European Union comments on Circular Letter CL 2022/11/OCS-FFV

Request for comments on definition of terms for application in the layout for Codex standards for fresh fruits and vegetables

Mixed Competence.

Member States Vote.

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
General comment		The GLOSSARY OF TERMS FOR USE WITH UNECE STANDARDS ON FRESH FRUIT AND VEGETABLES 2016 is in use and is mainly defining and explaining the same terms as CCFFV standards. To avoid any confusion in trade, it is strongly recommended to align the Codex glossary as closely as possible to the UNECE glossary.		substantive
		Insert an introduction after the headline: This glossary has the objective of facilitating the interpretation and implementation of the provisions within the Codex standards for fresh fruit and vegetables.	It is important to explain the intention of the glossary.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
1	**Scope:** This indicates the general name of the FFV being standardized and the point of application of the standard.	**Scope:** This indicates ~~the general name of the FFV being standardized and~~ the point of application of the standard.	Pursuant to the Standard Layout as agreed in 2017 (appendix VI of REP18/FFV) the scope does not indicate the name of the standardized ffv.	substantive
	Fruit: The seed-bearing structure developed from the ovary of a flowering plant or the ripened ovaries of flowering plants. In some plants it is the edible part- the mesocarp (flesh or pulp layer) located between the exocarp (peel/skin) and the endocarp (the seed/s).	**Fruit:** <u>The seed-bearing parts of perennial plants. Due to genetic characteristics or specific treatment, fruit may be seedless.</u>	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.	substantive
	Climacteric fruits: Fruits having a ripening process that is accompanied by increased ethylene production due to increased respiration.	**Climacteric fruits:** ~~:~~ <u>are able to continue the ripening process after harvest provided they are picked at the appropriate stage of maturity. The</u> ripening process ~~that~~ is accompanied by increased ethylene production due to increased respiration.	For traders the scientific information is not sufficient. They should receive more practical information.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Non-climacteric fruits: Fruits with ripening processes that is not accompanied by increased ethylene production due to increased respiration. Fruits having a ripening process that is not accompanied by increased ethylene production due to increased respiration	**Non-climacteric fruits~~:~~** are not able to continue the ripening process after harvest. Thus, they must be picked at full maturity and ripeness or at a stage very close to this. Their ripening processes ~~that~~ is not accompanied by increased ethylene production due to increased respiration.	For traders the scientific information is not sufficient. They should receive more practical information.	substantive
	Vegetable: The edible portion of plants such as such as bulbs, flowers, leaves, stem, and roots.	**Vegetable:** The edible ~~portion~~ part of plants such as bulbs, flowers, leaves, stem, and roots as well as fruit from annual plants such as cucumbers, melons, sweet peppers, tomatoes, watermelons.	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.	substantive
	[Shipping Point: The physical location at which after preparation and packaging and/or storage the FFV enters or renters the market distribution Channel.]	Delete	The term “shipping point” is not used in the standard.	substantive
2	This section of the standard identifies the part of the plant being standardized; the species, sub-species/ variety and/or cultivar.	This section of the standard identifies ~~the part of the plant being standardized;~~ the species, sub-species/ variety and/or cultivar and – where necessary the part of the plant – being standardized.	Change order, as the part of the plant is not specified in each standard.	editorial

