

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

E

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

Agenda Item 3(a)

CX/LAC 10/17/4

June 2010

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

17th Session

Acapulco, Mexico, 8-12 November 2010

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR CULANTRO COYOTE

(At Step 3)

Codex Members and Observers wishing to submit comments on this proposal, including possible economic implications, should do so in conformity with the *Uniform Procedure for the Elaboration of Codex Standards and Related Texts* (Codex Alimentarius Procedural Manual) before **15 September 2010**. Comments should be addressed:

to:

Chairperson of the Committee,
Dr. Francisco Ramos Gómez,
Director General de Normas,
General Bureau of Standards (DGN),
Av. Puente de Tecamachalco 6, 2do piso,
Lomas de Tecamachalco Sección Fuentes,
C.P. 53950 Naucalpan de Juárez,
Estado de México, México,
Tels.: +52 (55) 57 29 94 80, +52 (55) 57 29 91 00,
Ext.: 43220, 43218;
Fax: +52 (55) 55 20 97 15;
E-mail: jalopez@economia.gob.mx,
codexmex@economia.gob.mx - **preferred** -

with copy to:

Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla,
00153 Rome,
Italy
Fax : +39 (06) 5705 4593
E-mail : codex@fao.org - **preferred** -

BACKGROUND

- At its 16th session, held in Acapulco, Mexico from 10 to 14 November 2008, the Codex Coordinating Committee for Latin America and the Caribbean (CCLAC) agreed to form an electronic working group led by Costa Rica to draw up a proposed draft regional standard for culantro coyote¹. The Codex Alimentarius Commission, at its 32nd Session, held in Rome, Italy from 29 June – 4 July 2009, approved the elaboration of this regional standard as new work for CCLAC².
- The electronic working group that drew up the proposed draft regional standard comprised: Costa Rica, Dominican Republic, Cuba, Argentina, Nicaragua, El Salvador, Guatemala, Panama and Mexico. Its schedule of work was as follows:

Nº	Task	Deadline
1	Registration of interested experts.	21 August 2009
2	Distribution of first version of the proposed draft regional standard.	18 September 2009
3	Deadline for comments on the first draft.	2 October 2009
4	Distribution of second version of the proposed draft regional standard.	24 November 2009
5	Deadline for comments on the second draft.	10 December 2009
6	Distribution of third version of the proposed draft regional standard.	17 December 2009
7	Dispatch of final document to the Codex Secretariat.	18 December 2009

¹ ALINORM 09/32/36, paras. 66-72.

² ALINORM 09/32/REP, Appendix VI.

Comments submitted:

Country	Comments
República Dominicana	<ol style="list-style-type: none"> 1. Include the word "safety" in section 2 on provisions concerning quality. 2. Include the following minimum requirements in section 2.1: <ul style="list-style-type: none"> – Free of pesticide residues. – Free of natural toxins. – Free of pathogen microorganisms e.g. <i>Clostridium</i>, <i>Salmonella</i>, <i>Shigella</i>, <i>E. coli</i>, etc., as well as eggs and larvae from parasites. 3. Replace the word "rambutan" by "culantro coyote".
El Salvador	<ol style="list-style-type: none"> 1. Include "cilantro" among the international names. 2. The following provisions should be deleted as they should not be considered as quality requirements: <ul style="list-style-type: none"> – to withstand transport and handling; and – to arrive in satisfactory condition at the place of destination. – free of damage caused by low and/or high temperatures
Guatemala	Provides a document that served as a basis for the development of the standard.

Justification:

3. The text of the Proposed Draft Codex Regional Standard for Culantro Coyote (*Eryngium foetidum*), more specifically its Section 2.1 on Minimum Requirements, failed to incorporate the following indent: "be free of abnormal external moisture, except for condensation resulting from its removal from cold storage."

- (a) The reason is that bundles of culantro coyote go through a process of washing because the handled leaves are separate from their central stem and therefore lose moisture. Washing culantro coyote keeps it moist and helps retain its shelf life and fresh appearance.
- (b) There is no drying in the processing of culantro coyote because the bundles would dehydrate very rapidly.
- (c) Moist culantro coyote leaves are considered to cool better and thus to dehydrate less.

