

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda item 3

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

19th Session

Ixtapa Zihuatanejo, Guerrero, Mexico, 5–9 October 2015

PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES

COMMENTS SUBMITTED BY ARGENTINA, INDONESIA, NIGERIA AND AFRICAN UNION.

ARGENTINA

GENERAL COMMENTS:

In several sections of the draft proposal, "commercial type" is mentioned for aubergines, which are not defined in the document. Clarification is requested.

SPECIFIC COMMENTS:

- **2.1 Minimum requirements** bullet 2: "...Sound, ~~with characteristic shape of the variety~~, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded"

Rational: Argentina suggests deleting "with characteristic shape of the variety". This phrase does not correspond to the content of that bullet point, as the bullet point refers to the concept of "sound" and the exclusion of any product affected by rotting or deterioration. Also, this proposal is based on maintaining the consistency of the expression with other Codex standards approved.

- In bullet 7: "free of damage caused by low temperature ~~or frost~~ or high temperature"

Rational: Argentina suggests deleting or frost, because it considers that damage caused by low temperature would already include damage by freezing or frost and it would not be necessary to mention it.

- In bullet 11: "~~Sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds~~"

Rational: This bullet point should be deleted because in section 2.1.2 "Maturity requirements" it is also mentioned that aubergines should be sufficiently developed. Therefore, it is considered that the last bullet point of section 2.1 "Minimum Requirements" as is should be included as a maturity requirement.

2.2.3 Class II

- In bullet 3: "Slight bruising and/or slight healed cracks or sun-scorched provided they do not cover more than 10% of the total surface area **and must not affect the flesh of the fruit**"

Rational: Argentina suggests adding at the end of the 3rd bullet point in Class II the phrase "and must not affect the flesh of the fruit" in order to maintain the consistency with the rest of the bullet points of that Quality Class or Category

INDONESIA

For the Agenda item 3 regarding the proposed draft Codex standard for Aubergines, Indonesia is pleased to give some comments as below.

6. Marking or Labelling

Indonesia proposes to add a new sub section under the section 6.2 Non Retail Containers as sub section 6.2.6 Sanitary and Phytosanitary Treatments. The complete proposed sub section will be:

6.2.6 " Sanitary and Phytosanitary Treatment"

Any measures or treatments applied in the steps along the supply chain from on-farm to distribution such as the use of pesticides and agrochemicals, disinfectants, fumigants and irradiation for on-farm, post harvest, primary processing and distribution must be informed in the Label.

Rationale:

Refers to the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) specific provision to the labelling may be applied. And therefore, requesting information on treatments related to food safety and quality assurance is necessary for consumer and food safety control agency. This necessary information is to ensure that the treatments do not damage the quality and safety of the product due to changes in organoleptic characteristics or intrinsic properties and make it unsafe for consumption.

NIGERIA

2.1 MINIMUM REQUIREMENTS 2nd indent

Issue & Rationale The inclusion of “with characteristic shape of the variety”, within this requirement is inconsistent with the Codex FFV standard format and it misleads the standards enforcer as it is more subjective than objective.

Nigeria recommends deletion of the phrase “with characteristic shape of the variety.”

3. PROVISIONS CONCERNING SIZING

Issue & Rationale: Sizing method: - Historically, aubergines are sized and traded in Africa by count, weight and diameter using the following methods:

Count: When sized by count; as a fixed number of fruit per package; or a number range of fruit per package, e.g., 20 - 25.

For sizing by weight, the ~~minimum weight~~ **maximum difference in weight between aubergines in the same package** shall be

- 10 g for aubergines ~~between~~ **within the range** \geq 20-50 g;
- 20 g for aubergines ~~between~~ **within the range** $>$ 50-100 g;
- 75 g for aubergines ~~between~~ **within the range** $>$ 100-300 g;
- 100 g for aubergines ~~between~~ **within the range** $>$ 300-500 g;
- 250 g for aubergines ~~above~~ **>** 500 g

Nigeria supports the decision that:

Sizing by count should be included which is in line with common trade practices in Africa

Classes should be based on the quality of the product not by size

Minimum diameter should not be specified in (a) above for the different types of aubergines

The unit of measurement should be in cm throughout the document.

If sized by weight, the maximum difference in weight between aubergines in the same package shall be as outlined in (b) above.

