and where appropriate, consistent provisions;
- When drafting standards, the Committee should consult this format, as well as UN/ECE standards according to the Committee's Terms of Reference;
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

1. SCOPE-DEFINITION OF PRODUCE

This Standard applies to [part of the produce being standardized of] ~~+~~commercial varieties [and/or commercial types]¹ of [common name of the produce] grown from [Latin Botanical reference *in italics* followed where necessary by the author's name] to be supplied fresh to the consumer, after preparation and packaging.

[Common name of the produce] for industrial processing are/is excluded.

.....²

2. DESCRIPTION

(To be developed)

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the [common name of produce or part of the produce being standardized] must be:

- ~~whole-intact~~³; **Remark: the word "intact" specifies more precisely the intactness. It is much easier to understand by people that are not native speakers**
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter⁴;
- practically free of pests
- **free from** ~~and~~ damage caused by **pest affecting the flesh** ~~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 taste⁵;

¹ {depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary}

² {Additional provisions may be made for specific standards depending on the nature of produce}

³ {depending on the nature of produce, a deviation from this provision or additional provisions are allowed}

⁴ {with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce}

- fresh in appearance;
- free of damage caused by low and/or high temperature;
-²

3.1.1 The [common name of the produce or part of the produce being standardized] must ~~have been carefully harvested/picked/etc.]⁶ and have reached an appropriate degree of~~ **be sufficiently** development~~developed~~ and **display satisfactory** ripeness in accordance with criteria proper to the variety [and/or commercial type]¹, the time of [harvesting/picking/etc.]⁶, and to the area in which they are grown.

The development and condition of the [common name of the produce or part of the produce being standardized] must be such as to enable them:

- to withstand transport~~ation~~ and handling, and
- to arrive in satisfactory condition at the place of destination.
-²

3.1.2 MATURITY REQUIREMENTS

.....⁷

3.2 CLASSIFICATION

.....⁸

{or in case the produce is classified into category classes}

[Common name of the produce or part of the produce being standardized] are/is classified in [two/three]⁶ classes defined below:

3.2.1 "Extra" Class

[Common name of the produce or part of the produce being standardized] in this class must be of superior quality. ~~They must be characteristic of the variety [and/or commercial type]¹. 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.~~ **Remark: The defects allowed must be mentioned after the specifications "They must be"**

(In addition,) they must be:²

-
-

They must be characteristic of the variety [and/or commercial type]¹. 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.

3.2.2 Class I

[Common name of the produce or part of the produce being standardized] in this class must be of good quality. They must be characteristic of the variety [and/or commercial type]¹. ~~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:~~

Remark: The defects allowed must be mentioned after the specifications "They must be"

(In addition,) they must be:²

-
-

[The defects must not, in any case, affect the [~~flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]~~ **edible part.**

⁵ This provision allows for smell caused by conservation agents used in compliance with corresponding ~~{depending on the nature of produce one of these words or another more appropriate word may be used}~~

⁶ {to be elaborated depending on the nature of produce}

⁸ {for special standards where it does not appear necessary to establish a classification, only the minimum requirements apply }

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:

-
-

3.2.3 Class II

This class includes [common name of the produce or part of the produce being standardized] 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 [common name of the produce or part of the produce being standardized] retain se their essential characteristics as regards the quality, the keeping quality and presentation:

Remark: The defects allowed must be mentioned after the specifications “They must be”

(In addition,) they must be:²

-
-

[The defects must not, in any case, affect the [flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]edible part⁶.

Alternative proposal: The edible part must be free from major defects.

The following defects, however, may be allowed provided the [common name of the produce or part of the produce being standardized] retain se their essential characteristics as regards the quality, the keeping quality and presentation:

-
-

4. PROVISIONS CONCERNING SIZING

Size is determined by the [average]¹ [weight/length/circumference/(maximum) diameter of the equatorial section/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce]⁶.

