

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE:

Via delle Terme di Caracalla 00100 ROME: Tel. 57971 Cables Foodagri

ALINORM 81/20

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Fourteenth Session

REPORT OF
THE FIFTEENTH SESSION OF
THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Washington, D.C.
17-21 March 1980

W/R8110

TABLE OF CONTENTS

	<u>Page</u>	<u>Paragraph</u>
Introduction	1	1-2
Adoption of the Provisional Agenda	1	3
Matters concerning the work of the Committee arising from sessions of the Commission and Codex Committees held since the Committee's fourteenth session	1	4-23
Size Grading of Canned Peas	1	5-7
List of Permitted Fruit Ingredients in the Recommended International Standard for Fruit Cocktail	2	8-10
Amendment of the Standard for Canned Peaches	2	11
Matters arising from Codex Sections	3	12-19
Acceptances of Recommended Codex Standards for Processed Fruits and Vegetables	4	20-23
Amendment to the Recommended International Standard for Canned Pears	4	24-26
Consideration of the Draft Standard for Dried Apricots at Step 7	5	27-37
Consideration of Draft Standard for Unshelled Pistachio Nuts at Step 7	7	38-47
Consideration of Draft Standard for Canned Apricots at Step 7	8	48-67
Consideration of the Proposed Draft Standard for Canned Palmito at Step 4	11	68-82
Consideration of Draft Standard for Canned Mangoes at Step 4	14	83-91
Consideration of Draft Standard for Mango Chutney at Step 4 ...	15	92-96
Consideration of the Draft Standard for Dates at Step 7	16	97-107
Consideration of Proposed Draft Standard for Cashew Kernels at Step 2	19	108-109
Consideration of Proposed Draft Standard for Canned Chestnuts and Canned Chestnuts Puree	19	110-111
Consideration of Proposed Amendments to the Sampling Plans for Prepackaged Foods	20	112-117
Consideration of the Report of the <u>ad hoc</u> Working Group on Contaminants	21	118-126
Consideration of Working Paper on Drained Weight	22	127-133
Draft Guidelines for the Labelling of non-retail Containers ...	24	134-138
Consideration of a Working Paper on the Packing Media of Canned Fruits - Composition and Labelling	25	139-145
Other Business	26	146
APPENDIX I - List of Participants	29	
APPENDIX II - Amendment to the Recommended International Standard for Canned Pears (CAC-RS 61-1972)	34	
APPENDIX III - Draft Standard for Dried Apricots	35	

	<u>Page</u>	<u>Paragraph</u>
APPENDIX III BIS - Statement of the Spanish Delegation on Document CX/PFV 80/16 (January 1980) on Differences between the Codex Standard and that of the Economic Commission for Europe for Dried Apricots	39	
APPENDIX IV - Draft Standard for Unshelled Pistachio Nuts	40	
APPENDIX V - Proposed Draft Standard for Canned Apricots	44	
APPENDIX VI - Proposed Draft Standard for Canned Palmito	51	
APPENDIX VII - Proposed Draft Standard for Canned Mangoes	59	
APPENDIX VIII - Proposed Draft Standard for Mango Chutney	66	
APPENDIX IX - Draft Standard for Dates	69	
APPENDIX X - Meeting of the Working Group on Contaminants	73	
ANNEX 1 to APPENDIX X - List of Participants	76	
APPENDIX XI - List of Countries which have accepted, by one of the prescribed methods of Acceptance, one or more of the Standards for Processed Fruits and Vegetables	78	

REPORT OF
THE FIFTEENTH SESSION OF
THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Washington D.C
17-21 March 1980

INTRODUCTION

1. The Codex Committee on Processed Fruits and Vegetables held its Fifteenth Session in Washington, D.C., from 17 March 1980 to 21 March 1980, by the courtesy of the Government of the United States of America. Dr. Robert M. Schaffner (USA) was in the chair. The session was attended by government delegations or observers from 26 countries. A list of participants, including the Secretariat, is given in Appendix I to this report.
2. The meeting was opened by Dr. S. Miller, Director, Bureau of Foods, Food and Drug Administration (USA), who stressed the significance of the work of the Codex Alimentarius Commission. He broadly traced the development of the work of the Commission over the years, referring both to the commercial and quality aspects of the work and to the increased emphasis being placed on microbiological and chemical safety, especially during the last few years. Dr. Miller stressed that in the future Codex should give consideration not only to matters relating to health and quality but also to questions relating to the maintenance of health, i.e. to the nutritional quality of food. He expressed the hope that such a consideration would lead to the establishment in time of appropriate nutritional recommendations.

ADOPTION OF THE PROVISIONAL AGENDA

3. The Committee adopted the provisional agenda without rearrangement of items.

MATTERS CONCERNING THE WORK OF THE COMMITTEE ARISING FROM SESSIONS OF THE COMMISSION AND CODEX COMMITTEES HELD SINCE THE COMMITTEE'S FOURTEENTH SESSION

4. The Committee had before it document CX/PFV 80/2 and addenda which contained a summary report on the undermentioned matters.

Size Grading of Canned Peas

5. The Committee considered a system of size grading of canned peas adopted by the Eleventh Session of the Coordinating Committee for Europe (Appendix IV, ALINORM 70/19) and a request by the Thirteenth Session of the Commission that the Committee should examine that size grading system as well

as that included in the Recommended Standard for Quick Frozen Peas, with a view to the inclusion of a size grading system in the Codex Standard for Canned Peas.

6. A number of delegations were of the opinion that the size grading system included in the Standard for Quick Frozen Peas or a similar simple three size system would be preferable to the size grading system proposed by the Coordinating Committee for Europe. Other delegations favoured the system proposed by the Coordinating Committee.
7. The Committee agreed that any size grading system should be optional, but could not reach agreement on the actual system to be included in the standard for canned peas. It concluded that, should the European countries wish to elaborate a European size grading system, they might wish to take the matter up again with the Commission.

List of Permitted Fruit Ingredients in the Recommended International Standard for Fruit Cocktail

8. The Committee noted that the Coordinating Committee for Europe, at its Eleventh Session, had agreed that the list of permitted fruit ingredients in the above standards was unduly restrictive (see paragraphs 17-18, ALINORM 79/19). The Coordinated Committee for Europe had requested governments to comment on this matter and had also requested the Codex Committee on Processed Fruits and Vegetables to reconsider the list of fruit ingredients in the light of comments received.
9. The Committee reiterated its previous view that fruit cocktail was a product which had been marketed for many years with a composition which corresponded to that laid down in the present Codex Standard. The introduction of fruit ingredients other than those provided for in the Standard would result in a product which would be different than that expected by the consumer. The Committee considered a proposal to possibly extending the list of fruit ingredients, while at the same time providing the designation "fruit cocktail" with an appropriate qualifying term. It was recognized that the introduction of fruits additional to those provided for in the Standard would require an extensive amendment of the Standard (e.g. labeling drained weight, etc.).
10. The Committee requested the delegation of Australia to prepare a working paper on the feasibility of extending the range of fruit ingredients and decided to establish a small working group to consider the Australian paper by correspondence and to report back to the next session of the Committee. It was agreed that the working group would consist of Australia, Federal Republic of Germany, Japan, South Africa, Thailand and USA.

Amendment of the Standard for Canned Peaches

11. The Committee was informed by the delegation of Chile that the exclusion of nectarine varieties of Prunus persica L. from the Standard caused difficulties in the trade of fresh nectarines in Chile. The Committee agreed that the exclusion of nectarines from the Standard had been applied only for processing purposes. It was decided that the following footnote be inserted in section 1.1 of the standard for canned peaches: "The exclusion of nectarines has been applied only for reasons of processing."

Matters Arising from Codex Sections

12. As regards the question of the general provision for styles (see paras 12-14, ALINORM 79/20) the Committee was informed that this matter had been referred by the Thirteenth Session of the Commission to the Executive Committee and, if necessary, to the Codex Committee on General Principles for consideration.
13. The Committee noted that the Commission at its Thirteenth Session had adopted a standard wording to be used when making provision in Codex commodity standards for additives carried over from raw materials (see para 19, ALINORM 79/12). The Committee decided to consider the Carry-over Principle when examining individual standards.
14. The Committee was informed that the Codex Committee on Food Additives had considered the question of providing for lists of additives in commodity standards and had suggested ways and means of achieving this (para 29, ALINORM 79/12A). It was agreed that this matter be considered at the appropriate time when discussing individual commodity standards.
15. The Committee noted that the Codex Committee on Food Additives had expressed concern at the lack of technological information on the various food additives provided for in the standard for pickled cucumbers and had requested the Committee that in the future more detailed information concerning the technological justification of food additives should be provided (para 92-93, ALINORM 79/12A).
16. It was agreed that the question of tin in canned apricots referred to the Committee by the Codex Committee on Food Additives (para 134, ALINORM 79/12A) and the question of tin in various Codex standards referred to the Committee by the Coordinating Committee for Asia should be considered later in the agenda when discussing the report of the Working Group on Contaminants.
17. The Committee was informed that work was in process on residues of fumigants in dried fruits and vegetables on the basis of a request which had originated from countries especially in the developing parts of the world (see paras 16-21, ALINORM 79/24/A).
18. The Committee was informed that the Commission, at its Thirteenth Session, had requested Codex Commodity Committees to comment on the Draft Guidelines for the Labeling of Non-retail Containers being elaborated by the Codex Committee on Food Labelling (see paras 94-104, ALINORM 79/22). The Committee decided to set up a working group consisting of the Netherlands, Japan and the USA to study the above guidelines and report to the Committee later in the Session (see paras 134-138).
19. The Committee was informed that the Commission, at its Thirteenth Session, had referred the proposal of the Coordinating Committee for Asia--i.e. that the Recommended Standard for Tropical Fruit Salad be amended so as to allow this product to be designated by the alternative name "Tropical Fruit Cocktail"--to this Committee for consideration (para 110, ALINORM 79/15). The Committee decided to request the ad hoc Working Group established to deal with fruit cocktail (see para 10 above), to consider the proposal of the Coordinating Committee for Asia.

