

## CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 6

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

19<sup>th</sup> Session

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PROPOSED DRAFT STANDARD FOR WARE POTATOES

Comments at Step 3 submitted by Brazil, Chile, Costa Rica, Cuba, Ecuador, European Union, India, Japan, Kenya, New Zealand, Philippines, Saint Lucia, Thailand and the United States of America

BRAZIL

In regard to the aforementioned document Brazil would like to congratulate India for the effort and to share some specific comments and suggestions:

**Section and sentence/ paragraph:** Section 1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties and hybrids of ware potatoes grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation **(e.g. brushing and/or washing)**, and packaging. Ware potatoes for industrial processing are excluded.

**Rationale:** preparation is a generic word that needs clarification not to preclude the application of the standard.

Moreover, we would like to highlight that the Spanish version of the document clearly illustrates that point taking into consideration that the adopted wording at the translation “*acondicionamiento*” and “*envasado*” have the same meaning.

**Section and sentence/ paragraph:** Section 2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

- practically free of ~~pests~~, deformities and damage caused by ~~them~~ **pests** affecting the general appearance of the produce;

**Rationale:** Brazil considers inadequate to refer to pests as defects since phytosanitary standards and regulations are dealt by the international plant health agreement (www.ippc.int)

- free of any foreign smell ~~and/or taste~~;

**Rationale:** It is not feasible to evaluate the provision (taste) of raw potatoes. Therefore we would like to have some clarification on how to evaluate taste in raw potatoes.

~~-practically free of soft rot and wet breakdown;~~

**Rationale:** Brazil considers inadequate to refer to pests as defects since phytosanitary standards and regulations are dealt by the international plant health agreement (www.ippc.int)

The potatoes must be free of ~~external or internal~~ **severe** defects detrimental to the general appearance of the produce, the quality, the keeping quality and presentation in the package, such as:

- brown stains due to heat;
- cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) exceeding 4 mm in depth;
- green ~~colouration~~, **coloration**, pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect;
- grey, blue or black sub-epidermal stains; exceeding 4 mm in depth;
- rust stains, hollow or black hearts and other internal defects;

- ~~deep common potato scab and powdery potato scab, of a depth of 2 mm or more;~~
- ~~superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber;~~

**Rationale:** Brazil considers inadequate to refer to pests as defects since phytosanitary standards and regulations are dealt by the international plant health agreement (www.ippc.int)

- frost damage and freezing injuries.

**Rationale:** Brazil considers that the list of external and internal defects, as presented, should be stratified to severe (no tolerance) mild (5% tolerance) and minor defects (10% tolerance), not to be excessively restrictive to current trade practices.

### **Section and sentence/ paragraph: 6. MARKING OR LABELLING**

6.2.3: Country of origin and, optionally, district where grown or national, regional or local place **and/or grower** name.

**Rationale:** to allow traceability.

## **CHILE**

### **i) General Comments**

Chile appreciates the opportunity to give their comments.

### **ii) Specific Comments**

#### **Section 2.1 Minimum Requirements**

Chile supports the proposed provisions.

**Rationale:** They are in line with the current marketing practices.

#### **Section 2.2 Classification**

Chile supports the classification criteria for all the three Classes.

**Rationale:** It is a proper classification. It reflects current marketing practices.

### **3. Provision Concerning Sizing**

Chile proposes to add the following sentence at the end of the paragraph:

Size (if sized) is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm) in accordance with the following table **that can be used as a guide in an optional way:**

**Rationale:** Imposition of a measuring process is considered too restrictive so the proposal should be more flexible. In addition, the comprehensive differences in industrial practices and international trade should be taken into account because there is not a single procedure for uniformity of sizes.

#### **6.2.2 Nature of Produce**

**Chile proposes to include “optional”:**

The shape of the ware potato may be marked on the label (**optional**) such as “oval”, “round”, “long”.

**Rationale:** The shape of the ware potato should be indicated only if the produce is not visible from the outside; therefore, the suggested term gives the text more flexibility.

## **COSTA RICA**

Costa Rica would like to congratulate India on the excellent work performed and thanks the opportunity to give the following comments:

#### **1. Section PROVISIONS CONCERNING QUALITY, MINIMUM REQUIREMENTS**

1st bullet. Term ~~intact~~ should be replace by term **“whole”**

With regard to 8th bullet: “*practically unsprouted i.e. sprout may not be longer than 3 mm*”; Costa Rica considers that the sprout should not be present in the potato.

**Rationale:** 3 mm indicates that the sprouting process is starting and cannot be stopped anymore. It is worth mentioning that from this moment a conversion of starch and internal transformation of substances has started; therefore the potato is unfit for consumption.

2. Regarding the green coloration included in clause **2.2 Classification**: Costa Rica is concerned about the range proposed by the working group (10 and 12.5% for class I and class II) because it considers that they are very high parameters taking into account the presence of solanine.

Therefore; Costa Rica proposes the Working Group provide the technical support to establish these parameters in order to consult the Committee on Contaminants in Foods, as it is mentioned in the General Standard for Contaminants and Toxins in Food and Feed Codex STAN 193-1995 in clause 1.2.3 **Natural toxins included in this standard**, .....*“phytotoxins are not generally considered within the scope of this standard. They are, however, within the terms of reference of the CCCF and will be dealt with on a case by case basis.”*

**Rationale:** as mentioned in the Codex STAN 193-1995 *“Endogenous natural toxicants, such as e.g. solanine in potatoes, that are implicit constituents of food and feed resulting from a genus, species or strain ordinarily producing hazardous levels of a toxic metabolite(s)..”*. The green color in high quantities on potatoes makes them unfit for human consumption.