~~[with a~~The minimum weight/length/circumference/diameter of ...]^{1, 6} is fixed at: ~~in accordance with the following table~~

To ensure uniformity in size,[the range in size between produce in the same package shall not exceed]

-¹⁰

[There is no size uniformity requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.]

5. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package ~~for in each lot for produce presented in bulk]~~lot for produce not satisfying the requirements of the class indicated.

5.1 QUALITY TOLERANCES

5.1.1 "Extra" Class

A total tolerance of five percent, by number or weight, of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class I is

⁹ {Defects allowed, depending on the nature of produce}

¹⁰ {Provisions on minimum and maximum sizes, size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes}

allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality, or, exceptionally, coming within the tolerances of that class.

- 11
- 2

5.1.2 Class I

A total tolerance of ten percent, by number or weight, of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class is allowed., but meeting those of Class II, or exceptionally, coming within the tolerances of that class. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

- 11
- 2

5.1.3 Class II

A total tolerance of ten percent, by number or weight, of [common name of produce or part of the produce being standardized] satisfying neither the requirements of the class nor the minimum requirements is allowed. with the exception of Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

- 11
- 2

5.2 SIZE TOLERANCES

For all classes:¹² 10% by number or weight of [common name of the produce or part of the produce being standardized] ~~corresponding to the size immediately above and/or below that indicated on the package~~ **not meeting the requirements as regards sizing specified in Section 4.**

..... 13

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package [or lot for produce presented in bulk]¹ must be uniform and contain only [common name of the produce or part of the produce being standardized] of the same origin, quality, **variety or commercial type** and size (if sized)¹⁴.

<However, a mixture of <name of the produce> of distinctly different varieties may be packed together in a sales unit¹⁵, provided they are uniform in quality and, for each variety concerned, in origin.>

<However, a mixture of <name of the produce> of distinctly different colours and/or commercial types may be packed together in a sales unit¹⁵, provided they are uniform in quality and, for each colour and/or commercial type concerned, in origin.>

{If specific requirements, including net weight limits of sales units, are needed, they can be added within the context of individual standards.}

..... 2

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

¹¹ {Possible tolerances for individual defects depending on the nature of produce}.

¹² {for individual standards, however, different provisions according to the individual classes may be laid down}

¹³ {Possible provisions concerning admissible limits of deviations for sized or unsized produce}.

¹⁴ {In addition for individual standards uniformity concerning variety and/or commercial type, colouring, type of presentation, etc. may be laid down depending on the nature of produce}.

¹⁵ **The sales unit should be designed to be purchased in its entirety.**

The visible part of the contents of the package [or lot for produce presented in bulk]¹ must be representative of the entire contents.

6.2 PACKAGING

[Common name of the product or part of the produce being standardized] must be packed in such a way as to protect the produce properly. The materials used inside the package must be ~~new~~¹⁶ 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.

[Common name of the produce or part of the produce being standardized] 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).

6.2.1 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the [common name of the produce or part of the produce being standardized].

Packages [or lot for produce presented in bulk]¹ must be free of all foreign matter and smell.

6.3 PRESENTATION

~~The [common name of the produce or part of the produce being standardized] must/may be presented under one of the following forms:¹⁷~~

~~6.3.1~~

~~6.3.2~~

~~.....¹⁸~~

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 CONSUMER PACKAGES

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

7.1.1 Nature of Produce

If the produce is not visible from the outside, each package [or lot for produce presented in bulk]¹ shall be labelled as to the name of the produce and may be labelled as to name of the variety [and/or commercial type]¹.

~~“Mixture of {name of produce}”, or equivalent denomination, in the case of sales units containing a mixture of distinctly different colours and/or commercial types of {name of produce}. If the produce is not visible from the outside, the colours or commercial types of the sales unit must be indicated.>~~

7.2 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.

[For produce transported in bulk these particulars must appear on a document accompanying the goods.]¹

7.2.1 Identification

Name and **physical** address **~~(e.g. street/city/region/postal code and, if different from the country of origin, the country)~~** ~~of~~ exporter, packer and/or dispatcher. Identification code **officially recognised by the national authority** (optional)¹⁹.