Acceptances of Recommended Codex Standards for Processed Fruits and Vegetables

20. The Committee noted that the Commission, at its Thirteenth Session, had endorsed the recommendation of the Executive Committee, at its Twenty Fifth Session that, as a specific practical measure for encouraging more acceptances of the Recommended Codex Standards in general, there should be a regular item on the agenda of the Codex Commodity Committee covering review of acceptances of standards elaborated by each Committee. In this connection, the attention of the Committee was drawn to the concern which had been expressed in the Coordinating Committee for Asia at the comparatively slow response of developed countries in accepting the Standards, and also to the view of many developing countries that they would like to use the Recommended Codex Standards for their export trade. The Committee was also informed of the view of the Executive Committee that it would be a step in the right direction and fulfilling one of the objectives of the Codex Alimentarius, i.e. the facilitation of international trade, if countries which were not in a position to give formal acceptance to a standard could agree to permitting entry into and circulation in the national territorial jurisdiction of products in conformity with the Recommended Codex Standards.
21. The Secretariat listed those countries which had, so far, given acceptance, according to the different methods of acceptance provided for, of one or more of the Recommended Codex Standards for Processed Fruits and Vegetables. It was noted that so far not many developed countries had accepted any of the standards and that, in the main, the acceptances had been received from developing countries (see Appendix XI).
22. Several delegations indicated that even though their countries had not, as yet, given any form of acceptance to the standards, the work of the Codex Alimentarius Commission in general and also the standards for processed fruits and vegetables were being studied very carefully and some positive responses could be expected before the next session of the Commission. Other delegations indicated that delays in notifying acceptances were linked with the fact that in some countries the ability of the industry to comply fully with the Codex standards needed to be strengthened and this would take time. Other delegations pointed to certain legal difficulties at the national level in some countries in accepting the standards. Reference was made by the Secretariat to the arrangements in the European Economic Community concerning the question of acceptance of Codex standards, and to the fact that many of the Community Directives and draft Directives took much of their inspiration from the Recommended Codex Standards.
23. The Committee agreed that delegates to the current session should, as far as lay within their power, encourage, where it seemed to be required, more positive action at the national level in regard to acceptance of the standards for processed fruits and vegetables.

AMENDMENT TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEARS

24. The Committee had before it proposed amendments to the above standard at step four of the procedure (Appendix XII, ALINORM 79/20).

but noted that no government comments had been received at Step 3 of the Procedure in response to the circular issued following the 13th Session of the Commission.

25. The Committee had a full discussion of the Proposed Amendments to the Standard for Canned Pears during which the Delegation of Canada expressed the opinion that the allowance for harmless plant material, i.e., stems or stalks proposed in the amendment was too restrictive. The Delegation of Canada suggested that an allowance of one piece per kg rather than one piece in 3 kg would be more appropriate. The Committee did not adopt the change proposed by the Delegation of Canada, but accepted the proposal of Switzerland concerning the quantity of pieces of cores of peas per kilogramme product.
26. The Committee agreed to advance the Proposed Amendment included in Appendix II to this report to Step 5 of the Codex Procedure and recommended that Steps 6 and 7 be omitted.

CONSIDERATION OF THE DRAFT STANDARD FOR DRIED APRICOTS AT STEP 7

27. The Committee had before it the above Draft Standard (see Appendix V, ALINORM 79/20), which had been returned to the Committee at Step 7 by the 13th Session of the Commission, so that the Committee could bring the Codex and the UN/ECE Draft Standards into line with one another. The Committee also had before it a working paper prepared by the UN/ECE Secretariat indicating the differences between the above two standards.^{1/}
28. The Committee was informed that the 35th Session of the UN/ECE Working Party on Standardization of Perishable Produce (Geneva, 3-6 July 1979) had adjusted the ECE standard to the Codex standard as far as possible. The Committee proceeded to discuss those items where differences between the two standards still existed.

2.3 Styles

29. The Committee agreed that there was no real conflict between the Codex and ECE standards in respect of styles and noted that the additional styles appearing in Section 2.3(c) and 2.3(f) of the Codex standard were not considered to be products covered by the ECE standard.

2.4 Size Classification

30. The Committee agreed to adjust the Codex standard to correspond exactly with the ECE standard noting that, basically, the differences between the two standards had not been significant.

3.3.1 Moisture Content

31. The Committee had considerable discussion on the differences between the Codex and ECE standards regarding the provisions for moisture content. The Committee agreed that the requirement that unsulphured dried apricots should have a water content of not more than 15% had been included to ensure that the product without chemical preservatives would not develop

^{1/}See also para 152.

mould on storage. On the basis of information provided during the session, the Committee agreed to increase the maximum moisture content to 20%. It was agreed that this maximum moisture content should apply to dried apricots which were neither sulphured nor treated with sorbic acid and that the maximum limit for moisture content of 25% included in both the Codex and ECE standards should apply to the sulphured and/or sorbic acid treated product.

3.3.4 Allowances for Defects

32. The Committee had considerable discussion on the tolerances for defects and, in particular, on the tolerance for insect damaged and dirty fruit, moulded fruit as well as the tolerance for total defects.
33. A number of delegations were of the opinion that the tolerances for insect damaged and dirty fruit and mouldy fruit included in the Codex standard as well as the tolerance for total defects was excessively liberal. Other delegations, however, pointed out that the Codex tolerances were based on a realistic worldwide production. The Committee finally agreed to reduce the tolerance for insect damaged and dirty fruit to 5%, mouldy fruit to 1% and total defects to 15%, thus bringing the Codex standard significantly more in line with the ECF standard. The delegations of Australia, Mexico, USA, Venezuela and the Netherlands reserved their position in connection with this decision.

4. Food Additives

34. The Committee noted that the ECE standard did not provide for the use of sorbic acid and its salts in dried apricots. The Committee agreed that there was technological justification for the use of sorbic acid as an alternative for sulphur dioxide in the preservation of dried apricots. It was also noted that the ECE standard did not provide for a limit of sulphur dioxide, but left this to national legislation existing in the importing country. The opinion was expressed that such an approach fell short of international harmonization concerning the use of additives. The delegation of Poland was opposed to the use of sorbic acid in dried apricots.

5. Hygiene

35. As regards Section 5.3, the Delegation of the U.S.A. expressed the opinion that it was not practicable to require that the product shall be free from microorganisms or substances originating from microorganisms and that, therefore, this Section required modification. The Committee noted that Section 5.3 represented a text which was included in a number of Codex standards and that the requirement that microorganisms be absent was linked to the way the product would be sampled and examined. Such a method of sampling and examination would be developed by the Codex Committee on Food Hygiene.

7.7 Date Marking

36. It was agreed that dried apricots represented a product with a shelf life such as would require the declaration of the date of minimum durability. It was agreed to include such a requirement in the standard.

Status of the Standard

37. The Committee decided to advance the Draft Standard for Dried Apricots, as amended, to Step 8 of the Codex Procedure (see Appendix III). It was also agreed that the Standard be referred to the next Session of the UN/ECE Group of Experts on the Standardization of dried fruits.

CONSIDERATION OF DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS AT STEP 7.

38. The Committee had before it the above draft standard contained in Appendix VII of ALINORM 79/20, together with document CX/PFV 80/16 containing a comparison of the draft Standard and the draft UN/ECE Standard for Unshelled Pistachio Nuts. The Committee also had before it a number of written comments from Governments.
39. The Delegation of Poland indicated that there was a big difference between the two standards in the matter of sizing. The Committee noted the views on sizing of the UN/ECE Group of Experts, but considered that it would be better to retain the system of sizing on the basis of number of pistachios per 100 g as presently existed in the draft Codex standard. The Committee agreed, on the basis of a proposal of the Delegation of the U.S.A., to amend the size classification in Sub-Section 2.5, to provide for an additional designation "Extra Large", and to change the figures for "Very Large". The Delegation of Poland also drew the Committee's attention to the fact that UN/ECE standards provided for sizing tolerances, whereas none were provided for in the draft Codex Standard.
40. As regards Sub-Section 3.3.1, Maximum Moisture Content, the Delegation of Poland pointed out that the figure in the draft Codex Standard was 7%, whereas the corresponding figure in the draft UN/ECE Standard was 6.5%. The Committee thought that the difference between the two draft standards as regards moisture content might be more apparent than real, i.e., that the difference might be due to difference in methodology for determining moisture content. The Committee agreed that the two different methods provided for in the two draft studies would need to be tried out, in order to ascertain whether the provision for 7% as determined by the AOAC method in the Codex Standard was substantially the same as the provision for 6.5% as determined by the method laid down in the draft UN/ECE standard.
41. Concerning Sub-Section 3.3.4 Allowances for Defects, the Committee adopted a U.S. proposal to include a Total Defect Tolerance of 10%.
42. In the Section of Food Additives, there was a provision for Red Colour, which was to be specified. This topic had been considered by the Committee at its last session, when the Delegation of Iran, indicated that it wished to provide for the use of this colour to cater for a certain trade in pistachios treated with this colour. The Delegation of Iran had been requested to provide for the current session of the Committee a list of red colours needed and a technological justification for their use. As no information had been received from Iran on this topic, the Committee deleted this provision from the Food Additives Section and, consequently, the Sub-Style "Dyed" in Sub-Section 2.3.

43. Regarding the Hygiene Section of the Standard, the Delegation of the U.S.A. proposed that in Sub-Sections 5.3(a) and (b) the provisions should read "(a) shall be free from harmful microorganisms... " and "(b) shall not contain any harmful substances originating from microorganisms" The Committee decided to leave the text unaltered as the existing wording had been developed after much consideration by the Codex Committee on Food Hygiene and appeared in many Codex commodity standards.
44. The Delegation of Mexico considered that Sub-Section 7.5.2 should be amended to read as follows: "When the product undergoes processing in a second country which changes its nature, the country of origin must be declared on the label." The Delegation of Mexico thought that a provision of this kind, which although not in agreement with the corresponding provision in the Recommended General Standard for the Labelling of Pre-packaged Foods, would be appropriate for these kinds of products which were obviously produced in a certain area of the world. The Committee decided, however, after further discussion, not to amend the existing text of 7.5.2.
45. As regards the "Name of the Food", the Committee agreed to include the designation "inshell pistachio nuts". The Committee deleted the square brackets in Sub-Section 7.1.2. In Sub-Section 7.1.3 the Committee deleted the sub-style "dyed" and added the size designation "extra large".
46. Concerning date-marking, the Committee agreed to adopt the same provision as in the standard for dried apricots.