REQUEST FOR COMMENTS

4. Codex members and observers are invited to submit comments on the Proposed Draft Codex Regional Standard for Culantro Coyote as indicated on the cover page.

PROPOSED DRAFT CODEX REGIONAL STANDARD FOR CULANTRO COYOTE¹

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties and/or commercial types of culantro coyote grown from *Eryngium foetidum*, of the *Apiaceae* family, to be supplied in bundles of fresh leaves to the consumer, after preparation and packaging. Culantro coyote for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, bundles of culantro coyote must:

- be sound, and free of leaves affected by rotting or deterioration such as to make them unfit for consumption;
- be clean, and practically free of any visible foreign matter;
- be *practically* free of pests, and damage caused by them, affecting the general appearance of the produce;
- be free of any foreign smell and/or taste;
- have a fresh appearance;
- be free of damage caused by low and/or high temperatures;
- have their natural colouring.

2.1.1 The development and condition of culantro coyote must be such as to enable it:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

2.2 CLASSIFICATION

Culantro coyote is classified into the three classes defined below:

2.2.1 "Extra" Class

Bundles in this class must be of superior quality, and characteristic of the variety and/or commercial type. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I²

Bundles in this class must be of good quality, and characteristic of the variety and/or commercial type. 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:

- presence of white, and/or brown and yellow blemishes, that do not exceed 5% of the total leaves in the bundle;
- presence of broken leaves that do not exceed 5% of the total leaves in the bundle;
- presence of split leaves that do not exceed 5% of the total leaves in the bundle.

2.2.3 Class II

This class includes bundles which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the rambutans retain their essential characteristics as regards the quality, the keeping quality and presentation:

¹ International names for *Eryngium foetidum* include: Culantro, culantrón, culantro coyote, culantro extranjero, culantro real, alcapate, escorzonera, samat, xamat, cilantro cimarrón, recaó, culantro culebra, cilantro ancho, jia yuan gian, koulant, chadwon, spiritweed, false coriander, long coriander, stinkweed, fitweed.

² Broken leaves: leaves whose central vein has suffered breakage from physical damage without losing any parts adjacent to the point of breakage.
Split leaves: leaves in which part of the blade area is missing.

- presence of white, and/or brown and yellow blemishes, that do not exceed 20% of the total leaves in the bundle;
- presence of broken leaves that do not exceed 20% of the total leaves in the bundle;
- presence of split leaves that do not exceed 20% of the total leaves in the bundle.

3. PROVISIONS CONCERNING SIZING

Size is determined by the number of bundles per kilogram. The size specifications are as follows:

Size specifications for bundles of leaves

Size code	Weight per bundle (grams)	Number of bundles per Kg
1	> 200	< 5
2	150 - 200	5 - 7
3	100 - 149	8 - 10
4	50 - 99	11 - 20
5	< 50	> 20

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent, by number or weight of bundles, not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent, by number or weight of bundles, not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent, by number or weight of bundles, satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

4.2 SIZE TOLERANCES

For all classes and forms of presentation, 10% by number or weight of bundles corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only bundles of the same origin, variety and/or commercial type, quality, size, and colour. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

The bundles 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.

The bundles shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

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 culantro coyote. Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

The bundles may be presented in one of the following forms:

5.3.1 Individually

In this case, each bundle will be packed in a separate bag.

5.3.2 In bunches

In this case, several bundles will be placed in each bag, according to their size.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

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 "Culantro Coyote", or its name in the country of marketing, and may be labelled as to name of the variety and/or commercial type, specifying the form of presentation (individual or in bunches).

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, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁴.

6.2.2 Nature of Produce

Name of the produce "Culantro Coyote", or its name in the country of marketing, if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).

6.2.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Identification

- Class;
- Net weight.

6.2.5 Official Inspection Mark (optional)

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

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 abbreviations)" has to be indicated in close connection with the code mark.

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8. HYGIENE

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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).