

Note by the secretariat

The secretariat reproduces below the Israeli comments on document TRADE/WP.7/GE.1/1998/15 concerning the Spanish proposal to revise the standard of Avocado.

II. PROVISIONS CONCERNING QUALITY

A. Minimum requirements

The last sentence of the Minimum Requirements refers to the development and the condition of Avocado. The ripening and softening process of the fruit are covered in the explanatory brochure page 33-paragraph x), which also refers to firmness.

The press of fingers for evaluation of softness of the fruit is subjective and not accurate, therefore should not be included in the standard. Having said that, we would like to remind the group that according to the Geneva Protocol, the standard does not refer to the condition of produce at all marketing stages but only at the point of dispatch. The condition of produce in all other stages including the retail stage are usually dealt with in the explanatory brochure as in this case. (Avocado brochure, page 33-paragraph x).

In order to avoid confusion with the existing explanatory brochure we would prefer that “firmness” would be included in the standard in the paragraph immediately after the indents which will then read as follows:

“Avocados must be firm and carefully picked. Their development should have reached....etc.”

B. Maturity

Avocado fruit is picked when it mature and not when it ripe. Therefore the term “Maturity” should stay and not to be replaced by the term “Ripeness”.

At the time when Avocado standard was established, the exporting countries could not agree on uniform level of ripeness (oil content or dry matter). Therefore as a compromise it was accepted that the maturity of the fruit in the standard will refer only to national regulations pending the establishment of objective criteria at the international level.

Although, we could accept a minimum dry matter content of 21% for Haas but we failed to understand why only for Haas and not for other varieties. Therefore, it does not seem necessary to include these details only for a specific cultivar (Haas) in the standard.

The possibility to evaluate ripeness of different varieties by terms of oil content and/or dry matter is already mentioned in the explanatory brochure in page 35.

III. PROVISIONS CONCERNING SIZING

Points (a), (b) & (c).

We could not see the reason why these changes should be made. We are of the opinion that the present text should stay as it is.

V. PROVISIONS CONCERNING PRESENTATION

We accept the addition of the word “colouring” . The footnote should read as follows:

“3/ A change in the colour of the dark-skinned varieties is not considered as a defect , but the colouring of the fruit in each package must be uniform at the point of dispatch.”