¹⁶ ~~For the purposes of this Standard, this includes recycled material of food grade quality.~~

¹⁷ ~~{Specific provisions relating to the presentation of the produce may be included at this point.}~~

¹⁸ ~~{For individual standards more stringent provisions concerning the presentation in the "Extra" Class may be laid down.}~~

7.2.2 Nature of Produce

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

[Name of the variety and/or commercial type (optional) **or names of the varieties in case of mixtures of varieties.**]⁶

“Mixture of {name of produce}”, or equivalent denomination, in the case of sales units containing a mixture of distinctly different colours and/or commercial types of {name of produce}. If the produce is not visible from the outside, the colours or commercial types of the sales unit must be indicated.>

7.2.3 Origin of produce

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

In the case of sales units containing a mixture of varieties of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.>

< In the case of sales units containing a mixture of distinctly different colours and/or commercial types of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the colour and/or commercial type concerned.>

7.2.4 Commercial specifications

- Class;
- Size (if sized);

7.2.5 Official Inspection Mark (optional)

[8. FOOD ADDITIVES

Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives (CODEX STAN 192-1995) for these categories.

Treated fresh fruits and vegetables

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Categories 04.1.1.2 (Surface-treated fresh fruit) and 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

Or

INS No.	Name of the Food Additive	Maximum Level
###	Xxx	Limited by GMP or numerical level <i>(subject to endorsement by the Codex Committee on Food Additives and inclusion and the General Standard for Food Additives)</i>
###	Xxx	

^{1, 2, 3, 6}

¹⁹ 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 **and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin**

9. CONTAMINANTS

9.1 PESTICIDE RESIDUES

[Common name of the produce or part of the produce being standardized] shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

9.2 OTHER CONTAMINANTS

[Common name of the produce or common name of the produce being standardized] shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

10. HYGIENE

10.1 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), 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.

10.2 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).

[11. METHODS OF ANALYSIS AND SAMPLING

..... 7]¹
 {Depending on the nature of the produce a list of varieties can be included in the annex.}

Annex

<Non-Exhaustive><Exhaustive> List ofVarieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety.²⁰

Varieties	Synonyms	Trade names	{Other information depending on the produce}

²⁰ **Disclaimer:**

(1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

(2) FAO and WHO endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

{In the case of lists of varieties where only very few trade marks appear, the list may be presented as follows (inclusion of references to trade names in footnotes)}

Annex

<Non-Exhaustive><Exhaustive> List of Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/ pending trademark for such a variety.²¹

Varieties	Synonyms	{Other information depending on the produce }
Variety "xyz" ²²		

²¹ **Disclaimer:**

(1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

(2) FAO and WHO endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

²² The proprietary trademark {include the trade name here followed by the appropriate superscript TM or ®} may only be used for the marketing of fruit from this variety with the express authorization of the trademark owner.

IRAN**General Comments:**

Iran agree that harmonization of both Layouts would assist food business operators and regularity authorities in ensuring compliance with both of Codex and UNECE standards. The proposal Layout Codex standard on fresh fruits and vegetables followed the format of the Layout standard for UNECE standards on fresh fruits and vegetables for those provisions concerning quality including additives, contaminants, hygiene, etc.

Specific Comments:**Section 1 SCOPE**

Iran is in view that "the format for commodity standards definitions between the scope and description, the latter including of the product, and agreed to align the proposed layout by including sections on scope and description as in the Codex format (as presented in Alinorm 08/31/35,para 27)" is much more appropriate to overcome current arguments.