3. Regarding clause 2.2.2 Class I and Class II, the following is mentioned: *“soil and extraneous matter shall not exceed 0.5% by weight”*; Costa Rica considers that percentage of soil shall be nil for ware potato.

**Rationale:** soil could be a risk for the wealth of the State due to pests and their spread in the national territory. Our country has an in force regulation that control it *“Law of Phytosanitary Protection N° 7664”*.

4. Costa Rica proposes to include a 3 % for defects in Class I and Class II in the following bullet: *“skin defects such as scratches, scars, scrapes, bruises and blemishes shall be no more than 5% by number and shall not exceed 10 % of the total Surface area of an individual tuber “;*

**Rationale:** Exposure of produce due to cuts may give rise to decay and yeasts.

#### General Comments:

The working group is recommended to consider the following issues:

- To define tolerances for each Class.
- Potato grown in Costa Rica is not as long nor round as in the following pictures:



The following picture corresponds to the potato grown in Costa Rica:



Therefore, Costa Rica proposes to include an intermediate category (between long and round) in order to avoid restrictions to our potato sizes.

### CUBA

Cuba appreciates the opportunity to provide comments on some of documents on the agenda for the 19th session of Committee on Fresh Fruits and Vegetables.

Cuba agrees with the proposal on the document CX/FFV 15/19/8 Proposed Draft Codex Standard for Ware Potatoes.

### ECUADOR

Clause No./ Sub-clause No./	Paragraph/ Table/Note	Proposed change	Comments (Justification for changing)															
2.	2	..... <b>PROVISIONS CONCERNING QUALITY</b>	(i) Spelling correction [Spanish version]															
2.2.1	7	They must be well developed and...	(i) Definition and characteristics of <i>well developed</i> should be included in the standard for clarification.															
2.2.1	7	....., cuts, russet scab, Black Scurf ( <del><i>Rhizoctonia solani</i></del> ), green colorations and practically free of soil...	(ii) ( <i>Rhizoctonia solani</i> ) should be deleted because it is too specific.															
2.2.2	8	..... shall be no more than 2% by number and shall not exceed.. of the total surface....	(i) Spelling correction. [Spanish version]															
C	Title	..... <b>SIZING CLASSIFICATION</b>	(i) Definition of size should be included in the standard as a footnote for clarification.															
3.	10	Equatorial diameter (means <del>the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end</del> ) of the ware potato..... maximum distance taken from the right angle on the largest axe of the tuber, potato has not a stem)	(ii) the definition of equatorial diameter should be replaced to have a better wording.															
3	10	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 30%;">Size Code</th> <th style="width: 30%;">Equatorial Diameter in mm</th> <th style="width: 40%;"></th> </tr> </thead> <tbody> <tr> <td>A (<del>Baby potato</del>) small potato</td> <td>18-24</td> <td></td> </tr> <tr> <td>B (long varieties)</td> <td>25-75</td> <td></td> </tr> <tr> <td>C (round varieties)</td> <td>35-80</td> <td></td> </tr> <tr> <td>D</td> <td>more than 80</td> <td></td> </tr> </tbody> </table>	Size Code	Equatorial Diameter in mm		A ( <del>Baby potato</del> ) small potato	18-24		B (long varieties)	25-75		C (round varieties)	35-80		D	more than 80		(i) Translation error
Size Code	Equatorial Diameter in mm																	
A ( <del>Baby potato</del> ) small potato	18-24																	
B (long varieties)	25-75																	
C (round varieties)	35-80																	
D	more than 80																	

### EUROPEAN UNION

The European Union and its Member States (EUMS) would like to thank all the participants in the electronic working group and in particular India and France for leading this work and for the good progress made.

The EUMS would like to submit to the Committee the following specific comments:

Proposed change	Comment (justification for change)
<b>2.1 Minimum requirements</b>	
<ul style="list-style-type: none"> <li>- <del>whole and <u>intact</u></del></li> <li>- <del><u>sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded</u></del></li> <li>- ....</li> <li>- <del><u>fresh in appearance</u></del></li> <li>- firm,</li> </ul>	<p>“Whole” should be replaced by “intact” and “sound” and “fresh in appearance” should be added. This would be in line with what is proposed in the standard layout under agenda item 8 in order to be clearer and in line with other Codex standards.</p> <p>“Firm” should be in a separate indent.</p>
<ul style="list-style-type: none"> <li>- <del>free of internal blackening</del></li> </ul>	<p>This minimum requirement is covered by “sound”.</p> <p>It should therefore should be deleted.</p>
<ul style="list-style-type: none"> <li>- <del>practically free of soft rot and wet breakdown</del></li> </ul>	<p>This minimum requirement is covered by “sound”.</p> <p>It should therefore should be deleted.</p>
<ul style="list-style-type: none"> <li>- <del>well formed skin covering whole surface of tuber</del></li> </ul>	<p>This minimum requirement should be moved to 2.1.2 Maturity Requirements otherwise it would be duplicating.</p>
<ul style="list-style-type: none"> <li>- <del>grey, blue or black sub-epidermal stains, exceeding 4 5 mm in depth</del></li> </ul>	<p>In to align as much as possible Codex standards with other already existing standards on the same commodity, the maximum depth should be 5 mm and not 4mm.</p>
<b>2.2.1 Extra Class</b>	
<p>must have the characteristics of the variety and/or commercial type <del>as regards shape, appearance and development.</del></p>	<p>The ware potatoes must be typical to the variety or commercial types in all aspects not only with regard to shape, appearance and development.</p>
<p>They must be free from defects <del>including bruises, cuts, russet scab, Black Scurf (rhizoctonia), green colorations, and practically free of soil and extraneous matter shall not exceed 0,25 % by weight, ....</del></p>	<p>The general allowances of “very slight superficial defects” in this class is a good guideline. Any list of defects that are not allowed, may cause problems as it is not clear whether this list of defects is exhaustive or not.</p> <p>The percentage allowed for extraneous matter should be moved to tolerances.</p>
<b>2.2.2 Class I</b>	
<p>must have the characteristics of the variety <b>and/or commercial type</b> <del>as regards shape, appearance and development.</del></p>	<p>For consistency with the text provided in Extra Class, and other Standards, the reference to “commercial type” should be included.</p> <p>The ware potatoes must be typical to the variety or commercial types in all aspects not only with regard to shape, appearance and development.</p>