Status of the Draft Standard for Unshelled Pistachio Nuts

47. The Committee decided to advance the Draft Standard for Unshelled Pistachio Nuts to Step 8 of the Codex Procedure (see Appendix IV). It was also agreed that the Standard be referred to the next Session of the UN/ECE Group of Experts on the Standardization of dried fruits.

CONSIDERATION OF DRAFT STANDARD FOR CANNED APRICOTS AT STEP 7

48. The Committee had before it the draft Standard for Canned Apricots contained in Appendix VIII of ALINORM 79/20. The Committee also had before it a number of written comments from governments on the draft standard.
49. At the outset, the Committee agreed to defer discussion of the Section of the draft standard dealing with packing media until it had examined a working paper on packing media, prepared by Australia, and listed for consideration under a later item of the agenda (see paras 139-145).

50. Concerning Product Definition, the Committee editorially completed the botanical name of the product.
51. As regards Uniformity of Size, the Committee agreed to amend Sub-Section 2.3.4.1, by providing that the figure of 90% of units which must be reasonably uniform in size should be by count. The Committee also deleted the provision that "the weight of the largest unit shall be no more than twice the weight of the smallest unit". There had been discussion on lowering the figure of 90%, on the basis that 30% might be more realistic, but the general consensus in the Committee was in favour of retaining the figure of 90%.
52. In Sub-Section 2.3.6 (e), Off-Suture Cut, the Committee agreed to change the figure of 7 m/m to 12 m/m, as 7 m/m was considered to be too severe.
53. In Section 2.3.7, Allowances for Defects, it was agreed to raise the tolerance for broken fruit (whole, halves) in liquid media packs from 5% to 15%, which was considered to be a more realistic figure, based on experience, and to adjust the tolerance for pit or pit material to bring it into line with what had been agreed upon in this respect in the Recommended Standard for Canned Peaches. In this connection, the Committee's attention was drawn to the fact that in the Recommended Standard for Canned Peaches the tolerance for pit material was 1 pit or its equivalent per 5 kg whereas in the draft Standard for Canned Apricots it was 1 pit or its equivalent per 500 g. The Committee decided to retain the figure of 500 g, but requested the Secretariat to check through its records to see whether there might not be a typographical error in the figure of 5 kg in the Canned Peach Standard.
54. The delegations of the Federal Republic of Germany, the Netherlands, and the U.K. indicated that they preferred that the tolerance for broken fruit in liquid media pack should remain at 5%. The delegations of France and Poland reserved their positions concerning the Committee's decision on the tolerances for pit material.
55. Concerning "Blemish and Trim", the Committee agreed to provide for a definition of "Trim", as appeared in the Recommended Standard for Canned Peaches. A number of delegations proposed that the tolerance of 30% for Blemishes and Trim should be lowered to 20%. As several delegations from producing countries stated that this would not be practicable, the Committee agreed to retain the tolerance of 30%. The delegation of the Federal Republic of Germany reserved its position on this decision.
56. In considering the section of Food Additives, the delegations of the Federal Republic of Germany, France, Switzerland and Poland indicated that they were opposed to the use of nature-identical flavours in this product. Additionally, the delegation of France, supported by the delegation of Canada, stated that natural fruit essences should be confined to fruit essences other than essences of apricot, as otherwise there was a risk of consumer deception through masking of inferior quality (e.g., unripe fruit). The delegation of Switzerland made the point that some fruits might need to have their flavour reinforced with flavours naturally contained in the juice. The observer from South Africa pointed out that provisions in the section of quality criteria

contained adequate protection against the masking of quality, whether flavours were used or not. The delegation of Australia stated that there might well be a technological need, in some cases, for the use of the flavours provided for in the standard.

57. The Secretariat drew the attention of the Committee to the discussions which had taken place at the Thirteenth Session of the Commission concerning the approach to the endorsement of food additive provisions in Codex standards. The need for fuller technological justification in some cases was mentioned. This topic would be considered in depth by the Codex Committee on Food Additives at its next session, in the light of a paper to be prepared by the Secretariat.
58. A number of delegations indicated that they were not in favour of providing for the use of flavours in this product. The Committee concluded that it would be necessary to obtain information on current practices in the industry in the different countries concerning the provisions of the standards in regards to flavours, and that until then it would not be advisable to make any change in this section. The Committee decided to leave the existing provision unaltered, noting that if there were found to be serious objections to this provision on the part of countries not represented at the session, the matter could be raised at the next session of the Commission.
59. The delegation of the Federal Republic of Germany indicated that in the Federal Republic there was a general decision that only flavours lost in processing could be put back into the product. Therefore, natural flavours were acceptable but nature identical flavours were not. Also, in the Federal Republic, only natural flavours from apricots could be put back into this product, but not natural flavours from other fruits. This approach was based on the need to ensure that the consumer was not misled. The delegation of the Federal Republic of Germany reserved its position concerning the Committee's decision to leave the Food Additives Section unchanged. The Committee agreed that a working group should be established to consider this topic by correspondence and report to the next session of the Committee. 1/
60. As regards the provisions for tin, the delegation of Poland stated that the figure of 250 mg/kg in the draft should be reduced to 150 mg/kg. It was agreed that the question of contaminants should be taken up when discussing the report of the Working Group (see paras 118-126).
61. The Committee considered the question of whether to provide for a minimum drained weight in the case of "Whole Style" apricots. Some delegations considered that it was essential to have a figure for drained weight in an international standard. Other delegations indicated that there was a technological problem in setting a figure for minimum drained weight in the case of apricots in "Whole Style", as the drained weight would vary with the size of apricots and the size of the container, and it would not be practical to set a figure which would cover all circumstances.

1/ Note by the Secretariat: Governments will be invited to comment on this matter and indicate whether they wished to be included in the Working Group.

62. The point was also made that sub-section 6.1.1, Minimum Fill, required that the container should be well-filled with apricots. Taking into account the above considerations and also the fact that no delegation was able to propose a drained weight figure, based on actual data, the Committee agreed not to provide for a drained weight figure for canned apricots in "Whole Style." The delegations of Belgium, Federal Republic of Germany, UK, Netherlands, Norway, Poland and Switzerland disagreed with this decision and reserved their position.
63. As regards the other provisions contained in sub-section 6.1.4.1 on minimum drained weight, the delegation of Canada proposed a drained weight figure of 50% instead of the existing figures of 54% and 55%. The Committee agreed to remove the square brackets from the figure of 55%, but decided to defer further consideration of this topic until it had examined a working paper on drained weight, prepared by the delegations of the Federal Republic of Germany and the U.S.A., which was listed for consideration under a later item of the agenda (see paras 127-133).
64. In sub-section 7.1.3 of the labelling section of the draft statement, it was agreed in the interest of clarity to change the word "flavouring" to read "ingredient."
65. On the subject of date marking, the Committee agreed that canned apricots was a product with a long shelf life and that, therefore, date marking was not necessary for this product. Whilst the Committee agreed that there was no need for a mandatory provision on date marking, it also agreed that if date marking were to be provided on an optional basis, then the date of minimum durability, indicated by mention of the year, would be sufficient. The delegation of the Federal Republic of Germany wished to have the date of minimum durability included as a mandatory provision of the standard.
66. In sub-section 7.2, List of Ingredients, the Committee decided to delete the clause "except that water need not be declared". As regards sub-section 7.3, the delegation of Canada indicated that in Canada net contents had to be declared by volume for this product.

Status of the Draft Statement for Canned Apricots

67. The Committee agreed to advance the Draft Standard for Canned Apricots as amended to Step 8 of the Procedure (see Appendix V) (concerning packing medium see paras 139-145).

CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR CANNED PALMITO AT STEP 4

68. The Committee had before it the above proposed Draft Standard contained in Appendix IX, ALINORM 79/20 and government comments at Step 3 in Document CX/PFV 80/7. The delegation of Brazil introduced the above standard and proposed changes in the light of government comments received.
69. On the written proposal of governments, the Committee agreed to make the following changes to the standard:

1.3 Styles

The designation "whole" was changed to "pieces" and in section 1.3(b) the word "pieces" was changed to "slices". These editorial changes were made in the rest of the standard where appropriate.

70. The Committee agreed to introduce a fourth style of canned palmito in this section as given below and to make the necessary consequential changes elsewhere in the standard.

"Sliced Lengthwise - consisting of the terminal vital part of the palm and its upper region sliced lengthwise into segments not less than 80 mm, and not more than 120 mm in length."

1.4 Designation in accordance with size

71. In order to take account of current practices in the size designation, the Committee agreed to change the system of sizing as follows:

Single sizes

"Small" -----	above 15 mm and up to 25 mm inclusive
"Medium" -----	above 25 mm and up to 35 mm inclusive
"Large" -----	above 35 mm and up to 50 mm inclusive
"Extra large" -----	above 50 mm

2.1.1 Other permitted ingredients

72. In Sub-Section (b), the Committee agreed to make certain editorial amendments and, in addition, agreed that the maximum total drained vegetable ingredient should be reduced to 10%.

2.2.5 Defects and Allowances

73. Following a discussion as to the exact meaning of "extraneous matter", the Committee agreed that it was necessary to develop a method of analysis to determine the extraneous matter covered by the standard. It was also agreed that the term "mineral impurities" would better describe the impurities in question and also agreed that such impurities should be subject to a limitation of 0.5% m/m. It was agreed that this limit be included in the standard in square brackets.

3. Food Additives

74. The Committee had detailed discussion on this section. A number of delegations indicated that not all of the additives included in the standard would be acceptable in their countries. It was also noted that some of the additives, e.g., the antioxidants, might be substances carried over from ingredients such as fats and oils. Other additives, for example sodium metabisulfite, might be better described as "processing aids".

75. The Secretariat drew the Committee's attention to the Sub-Section dealing with modified starches and indicated that this Section represented an example of a provision where the Committee could adopt two courses of action. One possibility was to list a limited number of modified starches found technologically suitable in the preparation of canned palmito. Another possible course was to include in commodity standards by reference the Codex information list of modified starches found to be safe for use in food. It was noted that, in the main, Codex had been following the former course of action. It was also noted that this matter would be given attention by the Codex Committee on Food Additives at its next session.

76. The Committee made a number of changes to the Section on Food Additives by deleting a number of additives not considered to be technologically indispensable. The Secretariat was requested to revise the presentation of the Food Additive Section in cooperation with the author country (Brazil) and in the light of recent developments regarding the carry-over principle and the definition of processing aids.

