

**Codex Committee on Fresh Fruits and Vegetables**  
**19<sup>th</sup> Session**  
**Ixtapa, Mexico, 5-9 October 2015**

**FINAL**

**European Union comments on**

**PROPOSED DRAFT STANDARD FOR WARE POTATOES**  
**AT STEP 4**

**Agenda Item 6, CX/FFV 15/19/8**

**Mixed Competence**  
**Member States Vote**

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</del> <u>intact</u></li> <li>– <u>sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded</u></li> <li>– ....</li> <li>– <u>fresh in appearance</u></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>

<p>– <del>practically free of soft rot and wet breakdown</del></p>	<p>This minimum requirement is covered by “sound”.</p> <p>It should therefore should be deleted.</p>
<p><del>well formed skin covering whole surface of tuber</del></p>	<p>This minimum requirement should be moved to 2.1.2 Maturity Requirements otherwise it would be duplicating.</p>
<p>– grey, blue or black sub-epidermal stains, exceeding <u>4</u> <del>5</del> mm in depth</p>	<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 4 mm.</p>
<p><b>2.2.1 Extra Class</b></p>	
<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>
<p><b>2.2.2 Class I</b></p>	
<p>must have the characteristics of the variety <u>and/or commercial type</u> <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.</del> <b><u>The flesh must be free from major defects.</u></b></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>  Table  ...  ...</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>
<p><b>4.1.1 Extra Class and 4.1.2 Class I</b></p>	
<p><b>4.1.1 Extra Class</b>  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>  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>  Not more than 1.0% for potatoes which are affected by dry or soft or wet rot or internal breakdown are allowed.</p>	<p>Drafting modification.</p>

<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 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.</p> <p><del>For the purposes of this Standard, this includes recycled material of food grade</del></p>	<p>On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.</p>
<b>Section 6.2.2 Nature of Produce</b>	
<p><del>The shape of the tuber (optional) ware potatoes may be marked on the label such as oval, round and long.</del></p>	<p>This is an editorial proposal for consistency within the standard.</p>
<p><u>The cooking type may be indicated.</u></p>	<p>A last sentence should be added as in many countries a cooking type is indicated to describe the quality of the ware potatoes.</p>
<b>Section 6.2.4 Commercial Identification</b>	
<p><del>— variety</del></p>	<p>This indents must be deleted as already covered by the 2<sup>nd</sup> indent in 6.2.2</p>
<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>	<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.</p>