<p>– slight skin defects such as scratches, scrapes and blemishes <del>shall not be on more than 2 % by number and shall not exceeding 5 % of the total surface area of an individual tuber</del></p>	<p>The tolerance of 2 % of tubers showing slight skin defects is too restrictive. Like in other existing Codex commodity standards, slight skin defects are allowed on 100 % of tubers in Class I.</p>
<p><del>— greening shall not be on more than 1 % by number and should not cover more than 10 % of the total surface of an individual tuber</del></p>	<p>The minimum requirements restrict the green coloration to a pale green flush not exceeding 1/8 of the tuber. This should be the maximum limit in Class I as well.</p> <p>The tolerance for 1 % of tubers showing greening should be moved to section 4.1.2</p>
<p><b>2.2.3 Class II</b></p>	
<p>– skin defects such as scratches, scrapes and blemishes <del>shall not be on more than 5 % by number and shall not exceeding 10 % of the total surface area of an individual tuber</del></p>	<p>The tolerance of 5 % of tubers showing slight skin defects is too restrictive. Like in other existing Codex commodity standards, skin defects are allowed on 100 % of tubers in Class II.</p>
<p><del>— greening shall not be on more than 1 % by number and should not cover more than 12.5 % of the total surface of an individual tuber</del></p>	<p>The minimum requirements restrict the green coloration to a pale green flush not exceeding 1/8 of the tuber. This should not be repeated in Class II.</p> <p>The tolerance for 1 % of tubers showing greening should be moved to section 4.1.3</p>
<p><del>The defects must not, in any case, affect the flesh of the produce. <b><u>The flesh must be free from major defects.</u></b></del></p>	<p>It is too restrictive to ask for “flesh free from defects” in Class II. It is more appropriate to ask for “free from major defects”.</p>
<p><b>3 Sizing</b></p>	
<p>Size (if sized) ...</p>	<p>As long as there is no provision allowing that ware potatoes must not be sized, the term “if sized” should be deleted.</p> <p>This would be different if the subsequent proposals would be agreed.</p>
<p>Size is determined by ... <del>in accordance with the following table:</del>  <del>Table</del>                  ...                  ...</p>	<p>This part of the sentence should be deleted as the proposed table is not used in all countries and by all traders. The table should also be deleted.</p> <p>The EU would like to argue for a distinction between requirements concerning fixed size ranges as such and conditions on allowed size ranges in order to guarantee a certain uniformity of size in the packages (tolerances, as foreseen in many international standards). Fixed patterns of size ranges (e.g. 25 – 75 mm), as proposed in this draft, might be a disadvantage for business operators whose products better fit to different size ranges.</p>

<b>4.1.1 Extra Class and 4.1.2 Class I</b>	
<p><b>4.1.1 Extra Class</b></p> <p>Five percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class I <b>is allowed</b> <del>or, exceptionally, coming within the tolerances of that class.</del> <b>Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.</b></p> <p><b>4.1.2 Class I</b></p> <p>Ten percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class II <b>is allowed.</b> <del>or, exceptionally, coming within the tolerances of that class.</del> <b>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.</b></p> <p>Not more than 1.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.</p>	Drafting modification.
<b>5.2 Packaging</b>	
<p>Ware potatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be <del>new</del><sup>1</sup>, 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.</p> <p><del>1For the purposes of this Standard, this includes recycled material of food grade</del></p>	On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.
<b>Section 6.2.2 Nature of Produce</b>	
<p>The shape of the <u>tuber (optional)</u><del>ware potatoes may be marked on the label such as oval, round and long.</del></p>	This is an editorial proposal for consistency within the standard.
<p><u>The cooking type may be indicated.</u></p>	A last sentence should be added as in many countries a cooking type is indicated to describe the quality of the ware potatoes.
<b>Section 6.2.4 Commercial Identification</b>	
<p>— <u>variety</u></p>	This indents must be deleted as already covered by the 2 <sup>nd</sup> indent in 6.2.2
<b>6.3 Transport vehicle</b>	
<p><u>For ware potatoes transported in bulk, i.e. directly loaded into a transport vehicle, the particulars required for 6.2 non-retail containers must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.</u></p>	While in 5.1 the ware potatoes may be presented directly loaded on to a transport vehicle (without any packaging) this is not yet reflected in the provisions on marking or labeling.

## INDIA

### General Comments:

India appreciates the deliberations made by the eWG members on the agenda.

### Specific Comments:

#### 1) Para 1 of Section 1 “DEFINITION OF PRODUCE” may be read as:

This Standard applies to commercial varieties and hybrids of ware potato grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied fresh to the consumer, ~~after preparation and packaging~~. Ware potatoes for industrial processing and Early potatoes are excluded.

**Rationale:** the words ““ after preparation and packaging” needs to be reviewed and removed as in Asian countries treatment is not given to Ware Potatoes before marketing.

#### 2) Section 2.1 “DEFINITION OF PRODUCE” may be read as:

- (i) Bullet 10, Para 1 may be read as:
  - well formed skin covering whole surface ~~of tuber.~~
- (ii) Bullet 7, Para 2 may be read as:
  - Superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface ~~of the tuber;~~

## JAPAN

Japan appreciates the efforts of India for leading the eWG and preparing the proposed draft. We are pleased to provide the following comments on the Proposed Draft Standard for Ware potatoes at Step 3.