5. Hygiene

77. The Committee noted that all canned palmito marketed in trade was acidified and, therefore, agreed that Sections 5.3 and 5.4 should be substituted by the text adopted by the Commission for acidified foods. It was also agreed that Section 5.5 of the standard at Step 4 was redundant and should be deleted.

6.1.4 Minimum Drained Weight

78. On the advice of the delegation of Brazil, the Committee decided to provide for minimum drained weight for the various styles as follows:

<u>Styles</u>	<u>Percentages</u>
Pieces -----	53
Slices -----	59
Palm stipe-cuts -----	59
Sliced lengthwise -----	53

79. It was agreed that additives such as sodium metabisulphite when used as processing aid did not need to be declared in the list of ingredients. The Committee also agreed that the words "except that the water need not be declared" should be deleted in the first sentence of this Section.

Date Marking

80. The Committee agreed that canned palmito was a product with long shelf life and that, therefore, date marking was not necessary for this product. However, it was also agreed that a date of minimum durability indicated by the mention of the year be provided for on an optional basis, as in the draft standard for canned apricots. The delegation of the Federal Republic of Germany wished to have the date of minimum durability included as a mandatory provision of the standard.

7.3 Net contents

81. The delegation of Canada was of the opinion that it would be more appropriate to declare net contents by volume as was the practice in that country. The Committee decided to leave the provisions for declaration of net contents by weight unchanged.

Status of the Standard

82. The Committee decided to advance the Proposed Draft Standard for Canned Palmito, as amended, to Step 5 of the Codex procedure (see Appendix VI).

CONSIDERATION OF DRAFT STANDARD FOR CANNED MANGOES AT STEP 4.

83. The Committee had before it the above draft standard contained in Appendix X of ALINORM 79/20, and government comments thereon.
84. The draft standard was introduced and commented on by the delegation of Mexico in the light of the written comments received. The Committee slightly amended the Product Definition (1.1) to make it clear that the product was prepared from peeled fruit. Under Sub-Section 2.3.4 Uniformity of Size, it was agreed that, as in the case of Canned Apricots, the provision in 2.3.4.1 requiring that 90% of the fruit be reasonably uniform in size should be by count. In 2.3.6, Definition of Defects, the Committee agreed to provide for a definition of "Trim", along the lines of that in the Standard for Canned Peaches.
85. Concerning the section on Food Additives, the Committee agreed to provide for ascorbic acid as an additional acidifying agent. Sodium pectinate was deleted from the Sub-Section entitled "Texturing Agents (thickening and/or chelating agents)", which, in turn, was amended to read "Firming Agents". The Delegations of Poland and the Federal Republic of Germany were opposed to providing for calcium pectinate as a firming agent. The Committee decided to delete the provision for Preservatives as these were not routinely added to canned mangoes and invited the Delegation of Mexico to supply a written technological justification for their use, for consideration at the next session of the Committee, if the delegation of Mexico thought it was essential to provide for the occasional use of preservatives in this product as processing aids.
86. As regards the section on Contaminants, the Committee decided, in the light of the consideration of the report of the Ad Hoc Working Group on Maximum Levels for Contaminants in Canned Fruits and Vegetables, to place the provisions of this section in square brackets.
87. As regards the section on Packing Media, it was agreed to deal with this later, following consideration, under a later item of the agenda, of a working paper on Packing Media of Canned Fruits prepared by Australia (see paras 139-145).

88. The Committee noted that sub-section 7.5.2, relating to Country of Origin was not in line with the corresponding provision in the Recommended General Standard for the Labelling of Prepackaged Foods. The point was made that given the nature and fragility of this product, it did not seem likely that it would be commercially feasible to reprocess and repack the product, and that, therefore, perhaps there was no need to have a sub-section on country of origin in the case of reprocessing. After a further exchange of views, it was agreed to delete sub-sections 7.5.2 and 7.5.3 and replace them by the relevant sub-section of the Recommended General Standard for the Labelling of Prepackaged Foods.
89. In sub-section 7.2 of the Labelling Section, it was agreed that the clause "except that water need not be declared" should be deleted. The Delegation of Canada drew the Committee's attention to the practice in Canada of declaring net contents of this product by volume.
90. Concerning date-marking, the Committee agreed that this product had a long shelf life and should be treated in the same way as Canned Apricots. The delegation of the Federal Republic of Germany wished to have the date of minimum durability included as a mandatory provision of the standard.

Status of the Draft Standard for Canned Mangoes

91. The Committee agreed to advance the draft standard for Canned Mangoes to Step 5 of the Procedure for the Elaboration of Codex Standards (see Appendix VII).

CONSIDERATION OF DRAFT STANDARD FOR MANGO CHUTNEY AT STEP 4

92. The Committee had before it the above draft standard contained in Appendix XI of ALINORM 79/20 and government comments thereon. The draft standard was introduced and commented on by the Delegation of the United Kingdom, which indicated that, in the main, the U.K. comments were largely of an editorial nature.
93. The Committee amended sub-section 1.2, Varietal Types, to read "any suitable variety of the fruit Mangifera indica L may be used". The main discussion in the Committee centered on the Food Additives section. The Delegation of the U.K. indicated that in the U.K. parahydroxy benzoates at 250 mg/kg and sorbic acid at 1000 mg/kg were permitted as preservatives in this product. The Delegation of the Federal Republic of Germany indicated that it was opposed to the use of sodium and potassium metabisulphite, and would also be opposed to the use of parahydroxy benzoates, as it saw no need for the use of these preservatives in this product. The Delegation of Poland indicated that it was opposed to the use of any preservative in this product other than SO₂ arising from the pulp. The

Delegations of Canada and Brazil were opposed to the use of acetic acid in this product, since vinegar was an ingredient. The Committee agreed to add parahydroxy benzoates and sorbic acid to the list of preservatives, and to place the entire Food Additives section in square brackets.

94. Concerning the section on Contaminants, the Committee decided, following its consideration of the Report of the Ad Hoc Working Group on Maximum Levels for Contaminants in Canned Fruits and Vegetables, to place this section in square brackets.
95. On the subject of date marking, the Committee agreed that this product should be treated in the same way as the other canned products considered at the session. The delegation of the Federal Republic of Germany wished to have the date of minimum durability included as a mandatory provision of the standard.

Status of the Draft Standard for Mango Chutney

96. The Committee agreed to advance the draft standard for Mango Chutney to Step 5 of the Procedure (see Appendix VIII).

CONSIDERATION OF THE DRAFT STANDARD FOR DATES AT STEP 7

97. The Committee had before it the above Draft Standard contained in Appendix VI of ALINORM 79/20, and Government comments in document CX/PFV 80/4 and Addendum 1. The Committee also had before it the UN/ECE Draft Standard for Dates and a paper prepared by the UN/ECE Secretariat showing the differences between the Codex and the UN/ECE Standard.
98. In considering this Standard the Committee made every possible attempt to reconcile the differences between the UN/ECE and Codex Standards, as requested by the Commission. In order to ensure that the UN/ECE Standard would be taken fully into consideration, the Committee decided to set up an ad hoc Working Group to study all the documents available and to make recommendations to the Committee. The delegations of the following countries participated in the Working Group: Mexico, the Federal Republic of Germany, Poland and the U.S.A.
99. The Committee received a report of the ad hoc Working Group and noted that the Group had reached agreement—often a compromise—on the requirements for a) moisture content; b) minimum size; c) pits (stones) in pitted style; d) limit for caps; e) mineral impurities; f) provision for dirt; g) and allowances for defects. The proposals of the Working Group, which were adopted by the Committee, were as follows:

3.1.1 General Requirements

- (a) Moisture content Maximum
- | | |
|------------------------|-----|
| Cane Sugar varieties | 26% |
| Invert Sugar varieties | 30% |
- (b) Size (minimum)
- | | |
|----------------|-------------|
| Unpitted Dates | - 5.0 grams |
| Pitted Dates | - 4.0 grams |
- (c) Pits (Stones) (in Pitted Style) - Not more than two pits or 4 pieces of pit per 100 dates.
- (d) Delete
- (e) Mineral impurities - Not more than 1 g/kg.

3.1.2 Definition of Defects

- (h) Dirt - dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an area over 3 mm in diameter.

3.1.3 Allowances for Defects

The maximum allowances for the defects defined in 3.1.2 shall be:
A total of 20% by count of defects (a) through (l) of which not more than
10% by count may be defects (d) through (l) of which not more than
4% by count may be defects (h) through (l) of which not more than
1% by count may be defects (j) through (l).

100. As regards moisture content, the delegation of the U.S.A. (Rapporteur) informed the Committee that although the Working Group, including the delegation of the U.S.A., had agreed to accept a figure of 26%, in order to be in line with the UN/ECE Standard, the view of the U.S. delegation was that this figure was too high, as it permitted the possibility of some degree of fermentation in the product. The delegation of the U.K. was of the opinion that the limit for moisture of 30% in the invert sugar varieties was also too high. The delegations of Poland and of the Federal Republic of Germany proposed a maximum moisture content of 26%.
101. Referring to the limit for pits (stones) in pitted style, the delegation of the U.S.A. expressed the opinion that the allowance provided for in the Standard was excessive, since industry in the U.S.A. could achieve a reduction of approximately 50% of this defect. The Committee agreed that it was more appropriate at this stage to follow the recommendations of the Working Group which took into account current technological practices in a number of producing countries.

