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Revision of UNECE standards

Revision of UNECE standards - Aubergines

The following document contains a comparative table which presents the texts of the UNECE Standard for Aubergines (FFV-05) and the proposed draft Codex Standard for Aubergines. The latter was discussed at the 19th session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) in October 2015, and is expected to be recommended to the Codex Alimentarius Commission for adoption in June 2016.

The Specialized Section is invited to compare the texts of the two standards with the aim of harmonizing provisions between the two standards.

UNECE STANDARD FFV-05 (2010 Edition)	PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES (At Step 5/8)
<p>I. Definition of produce</p> <p>This standard applies to aubergines of varieties (cultivars) grown from <i>Solanum melongena</i> L. to be supplied fresh to the consumer, aubergines for industrial processing being excluded.</p> <p>According to their shape a distinction is made between:</p> <ul style="list-style-type: none"> • elongated aubergines, and • round aubergines. 	<p>1. Definition of produce</p> <p>This Standard applies to commercial varieties of aubergines or eggplant grown from <i>Solanum melongena</i> L. of the <i>Solanaceae</i> family to be supplied fresh to the consumer after preparation and packaging. Aubergines for industrial processing are excluded.</p> <p>According to their shape a distinction is made between:</p> <ul style="list-style-type: none"> • elongated; • globus/round; and • oval aubergines.
<p>II. Provisions concerning quality</p> <p>The purpose of the standard is to define the quality requirements for aubergines at the export-control stage after preparation and packaging.</p> <p>However, if applied at stages following export, products may show in relation to the requirements of the standard:</p> <ul style="list-style-type: none"> • a slight lack of freshness and turgidity, • a slight deterioration due to their development and their tendency to perish. <p>The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.</p>	<p>2. Provisions concerning quality</p>

UNECE STANDARD FFV-05 (2010 Edition)	PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES (At Step 5/8)
<p>A. Minimum requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the aubergines must be:</p> <ul style="list-style-type: none"> • intact • sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded • clean, practically free of any visible foreign matter • practically free from pests • free from damage caused by pests affecting the flesh • fresh in appearance • firm • sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds • provided with a calyx and peduncle which may be slightly damaged • free of abnormal external moisture • free of any foreign smell and/or taste. <p>The development and condition of the aubergines must be such as to enable them:</p> <ul style="list-style-type: none"> • to withstand transportation and handling • to arrive in satisfactory condition at the place of destination. 	<p>2.1 Minimum Requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the aubergines must be:</p> <ul style="list-style-type: none"> • intact; • provided with calyx and peduncle which may be slightly damaged; • firm; • fresh in appearance; • sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; • clean, practically free of any visible foreign matter; • free of bruising or extensive healed over-cuts; • practically free of pests and damage caused by them affecting the general appearance of the produce; • free of abnormal external moisture, excluding condensation following removal from cold storage; • free of any foreign smell and/or taste; • free of damage caused by low temperature or high temperature. <p>2.1.1 The development and condition of the aubergines must be such as to enable them:</p> <ul style="list-style-type: none"> • to withstand transportation and handling; and • to arrive in satisfactory condition at the place of destination.
	<p>2.1.2 Maturity Requirements</p> <p>The aubergines must be sufficiently developed without the flesh being fibrous or woody and without hard seeds.</p>

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<p>B. Classification</p> <p>Aubergines are classified in two classes, as defined below:</p>	<p>2.2 Classification</p> <p>Aubergines are classified into three classes defined below:</p>
	<p>2.2.1 “Extra” Class</p> <p>Aubergines in this class must be of superior quality. They must be firm and must be characteristic of the variety and /or commercial type. Stalk must be intact and flesh must be perfectly sound.</p> <p>They must be free of defects, with the exception of slight superficial defects, provided they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p>
<p>(i) Class I</p> <p>Aubergines in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <p>They must also be practically free from sun-scorch.</p> <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"> • a slight defect in shape • slight defects in colouring but not greenish in case of violet varieties • slight skin defects including slight bruising and/or slight healed cracks provided that they do not exceed a total surface area of 3 cm². 	<p>2.2.2 Class I</p> <p>Aubergines in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <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"> • a slight defect in shape and development; • slight discoloration depending upon the variety; • slight superficial defects, slight bruising and/or slight healed cracks provided they do not affect the flesh of the fruit.