### Specific comments

#### 2.1. Minimum Requirements

With regard to “pests”, Japan would like to seek clarification of what belongs to “pests”.

#### 3. Provisions concerning sizing

Japan considers that ware potatoes may be sized by diameter, count or weight. For example, ware potatoes are generally sized by weight in Japan. In order to avoid interfering with pre-existing trading practices, we propose to add the texts which are proposed in CX/FFV 15/19/10. Our proposals are as follows. New texts are presented in **underlined/bold font** and deletion in ~~strikethrough font~~.

**Ware potatoes may be sized by diameter, count or weight; or in accordance with pre-existing trading practices. When sized in accordance with pre-existing trading practices, the package must be labelled with the size and method used.**

**When** ~~S~~size (if sized) is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm), **the following table is a guide and may be used on an optional basis.** ~~in accordance with the following table:~~

Size Code	Equatorial Diameter in mm
A (Baby Potato)	18-24
B (long varieties)	25-75
C (round varieties)	35-80
D	More than 80



## KENYA

**GENERAL COMMENT**

Kenya appreciates the work done by Electronic Working group led by India to come up with the working document for Codex members to comment on.

**SPECIFIC COMMENT**

Kenya proposes that 'clause 1' below be the 'SCOPE' of the standard for it does not define the product but gives the scope of the product to be covered in the body of the standard. This is in consistent with the format of drafting codex standards as stipulated in the Codex Alimentarius Commission procedural manual Edition 23rd. This also will alter all the clauses in this 0standard so clause one will be 'scope' and clause two will be 'Description' 'definition' etc

We propose the word 'must' to be replaced by "shall" in the entire draft standard to be consistent with other codex standards and related texts.

**1. DEFINITION OF PRODUCE SCOPE**

This Standard applies to commercial varieties and hybrids of ware potatoes grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Ware potatoes for industrial processing are excluded.

**2. DESCRIPTION (NEW)**

Ware potatoes shall be mature produce of species *Solanum tuberosum* L. and its hybrids grown for its tuber primarily used for human consumption supplied fresh and/or either packaged or sold loose.

**Rationale:** Kenya proposes ware potatoes be described clearly as per the format of codex commodity standards of the Codex Alimentarius Commission procedural manual.

Therefore, the numbering of clauses below has been affected by this inclusion as appropriately put.

**2- 3. PROVISIONS CONCERNING QUALITY****2.3.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the ware potatoes ~~must~~ shall be

- ~~whole~~ intact and firm;

**Comment:** Replace whole with intact.

**Rationale:** Its descriptive word.

- clean, practically free of any visible foreign matter<sup>1</sup>;
- practically free of pests, deformities<sup>2</sup> 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 damage caused by low or high temperature;
- free of internal blackening;
- practically unsprouted ~~i.e sprout may not be longer than 3 mm;~~

**Comment:** Delete the second part of the clause for the statement to read "practically unsprouted".

**Rationale:** The deleted part contradicts the first part. There is increase in glycoalkaloids content in sprouted tubers which renders them unsafe for consumption.

- practically free of soft rot and wet breakdown;
- well formed skin covering whole surface of tuber.

The potatoes ~~must~~ shall be free of external or internal defects detrimental to the general appearance of the produce, the quality, the keeping quality and presentation in the package, such as:

- brown stains due to heat;
- cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough). ~~exceeding 4 mm in depth;~~

**Comment:** Delete '~~exceeding 4 mm in depth~~' above.

**Rationale:** Cracks of any kind deform the potatoes and may be entry points for storage diseases, increase wastage during processing and reduce the aesthetic value

- green colouration; ~~pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect;~~

**Comment:** We propose that green colouration shall be absent the second part of the sentence delete.

**Rationale:** Green colouration is a serious defect and more often the it is not superficial and hence cannot be qualified to be removable by normal peeling.

- grey, blue or black sub-epidermal stains; exceeding 4 mm in depth;
- rust stains, hollow or black hearts and other internal defects;
- ~~deep~~ Common potato scab and powdery potato scab., ~~of a depth of 2 mm or more;~~
- ~~superficial common potato scab, i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber;~~

**Comment: Deletion** ‘... of a depth of 2 mm or more;’ and ‘superficial common potato scab i.e. scab spot in all must not extend over more than a quarter of the surface of the tuber;’

**Rationale:** Our national standards recommend nil potato scab and powdery potato scab.

- frost damage and freezing injuries.

~~2.3.1.1~~ The development and condition of the ware potatoes **must shall** be such as to enable them:

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

### 2. 3.1.2 Maturity Requirements

Ware potatoes **must shall** be sufficiently developed and cured for skin formation, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

### 2.3.2 CLASSIFICATION

Ware potatoes are classified in three classes defined below:

#### ~~2.3.2.1~~ “Extra” Class

Ware potatoes in this class **must shall** be of superior quality;. ~~They must~~ be well developed and **must shall** have the characteristics of the variety and /or commercial type as regards shape, appearance and development.

They **must shall** be free of defects, including bruises, cuts, russet scab, Black Scurf (*Rhizoctonia solani*), ~~green colorations and practically free of soil and extraneous matter shall not exceed 0.25% by weight,~~ 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.