102. As regards the presence of caps in dates, the Committee agreed with the conclusion of the Working Group that this depended on a number of factors and that caps, in any event, were not objectionable to the consumer. For these reasons, there was no need to provide for a maximum limit for "caps in dates".
103. With regard to the limit for mineral impurities proposed by the Working Group, the Committee noted that the figure of 1 g/kg was in line with that proposed by the Federal Republic of Germany during the last session (see para 118 ALINORM 79/20). The delegation of the Netherlands questioned whether the provision for mineral impurities and dirt covered similar materials. It was pointed out that dirt represented a defect involving dates with visible embedded organic and inorganic material, while mineral impurities covered water insoluble inorganic material which was not necessarily visible to the naked eye.
104. The Committee had considerable discussion on the maximum allowance for defects in Sections 3.1.3 of the Standard in the light of the recommendation of the Working Group and the provisions of the UN/ECE standard. The Committee noted that the allowances for defects proposed by the Working Group were not significantly different from those included in the present Standard and that there existed significant differences between the Codex and the UN/ECE Standard. The delegation of Australia, supported by the delegation of Mexico (and Iraq in its written comments), stressed the need for realistic allowances for defects which represented what was feasible from a technological point of view. Unduly restrictive allowances for defects might otherwise impede international trade in a product which was of acceptable quality from the consumer's point of view. The delegation of Poland, supported by other delegations, was of the opinion that the allowances for defects included in the UN/ECE Standard were realistic and in the interest of the consumer.
105. The Committee decided to adopt the recommendation of the Working Group in respect of allowances for defects as firm proposals. It was noted that the Codex Draft Standard for Dates would be considered by the 1981 Meeting of the UN/ECE Group of Experts on Standardization of Dried Fruit. The Committee agreed that it would be desirable for producer countries to attend that meeting and requested the Secretariat of the above UN/ECE Group of Experts to make all effort to ensure attendance by such countries. The delegations of the Federal Republic of Germany, Poland, U.K., Belgium, and France reserved their position concerning the adoption of Section 3.1.3 Allowances for Defects.
106. As regards date marking, the Committee was informed by the delegation of Mexico that dates were a product which was stable for up to four years, with only some loss of moisture. It was agreed that a provision for the declaration of the year of production was appropriate and should remain in the Standard. The delegation of Switzerland and Norway were of the opinion that it was more appropriate to provide for date of minimum durability.

Status of the Standard

107. The Committee decided to advance the draft standard for dates, as amended, to Step 8 of the Codex Procedure (see Appendix IX and para 37).

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR CASHEW KERNELS AT STEP 2

108. The Committee had before it the above draft standard contained in document CX/PFV 80/10. The Committee did not, in view of time constraints, enter into a detailed examination of the text, but rather confined itself to observations of a general nature. One delegation thought that Sub-section 2.4 Freedom from Extraneous Matters was unduly severe in that it required the product to be "practically free" from extraneous matter. The delegation thought that this provision should be quantified. Another delegation pointed to section 2.5, entitled 'Grades' and drew attention to the fact that, so far, Codex standards did not include a section on quality grades, the standards being single quality level standards. It was thought, however, that this might not really be a section on quality grades but rather a section on sizing. Another delegation thought that there were too many sub-groups in section 2.5.1, and that some re-drafting would be desirable. The absence of a section on hygiene was mentioned. One delegation thought that sub-section 3.1.1 needed to be re-drafted to make its meaning clearer. The observer from Mozambique recommended that:
- (a) A maximum limit for foreign material should be established;
 - (b) the standard methods of analysis for water determination on dried and unshelled fruits established by UN/ECE Commission should be used; and
 - (c) the number of grade designations which looked to be in excess should be reduced.

Status of the Proposed Draft Standard for Cashew Nuts

109. The Committee decided that the draft standard, re-worked following consultations between the Secretariat and the two author countries (Kenya and India), should be advanced to Step 3.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR CANNED CHESTNUTS AND CANNED CHESTNUT PUREE AT STEP 2

110. The Committee had before it document CX/PFV 80/11, containing the above proposed draft standard. The document was introduced and commented on by the delegation of Japan which had prepared the draft standard, in the light of comments received from France, including the comment that the standard should also cover chestnut puree. The Committee considered that the proposed draft standard would need to be completed and reviewed by the delegation of Japan, in consultation with the delegation of France and the Secretariat.

Status of the Proposed Draft Standard for Canned Chestnuts and Canned Chestnut Puree

111. The Committee decided that the proposed draft standard, following completion and editing, should be sent out for Government comments at Step 3 of the Procedure for the Elaboration of Codex Standards.

CONSIDERATION OF PROPOSED AMENDMENTS TO THE SAMPLING PLANS FOR PRE-PACKAGED FOODS

112. The Committee had before it document CAC/RM 42-1969, Circular CL 1978/40 containing the proposed amendment to the above Sampling Plans submitted to governments for comment, document CX/PFV 80/12 containing comments received from governments, and a Conference Room Document prepared by the U.S. Department of Agriculture.

113. In introducing the item, the Secretariat drew the Committee's attention to the following issues:

- (a) the need to reduce sampling rate in view of the fact that a number of governments had found it to be excessive;
- (b) the need to determine the exact way Inspection Levels I and II should be used; and
- (c) the exact role Codex sampling procedures were intended to play especially in the light of the Codex Acceptance Procedure.

The Secretariat also drew the Committee's attention to the fact that the Codex Committee on Methods of Analysis and Sampling had recently reviewed its Terms of Reference and Work and had reached conclusions regarding the nature and role of Codex methods of analysis. It was the intention of that Committee to proceed with a similar review of the question of Codex sampling of procedures.

114. The Committee received a report 1/ from the delegation of the USA concerning the effects of reducing the sampling rate in the Codex Sampling Plans on the confidence which could be placed in the Sampling Plans as regards making correct decisions when accepting or rejecting lots. The Committee noted that the resulting reduction in the confidence level of the Sampling Plans was relatively small and that the reduced sampling rate was still quite acceptable. The delegation of the UK pointed out that the old system appeared to give a considerably better chance of rejection of defective lots at the higher sample sizes.

115. As regards the way inspection levels I and II should be used in food inspection, the Committee reconfirmed its previous decision that these inspection levels should not be used sequentially in the case of dispute, but that the appropriate inspection level should be decided upon by the Food Inspection authorities as existing situations required (para. 24(b) ALINORM 79/20).

116. The Committee discussed what procedure should be followed as regards the amendment of the Sampling Plans. Although it was recognized that the Sampling Plans had wider application than processed fruits and vegetables, the Committee agreed that it had particular competence in discussing practical aspects of the Sampling Plans as it had originally elaborated them for processed fruits and vegetables. However, it was noted that any amendments to the sampling plans would have to be endorsed by the Codex Committee on Methods Analysis and Sampling before adoption by the Commission.

1/ Will be distributed at a later date during 1980.

117. It was agreed that governments should be encouraged to try out the proposed reduced sampling rates and report to the Secretariat on their acceptability for consideration by the Committee at its next session. It was agreed that in the meantime, the proposed amendment to the Sampling Plans should be referred to the Commission for permission to proceed with amending the existing Sampling Plans for Pre-packaged Foods (CAC/RM 42-1969), and for the views of the Commission on the best way of handling the matter.

CONSIDERATION OF THE REPORT OF THE AD HOC WORKING GROUP ON CONTAMINANTS

118. The Committee had before it the report of the above ad hoc Working Group (CX/PFV80/13) and a working paper prepared by the Australian Department of Primary Industry entitled "International Survey of Contaminants in Processed Fruits and Vegetables." The delegation of Australia, in introducing the Report of the Working Group, informed the Committee that the Group had reached the following conclusions: a) arsenic, copper and zinc were elements which were not introduced into canned fruits as a result of processing, and that therefore the Working Group had not considered itself the appropriate body to deal with maximum levels for these heavy metals; b) cadmium, like the previous contaminants, was not introduced in the foods from the canning process, but information was required on levels and possible sources of cadmium in processed fruits and vegetables packaged in glass or ceramic containers; c) lead contamination of food represented a problem to be considered by the Committee in the light of current canning practices and amounts of lead found in processed fruits and vegetables, and d) information available to the Group indicated that contamination of processed fruits and vegetables by tin fell within ranges of up to 250 mg/kg with samples in only a small number of cases exceeding this value. (See Report of the Working Group, Appendix X).
119. The Committee noted the recommendation of the Working Group that for lead it was necessary to obtain data on processed fruits and vegetables stored for at least 6 months in order to allow the contaminant to reach (or practically reach) an equilibrium concentration. A longer period might be necessary for tin, the concentration of which continued to increase with storage. It was also noted in this respect that an indication of the history (i.e storage time and temperature) of the canned product, the nature of the container and similar information would be required together with analytical data, so that appropriate international maximum levels for contaminants in foods could be recommended by the Committee.
120. The delegation of the U.K. informed the Committee that the whole question of contaminants in canned foods was being reviewed in that country. The delegation of Poland stressed the need to use agreed methods of analysis when generating data on contaminants suitable for the purposes of the Codex, and recommended the atomic absorption method. The delegation of Poland also indicated that the maximum level of 250 mg/kg tin in processed fruits and vegetables was too high in view of the high potential intake of these products. The delegation pointed out that problems of contamination with tin could be overcome by the use of glass containers and containers such as tetrapack.
121. The delegation of the U.S.A. informed the Committee that, as a result of close cooperation between the U.S. Government and industry, levels of lead had been reduced in food and that further reductions could be expected.

122. The delegation of the Netherlands was of the opinion that the question of cadmium in food was not a matter for consideration by this Committee, but rather represented an environmental problem to be resolved by another body.
123. The Committee noted that the level of nitrate in food had a detinning effect and that this question should be considered further. The Secretariat was of the opinion that it was necessary to obtain data on contaminants from as many parts of the world as possible, including information from countries with warm climates and from developing countries, both on products locally produced and on products imported from countries with temperate climates.
124. The Committee agreed to adopt on a provisional basis the maximum level of 250 mg/kg for tin in the canned products which it had considered during the present session. In view of the recommendations of the Working Group concerning zinc, copper and arsenic, the Committee agreed to place the contaminants section for canned mangoes and mango chutney in square brackets.
125. The Committee decided to set up a new ad hoc Working Group under the chairmanship of Australia to consider new information received from governments in reply to a circular to be issued by the Secretariat. It was expected that the Working Group would carry on its work by correspondence and would only meet prior to the next session of the Committee should it prove to be necessary. The Committee also agreed that the information already obtained as a result of the Australian survey and any further information which would be received on products not within its terms of reference (e.g., on Fruit Juices) should be referred to the appropriate Codex Committee for action. The Committee expressed its appreciation to the outgoing Working Group and to the delegate from Australia for the work done on contaminants in processed fruits and vegetables.
126. Members of the new ad hoc Working Group are as follows: Australia (chairman), Brazil, Canada, Belgium, Federal Republic of Germany, Japan, Netherlands, Mexico, Poland, Switzerland, Thailand, UK and USA. Other countries, including those which participated in the previous ad hoc Working Group, were invited by the Committee to indicate their desire to be included in the Working Group to Mr. J.R. Merton (Australia) (see Appendix I).

