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Codex Committee on Fresh Fruits and Vegetables

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Ixtapa, Mexico, 5-9 October 2015

FINAL

European Union comments on

PROPOSED DRAFT STANDARD FOR KIWI FRUIT AT STEP 4

Agenda Item 5, CX/FFV 15/19/7

European Union Competence European Union Vote

The European Union (EU) would like to thank all the participants in the electronic working group and in particular New-Zeeland and Iran for leading this work and for the good progress made.

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

Proposed text	Reason for the change/inclusion
1. Definition of Produce	
This standard applies to kiwifruit of varieties (cultivars) {derived from genus <i>Actinidia</i> Lindl. and hybrids thereof } / {grown from <i>Actinidia cinensis</i> (Planch.) and <i>Actinidia deliciosa</i> (A. Chev.) C.F. Liang and A.R. Ferguson} and hybrids thereof} to be supplied fresh to the consumer. Kiwifruit for industrial processing are excluded.	The EU supports the option of specifying the two varieties of kiwifruit - <i>Actinidia cinensis</i> and <i>Actinidia deliciosa</i> -.
2.2 – Maturity Requirements	
The fruit at harvest and/or packing must have attained {normally} a degree of ripeness of at least 6.2° Brix or an average dry matter content of 15%, which should lead to a minimum of 9.5° Brix when entering the distribution chain.	The word “normally” is not necessary and therefore should be deleted.
2.3.1 - “Extra” Class	
The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater {, except for varieties (cultivars) grown from <i>Actinidia arguta</i>}. 	For coherence with the scope of the proposed standard.

2.3.2 - Class I	
<p>- slight skin defects, provided the total area affected does not exceed 1 cm² {(0.75 cm² for fruit of <i>A. arguta</i>)};</p> <p>- small “Hayward marks” (longitudinal lines) without protuberance.</p> <p>The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater [, except for varieties (cultivars) grown from <i>Actinidia arguta</i>].</p>	For coherence with the scope of the proposed standard.
2.3.3 – Class II	
The following defects ... provided the tree to- matoes kiwifruit ...	This editorial mistake should be corrected.
<p>- defects in shape including flattened [, dou- ble/multiple] fruit;</p> <p>- skin defects provided that the total area does not exceed 2 cm² {(1.25 cm² for fruit of <i>A. arguta</i>)}</p>	<p>Allowance of defects in shape is sufficient. There is no need to specify them.</p> <p>For coherence with the scope of the proposed standard.</p>
3. – Sizing	
{The following provision shall not apply to kiwifruit with a weight below 40 g.} {The minimum weight for “Extra” Class is 90g, for Class I is 70g and for Class II is 65g.}	The first sentence should be deleted for consistency with the scope of the standard. The second sentence gives clear guidance on minimum weight for all the different classes. The square brackets around it should be deleted.
4.2 – Size Tolerances	
For all classes (if sized): 10% by number or weight of kiwifruit [corresponding to the size immediately above and/or below that indicated on the package / not satisfying the requirements as regards sizing is allowed].	The EU understands that tolerances are designed to allow for any mistake that may occur during sizing and packaging. Thus, the tolerances should be as simple as possible and allow for any deviation from the sizing requirements. Therefore, the second option “not satisfying the requirements as regards sizing is allowed” would be the preferred one.
5 – Packaging	
Kiwifruit must be packed in such a way as to protect the produce properly. The materials used inside the package must be new 1, 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.	On the background of resource scarcity and public awareness on this issue, re-using of appropriately cleaned packing material should be allowed.

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