**Comment: Delete** ‘~~green colorations and practically free of soil and extraneous matter shall not exceed 0.25% by weight,~~’

**Rationale:** for the extra class green colouration and soil and extraneous matter shall be nil.

#### 2. 3.2.2 Class I

Ware potatoes in this class **must shall** be of good quality. They **must shall** be characteristic of the variety as regards shape, appearance 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:

- slight defects in shape. ~~and colour;~~

**Comment:** Superficial defects (slight defects) should be qualified to an extent. Delete ~~and colour.~~

**Rationale:** the statement is subjective and therefore should be made clear. Colour difference may imply mixture of varieties

- slight skin defects such as scratches, scars, scrapes and blemishes shall be no more than 2% by number and shall not exceed 5% of the total surface area of an individual tuber;
- soil and extraneous matter shall not exceed ~~0.5~~ 0.1% by weight;

**Comment:** Soil Not allowed, 0.1% extraneous matter.

**Rationale:** soil and extraneous matter should be at a minimum since they are carriers of pests and diseases.

- ~~greening shall be no more than 1% by number and should not cover more than 10% of the total surface area of an individual tuber;~~

**Comment:** Greening should be nil.

**Rationale:** No greening should be tolerated in this class.

The defects ~~must shall~~ not, in any case, affect the flesh of the produce.

### **2. 3.2.3 Class II**

This class includes ware potatoes 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 ware potatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- skin defects such as scratches, scars, scrapes, bruises and blemishes shall be no more than 5% by number and shall not exceed 10% of the total surface area of an individual tuber;
- ~~soil and extraneous matter shall not exceed 1% by weight;~~
- ~~greening should not be on more than 1% by number and should not cover more than 12.5% of the total surface area of an individual tuber.~~

**Comment:** We propose deletion of bullets 3 and 4 above. Soil shall Not be allowed, 0.1% extraneous matter, nil greening.

**Rationale:** Soil and extraneous matter should be at a minimum since they are carriers of pests and diseases and no greening at all.

The defects ~~must shall~~ not, in any case, affect the flesh of the produce.

## **3. 4 PROVISIONS CONCERNING SIZING**

### **4. 5. PROVISIONS CONCERNING TOLERANCES**

#### **4. 5.1 QUALITY TOLERANCES**

##### **4. 5.1.1 "Extra" Class**

~~Five~~ **Two** percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

##### **4. 5.1.2 Class I**

~~Ten~~ **Five** percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Not more than 1.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.

##### **4. 5.1.3 Class II**

Ten percent by number or weight of ware potatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. Not more than 2.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.

#### **4. 5.2 SIZE TOLERANCES**

#### **4. 5.3 TOLERANCES FOR OTHER VARIETIES**

## **5. 6. PROVISIONS CONCERNING PRESENTATION**

### **5.6.1 UNIFORMITY**

The contents of each package ~~must shall~~ be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized). The visible part of the contents of the package (or lot produce presented in bulk in the transport vehicle) ~~must shall~~ be representative of the entire contents.

## 5.6.2 PACKAGING

Ware potatoes ~~must shall~~ be packed in such a way as to protect the produce properly. The materials used inside the package ~~must shall~~ be new, 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.

Ware potatoes 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- 6.2.1 Description of Containers

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

## ~~6- 7. MARKING OR LABELLING~~

### 6. 7.1 Consumer Packages

#### 6.7.1.1 Nature of Produce

### ~~6- 7.2 NON-RETAIL CONTAINERS~~

Each package ~~must shall~~ bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside either printed on the package itself or on a label secured to the fastening (if the labels are placed inside the packages (string bag), this should be done in such a way that the indications concerning marking are readable from the outside), or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.

#### 6.7.2.1 Identification

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

**Comment:** For Traceability the identification code should not be optional.

**Rationale:** The issue of traceability is enacted in our national legislation.

#### 6- 7.2.2 Nature of Produce

- Name of the produce "Ware Potato" if the contents are not visible from the outside.
- Name of the variety and/or commercial type (~~optional~~).

**Comment:** The name of variety or commercial type should not be optional but rather present in the labels.

**Rationale:** For ease of identification and traceability.

#### 6.7.2.3 Origin of Produce

#### 6.7.2.4 Commercial Identification

#### 6-7.2.5 Official Inspection Mark (~~optional~~)

## ~~7- 8. CONTAMINANTS~~

~~7.8.1~~ 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).

~~7.8.2~~ The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## ~~8- 9. HYGIENE~~

~~8.9.1~~ 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- 9.2~~ 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).

## NEW ZEALAND

### General comments:

New Zealand thanks India and the participants of the electronic working group for their efforts in preparing the document. New Zealand proposes that further work is required on rationalising the minimum requirements as these are extensive. The following are provided as examples regarding rationalisation: 'free of damage caused by low or high temperature' and 'brown stains due to heat' as well as 'frost damage and freezing injuries'.

Given that ware potatoes in international trade may be stored for extended periods the defect tolerances need to reflect this, particularly as the point of application of the standard is not defined.

### Specific comments:

#### 1 Definition of Produce

New Zealand proposes the following:

"This Standard applies to commercial varieties and hybrids of ware potato grown from *Solanum tuberosum* L., of the *Solanaceae* family, to be supplied **for** fresh **consumption** to the consumer, after preparation and packaging. Ware potatoes for industrial processing are excluded".

*Justification:* Ware potatoes may be stored for extended periods. For clarity New Zealand suggests the alternative wording to avoid the suggestion that the produce must be "fresh".

#### 2.1 Minimum requirements

New Zealand proposes the following:

"- cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) ~~exceeding 4 mm in depth~~".

*Justification:* These defects are detrimental to keeping quality and may pose a food safety risk.

#### 2.2.2 Class I

New Zealand proposes the following:

"- Soil and extraneous matter shall not exceed ~~0.5~~ **1.0**% by weight.

*Justification:* The proposed tolerance aligns with the UNECE standard and allows for tubers that have been harvested under wet conditions where it may be more difficult to remove adhering soil.