CONSIDERATION OF WORKING PAPER ON DRAINED WEIGHT CX/PFV 80/14)

127. The Committee had before it a working paper entitled "Provision for and Declaration of Drained Weight", prepared by the delegation of the U.S.A., together with written comments from the Federal Republic of Germany on the U.S. paper. The delegation of the U.S.A. introduced and outlined the main features of the U.S. paper, the conclusions of which were as follows:
- (i) Compulsory drained weight declaration is inherent to the destruction of food in a global food supply where the adequacy of the food supply is of vast concern.
 - (ii) Optional declaration of solid content fill-in weight (ante-processing weight) should be considered as a satisfactory alternative for drained weight declaration.

- (iii) Declaration of drained weight or fill-in weight, in addition to net content, would be desirable to consumers for the products that are packed in water, juice, or other similar packing liquid.
- (iv) Provision for the declaration of drained weight, or fill-in weight, should be made for processors or manufacturers who customarily declare this information.
- (v) The Step 9 Standards should not be changed to provide for declaration of drained weight for the Standards that do not currently contain that provision.

128. The delegation of the U.S.A. indicated that a survey had been carried out by the industry in the U.S.A., to ascertain what the additional cost would be of providing for a declaration of drained weight on canned foods in liquid pack. The survey had shown that the additional cost would be considerable. As against this, the survey had also indicated that the additional cost of providing for a declaration of fill-in weight, would be very much less. To make declaration of drained weight mandatory would, therefore, involve considerable extra expense which would, in the last analysis, have to be paid for by the consumer. The delegation of the U.S.A., in its review of the U.S. paper outlined to the Committee the breakdown of the additional operational costs which would follow mandatory drained weight labelling. The U.S. survey was based on a sampling plan very similar to the Codex Sampling Plan for Prepackaged Foods (AQL 6.5).
129. The delegation of the Federal Republic of Germany referred to the EEC Council Directive of 18 December 1978, which required declaration of drained weight in the case of a solid food packed in a liquid medium. The Council Directive was binding on all member states of the EEC.
130. The delegation of the Netherlands stated that prior to the EEC Directive the canned food industry in the Netherlands had, for certain kinds of canned foods such as canned peas, been moving towards declaration of drained weight. Furthermore, there was a strong consumer protection trend in favour of declaration of drained weight. The general view in the Netherlands was that the industry had an obligation to provide this information to the consumer. The delegation of the Netherlands wondered how the extra costs of providing this additional information to the consumer would compare with the costs of advertising.
131. The delegation of Switzerland indicated that the declaration of drained weight was mandatory for processed fruits and vegetables packed in liquid medium under Swiss law. The delegation of Norway indicated that in Norway it was now necessary to declare drained weight. A number of the delegations supported the need for declaration of drained weight. The delegation of Mexico indicated that the question was presently under study in Mexico in response to representations from consumer protection bodies.

132. The Secretariat informed the Committee that the Recommended General Standard for the Labelling of Prepackaged Foods was in the process of being examined with a view to its revision, in the light of developments with regard to food labelling over the last 10 years. A consultant would shortly be preparing a comprehensive working paper on this topic for the next session of the Codex Committee on Food Labelling (Ottawa, November 1980), in which the provisions of the Recommended General Standard would be reviewed in the light of developments and current practices and trends. The provision concerning the declaration of drained weight in the Recommended Standard would also be reviewed.
133. In conclusion it was agreed that there was a general consensus in the Committee in favour of declaration of drained weight for processed fruits and vegetables packed in liquid medium. The delegation of Canada indicated that it was not in agreement with a mandatory label declaration of drained weight on canned fruits and vegetables. The Committee expressed the wish that the consultant give attention to the question of label declaration of drained weight in his review of the Recommended General Standard for the Labelling of Prepackaged Foods, and also to the question of how drained weight should be declared (minimum, average, approximate, etc.). The Committee also requested the Codex Committee on Food Labelling to give particular attention to this question.

DRAFT GUIDELINES FOR THE LABELLING OF NON-RETAIL CONTAINERS

134. The Commission, at its 13th session, agreed that the Draft Guidelines for the Labelling of Non-Retail Containers, being developed by the Codex Committee on Food Labelling (ALINORM 79/22, Appendix V), should be referred to the Codex Commodity Committees for their views thereon (ALINORM 79/38, para 149).
135. The Committee, at its present session, established a Working Group to consider and report back to the Committee on the Draft Guidelines. The Working Group was drawn from the delegation of the Netherlands, Japan, and the U.S.A.
136. The Working Group concluded as follows:
- (i) The Draft Guidelines were a worthwhile contribution to the existing labelling regulations;
 - (ii) It should be recommended to the Codex Committee on Food Labelling that style, packing medium, and size classification should be indicated on the label, as far as applicable; and
 - (iii) In connection with item 1. "Purpose" (as set forth in the Draft Guidelines), the sequence of items on which information should be given was somewhat inappropriate in that information on "identity of the product" was listed only in second place, while information on the name, identity and composition was considered the most important item of all.

137. The following sequence was suggested by the Working Group:

- (i) identity (name, composition, etc.)
- (ii) use of caterers
- (iii) further processing
- (iv) storage and handling
- (v) control authority

138. The Committee endorsed the above recommendations of the Working Group and agreed that they should be conveyed to the Codex Committee on Food Labelling.

CONSIDERATION OF A WORKING PAPER ON THE PACKING MEDIA OF CANNED FRUITS -
COMPOSITION AND LABELLING

139. The Committee had before it a paper on the above subject (CX/PFV 80/15) and a Conference Room Document entitled "Revision of the Packing Media (Composition and Labelling) of the Draft Standard for Canned Apricots" prepared by Australia. The Committee noted that the Australian working paper touched upon a number of issues (e.g., labelling of packing media consisting of varying proportions of water to fruit juice, the use of fruit nectars as packing media, the use of various nutritive sweeteners, use of the term "unsweetened", classification of packing media, etc.) which affected canned fruits generally. It was agreed that the most practical way to consider the issues raised in the Australian paper was to study in detail the Conference Room Document mentioned above.
140. It was agreed that in Section 2.1.1 dealing with permitted packing media it would be preferable to indicate specifically that fruit nectars could be used as sole packing media as was at present provided for in the Standard for Canned Apricots (Section 2.1.1(e)).
141. The Committee adopted the various editorial amendments proposed by Australia and also agreed to include honey as a nutritive sweetener. As regards the term "sweetening agents" proposed by Australia the Committee decided that the term "nutritive sweeteners" was more informative as it indicated that artificial sweeteners were not meant.
142. The delegation of Japan proposed that mixed glucose and fructose syrup should also be permitted as a nutritive sweetener. It was agreed that the use of such a mixed syrup had already been made possible by providing for the use of glucose syrup and fructose syrup separately. In reply to a question of whether sorbitol could be regarded as a nutritive sweetener, for example as listed under 'other ingredients' in the standard for Canned Peaches, the Committee received an explanation that within Codex sorbitol was considered to be a food additive.

143. The observer from South Africa informed the Committee that canned apricots packed in syrup with a minimum strength of 18° Brix was common to almost all of the canned apricots moving in commerce. The observer from South Africa proposed the following classification of syrup strength:

'light syrup' more than 16° Brix

'in syrup' more than 18° Brix

He indicated that the amount of trade in extra heavy syrup of greater than 25° Brix strength was very limited. The above classification was thought by the observer from South Africa to be more appropriate and would be better understood by the consumer in relation to other fruit products. The delegation of the Federal Republic of Germany indicated that it would not agree with this proposal. This view point of the observer from South Africa and that of the delegation of the Federal Republic of Germany were noted by the Committee.

144. As regards the question of "unsweetened" canned apricots, the delegation of Canada was of the opinion that the term "unsweetened" would be misleading to the consumer where the product contained juices which were naturally sweet (e.g., grape juice). The Committee decided to delete the term "unsweetened".

145. The Committee agreed that the amendments proposed by Australia as contained in the Conference Room Document and with the modification indicated in the preceding paragraphs, should be introduced into the Draft Standard for Canned Apricots and submitted to the Commission at Step 8 of the Procedure. It was also agreed that the Commission be informed that it would be necessary to consider, at the next session, the standards for canned fruits already adopted by the Commission in the light of a paper prepared by Australia with a view to their possible amendment.

146. OTHER BUSINESS

The delegation of Australia stated that there was an increasing tendency in the Committee, at each succeeding Committee session, to be more restrictive on such matters as defect levels, even in cases where the defect levels might have been fixed at earlier sessions of the Committee on the basis of valid representative data. In this connection, the delegation of Australia stressed the importance of ensuring that any proposals aimed at making existing provisions concerning defect levels more stringent were fully justified on the basis of data, which should be based on world-wide experience and not on the experience of a few countries. The Committee took note of this declaration of the delegation of Australia.

FUTURE WORK PROGRAMME

147. The Committee noted that it would have before it at its next session, for consideration probably at Step 7, draft standards for Canned Palmito, Canned Mangoes, and Canned Mango Chutney, as well as draft standards for Cashew Kernels and Canned Chestnuts and Canned Chestnut

puree for consideration at Step 4. The Committee could also have before it any draft standard which might be referred back to it for reconsideration by the Commission at its Fourteenth Session, as well as requests for the elaboration of standards which might come from the Regional Coordinating Committees.

148. The Committee noted that it would also have the following matters to consider:

- (i) Review of progress concerning acceptance of the Step 9 standards for processed fruits and vegetables
- (ii) Carry-Over Principle
- (iii) General provision for styles
- (iv) Declaration of drained weight
- (v) Packing media - Consideration of revision of Step 9 Standards
- (vi) Sampling Plans
- (vii) Date-marking - Consideration of revision of Step 9 standards
- (viii) Canned Fruit Cocktail - Question of extending list of fruit ingredients
- (ix) Tropical Fruit Salad - Question of alternative name "Tropical Fruit Cocktail"
- (x) Contaminants - Report of Working Group
- (xi) Possible revision of Step 9 standards in the light of the report of the Working Group on Contaminants
- (xii) Matters arising from reports of Codex Committee Sessions and from the report of the Fourteenth Session of the Commission.

149. It was noted that with such a heavy agenda as that outlined above, it might be necessary to envisage a longer than usual session.

150. The delegation of Australia stated that if Committee work on the Step 7 and Step 4 standards could be completed at the next session, it might be possible for the Committee to adjourn sine die. It was agreed that this matter should be placed on the agenda of the Committee's next session.

