

European Union comments on
Codex Circular Letter CL 2017/15-FFV:
Request for Comments at Step 3 on the Draft Standard for Ware Potatoes

Mixed Competence

Member States Vote

Paragraph and section number	Original text	Proposed text	Reason for the change/inclusion
1. Scope	<p>Due to varietal factors, ware potato tubers vary in:</p> <p>Shape: from spherical to ovoid</p> <p>External/skin color: from white through yellow to tan and from reddish through blue</p> <p>Flesh Color: from white to yellow to blue.</p>	<p>Due to varietal characteristics factors, ware potato tubers vary in:</p> <p>Shape: from spherical to ovoid</p> <p>External/skin color: from white through yellow to tan and from reddish through blue</p> <p>Flesh Color: from white to yellow to blue.</p> <p><u>Depth and colour of the eye cavities.</u></p>	<p>The term “factors” should be replaced by “characteristics” to be more precise.</p> <p>The characteristics of the eye cavities should be added to that list.</p>
2. Definition of produce	<p>This Standard applies to commercial varieties¹ and hybrids of ware potato grown from <i>Solanum tuberosum</i> L., of the Solanaceae family, to be supplied fresh ...</p> <p>1 Varieties of ware potatoes are different in tuber shape ,skin, flesh colour as well as depth and colour</p>	<p>This Standard applies to commercial varieties¹ and hybrids of ware potato grown from <i>Solanum tuberosum</i> L., of the Solanaceae family, to be supplied fresh ...</p> <p>1 Varieties of ware potatoes are different in tuber shape ,skin, flesh colour as well as depth and colour of the eye cavities</p>	<p>With respect to the standard layout the term “and hybrids” must be deleted. There are no interspecific hybrids commercially produced in ware potatoes.</p> <p>Footnote 1 should be deleted as covered by the last paragraph in section 1.</p>

	of the eye cavities		
3.1 Minimum requirements	Clean and practically free of any visible foreign matter	Practically clean and practically free of any visible foreign matter	According to common trade and agricultural practice, soil and extraneous matter is rightly so accepted in the 3 classes. So the description of clean should be changed accordingly by adding "practically" in the text.
3.1 Minimum requirements	- practically free from pests, and damage caused by pest affecting the general appearance of the produce; - (Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)).	- practically free from pests, and damage caused by pest affecting the general appearance of the produce; (Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)).	Editorial amendment: indent 6 and 7 should be one indent, as 7 is a specification of 6.
3.1 Minimum requirements	green colouration by normal peeling dos not constitute a defect;	green colouration by normal peeling does not constitute a defect;	Typing error
3.1 Minimum requirements	- deformities	- serious deformities	Shape of ware potatoes vary a lot.
3.1.1 Minimum maturity requirements	Ware potatoes must be sufficiently developed with cured skin, with account being taken of the characteristics of the variety ¹ and/or commercial type and the area in which they are grown.	Ware potatoes must be sufficiently developed with cured skin, with account being taken of the characteristics of the variety ⁴ and/or commercial type and the area in which they are grown.	Editorial amendment, footnote 1 should be deleted as covered by the last paragraph in section 1.
4. Provisions concerning sizing	When sized in accordance with trading practices, the package must be labelled with the size and method used.	??	What is the meaning of "with ..method used"?
4. Provisions concerning sizing		New paragraph after the table However, uniformity in size in sales packages up to 5 kg net	Although the sizing provisions are optional, a guidance should

		<u>weight may be restricted to a maximum of 30 mm between the smallest and the largest tuber.</u>	be provided for ware tubers presented in sales packages. This option should be as flexible as possible and define a maximum size range only.
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5.1 Quality Tolerances	Tolerances allowed, percentage of defective produce, by number or weight			Reason for the change/inclusion
	Extra Class	Class I	Class II	
Total Tolerances for ware potatoes not satisfying the minimum requirements of which no more than:	5	10	10	
Skin Defects: Brown stains, cuts, bites Bruises or roughness Late blight, bacterial wilt and ring rot Grey, blue or black sub-epidermal stains; > 5 mm deep Deep common potato scab and powdery potato scab, > 2 mm deep. superficial common potato scab > 25% of surface Sprouts > 3mm				The defects listed here are all part of minimum requirements. All these defects should be covered by the total tolerance, an additional listing is not necessary.
Green coloration > 1/8 of the surface area; skinning skin missing or "feathered"; internal defects including blackheart	5	10	10	
Belonging to other varieties⁴ than Indicated	2	2	2	To be included in the additional tolerances
Frozen, decay, soft rot and or internal breakdown	10	1	2	
Soil and Extraneous matter	0.25	0.5	0.5	To be included in the additional tolerances
<u>Additional tolerances</u>				See standard layout
<u>Soil and Extraneous matter</u>	0.25 <u>1?</u>	0.5 <u>2</u>	0.5 <u>4</u>	Loose soil and extraneous matter are not covered by minimum requirements and should be inserted as additional tolerance. The percentages should be increased to be more realistic.
Size tolerances – off size from what is indicated/marked	10	10	10	See standard layout