#### 3 Provisions concerning sizing

New Zealand proposes that the existing sizing table be replaced by separate sizing tables for application to either round or elongated varieties.

##### **Sizing table for ROUND varieties:**

Size Code	Equatorial Diameter in mm
<b>A (Baby Potato)</b>	<b>&gt; 18 - 28</b>
<b>B</b>	<b>&gt; 28 - 45</b>
<b>C</b>	<b>&gt; 45 - 65</b>
<b>D</b>	<b>&gt; 65 - 80</b>
<b>E</b>	<b>&gt; 80</b>

New Zealand proposes that an appropriate table be developed for application to elongated varieties.

*Justification:* The sizing provisions are based on equatorial diameter for both elongated and oval varieties. The sizing table requires further rationalisation as it may be interpreted as only one size class (C) for round potatoes and another (B) for elongated varieties.

### 6.1.1 Nature of produce

New Zealand proposes the following:

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

*Justification:* Given the importance of the variety as to suitability for intended use (baking, boiling, etc.) New Zealand proposes that inclusion of variety on the label should be mandatory to ensure that

## PHILIPPINES

### 2.1 MINIMUM REQUIREMENTS

The Philippines proposes to simplify the minimum requirements of the ware potatoes on the following:

- Firm, clean and free from any visible foreign matter.
- Free from visible rots, dead and living insects, mold and other contaminants.
- Sound, free from greening\* and have well-developed tubers.
- Tubers must have normal appearance which is similar characteristics of the variety.

\* (Appearance of green color on the tuber indicates the presence of solanin, an anti-nutritional factor. Toxic dose is 20=25mg (<http://www.accessdata.fda.gov>))

#### 2.1.2 Maturity Requirements

The term "sufficiently developed" must be replaced by physiologically matured, thus to read:

Ware potatoes must be **physiologically matured** and cured for skin formation, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

### 3. PROVISIONS CONCERNING SIZING

The Philippines proposes the size classification of ware potatoes classified according to size based on diameter and weight shown in following table. (PNS/BAFPS 53:2007)\*

Size	Diameter (cm)	Weight (g)
<b>Jumbo</b>	<b>&gt; 9.0</b>	<b>&gt; 350</b>
<b>Super</b>	<b>8.1 – 9.0</b>	<b>301 - 350</b>
<b>Extra Large</b>	<b>7.1 – 8.0</b>	<b>251 - 300</b>
<b>Large</b>	<b>6.1 – 7.0</b>	<b>201 – 250</b>
<b>Big</b>	<b>5.1 – 6.0</b>	<b>151 - 200</b>
<b>Medium</b>	<b>4.1 - 5.0</b>	<b>101 - 150</b>
<b>Small</b>	<b>3.0 – 4.0</b>	<b>50 - 100</b>
<b>Marble/very small</b>	<b>&lt; 3.0</b>	<b>&lt; 50</b>

\*Philippine National Standard/Bureau of Agriculture and Fisheries Product Standards (PNS/BAFPS)

## SAINT LUCIA

### (i) General Comments

Saint Lucia would like to thank the electronic working group led by India for work done on the elaboration of a draft standard for ware potatoes. Saint Lucia recognizes that ware potatoes is a very important commodity and common staple food consumed daily at the commercial and domestic level. International standards in this regard is welcome to assist with trade and local production requirements.

**(ii) Specific Comments**Section 2.1 Footnote 1

Saint Lucia does not agree that “visible foreign matter” excludes “visual indicators of treatment with sprout inhibitors”.

Potatoes shall be free from any visible foreign matter. Sprout inhibitors should not be visually present at point of packaging. Additionally the limits set out in section 7 should be observed to prevent these production aids from becoming a contaminant.

Delete footnote 1 referenced in Section 2.1 bullet 2 ~~“It excludes visual indicators of treatment with sprout inhibitors.”~~

Section 2.2

Saint Lucia proposes that the maximum limits of soil and extraneous matter found in ware potatoes should be decreased for each class respectively. Soil and extraneous matter on root tubers can pose SPS challenges and concern for quarantine of produce. Consideration should be given to keep this at a minimum at all times.

Clause 2.2.1: **“Extra class” soil and extraneous matter shall not exceed 0.1 % by weight**

Clause 2.2.2: **“Class I” soil and extraneous matter shall not exceed 0.25 % by weight**

Clause 2.2.3: **“Class II” soil and extraneous matter shall not exceed 0.5 % by weight**

Clause 2.2.1: ~~“Extra class” soil and extraneous matter shall not exceed 0.25 % by weight~~

Clause 2.2.2: ~~“Class I” soil and extraneous matter shall not exceed 0.5 % by weight~~

Clause 2.2.3: ~~“Class II” soil and extraneous matter shall not exceed 1 % by weight~~

Section 5 Clause 5.1 line 3

Editorial comment insert “of”

“(or lot **of** produce presented in bulk in the transport vehicle)”

Section 6 Clause 6.2.2 Nature of produce

Many producers identify ware potatoes as potatoes. Some use the geographical location or variety to identify these potatoes not as optional labeling. Consideration should be given to adding a foot note that states the nature of produce can be identified as “potatoes” in some instances.

**THAILAND**

We would like to thank the Working Group led by India for the revised draft. We generally agree with the text. However, we would like to provide additional comments as follows;

**2.1 MINIMUM REQUIREMENTS**13<sup>nd</sup> indent

We would like to propose the deletion of this indent since the green coloration is associated with toxic substances solanine and chaconine.

16<sup>th</sup> indent

We would like to propose the deletion of this indent because the scab is phytopathogenic microorganism.

