

**European Union comments on
Codex Circular Letter CL 2017/14-FFV:
Request for Comments at step 6 on the Draft Standard for Kiwifruit**

European Union Competence

European Union Vote

Paragraph and section number	Original text	Proposed text	Reason for the change/inclusion
3.2.1 "Extra Class"	The flesh must be perfectly sound and not soft, shrivelled or water soaked.	The fruit must be firm and the flesh must be perfectly sound and not soft, shrivelled or water soaked.	The requirement "not soft, shrivelled or water-soaked" is already in the minimum requirement.
3.2.1 Class I	The flesh must be perfectly sound and not soft, shrivelled or water soaked.	The fruit must be firm and the flesh must be perfectly sound and not soft, shrivelled or water soaked.	The requirement "not soft, shrivelled or water-soaked" is already in the minimum requirement.
5.1.1 "Extra" Class	Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. [Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.]	Five percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class I. Included therein, not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality. Included therein is 1% tolerance for decay, soft rot and/or internal breakdown.	"Extra" Class should remain extra. The products classified "extra" must be of an exceptional nature. This will allow fair competition between producers who make an effort to increase the value of their production. Most of the Codex standards do not have tolerances for decay, even in class II, some standards provide that produce affected by rotting or any other deterioration rendering it unfit for consumption are excluded.

			There is no justification to have a specific tolerance for kiwifruit in Extra class.
5.1.2 Class I	Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is [2%] tolerance for decay, soft rot and/or internal breakdown.	Ten percent, by number or weight, of kiwifruit not satisfying the requirements of the class but meeting those of Class II. Included therein is [2] 1 % tolerance of kiwifruit not satisfying the requirement of Class II quality, nor the minimum requirement, or of kiwifruit affected by for decay, soft rot and/or internal breakdown.	<p>Tolerance for decay, soft rot and/or internal breakdown should be allowed cautiously. 1 % for Class I is enough, it should be different from the 2 % tolerance for Class II.</p> <p>Decay is progressive and a 1 % of decay at export may lead to a 5 % of decay at destination.</p> <p>It is necessary to have clear distinction between the classes described in Codex commodity standards for them to be truly meaningful. Allowing for the same tolerance for decay (1%) in both Class I and Class II clearly does not achieve this aim.</p> <p>As for other standards, 1 % tolerance for produce not satisfying Class II or minimum requirement should also be allowed in Class I.</p>
5.1.3 Class II	Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by decay should not be more than 2%.	Ten percent by number or weight of kiwifruit satisfying neither the requirements of the class nor the minimum requirements. Included therein, not more than 2 % in total may consist with the exception of produce affected by decay, soft rot and/or internal breakdown. should not be more than 2%.	Clarification, same wording as the ones for Class I and Extra Class.
7.1.1	If the produce is not visible from the	If the produce is not visible from the outside, each package	The diversity of varieties on

Nature of Produce	outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety (ies) (cultivar(s)).and may be labelled as to the name of the variety (cultivar).	shall be labelled as to the name of the produce and may be labelled as to the name of the variety (ies) (cultivar(s)).and may be labelled as to the name of the variety (cultivar). <u>The flesh colour or equivalent indication must be labelled if the flesh is not green.</u>	the market is increasing every year. Consumers are not familiar with varieties with yellow or red flesh colour. Thus, consumers should be adequately informed.
7.2.2 Nature of Produce	Name of the produce. Name of the variety(ies) or cultivar(s) (optional). The name of the variety can be replaced by a synonym. A trade name can only be given in addition to the variety or the synonym.	Name of the produce. Name of the variety(ies) or cultivar(s) (optional). The name of the variety can be replaced by a synonym. A trade name can only be given in addition to the variety or the synonym. <u>The flesh colour or equivalent indication must be labelled if the flesh is not green.</u>	The diversity of varieties on the market is increasing every year. Consumers are not familiar with varieties with yellow or red flesh colour. Thus, consumers should be adequately informed.
New section at the end of the Codex Standard for Kiwi		NOTE: The UNECE has published the Standard FFV-46 concerning the marketing and commercial quality control of Kiwi. This Standard is available at: http://www.unece.org/fileadmin/DAM/trade/agr/standard/fresh/FFV-Std/English/46Kiwifruit_2010.pdf 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/	Relevant information for producers and traders. Necessity of transparency. This will avoid unnecessary barrier to trade.