



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

Twentieth Session

Viña del Mar, Chile, 21-25 November 2016

PROPOSED DRAFT REGIONAL STANDARD FOR YACON

(AT STEP 3)

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments at Step 3 on the proposed draft regional Standard (**Annex I**) are invited to do so no later than **10 November 2016** as follows: Secretariat CCLAC (Diego Varela), Email: diego.varela@achipia.gob.cl, with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, e-mail: codex@fao.org.

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.

REPORT FROM THE ELECTRONIC WORKING GROUP (EWG) ON THE REVIEW OF THE REGIONAL PROPOSED DRAFT STANDARD ON YACON

BACKGROUND

1. The FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) remarked that the Proposed Draft Standard had been prepared by the electronic Working Group (eWG) chaired by Argentina. In view of the absence of the country that had led the eWG, the Committee agreed to collect general remarks from delegates on the draft before it was once more reviewed by an electronic working group, so that CCLAC could finalize the standard at its 20th session in 2016 (which was the time frame established to complete that task). The Committee agreed to set up an electronic Working Group chaired by Peru and co-chaired by Belize to work in Spanish and English on continuing to draft the standard with due consideration for the comments made during the meeting and those submitted by members of the electronic Working Group. The Committee returned the draft to Step 2/3 for continued drafting, new comments and to be completed at the 20th session of CCLAC.

PROCESS DESCRIPTION

2. The representatives of Peru and Belize agreed to be appointed chair and co-chair, respectively, of the electronic Working Group to review the Regional Proposed Draft Standard on yacon.

3. The electronic Working Group (eWG) chaired by Peru invited all interested members and observers of the Codex Alimentarius to participate in the review of the regional Proposed Draft Standard (with a deadline of 30 October 2015). The electronic Working Group was made up of representatives of the following countries: Argentina, Brazil, Chile, Colombia, Costa Rica, Cuba, Ecuador, Jamaica, Mexico, Tanzania and the United States. The list of participants can be found at Annex II.

4. The members of the Technical Coordination Committee on Fruit and Vegetables of Peru's National Codex Committee played an active role in reviewing the regional Proposed Draft Standard on yacon by making comments that are described in the document.

5. The eWG prepared the working paper and circulated it twice to all national representatives of countries in the group. The aim was to collect remarks and comments in accordance with the proposed time line of activities.

6. The representatives of member countries of the eWG studied the document prepared by Peru. When the document was first circulated, comments were submitted by Mexico, Chile and Argentina. Remarks were then submitted by Costa Rica, Brazil, Cuba and Argentina when the document was circulated for the second time. The eWG consolidated the comments to present a final version to the Codex Alimentarius Secretariat.

7. The comments received from representatives of countries making up the eWG were included almost in their entirety, in accordance with the drafting format from the Codex General Standard for fresh fruit and vegetables (Codex Committee on Fresh Fruits and Vegetables (CCFFV)).

8. The final document prepared by the eWG on the basis of consensus among member countries is being submitted as a final report to the secretariat of the Codex National Committee in Peru to be approved in plenary session and forwarded to the Codex Secretariat, where applicable.

TIME LINE OF ACTIVITIES

No.	Date	Subject
1	2/10/2015 - 13/11/2015	Invitation to Codex members and observers to take part in the electronic Working Group (eWG).
2	18/01/2016	Circulation of the document produced by the eWG chaired by Argentina and a call for comments.
3	04/03/2016	Deadline for submission of comments.
4	09/06 /2016	Circulation of first version of the eWG report for comments.
5	08/07/2016	Deadline for submission of comments.
6	16/09/2016	Presentation of final eWG report to the Codex Secretariat.

Note: During implementation of the time line, it was necessary to make some adjustments to dates in order to comply with the process.

CONCLUSION

9. Peru, through the Technical Coordination Committee on Fruit and Vegetables of its National Codex Committee, chaired the electronic Working Group (eWG) on yacon. It has carried out each activity as scheduled to review the Proposed Draft Standard for yacon, and has twice (02) circulated the relevant document in English and Spanish. Peru collected comments and remarks and produced the final document by consensus for presentation to the secretary of the country's National Codex Committee. This is to be approved in plenary session and submitted to the Codex Secretariat, where applicable.

RECOMMENDATION

10. Considering the work carried out by the eWG and the advances made with the regional Draft Proposed Standard for yacon, the proposal is to progress it to Step 5/8 to complete the work, taking into account the time between the eWG's assignment in the 19th session of CCLAC (November 2014) and the upcoming 20th session of CCLAC (November 2016).

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR YACON**(at Step 3)****1. SCOPE**

The purpose of this standard is to define the quality requirements for yacón at the export-control stage after preparation and packaging. However, if applied at stages following packaging, products may show, in relation to the requirements of the standard:

- A slight lack of freshness and turgidity;
- For products graded in classes other than the "Extra" Class, a slight deterioration due to their development and tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

2. DEFINITION OF PRODUCE

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

3. PROVISIONS CONCERNING QUALITY**3.1 MINIMUM REQUIREMENTS**

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

- intact;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free from pests;
- free of damage caused by pests affecting the flesh;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- fresh in appearance;
- firm;
- free of mechanical damage and bruising;
- free of damage caused by frost or low temperatures;
- free of damage caused by scalding or high temperatures;
- free of any foreign smell and/or taste;

The cut at the distal (narrow) of the yacon should not exceed 2 cm in diameter.

