

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 GARLIC AT STEP 4

Agenda Item 4, CX/FFV 15/19/6

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

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

Proposed change	Comment (justification for change)
1. DEFINITION OF PRODUCE	
<ul style="list-style-type: none">- This Standard applies to bulbs of commercial varieties of garlic grown from <i>Allium sativum</i> L., of the Alliaceae family, to be supplied fresh, semi-dry or dry¹ to the consumer, after preparation and packaging. Green garlic with undeveloped cloves and garlic for industrial processing are excluded.- <u>The garlic bulbs may consist of several or only one clove ("solo garlic")</u>	Inclusion of solo garlic to be in line with existing trading practices
2.1 Minimum Requirements	
In all classes, subject to the special provisions for each class and the tolerances allowed, the garlic must be:	As proposed in the draft standard layout the word "intact" should be used

Proposed change	Comment (justification for change)
<p>- whole intact; covered with outer skin;</p> <p>2.1.1 The garlic must have been carefully harvested and have reached an appropriate degree of development in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.</p>	<p>The harvest method is not a criterion for judging on maturity. In addition this seems to be difficult to control.</p>
2.2.1 Extra Class	
<p>The bulbs must be intact, of regular shape and with compact cloves.</p>	<p>The term “intact” should be deleted as it is repeating the minimum requirement.</p>
<p><u>The roots must be cut close to the base of the bulb in the case of dry garlic.</u></p>	<p>Trade requires that special care must be taken to present the dry garlic in Extra Class. Therefore this provision should be included</p>
2.2.2 Class I	
<p>The following slight defects, however may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight tears in the outer skin of the bulb, - <u>a slight defect in shape.</u> 	<p>It is proposed to replace “fairly regular in shape” by “a slight defect in shape”. As a distinction to Extra Class, for Class I a slight defect in shape should be allowed.</p>
2.2.3 Class II	
<ul style="list-style-type: none"> - slight tears in the outer skin of the bulb <p><u>slight staining that does not affect the outer skin provided it does not cover more than half the bulb surface.</u></p>	<p>It is proposed to replace “fairly regular in shape” by “a slight defect in shape”. As a distinction to Extra Class, for Class I a slight defect in shape should be allowed.</p> <p>The EU suggests the Inclusion of two new defects in class II:</p> <p>It is a defect that occurs sometimes due to the fact that garlic grows directly in the soil and is dried in the orchard once harvested</p>

Proposed change	Comment (justification for change)
<p><u>Physiological damage not progressive affecting up to two cloves.</u></p>	<p>- It is a non-progressive defect that only affects individual cloves. If there is a clove affected in a bulb, the defect will not progress to other cloves.</p> <p>- If a single clove is affected in a bulb (only the flesh is affected, not the skin of the clove), the other cloves are perfectly edible. Bearing in mind that a bulb may have 10 cloves (it varies according commercial types and crop conditions), it would represent the 10 %.</p> <p>- It is an internal defect, impossible to detect from the outside until a very advanced stage (when referring to a single clove, the defect progresses, but it does not spread to other cloves)</p> <p>Both defects are also under discussion in UNECE.</p>

4.2 Size tolerances

<p>For all classes: 10% by number or weight of garlic corresponding to the size immediately above or below that indicated on the package <u>not satisfying the requirements as regards sizing is allowed.</u></p>	<p>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 wording “not satisfying the requirements as regards sizing is allowed” is proposed.</p> <p>This corresponds also to the wording chosen in the draft standard layout.</p>
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5. Packaging

<p>The garlic must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, 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>³For 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>
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6. Marking of Labelling, Consumer Packages

<p><u>6.1.2 Origin of Produce</u></p> <p><u>Country of origin and, optionally, district where grown or national, regional or local place name.</u></p>	<p>This new section should be included.</p> <p>The origin of products is important information for consumers. This mention is also foreseen in the draft standard layout.</p>

6. Marking of Labelling, Non- Retail Containers

6.2.2 Nature of Produce

- Name of the produce if the contents are not visible from the outside, such as "fresh garlic", "semi-dry garlic", "dry garlic", "**solo garlic**" or "**smoked garlic**", where appropriate;

To be consistent with the amended definition of produce and to take account of footnote 4.