

# COMISIÓN DEL CODEX ALIMENTARIUS



Organización de las Naciones  
Unidas para la Alimentación  
y la Agricultura



Organización  
Mundial de la Salud

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Agenda Item 3.

CRD 13

## JOINT FAO / WHO FOOD STANDARDS CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES 19<sup>a</sup> meeting

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

REVISED 05 October 2015

### PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES

#### 1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of aubergines or eggplant~~also~~ grown from *Solanum melongena* L. of the Solanaceae family to be supplied fresh to the consumer after preparation and packaging. Aubergines for industrial processing are excluded.

**According to their shape a distinction is made between:**

- elongated;
- globus/round and
- oval aubergines

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#### 2. PROVISIONS CONCERNING QUALITY

##### 2.1 MINIMUM REQUIREMENTS

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

- intact
- provided with calyx and peduncle which may be slightly damaged;
- firm;
- fresh in appearance;
- sound~~with characteristic shape of the variety~~, produce affected by rotting or deterioration<sup>4</sup> such as to make it unfit for consumption is excluded;
- clean and practically free of any visible foreign matter;
- free of bruising or extensive healed over-cuts;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of foreign smell and/or taste;
- free of damage<sup>2</sup> caused by low temperature or frost or high temperature;
- sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds.

**2.1.1** The development and condition of the aubergines must be such as to enable them:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

~~1. Deterioration due to disease or fibrous flesh formation.~~

~~2. Damage due to effect of low temperature or frost causing brown slightly sunken spots and high temperature causing shrivelling or dehydration of fruits may occur.~~

### 2.1.2 Maturity Requirements

The aubergines must be sufficiently developed without the flesh being fibrous or woody and without hard seeds.

## 2.2 CLASSIFICATION

Aubergines are classified in three classes defined below:

### 2.2.1 "Extra" Class

Aubergines in this class must be of superior quality. They must be firm and must be characteristic of the variety and /or commercial type, ~~as regards shape, appearance, colouring and development.~~ Stalk must be intact and flesh must be perfectly sound.

They must be free of defects, with the exception of slight superficial defects, provided they ~~do not cover more than 2% of the surface area and~~ do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

### 2.2.2 Class I

Aubergines in this class must be of good quality. They must be characteristic of the variety ~~as regards shape, appearance, colouring and development.~~

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:

- a slight defect in shape and development;
- slight discoloration depending upon the variety;
- slight superficial defects, slight bruising and/or slight healed cracks provided they do not ~~cover more than 5% of the total surface area and must not~~ affect the flesh of the fruit.

### 2.2.3 Class II

This class includes aubergines which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above. The following defects however may be allowed, provided the aubergine retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and development
- discoloration depending upon variety;
- slight bruising and/or slight healed cracks or sun-scorched ~~provided they do not cover more than 10% of the total surface area.~~
- Slight dry skin defect provided they do not ~~cover more than 10% of the total surface area and must not~~ affect the flesh of the fruit.

## 3. PROVISIONS CONCERNING SIZING

**Aubergines may be sized by diameter, count, length or weight or in accordance with existing trading practices. When sized in accordance with pre-existing trading practices, the package must be labeled with the size and method used.**

**The following methods are guides and may be used on an optional basis:**

Size of the aubergines is determined either based on the maximum diameter of the equatorial (in mm); section on the longitudinal axis or by weight (in g).

a) For sizing by diameter ~~the minimum diameter shall be~~

- ~~-15 mm for small globus aubergines,~~
- ~~-30 mm for elongated aubergines and~~
- ~~-70 mm for globus aubergines.~~

The difference between the smallest and largest aubergine in the same package must not exceed:-

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- ~~5 mm for small globus aubergines;~~
- 20 mm for elongated aubergines;
- 25 mm for globus/round and oval aubergines;

**Aubergines of 30 mm in diameter or smaller are not covered by this uniformity rules.**

b) For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed:

- 10g for aubergines between 20-50g.
- 20g for aubergines between 50-100g.
- 75g for aubergines between 100-300g.
- 100g for aubergines between 300-500g.
- 250g for aubergines above 500g.

~~Compliance with the sizing scale is compulsory for Extra class and Class I. In addition, elongated aubergines must have a minimum length, excluding peduncle of 80 mm.~~

**Uniformity in size is compulsory for ~~Class I~~ Extra Class.**

#### 4. PROVISIONS CONCERNING TOLERANCES

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

##### 4.1 QUALITY TOLERANCES

###### 4.1.1 "Extra" Class

~~A total tolerance of 5Five per cent, by number or weight, of aubergines not satisfying the requirements of the Extra Class but meeting those of Class I is allowed. Included therein, is one percent (1/0%) tolerance for decay, soft rot and/or internal breakdown. Within this tolerance not more than 1 percent in total may consist of produce satisfying neither the requirements of Class I quality nor the minimum requirements, or of produce affected by decay.~~

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###### 4.1.2 Class I

~~A total tolerance of 10Ten per cent, by number or weight, of aubergines not satisfying the requirements of the Class I but meeting those of Class II is allowed. Included therein, is one percent (1/0%) tolerance for decay, soft rot and/or internal breakdown.~~

~~Within this tolerance not more than 1 percent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.~~

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###### 4.1.3 Class II

~~A total tolerance of 10Ten per cent, by number or weight, of aubergines neither satisfying the requirements of the Class II nor the minimum requirement is allowed. Included therein, is two percent (2/0%) tolerance for decay, soft rot and/or internal breakdown. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay, with the exception of produce affected by rotting or any other deterioration rendering unfit for consumption. with the exception of produce affected by rotting or any other deterioration rendering unfit for consumption.~~

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##### 4.2 SIZE TOLERANCES

For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed.

#### PROVISIONS CONCERNING PRESENTATION

##### 5.1 UNIFORMITY

The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

However, a mixture of aubergines of distinctly different commercial types may be packed together in a package, provided they are uniform in quality and for each commercial types concerned, in origin.

##### 5.2 PACKAGING

Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be new, clean, and of food grade 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 labeling has been done with non-toxic ink or glue.

Aubergines may 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).

### 5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the aubergines. Packages must be free of all foreign matter and smell.

## 5. MARKING OR LABELLING

### 6.1 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:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, 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.

Mixture of Aubergines, or equivalent denomination, in the case of a mixture of distinctly different commercial types of aubergines. If the produce is not visible from the outside, the commercial types and the quantity of each in the package must be indicated.

#### 6.1.2 Origin of Produce

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

### 6.2 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.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>23</sup>

#### 6.2.2 Nature of Produce

- \_\_\_\_\_ Name of the produce "aubergines" if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).

- Mixture of Aubergines, or equivalent denomination, in the case of a mixture of distinctly different commercial types of aubergines. If the produce is not visible from the outside, the commercial types and the quantity of each in the package must be indicated.

1. \_\_\_\_\_ 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 abbreviation)" has to be indicated in close connection with the code mark.

#### 6.2.3 Origin of Produce

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

#### 6.2.4 Commercial Identification

- Class;
- Size (length in mm or weight in g).

#### 6.2.5 Official Inspection Mark (optional)

## 7. CONTAMINANTS

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**7.1** 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).

**7.2** The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## **8. HYGIENE**

**8.1** 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 *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*.

**8.2** 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).

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