5.1 Quality Tolerances	Tolerances allowed, percentage of defective produce, by number or weight			Reason for the change/inclusion
	Extra Class	Class I	Class II	
Ware potatoes belonging to other varieties than marked	2	2	2	See standard layout

6.1. Uniformity	The contents of each package (or lot for produce presented in the bulk transport vehicle) must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality and size (if sized).	The contents of each package (or lot for produce presented in the bulk transport vehicle) must be uniform and contain only ware potatoes of the same origin, variety or commercial type, quality, and size (if indicated sized) and cooking type (if indicated) .	The uniformity in size can only be requested if the produce is sized. The only way to know whether the batch/lot of ware potatoes has been sized or not is the indication of any size – as all provisions in section 4 are not mandatory. Moreover, whenever the cooking type is indicated, uniformity by cooking type must be given.
7.1.1 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 should be labelled as to name of the variety and/or commercial type.	If the produce is not visible from the outside, each package shall be labelled as to the name of the produce “Ware Potato” and should shall be labelled as to name of the variety and/or commercial type and may be labelled as to the cooking type .	In order to properly inform the consumers, the indication of either variety or commercial type must be mandatory. Moreover, consumers are mainly interested to know the cooking type of the variety or commercial type presented in the package. Thus, the optional indication should be mentioned.

7.2 Non-retail Containers	Each package must bear the following particulars, ... are readable from the outside); or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle.	Each package must bear the following particulars, ... are readable from the outside); or in the documents accompanying the shipment and attached in a visible position inside the transport vehicle. <u>For produce transported in bulk, these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle, Unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.</u>	Packages must be labelled a replacement by the accompanying documents is not an alternative. In case produce is presented in bulk in the transport vehicle, specific labelling requirements apply. The text proposed is in line with the standard layout.
7.2.2 Nature of Produce	Name of the produce "Ware Potatoes" if the contents are not visible from the outside. Name of the variety and/or commercial type (optional). The shape of the tuber may be marked (optional) on the label such as oval, round and long.	- Name of the produce "Ware Potatoes" if the contents are not visible from the outside. - Name of the variety and/or commercial type (optional). - The shape of the tuber <u>and/or the cooking type may be marked</u> (optional) on the label such as oval, round and long.	As section 6.1 allows uniformity either by variety or by commercial type, the packages must be labelled accordingly, otherwise a proper identification of the lot/batch is not possible. For proper information and identification, the optional indication of the cooking type should be mentioned. The term "may be marked" is duplicating the "(optional)" and should be deleted.
7.2.3 Origin of Produce	In the case of a mixture of distinctly different varieties of ware potatoes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.	In the case of a mixture of distinctly different varieties of ware potatoes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.	To be consistent with section 5.1, mixture of different varieties could be misleading for consumers regarding the use of ware potatoes
7.2.4 Commercial	- class	- class	Those optional specifications are often

Identification	- size (if sized)	- size (if sized) - optional indications: colour of flesh, colour of skin, shape of tuber (round or long) and cooking type.	used and useful for the consumer.
New section at the end of the Codex standard for ware potatoes		<p>NOTE: The UNECE has published the Standard FFV-52 concerning the marketing and commercial quality control of early and ware potatoes. This Standard is available at: http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/52_EarlyAndWarePotatoes_2011.pdf</p> <p>The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: http://www.oecd.org/agriculture/fruit-vegetables/publications/brochures/</p>	<p>Relevant information for producers and traders. Necessity of transparency. This will avoid unnecessary barrier to trade.</p>