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<p>(ii) Class II</p> <p>This class includes aubergines that do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.</p> <p>The following defects may be allowed, provided the aubergines retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape • defects in colouring but not greenish in case of violet varieties • skin defects including slight bruising, slight healed cracks and/or slight sunscorch provided that they do not exceed a total surface area of 4 cm². 	<p>2.2.3 Class II</p> <p>This class includes aubergines which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above.</p> <p>The following defects however may be allowed, provided the aubergine retains its essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> • defects in shape and development; • discoloration depending upon variety; • slight bruising and/or slight healed cracks or sun-scorched; • slight dry skin defect provided they do not affect the flesh of the fruit.

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<p>III. Provisions concerning sizing</p> <p>Size is determined by either:</p> <ul style="list-style-type: none"> • the maximum diameter of the equatorial section on the longitudinal axis, or • by weight 	<p>3. Provisions concerning sizing</p> <p>Aubergines may be sized by diameter, count, length or weight or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labeled with the size and method used.</p> <p>The following methods are guides and may be used on an optional basis:</p> <p>Size of the aubergines is determined either based on the maximum diameter of the equatorial (in mm); section on the longitudinal axis or by weight (in g).</p>
<p>To ensure uniformity in size, the range in size between produce in the same package shall not exceed:</p> <p>(a) For sizing by diameter</p> <ul style="list-style-type: none"> • 20 mm for elongated aubergines • 25 mm for round aubergines. <p>(b) For sizing by weight</p> <ul style="list-style-type: none"> • 75 g for aubergines between 100 to 300 g • 100 g for aubergines between 300 to 500 g • 250 g for aubergines above 500 g. 	<p>a) For sizing by diameter the difference between the smallest and largest aubergine in the same package must not exceed:</p> <ul style="list-style-type: none"> • 20 mm for elongated aubergines; • 25 mm for globus/round and oval aubergines. <p>Aubergines of 30 mm in diameter or smaller are not covered by this uniformity rules.</p> <p>b) For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed:</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.
Uniformity in size is compulsory for Class I.	Uniformity in size is compulsory for Extra Class.

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<p>IV. Provisions concerning tolerances</p> <p>At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.</p>	<p>4. Provisions concerning tolerances</p> <p>Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.</p>
<p>A. Quality tolerances</p>	<p>4.1 Quality Tolerances</p> <p>4.1.1 “Extra” Class Five per cent by number or weight, of aubergines not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.</p>
<p>(i) Class I A total tolerance of 10 per cent, by number or weight, of aubergines not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.</p> <p>(ii) Class II A total tolerance of 10 per cent, by number or weight, of aubergines satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.</p>	<p>4.1.2 Class I Ten per cent by number or weight, of aubergines not satisfying the requirements of the Class I but meeting those of Class II is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.</p> <p>4.1.3 Class II Ten per cent by number or weight, of aubergines neither satisfying the requirements of the Class II nor the minimum requirement is allowed. Included therein, is 2% tolerance for decay, soft rot and/or internal breakdown.</p>
<p>B. Size tolerances</p> <p>For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of aubergines not satisfying the requirements as regards sizing is allowed.</p>	<p>4.2 Size Tolerances</p> <p>For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed.</p>

