

18 September 2015

**Codex Committee on Fresh Fruits and Vegetables
19th Session**

Ixtapa, Mexico, 5-9 October 2015

FINAL

European Union comments on

**PROPOSED DRAFT STANDARD FOR AUBERGINES
AT STEP 4**

Agenda Item 3, CX/FFV 15/19/5

**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 for leading this work and for the good progress made.

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

Proposed text	Reason for the change/inclusion
1 Definition of produce	
<u>According to their shape a distinction is made between:</u> - <u>elongated aubergines, and</u> - <u>round aubergines.</u>	This second paragraph should be added to this section to clarify the types of produce.
2.1 Minimum requirements	
- sound with characteristic shape of the variety , produce affected by rotting or deterioration ¹ such as to make it unfit for consumption is excluded.	The requirement "with characteristic shape of the variety" should not be part of the minimum requirements. In any case, it should not be linked to the requirement "sound". This could be related to Class Extra and Class I. The footnote 1 must be deleted as it refers to defects in development (fibrous flesh) which should be covered in the maturity requirements.
- free of damage ² caused by low temperature	The footnote 2 is an explanatory note describing the defects. It is not customary to have these explanatory notes in the Stand-

	ards. The footnote itself should be deleted.
— sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds.	This indent should be moved to 2.1.2 Maturity Requirements.
2.1.2 Maturity requirements	
– sufficiently developed without the flesh being fibrous or woody and in case of seeds, no hard seeds.	This indent has been moved from 2.1., drafting amendment since 'hard is more accurate criterion than over-development
2.2.1 Extra Class	
They must be characteristic of the variety and/or commercial type as regards shape, appearance, colouring and development.	The reference to parameters should be deleted. Produce in Extra Class must express all aspects typical for the variety and not only those listed.
2.2.2 Class I	
They must be characteristic of the variety and/or commercial type as regards shape, appearance, colouring and development.	The reference to commercial types is missing. The reference to parameters should be deleted. Produce in Class I must express all aspects typical for the variety and not only those listed.
– slight discoloration depending upon the variety <u>but not greenish in case of violet varieties</u>	The reference to variety is not necessary. The reference to greenish in case of violet varieties is necessary to avoid solanacin in aubergines.
– slight superficial skin defects, ...and must not affect the flesh of the fruit.	In the context of the standard it should read “skin” instead of “superficial”. The reference to the defects not affecting the flesh of the fruit should be deleted. This should hold for all defects listed in Class I and not for skin defects only. Alternatively the general requirement “The flesh must be perfectly sound.” could be included as in Extra Class.
2.2.3 Class II	
The following defects, however, may be allowed, provided the tree tomatoes aubergines retain their essential characteristics	Editorial correction: The term “tree tomatoes” must be replaced by “aubergines”.
– discoloration depending upon the variety <u>but in case of violet varieties no greenish</u>	The reference to variety is not necessary. The reference to greenish in case of violet varieties is necessary to avoid solanacin in aubergines.
– <u>skin defects including</u> slight bruising, and/or slight healed cracks and/or sunscorch provided they do not cover more than 10% of the total surface area	The term “skin defects” is missing to cover all defects like bruising, cracks and sunscorch. If not the standard would allow 10 % of each of these defects and not 10 % in total for all defects listed.
– Slight dry superficial defect provided they do not cover more than 10% of the total surface area and must not affect the flesh of the fruit.	This indent is already covered by “skin defects”. Moreover, in Class II the requirement “not affect the flesh of the fruit” is not acceptable. A general requirement for Class II could read “The flesh must be free from major defects.”

3. Sizing	
<p>Size of the aubergines is determined either based on the maximum diameter of the equatorial (in cm); section on the longitudinal axis or by weight (in g).</p> <p>a) For sizing by diameter the minimum diameter shall be</p> <ul style="list-style-type: none"> -15 mm for small globus aubergines; -30 mm for elongated aubergines; -70 mm for globus aubergines. <p>To ensure uniformity the difference between the smallest and largest aubergine in the same package must not exceed:-</p> <p><u>a) For sizing by diameter:</u></p> <ul style="list-style-type: none"> -5 mm for small globus aubergines; - 20 mm for elongated aubergines; - 25 mm for globus aubergines. <p>b) For sizing by weight the minimum weight shall be</p> <ul style="list-style-type: none"> - 10 g for aubergines between 20-50 g; - 20 g for aubergines between 50-100 g; - 75 g for aubergines between 100-300 g; - 100 g for aubergines between 300-500 g; - 250 g for aubergines above 500 g. <p>– Compliance with the sizing scale is compulsory for Extra class and Class I. In addition, elongated aubergines must have a minimum length, excluding peduncle of 80 mm.</p>	<p>For aubergines, it is not necessary to fix a minimum size – especially as there is no definition of certain types of aubergines. The best option would be to delete this section altogether.</p> <p>There is no definition for "small globus aubergines". Thus, it is not possible to define a special size range for this type of aubergines.</p> <p>Editorial proposal</p> <p>Correction of a drafting error. Weight ranges are given to ensure uniformity (and not a minimum weight).</p>
5.1 Uniformity	
<p>The contents of each package must be uniform and contain only aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.</p>	<p>Traders should not be prevented to offer mixes of different aubergines to consumers, if appropriately labelled.</p>
<p><u>However, a mixture of aubergines of distinctly different commercial types and/or colours may be packed together in a package, provided they are uniform in quality and, for each commercial type and/or colour concerned, in origin.</u></p>	<p>Proposal to add a new sentence to allow mixture of distinctly different commercial types and colours. This provision could be included as 3rd paragraph.</p>

6.1.1 Nature of Produce	
<p><u>"Mixture of aubergines", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of aubergines. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.</u></p>	<p>If mixtures of commercial types and/or colours are included in Section 5.1, the consumer packages should be labelled accordingly.</p>
6.2.3 Origin of Produce	
<p><u>In the case of a mixture of distinctly different commercial types and/or colours of aubergines of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.</u></p>	<p>If mixtures of commercial types and/or colours are included in Section 5.1, the country of origin should be labelled accordingly.</p>
5.2. Packaging	
<p>Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, 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>1For the purposes of this Standard, this includes recycled material of food grade quality.</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>