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Species: a group of living organisms consisting of similar individuals capable of exchanging genes or interbreeding. A biological classification ranking immediately below the genus or subgenus, comprising related organisms or populations.	**Species:** From the scientific point of view is the species one of the basic units of biological classification. It is a group of closely related organisms that are very similar, capable of interbreeding and reproducing fertile offspring. Wherever the term “species” is mentioned in the standard it refers to the species listed in section I definition of produce.	It is important to provide an explanation that is easy to understand by non-scientific readers.	substantive
	Variety: A naturally occurring variation of individual plants within a species that can reproduce. **Cultivar:** Cultivated varieties **Hybrids:** Crosses between two species or can be developed from a series of crosses between parents.	**Variety (cultivated variety, cultivar):** Taxon that has been selected for a particular attribute or combination of attributes, and is clearly distinct, uniform, and stable in its characteristics and when propagated by appropriate means, retains those characteristics. In some particular cases, the term “cultivar” is equivalent to “variety” which is a single botanic taxon of the lowest known rank. Varieties are recognised for their unique characteristics by authorities for variety protection. They may have been derived by mutation or hybridization.	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers. Hybrids may be obtained by crosses between varieties. Hybrids between species are called interspecific hybrids.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
		Mutant: A mutant that has been selected from the basic variety, having the same genotype but differing in specific morphological or physiological characteristics. This change can bring, e.g. more or less colour, longer shelf life, different shape, or taste. The most distinctive characteristics of the variety remain intact. A mutant may be given protection as a variety.	Addition	substantive
	Commercial Type: Produce with similar characteristics including appearance, but which may belong to different varieties	**Commercial type:** Produce with similar technical characteristics and/or appearance, but which may belong to different varieties.	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers. Example: Round tomatoes are the same commercial type even if different varieties exist. Example: Garlic can have different commercial types: dry; semi-dry; fresh; even if it is the same variety.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Industrial Processing: the process of transforming the physical textural characteristics of raw fresh fruit and vegetables into a new product through chemical or physical means. Industrial processing includes juice extraction, pulp/puree creation, canning, preserving, freezing, or drying/dehydrating.	**Industrial processing:** Processing is the transformation of raw fruit and vegetables into a new product different from its initial fresh stage, terminating the natural living processes of a plant. Industrial processing is done in a food processing facility. Fruit and vegetable processing comprises extracting juice, canning, preserving, freezing, or dehydrating. However, trimming, peeling, cutting, washing, grading, sorting and packaging are part of preparation, not processing. Whether a trimmed or cut produce is covered or not depends on the standard.	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.	substantive
3.1	**Intact/whole:** The fruit or vegetable has no physical parts/pieces missing. However, depending on the characteristics of the FFV (roots, rhizomes and tubers such as yams, finger, taro) may be trimmed and still be considered as whole/intact.	**Intact/whole:** The whole fruit or vegetable as it was harvested. The produce is not damaged and does not have any injury. Depending on the characteristics of the product, trimmed products may still be regarded as intact.		substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Sound: The fruit or vegetable is free from physical and chemical defects (injury and diseases) affecting its eating and/or keeping quality. The produce is free from disease, rot, damage caused by physical means and the presence of live or dead insects including insect larvae.	**Sound:** Produce free from fungal, bacterial or virus disease or other deterioration (such as decay, breakdown or damage caused by any reason, or physiological disorders, seen in the field or during storage) that appreciably affects the appearance, edibility, the keeping quality of the produce or market value.	Note: pest damage caused by insects, mites, rodents are dealt with in a specific entry.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Clean: Free from visible extraneous and foreign objectionable matter on the FFV surface, including soil, dirt and residues of agricultural production inputs, evident to the naked eye or with adjusted corrected vision lenses. Permissible post-harvest treatments such as waxes, shredded paper used for cushioning and other wrapping materials are allowed, their minute particles are not considered as making the product unclean.	**Clean:** Free from visible foreign matter. **Visible foreign matter:** Any visible extraneous material not usually associated with fruits and vegetables such as dust, soil, substrate, chemical residue or other foreign matter. **Practically free from visible foreign matter:** Only superficial foreign matter shall be visible on the produce and not spread over the whole edible part (i.e. small amount of foreign matter near the calyx or peduncle area). A specific limit may be defined in the respective standard.	As standards use the term “practically free from visible foreign matter”, especially the term “practically free from” must be defined.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Extraneous Matter: Vegetal matter associated with the part of the plant the FFV was harvested from, Examples for fruits are leaves, twigs and loose stems/peduncles. **Foreign Matter:** Vegetal and non-vegetal matter not associated with the part of the plant the FFV was harvested from, such as stones, pieces of bark, sticks, twigs, metal, plastic, and glass.	~~**Extraneous Matter:** Vegetal matter associated with the FFV such as leaves, twigs, roots, loose stems/peduncles and bark.~~ ~~**Foreign Matter:** All non-vegetal matter such as stones, pieces of metal, plastic, paper and glass~~	The extraneous matter and foreign matter described here may be found in a package but not necessarily attached to the produce. Thus, these definitions should be moved to 6.2.1 Description of containers.	substantive