The stalk end should have a clean cut between 1 cm and 2.5 cm in length in case of varieties that have distinct stalk.

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

- To withstand transportation and handling; and
- To arrive in satisfactory condition at the place of destination.

3.1.1 Minimum Maturity Requirements

The yacon must have reached a state of maturity that enables it to continue its ripening process and to reach the degree of ripeness required in relation to the varietal characteristics and the growing area.

The yacon must have reached a state of maturity that enables it to continue its ripening process and to reach the degree of ripeness [and development] required [for its marketing and consumption] in conformity with to the varietal characteristics and the growing area.

3.2. CLASSIFICATION

The yacon is classified into three classes defined below:

3.2.1 "Extra" Class

The yacon in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free from 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

The yacon in this class must be of good quality. They 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 10% of the surface area;
- scraped areas, not exceeding 10% of the product surface.

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

3.2.3 Class II

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

- defects in shape;
- scarring or healed damage, not exceeding 20% of the surface area;
- scraped areas, not exceeding 20% of the product surface.

The flesh must be free from major defects.

4. PROVISIONS CONCERNING SIZING

The yacon may be sized by the maximum diameter of the equatorial section of each fruit (thicker cross section) and by the weight of each fruit, in accordance with existing trade practices. The package must be labeled with the corresponding size according to the following table which is a guide and may be used on an optional basis.

Size Code	Larger diameter (mm)	Weight (g)
1	> 70 to 100	> 300
2	≥ 50 to 70	≥ 120 to 300
3	< 50 to 30	< 120

All sizes may have the following forms: fusiform, oval or ovate, obovate and irregular; because some yacon cultivars tend to form more smooth and symmetrical than other roots.

5. PROVISIONS CONCERNING TOLERANCES

5.1 QUALITY TOLERANCES

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

5.1.1 "Extra" Class

Five percent (5%), by number or weight of yacon not satisfying the requirements of the class but meeting those of Class I.

5.1.2 Class I

Ten percent (10%), by number or weight of yacon not satisfying the requirements of the class but meeting those of Class II.

5.1.3 Class II

Ten percent (10%) by number or weight of yacon satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce s affected by rotting or any other deterioration rendering them unfit for consumption.

5.2. SIZE TOLERANCES

For all classes if sized: ten percent (10%) by number or weight of yacon not satisfying the requirements as regards to sizing.

6. PROVISIONS CONCERNING PRESENTATION

6.1. UNIFORMITY

The contents of each package or lot must be uniform as to the form and contain only yacón of the same origin, variety and/or commercial type, colour, quality and size.

The visible part of the content of the package must be representative of the entire content.

However, a mixture of yacon of different varieties and/or commercial types may be packaged together provided they are uniform in quality and the origin of each variety and/or commercial type is the same.

6.2 PACKAGING

Yacon must be packed in such a way as to protect the produce properly. The materials used inside the package must of food-grade quality, 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 a stamps bearing trade specifications, is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

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

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).

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 yacon.

Packages must be free of all foreign matter and smell.

7. PROVISIONS CONCERNING MARKING AND LABELING

7.1. 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:

7.1.1 Nature of Produce

Each package shall be labeled as to the name of the produce and may be labeled as to the name of the variety and/or commercial type.

7.1.2 Origin of Produce

Country of origin¹ and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of yacon of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

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.

¹ The full or a commonly used name should be indicated.

For yacón transported in bulk (directly loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.

7.2.1 Identification

Name and address of the exporter, packer and / or dispatcher. Identification code (optional)².

7.2.2 Nature of Produce³

Name of the produce, variety and/or commercial type (optional).

In the case of a mixture of distinctly different varieties, names of the different varieties.

In the case of a mixture of distinctly different commercial types and/or colours of yacón, which are not visible from the outside, the commercial types and or colours and the quantity of each in the package must be indicated.

7.2.3 Origin of Produce

Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of yacón of different origins, the indication of each country of origin shall appear next to the name of the variety.

7.2.4 Commercial Identification

- Class;
- Size.

7.2.5 Official Inspection Mark (optional)

8. FOOD ADDITIVES

This Standard applies to yacón as identified in Food Category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed and nuts and seeds, and therefore no food additives is allowed in accordance with the provisions of the *General Standard for Food Additives* (CODEX STAN 192-1995).

9. CONTAMINANTS

9.1 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission for this product is applied.

9.2 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).

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 *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 practices.

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

² 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.

³ The product covered by the provisions of this standard should allow traceability in accordance with appropriate sections of "*Principles for traceability / product tracing as a tool in the context of food inspection and certification*" (CAC/GL 60-2006)

⁴ The full or a commonly used name should be indicated.

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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 ~~striketrough 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.