DATE OF NEXT SESSION

151. The Committee was informed that the next session of the Committee would probably be held in the spring or summer of 1982, the exact date to be determined between the Host Government and the Secretariat.

STATEMENT BY THE DELEGATION OF SPAIN CONCERNING THE
DRAFT STANDARD FOR DRIED APRICOTS

152. The delegation of Spain made a statement on the Draft Codex and ECE Standards for dried apricots to the Committee which is reproduced in Appendix IIIIBis to this Report.
- - - - -

LIST OF PARTICIPANTS*
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairman

Dr. Robert M. SCHAFFNER
Associate Director for Physical Sciences
Bureau of Foods
Food and Drug Administration
Department of Health, Education and Welfare
Washington, DC 20204
USA

Rapporteur

Mr. Gerald R. PARLET
Assistant to Deputy Administrator
Commodity Services
Food Safety and Quality Service
Department of Agriculture
Washington, DC 20250
USA

FAO Representatives
Représentants de la FAO
Representantes de la FAO

Leslie G. LADOMERY
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization
Via delle Terme di Caracalla
00100 Rome
Italy

Henry J. McNally
Senior Officer
Joint FAO/WHO Food Standards Programme Group
Food Policy and Nutrition Division
Food and Agriculture Organization
Via delle Terme di Caracalla
00100 Rome
Italy

* The Heads of delegations are listed first.
Les chefs de délégations figurent en tête.
Figuran en primer lugar los jefes de las delegaciones.

AUSTRALIA
AUSTRALIE

J.R. MERTON
Assistant Secretary
Department of Primary Industry
Canberra
Australia

BELGIUM
BELGIQUE
BELGICA

Michel VIAENE
Inspecteur
Ministry of Public Health
Cit  Administrative de l'Etat
B timent Vesale
1010 Brussels
Belgium

BRAZIL
BRESIL
BRASIL

Agide GORGATTI-NETTO
Director
Ministry of Agriculture
Edificio Ven ncio 2000, 9^o Andar, Sala 904
70333 Brasilia, D.F.
Brazil

CAMEROON
CAMEROUN
CAMERUN

Augustine Justice NJAWE
Counselor (Economic and Commercial Affairs)
Embassy of Cameroon
2349 Massachusetts Avenue, N.W.
Washington, DC 20008
USA

CANADA

C.P. ERRIDGE
Assistant, Processed Products Section
Fruit and Vegetable Division
Food Production and Marketing Branch
Agriculture Canada
Sir John Carling Building
Ottawa, Ontario K1A 0C5
Canada

Carl J. ROSS
Research Manager
Canadian Food Processors Association
Canadian Cannery Ltd., Research Department
1101 Walker's Line
Burlington, Ontario L7N 2G4
Canada

CHILE

Francisco OSSA
Counselor
Embassy of Chile
1732 Massachusetts Avenue, N.W.
Washington, DC 20036
USA

DENMARK
DANEMARK
DINAMARCA

John SVENSSON
Agricultural Attach 
Embassy of Denmark
3200 Whitehaven Street, N.W.
Washington, DC 20008
USA

ECUADOR
EQUATEUR

Raul NIETO
Minister-Counselor (Commercial
Affairs)
Embassy of Ecuador
2535 15th Street N.W.
Washington, DC 20009
USA

FRANCE
FRANCIA

Claudine MUCKENSTURM
Inspecteur au Service de la
R pression des Fraudes et du
Contr le de la Qualit 
44 boulevard de Grenelle
Paris 15 me
France

Guy NOYELLE
Engineer-Chemist
Ministry of Agriculture
Paris
France

GERMANY, F.R.
ALLEMAGNE, REP. FED.
ALEMANIA, REP. FED.

E. HUFNAGEL
Regierungsdirektorin
Bundesministerium f r Jugend,
Familie und Gesundheit
Deutschherrenstrasse 87
D-5300 Bonn 2
Federal Republic of Germany

HUNGARY
HONGRIE
HUNGRIA

József NÉMETH
Counselor (Agriculture)
Embassy of Hungary
3910 Shoemaker Street, N.W.
Washington, DC 20008
USA

JAPAN
JAPON

Naoki SATO
Deputy Director
Fruit and Flower Division
Agricultural Production Bureau
Ministry of Agriculture, Forestry and
Fisheries
Tokyo
Japan

Mitsukuni MORI
Head of Chemistry Division
Research Laboratory
The Cannery Association of Japan
Yokohama
Japan

Dr. Takatomo HORIO
Director, Research Division
Tokyo Institute of Food and Technology
Kawanishi, Hyogo
Japan

Hideaki KUMAZAWA
First Secretary
Embassy of Japan
2520 Massachusetts Avenue, N.W.
Washington, DC 20008
USA

Shiro ASANO
Second Secretary
Embassy of Japan
2520 Massachusetts Avenue, N.W.
Washington, DC 20008
USA

MEXICO
MEXIQUE

Heriberto BARRERA-BENITEZ
Head of the Quality Control
Normalization & Institution Department
Comisión Nacional de Fruticultura, S.A.R.H.
Paseo del Rocío No.81
Mexico 10 D.F.
Mexico

MEXICO (cont.)

Victor M. HORCASITAS
Counselor (Agricultural Affairs)
Embassy of Mexico
2829 16th Street, N.W.
Washington, DC 20009
USA

Baltazar PERAL
Assistant Counselor (Agricultural
Affairs)
Embassy of Mexico
2829 16th Street, N.W.
Washington, DC 20009
USA

NETHERLANDS
PAYS-BAS
PAISES BAJOS

W.G. ALDERSHOFF
Public Health Officer
Ministry of Public Health and
Environmental Hygiene
P.O. Box 439
2260 AK Leidschendam
The Netherlands

E. DENIG
Counselor (Agriculture)
Embassy of The Netherlands
4200 Linnean Avenue, N.W.
Washington, DC 20008
USA

Theo EVERS
Attaché (Health and Environmental
Protection)
Embassy of The Netherlands
4200 Linnean Avenue, N.W.
Washington, DC 20008
USA

NORWAY
NORVEGE
NORUEGA

Dr. P.A. ROSNESS
Deputy Director
Government Quality Control
(Processed Fruits and Vegetables)
Gladengveien 3 B
Oslo 6
Norway

PHILIPPINES
FILIPINAS

José U. FERNÁNDEZ
Minister Counselor
Embassy of the Philippines
1617 Massachusetts Avenue, N.W.
Washington, DC 20036
USA

POLAND
POLOGNE
POLONIA

Waclaw ORLOWSKI
Chief of Fruit and Vegetable Section
Quality Inspection Office
Ministry of Foreign Trade and Shipping
Zurawia 32/34
Warsaw
Poland

Leopold K. MAJEWSKI
Agricultural Attaché
Embassy of Poland
2640 16th Street, N.W.
Washington, DC 20009
USA

SPAIN
ESPAGNE
ESPAÑA

Luis Martínez AIEVALO
Embassy of Spain,
Commercial Counselor
2558 Massachusetts Ave. NW
Washington D.C. 20008
USA

SWITZERLAND
SUISSE
SUIZA

P. ROSSIER
Head of Codex Section
Federal Office of Public Health
Haslerstrasse 16
CH-3008 Berne
Switzerland

T.L. AVIGDOR
Expert en Législation Alimentaire
Société d'Assistance Technique
pour Produits Nestlé S.A.
Case Postale 88
CH-1814 La Tour-de-Peilz
Switzerland

THAILAND
THAILANDE
TAILANDIA

Prof. Amara BHUMIRATANA
Director
Institute of Food Research and
Product Development
Kasetsart University, Bangkok
P.O. Box 4-170
Bangkok 9
Thailand

Dr. Prayoon DEEMA
Director, Pesticide Research Laboratory
Division of Entomology and Zoology
Department of Agriculture, Bangkok 4
Thailand

Mr. Somchai Muennarintr
Senior Scientist, Biological Science
Division
Department of Science Service
Ministry of Science, Technology and
Energy
Bangkok 4
Thailand

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

Leslie GEORGE
Principal Scientific Officer
Food Science Division
Ministry of Agriculture, Fisheries
and Food
Great Westminster House
Horseferry Road
London SW 1P 2AE
United Kingdom

UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA

Thomas E. CRIDER
Head, Standardization Section
Processed Products Branch
Food Safety and Quality Service
Fruit and Vegetable Quality Division
Room 0713 South Building
Department of Agriculture
Washington, DC 20250
USA

Dr. Robert W. WEIK
Bureau of Foods
Food and Drug Administration
Room 6025-HFF-4
200 C Street, S.W.
Washington, DC 20204
USA

UNITED STATES OF AMERICA (contd.)

Prince G. HARRILL
Deputy Director
Division of Food Technology
Bureau of Foods
Food and Drug Administration
Room 3029-HFF-410
200 C Street, S.W.
Washington, DC 20204
USA

Harry M. MARKS
Government Advisor
Experimental Design Branch
Mathematics and Statistics Division
Food Safety and Quality Service
Room 4908, South Building
Department of Agriculture
Washington, DC 20250
USA

Romeo V. VILLALUZ
Agricultural Marketing Specialist
Processed Products Branch
Fruit and Vegetable Quality Division
Food Safety and Quality Service
Room 0714, South Building
Department of Agriculture
Washington, DC 20250
USA

VENEZUELA

Oscar PIETRI
Minister-Counselor (Agricultural Affairs)
Embassy of Venezuela
2445 Massachusetts Avenue, N.W.
Washington, DC 20008
USA

Rogelio VALLARDARES
Counselor (Scientific and Technological
Affairs)
Embassy of Venezuela
2445 Massachusetts Avenue, N.W.
Washington, DC 20008
USA

OBSERVER COUNTRIES
PAYS OBSERVATEURS
PAISES OBSERVADORES

MOZAMBIQUE

Dr. Enrico CASADEI
Doctor of Chemistry
Division of Food and Water Control
Ministry of Health
Rua B 181 Coop Haputo
Maputo
Mozambique

Carlota PEREIRA
Laboratory Technician
Division of Food and Water Control
Ministry of Health
Melo e Castro 149
Maputo
Mozambique

NIGERIA

Anthony E. IGERE
First Secretary (Commercial)
Embassy of Nigeria
2201 M Street, N.W.
Washington, DC 20037
USA

SOUTH AFRICA
AFRIQUE DU SUD
AFRICA DEL SUR

Peet J. WESSELS
Director, Division of Inspection
Services
Department of Agricultural
Economics and Marketing
Private Bag X258
Pretoria 0001
South Africa

Attie VAN WYK
Technical Liaison Officer
South African Fruit and Vegetable
Canners' Association
P.O. Box 1103
Cape Town 8000
South Africa

AMENDMENT TO THE RECOMMENDED INTERNATIONAL STANDARD
FOR CANNED PEARS (CAC/RS 61-1972)

Advanced To Step 5 ^{1/}

1. The following is the proposed amendment to Section 2.3.5(c) in order to increase the core material allowance from 2 to 3 units per kg of total contents:

"(c) Core material (Average) (Except in 'Whole-Not Cored' Styles) (consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample shall be aggregated and pieces totalling approximately one-half of a core shall be counted as one unit)

3 units per kg of total contents."

