

CCFFV



AFRICAN UNION INTERAFRICAN BUREAU FOR ANIMAL RESOURCES







JOINT CCAFRICA/CCLAC/CCNE/US CODEX

COLLOQUIUM ON

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

TWENTY-THIRD SESSION

January 22, 2025

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture Organization of the United Nations



Agenda Item 1

CX/FFV 25/23/1 December 2024

World Health Organization



JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Twenty-third Session

Mexico City, Mexico

25 February - 1 March 2025

PROVISIONAL AGENDA

Agenda Item 3

Draft standard for fresh dates (At Step 7)







BACKGROUND

India introduced a new work proposal on a Codex standard for fresh dates.

The Committee noted the need for clarification and CAC45 adopted the draft standard for determined that the proposed draft standard was not fresh dates at Step 5 ready to progress in the Step process and **Decided to** return the draft standard to Step 2 for further CAC45 revision CCFFV19 (2022)CCFFV21 (2015) (2019) CCFFV22 (2022)CCFFV20 (2017)The Committee retained the **CAC39** CCPFV29 30%-85% moisture range (2016) (2020)The Committee decided to establish an EWG chaired by Recommended that the proposed draft standard for Fresh Dates India, and co-Chaired by Saudi The Committee agreed include those unprocessed, fresh dates which have moisture levels Arabia. to initiate new work greater than the levels specified in the existing Standard for Dates (CXS 143-1985). 3

HIGHLIGHTS AND DISCUSSIONS FROM CCFFV22

Title Debate

Agreement to include "fresh" in the title to differentiate it from the existing CXS 143-1985 standard for dates

Packaging

Proposal to limit package weight to 5-6 kg to prevent crushing was rejected.



Scope Revision

Clarifications were made to exclude intentionally processed dates, aligning with Codex standards. CCFFV22 (2022)

Labelling

Agreement to revise labelling requirements, replacing "genotype" with "type" for clarity

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Quality Tolerances

Discussions on tolerances for defects, including pest damage and decay

Moisture Content Controversy

- Divergent views on retaining the 30%-85% range
- Arguments included the importance of differentiating fresh and dried dates and accommodating all maturity stages (khalal, rutab, tamar).
 Proposals to lower the minimum to 20% or 25% or set specific values based on cultivation types

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OTHER CONSIDERATIONS FROM THE CAC45 DISCUSSION

The minimum moisture content of **30% lacks robust scientific justification** and appears arbitrarily chosen to prevent overlap with existing dried date standards.

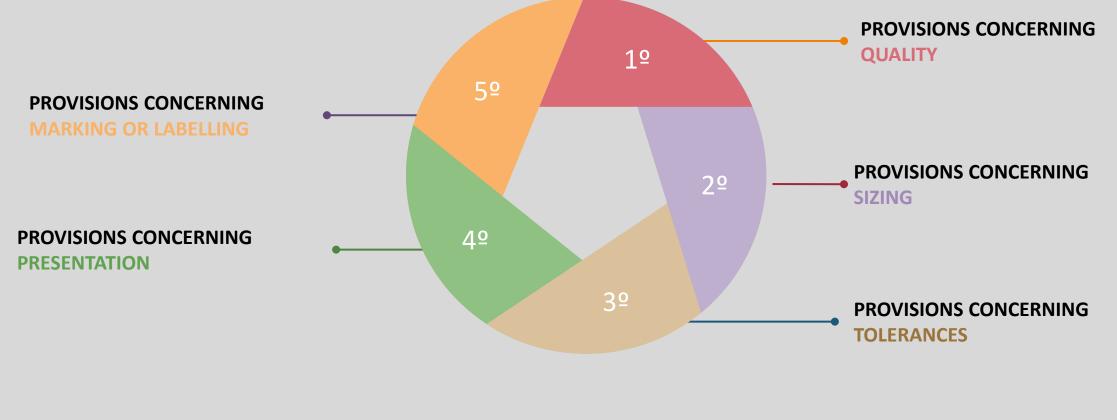
Soft and semi-soft varieties were considered as fresh fruits and had a moisture content between 20% to 30%, which should be taken into account to avoid excluding such dates in the standard; CAC45 (2022)

Adopting the standard at Steps 5/8, would exclude some date cultivars and not reflect the reality in the marketplace with negative effects on production and international trade;

The draft standard should harmonize with other Codex standards, such as the General Standard for Dried Fruits and the existing Standard for Dates (CXS 143-1985).

SUMMARY OF COMMENTS IN REPLY TO CL 2023/84/OCS-FFV [Issued in October 2023]

Comments submitted by Algeria, Canada, Chile, Egypt, Eritrea, India, Indonesia, Iraq, Jordan, Morocco, Panama, Qatar, Saudi Arabia, Senegal, Syrian Arab Republic, Tunisia, United Arab Emirates, United Republic of Tanzania, USA and ICUMSA





SUMMARY OF COMMENTS IN REPLY TO CL 2023/84/OCS-FFV

2. Provisions Concerning Sizing

- Canada: Highlighted the optional nature of sizing by count or weight and emphasized clearer labeling for size methods.
- Eritrea: Supported optional sizing in line with trading practices but suggested ensuring proper labeling.

3. Provisions Concerning Tolerances

- **Algeria**: Argued for reconsidering tolerances for quality defects to align with trade practices.
- Eritrea: Proposed:
 - Zero tolerance for live insects instead of "living pests."
 - Re-sorting failed produce to meet conformity requirements.
 - Adding tolerances for glossiness, skin separation, and inert matter.
- **Canada**: Recommended defining additional tolerances clearly, especially for Class II, and specifying minimum requirements instead of treating them as tolerances.

SUMMARY OF COMMENTS IN REPLY TO CL 2023/84/OCS-FFV

4. Provisions Concerning Presentation

- **Eritrea**: Proposed containers that are clean, suitable, and not impermeable to moisture to protect product quality and natural properties.
- Canada: Recommended clear guidelines on presentation standards to align with other Codex FFV standards.

5. Provisions Concerning Marking or Labelling

- Algeria: Stressed the need for clear labeling to distinguish fresh and processed dates.
- Canada: Recommended using the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021) and ensuring legible, visible markings on packages.
- India: Suggested labeling produce explicitly as "Fresh Dates" to differentiate from dried dates under CXS 143-1985.
- **Eritrea**: Highlighted the importance of consistent labeling with Codex standards for clarity in trade practices.

SUMMARY

- Further **technical discussions** are required to refine critical parameters such as moisture content and quality criteria.
- Ensuring the moisture content is based on robust scientific data rather than arbitrary thresholds.
- Allowing additional technical discussions to refine the moisture range and quality parameters for fresh dates.
- Recognizing and accommodating regional terminology and classification practices based on harvest stages.
- Ensuring the standard is inclusive of diverse date varieties and reflects the realities of production and trade and meets the needs of all regions.