	Terms describing firmness in FFV **Fresh Fruits:** In some fresh fruits, firmness is measured using pressure test (penetrometer). The penetrometer's result is also used to describe levels of flesh development and maturation/ripeness in some fruits such as apples, pear, apricot, peaches and nectarines. The degree of firmness is described progressively as: **Hard:** the fruit's flesh is tenacious and not yielding to moderate hand pressure **Firm:** the flesh yields very slightly to moderate hand pressure **Firm ripe:** the flesh yields slightly to moderate hand pressure Ripe: the flesh yields readily to moderate hand pressure **Over-ripe:** the flesh has softened and has signs of breakdown, yields readily to hand pressure, deterioration is quickening, and the produce is unacceptable for wholesale trade.	Delete.	The term "firm" is already described. Terms to describe firmness are not being used within the standard and should therefore not be mentioned.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Roots, Rhizomes and Tubers: Firm means these vegetables are turgid, solid, tenacious and do not yield readily to hand pressure. **Leafy Vegetables:** Firm means these vegetables are crisp, not wilted or flabby and can be readily snapped/torn by hand.			
	Fresh in appearance: The FFV having its original external skin and condition or as close as possible to when harvested. Portraying the desired unimpaired quality except in some fruits, a change of color that may occur due to the ripening process.	**Fresh appearance:** Appearance of fruit and vegetables displaying the characteristics of recently harvested produce (i.e. color, texture, firmness, turgescence), including absence of shriveling, wilting or signs of senescence. Portraying the desired unimpaired quality except in some fruits, a change of color that may occur due to the ripening process.		substantive

	Terms Describing Degrees of Freshness **Fresh:** Normal succulence, brightness and firmness shown like when harvested. This is important as any impairment of original fresh quality reduces the product's value. **Firm:** Compact, solid, substantial and yields very slightly to moderate pressure. Indicative of normal development and good condition. Very important in root crops, cucurbits, eggplant, etc. **Crisp:** Turgid, brittle and breaks readily. This denotes a fresh condition that is desirable, e.g., in celery, rhubarb, and spinach. Tender: Succulent and of delicate texture. This is a desirable condition in vegetables, e.g., asparagus, artichokes, spinach, and beans**.** **Flabby:** Soft, limp, pliable, and lacking firmness. Flabbiness is often due to loss of stored nutrients and water on account of improper storage conditions, sprouting or old	Delete.	If terms are not used in a standard, they should not be mentioned.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	age, such as in sprouted potatoes or aged carrots. **Pithy:** Open texture with air spaces in pith or central portion that is usually the result of very rapid growth. This condition is especially applicable to celery, radishes, turnips and carrots. **Shriveled:** Shrunken, drawn, or wrinkled resulting in a marked change in form and often in size. This is an extreme condition resulting from excessive transpiration or old age. **Spongy:** Easily compressed and of loose open texture. This is usually the result of very rapid or irregular growth in commodities such as poorly headed cabbage or lettuce and immature or sprouted onions.			

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Pests: Animals, insects or micro-organisms whose presence or actions are detrimental to FFV quality, keeping quality/storage and/or safety.	**Pests:** Species of animal, especially mites or insects or rodents, that is injurious or potentially injurious, whether directly or indirectly to the fruit and vegetable or its presentation. While the scientific definition of pests includes any species, strain or biotype of plant, animal or pathogenic agent injurious to the produce, in the context of the fruit and vegetable standards pests would not cover fungal or bacteriological disorders (they would be covered by the term "sound"). **Practically free from pests:** The occasional insect, mite or other animal in the package or sample, unless otherwise indicated in the standard. Phytosanitary measures would always overrule this allowance.	The proposed definition is more explicit and helpful for the understanding of the standard language.	substantive
	Foreign smell and/or taste: Smell or taste not associated natural with individual FFV including smells resulting from unapproved post-harvest practices.	**Foreign smell and/or taste:** Smell or taste not associated with the natural product and due to storage, transportation and post-harvest conditions, resulting in FFV absorbing abnormal smells and/or tastes, in particular through the proximity of other product that give off volatile odours. It includes off-flavours due to over-ripeness or bad inappropriate conditions.	Check if in line with UNECE	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Damage caused by low and/or high temperature: Damage caused to the FFV after harvest due to exposure to non-ambient temperatures such as freezer burn, frozen flesh, certain types of sunburn and skin discoloration.	**Damage caused by low and/or high temperature:** Damage caused to the FFV before or after harvest due to exposure to non-product specific temperatures ~~not non-ambient~~ and/or extreme temperatures such as frost or heat. Damages may appear as freezer burn, frozen flesh, certain types of sunburn, chilling injury. ~~and skin discoloration~~.		substantive
	Pest Damage: Physical injury to, or that detracts from the appearance of the FFV caused by pest (insects, mammals, birds etc.)-feeding/gnawing, living on or in. This definition also includes the presence of dead pest or pests at any stage of their development. **Insect Injury:** Various injuries due to insects at any stage of their development, their current or past presence in the FFV including nest/frass, excreta or dead insect fragments.	**Pest Damage:** Physical injury to skin and/or flesh caused by pest (insects, mammals, birds etc.)-feeding/gnawing, living on or in the FFV, and/or current or past presence of pests at any stage of their development ~~or that detracts from the appearance of the FFV~~. on or in the FFV including nest/frass, excreta or dead pest fragments. This damage may affect the flesh, exposing it to exterior contact and may affect edibility. ~~**Insect Injury:** Various injuries due to insects at any stage of their development, their current or past presence in the FFV including nest/frass, excreta or dead insect fragments.~~	Insect injury is already covered by “Pest Damage”.	editorial