**2.2 CLASSIFICATION**

We would like to propose the deletion of the detail allowed soil and extraneous matter in “Extra” Class, since plant parasite nematodes may be contaminated with soil. Furthermore, we would like to delete the 4<sup>th</sup> indent in Class I and Class II because the green coloration is associated with toxic substances solanine and chaconine. The text should read as follows;

“2.2.1 “Extra” Class

They must be free of defects, including bruises, cuts, russet scab, Black Scurf (*Rhizoctonia solani*), green colorations ~~and practically free of soil and extraneous matter shall not exceed 0.25% by weight~~, 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.”

2.2.2 Class I

~~greening shall be no more than 1% by number and should not cover more than 10% of the total surface area of an individual tuber;~~

2.2.3 Class II

~~greening should not be on more than 1% by number and should not cover more than 12.5% of the total surface area of an individual tuber.”~~

**4. PROVISION CONCERNING TOLERANCE**4.1.2 Class I

We do not agree with the allowance of internal breakdown. Since it is not fit for consumption. If necessary, the condition of internal breakdown should be specified in the footnote.

**5. PROVISIONS CONCERNING PRESENTATION**5.1 UNIFORMITY

For the first paragraph should be followed codex layout as below;

“The contents of each package (~~or lot produce presented in bulk in the transport vehicle~~) must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized). The visible part of the contents of the package must be representative of the entire contents.”

**6. MARKING OR LABELLING**6.2.4 Commercial Identification

We would like to propose the new indent of the text as follows;

- Class ~~and~~
- Variety ~~and~~
- ~~Size (if sized)”~~

**UNITED STATES OF AMERICA**

The United States of America in support of the work of Codex Alimentarius and the Codex Committee on Fresh Fruits and Vegetables submits the following comments/explanation of its proposed changes to the circulated proposed Draft Codex Standard for Ware Potatoes. The proposed changes are indicated in red within the relevant section of the standard and deletions are ~~struck through~~.

**2. PROVISIONS CONCERNING QUALITY****2.1 MINIMUM REQUIREMENTS**

**Indent 1:** firm, fresh in appearance and whole.

**U.S. Comment/ rationale:** The U.S recommends adding “not having any part removed by any means” to this sentence. This ensures that the ware potatoes are not trimmed like other root crops such as cassava.

**Indent 3:** clean, free of dirt, mud and practically free of any visible foreign matter;

U.S. Comment/ rationale: Since ware potatoes are harvested from the soil and not always washed to remove all the soil and soil particles, we recommend this indent be amended as follows.

- practically clean and free of any visible foreign matter

**Indents 7 and 8:**

**U.S. Comment/ rationale:** both indents can be combined to read

- free of external and internal defects such as bruising and blackening affecting the appearance, keeping and eating quality.

**Indent 9:** free of slug holes penetrating into the flesh

**U.S. Comment/ rationale:** This indent is deleted for the provisions are already covered by the fourth indent.



## 2.1.2 Maturity Requirements

**U.S. Comment/ rationale:** for consistency with other Codex FFV standards for root crops/similar products and with trade practices, a sentence indicating that ware potatoes must be sufficiently developed is recommended. One of the methods indicating that ware potatoes are that sufficiently developed is indicated by fairly firmly set skins. If not sufficiently developed, the skins of ware potatoes are prone to peeling off or feathering. The following is proposed

- Ware potatoes must be sufficiently development, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

## 2.2 CLASSIFICATION

### 2.2.1 Extra Class:

**U.S. Comment/ rationale:** Research indicates that ware potatoes are not traded internationally or domestically within the U.S in “Extra class”. Therefore we recommend a reconsideration of including “Extra Class” in the standard.

**2.2.2 Class I - Indent 3:** soil and extraneous matter should not exceed 0.25%.

**2.2.3 Class II Indent 3:** soil and extraneous matter shall not exceed 0.5%.

**U.S. Comment/ rationale:** The U.S recommends the deletion of both indents. These requirements are already covered by the Minimum Requirement – indent 3 “practically clean”. Additionally, setting such minute tolerances for soil and extraneous matter in a product that is harvested from the soil and not always washed is impractical.

## 3. PROVISIONS CONCERNING SIZING

**U.S. Comment/ rationale:** Currently, there is no uniform sizing requirement either by diameter or by weight in the international ware potato trade. Therefore imposing a single sizing parameter and accompanying size codes will be very disruptive to the trade. For that reason, the Provisions Concerning Sizing should be simple and flexible; it must allow all pre-existing sizing methods to be used. In this regard the following is proposed:

Ware potatoes may be sized by diameter or in accordance with existing commercial trading practices.

### A. Diameter:

Size is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm) in accordance with the following:

- The designation of “baby potato” is limited to ware potatoes with diameters between 18mm and 30 mm.
- Size ranges between 30 mm and 75 mm for long varieties of ware potatoes
- Size ranges between 35 mm and 80 mm for round varieties of ware potatoes

Ware potatoes of both round and oblong varieties exceeding their maximum size indicated are allowed, provided that the maximum difference in size between the smallest and the largest tuber in the same package is not more than 30 mm.

B. When sized by existing trading practices, the package must be labelled with the size used.

## 4.1 Quality Tolerances

Inclusion of tolerances for ware potatoes that are frozen, affected by soft rot or wet breakdown.