Compliance with the sizing scale is ~~compulsory~~ **optional** for Extra class and class I. ~~In addition, elongated aubergines must have a minimum length, excluding the peduncle of 80mm.~~ Classes should be determined by the quality of the aubergines and not by size

4.1.1 “Extra” Class

Five percent by number or weight of aubergines not satisfying the requirements of the Extra Class, but meeting those of Class I is allowed. Within this tolerance, not more than 1% in total may consist of ~~produce satisfying neither the requirements of class I nor the minimal requirements or of produce affected by decay.~~

4.1.2 Class I

Ten percent by number or weight of aubergines not satisfying the requirements of Class I, but meeting those of Class II is allowed. Within this tolerance, not more than 1% in total may consist of produce ~~satisfying neither the requirements of class II or the minimum requirements or of produce affected by decay.~~

4.1.3 Class II

~~Ten percent by number or weight of aubergines satisfying neither the requirements of Class II nor the minimum requirements is allowed. Within this tolerance, not~~ **Not** more than two percent in total may consist of produce affected by decay.

With regards to the Provisions Concerning Tolerances, Nigeria proposes that the standard should not include classes lower than class I in a package labelled "Extra" class

Class II is the lowest class. Nigeria supports the position that all the aubergines in class II should meet the minimum requirements. Thus the only tolerance allowed for Class II is "Not more than two percent in total may consist of produce affected by decay.

5.1 UNIFORMITY

Issue & Rationale: Mixtures of different colour aubergines in the same sales package: This provision does not allow for mixed colours of aubergines in the same sales package, a common trading practice in Africa.

Nigeria proposes allowing a mixture of aubergines of different colours in the same sales package.

Nigeria also recommends allowing the packaging of aubergines from different origins in the same sales package, however, the aubergines should belong to the same class.

6.1.1 Nature of produce

~~If the produce is not visible from outside, each~~ **Each** package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

6.2.2 Nature of produce

- Name of the produce "aubergines" ~~if the contents are not visible from the outside~~

Rationale: An inspector/standards enforcer/officer may be able to see the contents of the package, but may not be able to identify the package contents. Therefore labeling the package as to the name of the produce whether the package contents are visible from the outside or not, allows for easy identification

Nigeria recommends that each package should be labelled as to the name of the produce whether the produce is visible from outside or not.

6.2.4 Commercial identification

- Size (length in ~~mm~~ cm or weight in g)

Rationale: Use cm throughout the document for consistency

AFRICAN UNION

2.1 MINIMUM REQUIREMENTS 2nd indent

Issue & Rationale The inclusion of "with characteristic shape of the variety", within this requirement is inconsistent with the Codex FFV standard format and it misleads the standards enforcer as it is more subjective than objective.

A.U Position: A.U proposes the deletion of the phrase "with characteristic shape of the variety."

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A.U Position: A.U proposes that:

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~~Ten percent by number or weight of aubergines satisfying neither the requirements of Class II nor the minimum requirements is allowed. Within this tolerance, not~~ **Not** more than two percent in total may consist of produce affected by decay.

A.U position: With regards to the Provisions Concerning Tolerances, A.U proposes that the standard should not include classes lower than class I in a package labelled "Extra" class

Class II is the lowest class. The AU position is that all the aubergines in class II should meet the minimum requirements. Thus the only tolerance allowed for Class II is "Not more than two percent in total may consist of produce affected by decay."

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Issue & Rationale: Mixtures of different colour aubergines in the same sales package: This provision does not allow for mixed colours of aubergines in the same sales package, a common trading practice in Africa.

A.U. Position: A.U proposes allowing a mixture of aubergines of different colours in the same sales package.

AU proposes allowing the packaging of aubergines from different origins in the same sales package, however, the aubergines should belong to the same class.

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~~If the produce is not visible from outside, each~~ **Each** package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

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- Name of the produce "aubergines" ~~if the contents are not visible from the outside~~

Rationale: An inspector/standards enforcer/officer may be able to see the contents of the package, but may be unable to identify the package contents. Therefore labeling the package as to the name of the produce whether the package contents are visible from the outside or not, allows for easy identification

A.U Position: A.U proposes that each package should be labelled as to the name of the produce whether the produce is visible from outside or not.

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