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Bruise: A physical injury that ruptures the outer surface/skin of the FFV without penetrating through the underlying tissue.	**Bruise:** A physical injury caused by an impact and injuring the plant tissue underneath the skin while the skin remains intact. The affected flesh discolors, suberizes and/or cracks. **Slight Bruise**: covers a small area and is not very deep; e.g., it may be removable by normal peeling.	As standards use the term “slight bruise” it should be described.	substantive
	Frostbite: Damage to the FFV resulting from non-ambient low temperatures in the field before harvest. This may manifest as the following defects in the FFV- skin discoloration, soft or flabby tissue, external and/or internal flesh darkening.	**Frostbite:** Damage to the FFV resulting from freezing temperatures (below 0 °C / 32.0 °F) in the field before harvest. This may manifest as the following defects in FFV- skin discoloration, soft or flabby, external and/or internal flesh darkening. Chilling injury: Damage to the FFV resulting from inappropriate temperatures after harvest, i.e. temperatures too low for the species, variety, degree of ripeness of the product concerned. It may result in skin discoloration, sunken lesions, soft tissue, and decay.	It is important to show the difference between frostbite and chilling injury.	substantive
	Limb rub: Injuries to the fruit caused by friction between the fruits surface and the tree’s limb and/or branch during the fruit’s growth.	~~**Limb**~~ **Rubbing**: Injuries to the skin caused by friction between the fruits surface and the limb and/or branch of the tree as well as any foreign objects. Due to this rubbing, the skin suberizes.	Rubbing may have different causes and should not be restricted to limb or branch rub	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Decay: Deterioration and/or decomposition induced by fungi, bacteria resulting from injury (physical damage), pest damage, diseases and or senescence; or an aerobic decomposition of the FFV by bacteria as a natural process of change/senescence.	**Decay** : Defect (progressive or not) seriously affecting the edibility and/or keeping quality of the produce**.**		substantive
	Rot: To decompose due to biological action. Depending on individual FFV physical characteristics and trade practices other descriptors such as “soft rot” or “decay” is used instead of rot	**Rot:** <u>Deterioration induced by fungi, bacteria, yeasts.</u>		substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Immature/not sufficiently developed: FFV that have not attained the physiological and biochemical stage of development at which they possess the desired characteristics/pre-requisites to provide the minimum accepted level of utility to the consumer (not sufficiently developed to meet commercial utility requirements).		Move to 3.1.1 Minimum Maturity Requirements	editorial
	Badly misshapen. The FFV's shape is so decidedly deformed that it does not conform to the established/normal shape characteristics and therefore its appearance is seriously affected.	~~**Badly misshapen.** The FF&V's shape is so decidedly deformed that its appearance is seriously affected.~~	This term is not used in the standards.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
3.1.1	**3.1.1 Minimum Maturity Requirements (fruit only):** Horticultural/market maturity. **Maturity:** The fruit has attained a physiological and biochemical stage of development at which it possesses the desired characteristics/pre-requisites to provide the minimum accepted level of utility to the consumer (normal taste/flavor, odor and texture).	**3.1.1 Minimum Maturity Requirements ~~(fruit only)~~:** Horticultural/market maturity. **Maturity:** The fruit has attained a physiological and biochemical stage of development at which it possesses the desired characteristics/pre-requisites to provide the minimum accepted level of utility to the consumer (normal taste/flavor, odor and texture). Maturity is dependent on the characteristics of each produce.	The item "sufficiently developed (vegetables, roots, rhizomes, tubers" is part of point 3.1.1, which consequently do not apply to "fruit only"	editorial substantive
