

European Union comments

in reply to Codex Circular Letter CL 2015/29-FFV
(Appendix VI of REP16/FFV)

PROPOSED DRAFT STANDARD FOR WARE POTATOES AT STEP 3

*Mixed Competence
Member States Vote*

The European Union and its Member States (EUMS) would like submit the following specific comments:

Proposed change	Comment (justification for change)
2.1 Minimum requirements	
<ul style="list-style-type: none"> - <u>sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded</u> - - <u>fresh in appearance</u> 	<p>“sound” and “fresh in appearance” should in separate indents and reworded to be in line with what is proposed in the standard layout in order to be clearer and in line with other Codex standards.</p>
2.2 Classification	
<p>In accordance with Section 4 – Provisions concerning Tolerances, ware potatoes are classified into the following classes.</p> <p>“Extra” Class, Class I and Class II.</p>	<p>The existing proposal on classification is based on shape, colour and skin defects. This type of classification may be used for certain niche markets but is not the rule for ware potatoes. Therefore, it is proposed to apply option 2 of the new Standard Layout for classification. The respective draft table on tolerances is presented below.</p>
4 Provisions concerning tolerances	
<p>At all marketing stages, tolerances in respect of quality and size shall be allowed in each package lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the Guidelines on Food Import and Export Inspection and Certification (CCFICS) Guideline 47-2003 sections 9, 10 and 27.</p>	<p>In line with option 2 of the new Standard layout for provisions concerning tolerances.</p>

Quality Tolerances	Tolerances allowed, percentage of defective produce, by number or weight ^a		
	Extra Class	Class I	Class II
Total Tolerances for ware potatoes not satisfying the minimum requirements	5	10	10
of which no more than:			
Tubers affected by dry or wet rot	0	1	2
Additional Tolerances			
a) Size tolerances	10	10	10
b) Produce belonging to other varieties than marked (by weight)	2	2	2
c) Extraneous matter	0.5	1	2
Of which attached soil	0	0.5	1
Section 6.1 Consumer packages			
New 6.1.2 Origin of Produce			
<p><u>Country of origin* and, optionally, district where grown, or national, regional or local place name. 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.</u></p> <p><u>*The full or a commonly used name should be indicated</u></p>	<p>The origin of Produce must be indicated in accordance with standard layout and common practice for fresh Fruit and Vegetables</p>		
Section 6.2.3 Origin of Produce			
<p>Country of origin* and, optionally, district where grown, or national, regional or local place name.</p> <p><u>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.</u></p> <p><u>*The full or a commonly used name should be indicated</u></p>	<p>The possibility for mixing ware potatoes from diverse origin should be allowed.</p>		
Section 6.2.4			
<u>– Commercial Identification Specifications</u>	Title should be align on the standard layout		
<u>— variety</u>	This indents must be deleted as already covered by the 2 nd indent in 6.1.1 and 6.2.2		
<u>- Optional indications: cooking type.</u>	An indent should be added as in many countries a cooking type is indicated to describe the quality of the ware potatoes.		