**U.S. Comment/ rationale:** Traders and regulators usually make defect allowances for the incidental freezing, soft rot and internal breakdown affecting ware potatoes in international trade. In addition, the physiological nature of ware potatoes makes them prone to deterioration by a slight change in storage or the incidental exposure to an undetected diseased unit. We also believe setting a tolerance for these defects facilitates the application of the standard and build transparency in the international ware potato trade. In this regard, the following sentences are proposed for inclusion at the end of quality tolerance requirements in each of the following classes:

4.1.2 Class I: Not more than 1.0 percent for potatoes which are frozen or affected by soft rot or wet breakdown.

4.1.2 Class II: Not more than 2.0 percent for potatoes which are frozen or affected by soft rot or wet breakdown.

### 4.3 Tolerances of Other Varieties

Inclusion of a tolerance for other varieties

**U.S. Comment/ rationale:** The incidental mixing of similar seed potato varieties, the difficulties of identifying closely related varieties, the reversion ware potatoes to parental characteristics, production and harvesting methods – make varietal distinction of between some ware potato varieties very difficult between the production and post-harvest stages. In many cases varietal differences are only noticed during conformity assessment, therefore we recommend the following tolerance:

#### 4.3 Tolerances of Other Varieties

2 per cent by weight of other varieties is allowed.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 UNIFORMITY

**U.S. Comment/ rationale:** This section of the standard should reflect trading practice of mixtures of distinctly different ware potatoes packed in the same sales package. In this regard, we recommend the following as a second paragraph in section 5.1:

However, a mixture of distinctly different ware potatoes may be packed together in a sales package, provided they are uniform in quality and, for each variety concerned, in origin.

Annex III

## PROPOSED DRAFT CODEX STANDARD FOR WARE POTATO

### 1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of ware potato grown from *Solanum tuberosum*, of the *Solanaece* family, to be supplied fresh to the consumer, after preparation and packaging. Ware potatoes 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 ware potatoes must be:

- firm, fresh in appearance and whole - **not having any part removed by any means;**
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- **practically** clean, ~~free of dirt, mud and practically~~ free of any visible foreign matter;
- practically free of insects, worms, 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 **external and internal defects blackening; such as bruising and blackening affecting the appearance, keeping and eating quality.**
- ~~— free of bruising;~~
- free of damage caused by low or high temperature;
- ~~— free of slug holes penetrating into the flesh [This is covered by the 4<sup>th</sup> indent]~~
- free of sprouting
- free of scab, soft rot and wet breakdown.

2.1.1 The development and condition of the ware potatoes 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

- Ware potatoes must be sufficiently development, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

## 2.2 CLASSIFICATION

Ware potatoes are classified in three classes defined below:

### [2.2.1 “Extra” Class]

Ware potatoes in this class must be of superior quality. They must be well developed and must have the characteristics of the variety as regards shape, appearance and development.

They must be free of defects including bruises, cuts, russet scab, rhizoctonia, green colorations and practically free of soil, 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.

### 2.2.2 Class I

Ware potatoes in this class must be of good quality. They must be characteristic of the variety as regards shape, appearance 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:

- slight defects in shape and colour;
- slight skin defects such as scratches, scars, scrapes and blemishes not exceeding 5% of the total surface area;
- soil and extraneous matter should not exceed 0.25%.
- greening shall not be on more than 1% by number and should not cover more than 10 % of the total surface area.

The defects must not, in any case, affect the flesh of the produce.

### 2.2.3 Class II

This class includes ware potatoes 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 ware potatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape and colour;
- skin defects such as scratches, scars, scrapes, bruises and blemishes not exceeding 10% of the total surface area.
- soil and extraneous matter shall not exceed 0.5%.
- greening should not be on more than 1% by number and should not cover more than 12.5 % of the total surface area.

The defects must not, in any case, affect the flesh of the produce.

## 3. PROVISIONS CONCERNING SIZING

~~Size is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm) in accordance with the following table:~~

Size Code	Equatorial Diameter in mm
A (Baby Potato)	18.1-28.0
B	28.1-45.0
C	45.1-65.0
D	65.1-80.0
E	More than 80

Ware potatoes may be sized by diameter or in accordance with existing commercial trading practices.

A. Diameter: Size is determined by the equatorial diameter (means the greatest dimension at right angle to the longitudinal axis with regards to the position of the stem end) of the ware potato (in mm) in accordance with the following:

- For the designation of “baby potato” size ranges between 18mm and 30 mm.
- Size ranges between 30 mm and 75 mm for long varieties of ware potatoes
- Size ranges between 35 mm and 80 mm for round varieties of ware potatoes

Ware potatoes of both round and oblong varieties exceeding the maximum size indicated are allowed, provided that the maximum difference in size between the smallest and the largest tuber in the same package is not more than 30 mm

B. When sized by existing trading practices, the package must be labelled with size used.

#### 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package 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 ware potatoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

###### 4.1.2 Class I

Ten percent by number or weight of ware potatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. **Not more than 1 percent for potatoes which are frozen or affected by soft rot or wet breakdown.**

###### 4.1.3 Class II

Ten percent by number or weight of ware potatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. **Not more than 2 percent for potatoes which are frozen or affected by soft rot or wet breakdown.**

##### 4.2 SIZE TOLERANCES

For all classes or forms of presentation, 10% by number or weight of ware potatoes corresponding to the size immediately above or below that indicated on the package.

##### 4.3 TOLERANCES OF OTHER VARIETIES

**2 per cent by weight of other varieties is allowed.**

#### 5. PROVISIONS CONCERNING PRESENTATION

##### 5.1 UNIFORMITY

The contents of each package must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized).

**However, a mixture of distinctly different ware potatoes may be packed together in a sales package, provided they are uniform in quality and, for each variety concerned, in origin.**

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

##### 5.2 PACKAGING

Ware potatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>1</sup>, 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.

Ware potatoes shall be packed in each container in compliance with the appropriate sections of the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

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<sup>1</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

### 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 ware potatoes. 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 "Ware Potato" and may be labelled as to 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)<sup>2</sup>.

#### 6.2.2 Nature of Produce

Name of the produce "Ware Potato" if the contents are not visible from the outside. Name of the variety and/or commercial type (optional). The shape of the ware potato may be marked on the label such as oval, round and long.

#### 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;

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

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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.