3.1.1	**Sufficiently developed (vegetables, roots, rhizomes, tubers):** measured by ground color, skin texture, flavor, leaf texture, shape, firmness/compactness. The following terms firm, tender, flabby, pithy, shriveled, woody, translucent are used to indicate stages of Sufficient Development and together with the general quality or condition of vegetables, used to describe maturity.	**Sufficiently developed (vegetables, roots, rhizomes, tubers):** Measured by days from planting or flowering, ~~measured by ground color, skin texture, flavor, leaf texture,~~ shape and size~~, firmness/compactness~~. ~~The following terms firm, tender, flabby, pithy, shriveled, woody, translucent are used to indicate stages of Sufficient Development and together with the general quality or condition of vegetables, used to describe maturity.~~	The list is a mixture of characteristics that may – depending on the produce – be a characteristic of sufficient or insufficient or even over-development. The list is not instructive for traders. As the standards do not use the terms for different levels they should not be mentioned.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
3.2.	**Classification:** The placing of FFV into groups based on physical and physiochemical characteristics/parameters (shape, color, taste/maturity and the presence or absence of defects).	**Classification:** Grouping FFV into classes based on quality levels in relation to relevant parameters		editorial
3.2.1	"**Extra" Class**: Selection of FFV of superior quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have slight superficial defects only, unless otherwise indicated in the standard. The slight superficial defects should affect only very small areas of the produce and should hardly contrast with the typical coloring, nature of the skin or typical shape.	**Extra" Class**: Selection of FFV of superior quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have slight superficial defects only, unless otherwise indicated in the standard. The slight superficial defects should affect only very small areas of the produce and should hardly contrast with the typical coloring, nature of the skin or typical shape. <u>The produce shall not have any defect affecting the internal quality</u>.		substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
3.2.2	**Class I**: Selection of fruit or vegetables of good quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have slight defects only in shape, development, coloring and skin, unless otherwise indicated in the standard. The slight defects should affect only small areas of the produce and should only slightly contrast with the typical coloring, nature of the skin or typical shape.	**Class I**: Selection of fruit or vegetables of good quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have slight defects only in shape, development, coloring and skin, unless otherwise indicated in the standard. The slight defects should affect only small areas of the produce and should only slightly contrast with the typical coloring, nature of the skin or typical shape. <u>The produce shall not have any defect affecting the internal quality</u>.		substantive
4		Insert new 1st paragraph **Sizing:** The classification of fruit and vegetables is based on their physical dimensions or mass.	As the terms “sizing” and “size” are frequently mixed up, clarification should be provided.	substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Size: The Physical dimension or mass of the FFV measured by one of, or in combination of the following: **Count**: the number of FFV units per package or in an agreed container volume. **Length:** the longitudinal axis of the FFV measured from the stem end/peduncle to the blossom /growth end/apex excluding the peduncle except in a few cases. **Diameter**: the greatest dimension of the FFV measured at right angles to a line from the stem to the blossom end; or determined by the FFV passing through a round opening in any position. Diameter is measured either by the maximum or minimum diameter of the equatorial section of each FFV or a diameter range per package. **Weight:** the individual weight of each FFV or a weight range per package.	**Size:** The Physical dimension or mass of the FFV expressed individually by: **Count:** the number of individual FFV ~~units~~ per package or ~~in an agreed container volume~~ to a set volume/dimension. **Length**: the longitudinal axis of the FFV measured from the stem end/peduncle to the blossom /growth end/apex excluding the peduncle ~~except in a few cases~~. **Diameter**: the greatest dimension (equatorial section) of the FFV measured at right angles to a line from the stem to the blossom end; or determined by the FFV passing through a round opening in any position. ~~Diameter is measured either by the maximum or minimum diameter of the equatorial section of each FFV or a diameter range per package.~~ **Weight:** the individual weight of each FFV ~~or a weight range per package~~.	The term “container” my be misleading, as in “6.2 Packaging” different terms are defined. The definition can be made by volume and/or dimensions. Ranges should not be part of the description on size of individual FFV, as this only consist of count, length, diameter and weight.	editorial

