



Food and Agriculture
Organization of
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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
(Prepared by the Electronic Working Group led by India)

Codex Members and Observers wishing to submit comments at Step 3 on this proposal should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Commission Procedural Manual) as presented in [Annex I](#) before **15 September 2015** to the Codex Contact Point of Mexico (E-mails: codexmex@economia.gob.mx, codxmex1@economia.gob.mx), with a copy to the Secretariat, Codex Alimentarius Commission (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 are requested to provide their comments in the format outlined in Annex III to this document.

BACKGROUND

1. CCFFV18 (February 2014) agreed¹ to request CAC² to approve new work on a Standard for Aubergines and to forward the project document to CCEXEC³ for critical review. CCFFV⁴ also agreed¹ to establish an EWG⁵, led by India and working in English only, to prepare, subject to approval by CAC, a proposed draft standard for circulation for comments at Step 3 and consideration at its next session. The list of participants is attached as Annex II.
2. CAC37 (July 2014) approved⁶ the new work proposal as proposed by CCFFV.
4. The EWG commenced its deliberations in December, 2014 with the goal of completing the assigned task for consideration by CCFFV19 (October 2015). The draft submitted to CCFFV18 as part of the project document was distributed to members of the EWG on 15th December, 2014, with the request to submit the comments by 20th January, 2015.
5. The revised draft was circulated to the EWG members on 26th February, 2015 with 25th March, 2015 as the deadline for sending the comments. The draft has been revised and finalized in light of comments received from the two rounds of comments and it is presented for comments by members and observers in Annex I.
6. Main amendments that have been made to the draft presented to CCFFV18 is as follows;
 - Provisions concerning to minimum requirements, where more defects detrimental to the general appearance and presentation in the package is more elaborated.
 - Provisions concerning to sizing is now amended by giving size range in two forms; by diameter and by weight.
 - Provisions concerning to quality tolerance for all classes of aubergines is now more elaborated.
 - For all classes of aubergines amendment was submitted to quantify slight superficial defects.
 - New footnotes are added to make more clarity to the draft.

¹ REP14/FFV, para 56, Appendix VII

² Codex Alimentarius Commission

³ Executive Committee

⁴ Codex Committee on Fresh Fruits and Vegetables

⁵ Electronic Working Group

⁶ REP14/CAC, Appendix VI

ANNEX I**PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES****1. DEFINITION OF PRODUCE**

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

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, with calyx and peduncle which may be slightly damaged;
- sound, with characteristic shape of the variety, produce affected by rotting or deterioration¹ such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- 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 any foreign smell and/or taste;
- free of damage² caused by low temperature or frost or high temperature;
- firm;
- fresh in appearance;
- free of bruising or extensive healed over-cuts;
- 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.

2.1.2 Maturity Requirements

The aubergines must be sufficiently developed.

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 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 very 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:

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.

- 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 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 aubergines retain their 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

Size of the aubergines is determined either based on the maximum diameter of the equatorial section on the longitudinal axis (in cm) 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;
- 70 mm for globus aubergines.

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

- 5 mm for small globus aubergines;
- 20 mm for elongated aubergines;
- 25 mm for globus aubergines.

b) For sizing by weight the minimum weight shall be

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

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.

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

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 minimum 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 nor 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 more than 2% in total may consist of produce affected by decay.

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.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only 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.

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 new³, 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.

Aubergines 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).

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.

6. 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.

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, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁴.

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).

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁴ 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.

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

- 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 *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 and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CAC/GL 21-1997).

ANNEX II
LIST OF PARTICIPANTS
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ANNEX III**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 ~~strikethrough 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.