Section 2 DESCRIPTIONS

Iran would suggest that in order to have clear views with regard to requirements, characteristics, or any other certain definition to those effects are added important definitions and terms below in the following to description defects of produce:

-Pest-infested

[Name of produce] damaged by insect and/or mite infestation

-Spoiled pomegranate

[Name of produce] damaged by bruises, or darkened in color, frozen, sun-burnt or showing the presence of visible decomposition caused by bacteria, fungi, visible mould hyphae or any other indications of disease

-Immature

[Name of produce] obtained from an unripe pomegranate having poor flavor, hard tissues and undesirable appearance

-Fermented

[Name of produce] damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected

-Extraneous matter

Dirt, pieces of skin, calyx, leaf, peduncle, twigs, bits of wood or any other foreign matter among or on the [Name of produce]

Section 3.1 MINIMUM REQUIREMENTS

1. To deletion of the term "practically" from the third and fourth indents as it difficult to define and might have different interpretations worldwide. To delete the term "practically" as it was not measurable and was already covered under the section on Quality Tolerances.
2. To add firmness under this section. This attribute wasn't already covered by the term "sound" in the section indent and by section 2.1.1 when referring to the "appropriate degree of development and ripeness". It was not possible to quantify the soundness of a produce as opposed to the firmness that could be measured by appropriate devices.

Section 3.2 CLASSIFICATIONS

1- In view of discussion in 14th session of Codex Committee on Fresh Fruits and Vegetables and agreement of committee to prepare a glossary of terms used in the proposed Layout for Codex standards on fresh fruits and vegetables with particular regard to the definitions of Extra class, class I and class II:

4.2.1 EXTRA CLASS

[Name of produce] in this class shall be of superior quality. [Name of produce] in this class shall not exceed the allowable percentages for the various defects given in table (Maximum allowance defects for fresh fruits and vegetables classes).

4.2.2 CLASS I

[Name of produce] in this class shall be of good quality. They shall be characteristic of the variety and/or commercial type.

The following slight defects are allowed, provided that the [Name of produce] retains its essential characteristic as regards general appearance, quality and presentation: skin defect, coloration defects and/or [Name of produce] in this class shall not exceed the allowable percentages for the various defects given in table (Maximum allowance defects for fresh fruits and vegetables classes).

4.2.3 CLASS II

This class includes [Name of produce] which do not qualify for inclusion in the higher classes but which satisfy the requirements specified in table.

The following defects are allowed, provided that the [Name of produce] retains its essential characteristics as regards general appearance, quality and presentation: skin defect, coloration defects [Name of produce] in this class shall not exceed the allowable percentages for the various defects given in table (Maximum allowance defects for fresh fruits and vegetables classes).

2- A table giving maximum allowances for defects should be included in the proposal layout to facilitate interpretation and implementation of Codex standards for fresh fruits and vegetables.

Iran proposes the CCFFV to clarify this section by indicating the total tolerance along with individual tolerance for defects allowed within each class. This information could be presented in the following format:

Table-Maximum allowance defects for fresh fruits and vegetables

Defect \ Class	EXTRA	I	II
Damaged fruits, max. number of spoiled fruits/100 fruits (%)			
Immature fruits, max. number of immature fruits/100 fruits (%)			
Fermented fruits, max. number of fermented fruits/100 fruits (%)			
Extraneous matter mass fraction,% (max.)			
Total of defects, (%)			

Defects presented in the above format clearly individual tolerances. This format will also set the limits for decayed fresh fruits and vegetables.

Section 4 PROVISIONS CONCERNING SIZING

A produce may be of various sizes. There may be situations where a small size of a produce may need to be classified under Extra Class or a large size may get classified under Class II. Therefore, Iran proposes that add a new table reflecting size codes of the produce for each of the classes may be introduced. This information could be presented in the following format:

Table-Size specification of name of produce

Size code	Diameter /Length(mm)	Weight(g)

Section 6.1 UNIFORMITY

Iran noted the committee that the content of each package of produce may be of various varieties. There may be situations where different varieties of a produce be packed under concerning to uniformity, however the content of each package must be uniform and have the same variety produce. Therefore, Iran proposes that add the below sentences to this section.

"For individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of produce."