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	Minimum size: the absolute smallest acceptable size or size range in the standard.	**Minimum size:** the absolute smallest acceptable size or size range in the standard. A minimum size is established to guarantee sufficient development of the produce for its intended purpose		
	Uniformity in size: A size or size range that is defined to guarantee uniform appearance of the FFV in the package with respect to the physical dimensions. It may be expressed by a fixed size, minimum and maximum size, or a minimum/maximum number of units in the package.	**Uniformity in size:** A size or size range that is defined to guarantee uniform appearance of the FFV in the package with respect to the physical dimensions. It may be expressed by a fixed size, minimum and maximum size (size range)., ~~or a minimum/maximum number of units in the package~~ or a size range.		substantive
		Miniature products: Miniature product means a variety or cultivar of fruit or vegetable, obtained by plant breeding (Example: Miniature varieties, such as cherry tomatoes) and/or special cultivation techniques (Example: High density sowing, such as miniature cabbage) aimed at producing smaller sized specimens.	Addition	

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
5	**Tolerances:** The sum of all the allowances/deviations that are permitted within a lot of FFV or a class, from the requirements of the standard. Tolerances are assessed on samples taken from the lot in accordance with a preset ratio and/or based on recognized internationally agreed methods of sampling (such as OECD or Codex rules for conformity checks).	**Tolerances :** The ~~sum~~ maximum percentage of all the allowances /deviations that are permitted within a lot of FFV or a class, from the requirements of the standard. Tolerances are assessed on samples taken from the lot in accordance with a preset ratio and/or based on recognized internationally agreed methods of sampling (such as OECD or Codex rules for conformity checks).	The cumulated defects found in a sample must be set in context to the weight or number of the sample, in order to calculate the percentage and to check whether the tolerances are met.	substantive
	Allowance: The amount of a factor/defect (e.g., staining) deviation permitted by a minimum requirement in a lot of produce. The allowance can be part of the tolerance or separate/independent.	Delete		substantive

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
6.1.	**Lot:** A quantity of produce presented for inspection as one unit, having similar characteristics regarding type and or variety and origin	**Lot:** A quantity of produce presented for inspection as one unit, having similar characteristics with regard to: - packer, dispatcher and/or shipper - country of origin - nature of produce - class of produce - size (if the produce is graded according to size) - variety or commercial type (according to the relevant provisions of the standard) - type of packaging and presentation ~~regarding type and or variety and origin~~		editorial

	6.2 Packaging **Package:** Individual containers of produce that individually or collectively facilitate safe handling, storage, transportation and sale of the produce. Packages vary in size and function based on the produce characteristics and its trade practices Types of packages are: **Sales package:** Individual containers in which produce is offered. Its main function is to contain, protect and preserve the product. These may be small, containing a few grams of products such as fresh herbs or as large as pallet-bins holding 200 Kg of watermelons or pumpkins. **Consumer Packages:** Sales packages/ units intended for direct sale to the consumer. These can vary in size due to the intended/targeted consumer. **Pre-package/Primary package:** Sales packages having product enclosed completely or only partially, but in such a way that the contents cannot be altered	**6.2 Packaging** **Package:** Individual containers of produce that individually or collectively facilitate safe handling, storage, transportation and sale of the produce. Packages vary in size and function based on the produce characteristics and its trade practices. Its main function is to contain, protect and preserve the product.. Road, rail, ship and air containers are not considered as packages. Types of packages are: **Sales package:** Individual containers in which produce is offered to the final user or consumer at the point of purchase for sale. ~~Its main function is to contain, protect and preserve the product. These may be small, containing a few grams of products such as fresh herbs or as large as pallet-bins holding 200 Kg of watermelons or pumpkins.~~ **Consumer Packages:** Sales packages/ units intended for direct sale to the consumer. These can vary in size due to the intended/targeted consumer. **Pre-package/Primary package:** Sales packages having product enclosed completely or only partially, but in such a way that the contents cannot be altered without opening or changing the packaging. Protective films covering single produce are not considered as a pre-package	

Paragraph & section number	Original text	Proposed EU text	Reason for the change/inclusion	Category of amendment
	without opening or changing the packaging.			
7.1.1		**Synonym**: Officially accepted name that can replace the variety name and that refers to the same variety.	Addition	
Part 2: Additional terms	**Conformity check:** Inspection carried out by an inspector to check that FFV conform to the requirements laid down in a standard**.**	Delete		substantive