UNECE STANDARD FFV-05 (2010 Edition)	PROPOSED DRAFT CODEX STANDARD FOR AUBERGINES (At Step 5/8)
<p>V. Provisions concerning presentation</p> <p>A. Uniformity The contents of each package must be uniform and contain only aubergines of the same origin, variety or commercial type, quality, size (if sized), and appreciably the same degree of development and colouring.</p> <p>“Elongated” aubergines packed in the same package must be sufficiently uniform as regards length.</p> <p>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.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>	<p>5. Provisions concerning presentation</p> <p>5.1 Uniformity The contents of each package must be uniform and contain 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>However, a mixture of aubergines of distinctly different commercial types may be packed together in a package, provided they are uniform in quality and for each commercial type concerned, in origin.</p>
<p>B. Packaging</p> <p>Aubergines must be packed in such a way as to protect the produce properly.</p> <p>The materials used inside the package must be 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>Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.</p>	<p>5.2 Packaging</p> <p>Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of food grade 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 labeling has been done with non-toxic ink or glue.</p> <p>Aubergines shall be packed in each container in compliance with the <i>Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables</i> (CAC/RCP 44-1995).</p>
<p>Packages must be free of all foreign matter.</p>	<p>5.2.1 Description of Containers The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the aubergines. Packages must be free of all foreign matter and smell.</p>

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VI. Provisions concerning marking	6. Provisions concerning marking or labelling
	<p>6.1 Consumer Packages In addition to the requirements of the <i>General Standard for the Labelling of Prepackaged Foods</i> (CODEX STAN 1-1985), the following specific provisions apply:</p> <p>6.1.1 Nature of Produce If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.</p> <p>6.1.2 Origin of Produce Country of origin¹ and, optionally, district where grown, or national, regional or local place name.</p> <p>In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.</p>
Each package ² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:	<p>6.2 Non-retail containers Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.</p>

¹ The full or a commonly used name should be indicated.

² These marking provisions do not apply to sales packages presented in packages.

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<p>A. Identification Packer and/or dispatcher/shipper:</p> <p>Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority³.</p>	<p>6.2.1 Identification Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁴</p>
<p>B. Nature of produce</p> <ul style="list-style-type: none"> • “Aubergines” if the contents are not visible from the outside • Name of the variety (optional) • “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. 	<p>6.2.2 Nature of Produce Name of the produce “aubergines” if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).</p> <p>Mixture of aubergines, or equivalent denomination, in the case of a mixture of distinctly different commercial types of aubergines. If the produce is not visible from the outside, the commercial types and the quantity of each in the package must be indicated.</p>
<p>C. Origin of produce</p> <ul style="list-style-type: none"> • Country of origin⁵ and, optionally, district where grown, or national, regional or local place name. • 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. 	<p>6.2.3 Origin of Produce</p> <p>Country of origin and, optionally, district where grown or national, regional or local place name.</p> <p>In the case of a mixture of distinctly different varieties of aubergines of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.</p>

³ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

⁴ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “Packer and/or dispatcher (or equivalent abbreviation)” has to be indicated in close connection with the code mark.

⁵ The full or a commonly used name should be indicated.

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<p>D. Commercial specifications</p> <ul style="list-style-type: none"> • Class • Size (if sized) expressed <ul style="list-style-type: none"> • as minimum and maximum diameters when sizing is by diameter • as minimum and maximum weights when sizing is by weight. 	<p>6.2.4 Commercial Identification</p> <ul style="list-style-type: none"> • class; • size.

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<p>E. Official control mark (optional) Adopted 1970 Last revised 2010</p>	<p>6.2.5 Official Inspection Mark (optional)</p>

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	<p>7. Contaminants</p> <p>7.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.</p> <p>7.2 The produce covered by this Standard shall comply with the maximum levels of the <i>General Standard for Contaminants and Toxins in Food and Feed</i> (CODEX STAN 193-1995).</p> <p>8. Hygiene</p> <p>8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the <i>General Principles of Food Hygiene</i> (CAC/RCP 1-1969), <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.</p> <p>8.2 The produce should comply with any microbiological criteria established in accordance with the <i>Principles for the Establishment and Application of Microbiological Criteria for Foods</i> (CAC/GL 21-1997).</p>