2. The following amendment is being proposed to lower the allowance for harmless plant material in Section 2.3.5(e). It is to be noted that the present allowance for harmless plant material of 0.2 m/m of total contents would allow approximately 10 stems, 3 to 4 cm long (0.6 to 0.7 g per stem) in a No. 10 can of pears. Furthermore, the harmless plant material allowance, which for all practical purposes is a stem allowance, could be more equitably based on a count for stems and an area for flat material as it is in Canned Strawberries, Canned Raspberries and Canned Plums :

"(e) Harmless plant material

(i) stems or stalks - 1 piece per 3 kg of total contents (in styles in which the stem is customarily removed)

(ii) leaf (or similar vegetable material) - 2 cm² per 3 kg of total contents."

1/ The Committee has recommended the omission of Steps 6 and 7 (see para 26)

DRAFT STANDARD FOR DRIED APRICOTS

Advanced to Step 8

1. SCOPE

This standard applies to dried fruits of Armeniaca vulgaris Lam. (Prunus armeniaca L.) which have been suitably treated or processed and which are offered for direct consumption. It also covers dried apricots which are packed in bulk containers and which are intended for repacking into consumer size containers or for direct sale to consumers.

2. DESCRIPTION

2.1 Product Definition

Dried apricots is the product: (a) prepared from sound ripe fruit of varieties of Armeniaca vulgaris Lam. (Prunus armeniaca L.); and (b) processed by drying either by the sun or by other recognized methods of dehydration - which may be preceded by sulphuring - into a form of marketable dried product.

2.2 Varietal Types

Any suitable variety (cultivar) of apricot may be used.

2.3 Styles

The product shall be presented in one of the following styles:

- (a) Whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted and stuffed with edible materials
- (d) Halves
- (e) Slabs - consisting of portions of sound, ripe apricots of characteristic colour, irregular in shape, size and thickness and excluding whole fruit
- (f) Kamaradin - consisting of dried apricot pulp or paste prepared as a sheet or flakes.

2.4 Size Classification (Optional)

Dried apricots may be designated as to size in accordance with the following table:

Designation	No. of unpitted wholes per kg	No. of pitted wholes per kg	No. of halves per kg
Very small	Over 205	241 - 500	481 - 800
Small	150 - 205	166 - 240	331 - 480
Medium	115 - 149	131 - 165	261 - 330
Large	95 - 114	100 - 130	200 - 260
Extra large	Less than 95	Less than 100	Less than 200

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic Ingredients

Clean, sound apricots of a quality suitable for human consumption.

3.2 Optional Ingredients

Other edible material as may be appropriate to stuffing the product, including nutritive carbohydrate sweeteners as approved by Codex. (See 2.3(c) and 7.1.2(c)).

3.3 Quality Criteria

Moisture Content

- (a) Unsulphured dried apricots not treated with sorbic acid) - not more than) 20% m/m
- (b) Sulphured and/or sorbic acid treated dried apricots) -- - not more than) 25% m/m

3.3.1

3.3.2 Quality Factors - General Requirements

- (a) Colour characteristic of the variety and the type of treatment;
- (b) Flavour and odour characteristic of the product;
- (c) Free from damaged, broken, mouldy and immature fruit for styles 2.3(a) to (d) as described in sub-section 3.3.3 and subject to tolerances provided for in sub-section 3.4.4;
- (d) Generally uniform in size within any count category, where declared;
- (e) Free from living insects or mites;
- (f) Mineral impurities - may not be present to the extent that the eating quality or usability is materially affected;
- (g) Foreign matter - practically free from extraneous vegetable matter, insect debris and other objectionable matter.

3.3.3 Definition of Defects

- (a) Damaged fruit - fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 mm² of fruit surface.
- (b) Broken fruit - fruit affected by any damage resulting from improper halving or other mechanical action.
- (c) Immature fruit - fruit which is generally deficient in sugar and may be sour in taste.
- (d) Insect damaged fruit - fruit which is affected by insect damage or containing dead insects, mites, or other pests.
- (e) Mouldy fruit - fruit which is affected by mould to a visible extent, or decay.
- (f) Dirty fruit - fruit affected by imbedded dirt or any other foreign material.

3.3.4 Allowances for Defects

The sample unit size shall be 1 kg.

The following allowances for defects shall apply to all the styles with the exception of the "Slab" and "Kamaradin" styles:

Defect	Maximum Allowed
Slabs	10% (m/m)
Damaged fruit	10% (m/m)
Broken fruit (see 8.2.3)	10% (m/m)
Insect damaged and dirty fruit	5% (m/m)
Mouldy fruit	1% (m/m)
Total	15%
Immature fruit	10% (m/m)

4. FOOD ADDITIVES

The following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

	<u>Maximum level in the finished product</u>
4.1 Sorbic acid and its sodium and potassium salts	500 mg/kg, singly or in combination, expressed as sorbic acid
4.2 Sulphur dioxide	2000 mg/kg

5. HYGIENE

The following provisions in respect of hygiene are subject to endorsement by the Codex Committee on Food Hygiene:

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

7.1 The name of the food

7.1.1 The name of the product as declared on the label shall be "Dried Apricots".

7.1.2 In addition, there shall appear on the label as part of the name or in close proximity to the name, the form of presentation as indicated below:

- (a) Whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted, filled with, as appropriate
- (d) Halves
- (e) Slabs
- (f) Kamaradin

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(b) and 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

7.6 Lot Identification

Each container shall be permanently marked in code or in clear to identify the producing factory and the lot.

7.7 Date marking

The date of minimum durability shall be declared using terms such as 'best before' or 'will keep at least until'.

7.8 Optional Declarations

7.8.1 A size classification for dried apricot halves or whole dried apricots may be stated on the label if the pack complies with the appropriate requirements of sub-section 2.4.

7.8.2 The variety or varietal type of the dried apricots may be stated on the label.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969, with the following additions and modifications:

(a) When product is presented in containers of 10 kilograms or more the sample size (n) (e.g. - number of sample units examined) will be determined by dividing the total net weight of the lot in kilograms by 10 and utilizing the table for containers with a net weight greater than 4.5 kg.

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 22.013: Moisture in Dried Fruits (7) - Official Final Action (and 22.008(c)) or according to the FAO/WHO Codex Alimentarius method CAC/RM 50-1974. (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, 3rd Series, CAC/RM 50/53-1974, Moisture Determination - Electrical Conductance Method). However, in the case of dispute, the method of analysis of the AOAC, 1975, 22.013, Moisture in Dried Fruits, will be the reference method.

8.2.2 Sulphur Dioxide

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 20.104: Colorimetric Method (31) - Official Final Action (Applicable to Dried Fruit)).

8.2.3 Broken, Slabs, Dirty, Mouldy, Damaged and Immature Fruit

Examine the fruits visually and weigh the defective items.

STATEMENT OF THE SPANISH DELEGATION
ON DOCUMENT CX/PFV 80/16 (JANUARY 1980) ON DIFFERENCES BETWEEN
THE CODEX STANDARD AND THAT OF THE ECONOMIC COMMISSION FOR EUROPE
FOR DRIED APRICOTS

The numbering refers to the UN/ECE draft standard for dried apricots.

1) STYLES II. A. (i). Codex provides for more styles than the UN/ECE standard. The adoption of the Codex styles could be submitted to the Group of Experts in Geneva at their next meeting for inclusion in the UN/ECE standard.

II. A. (iii). The style "whole, unpitted" present in both standards can only come under class II in the UN/ECE standard. This requirement should be maintained since in the main it does not affect the two standards.

2) SIZE III. The Codex standard does not provide for a minimum size: in case of fruit halves all fruit exceeding two hundred and forty units per kilo are classified as "very small". The UN/ECE quality standard limits the classification of "very small" not allowing inter-country marketing of smaller fruits than five hundred units per kilo in the case of whole fruit and eight hundred units per kilo in the case of halves. We do not consider it acceptable to suppress this limitation in a quality standard since this is the system followed in the case of all fruits and vegetables for which a minimum size has been established.

3) MOISTURE CONTENT. The Codex standard provides for a maximum moisture content of 15% when the fruit is unsulphured. The Spanish Delegation, reporting on the UN/ECE standard, can propose to the Group of Experts in Geneva that this moisture level be adopted for unsulphured fruits.

4) ADDITIVES. The fundamental difference between the two standards lies in the fact that Codex is basically concerned with health and the UN/ECE with commercial quality. Therefore it is not surprising that this difference exists, to which there is no objection.

5) TOLERANCES IV. A. (iii). The tolerances which appear in the UN/ECE standard proceed from those fixed in a general way in the Geneva protocol (AGRI/WPI STAN/8. Revision 1), later amended by Standard 4 (AGRI/WP. 1681). These tolerances were widely discussed in the Group of Experts on Standardization of Dry and Dried Produce, passing in normal cases from 10% to 15% in Class II. The tolerance provided for in the Codex standard seems excessive especially for mouldy fruit for which it took a great effort on the part of the Delegations of other countries present in the Group to obtain the 1% appearing in the UN/ECE standard.

6) METHODS OF ANALYSIS. It would be interesting to unify the methods of analysis and it is noted that the UN/ECE Group of Experts are working on this matter in order to arrive at one method of analysing all dry and dried fruit, especially as far as the moisture content is concerned.

The Spanish Delegation hopes that these comments will be taken into account in the final Codex Alimentarius version.

ALINORM 81/20

APPENDIX IV

DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS

Advanced to Step 8

1. SCOPE

This standard applies to unshelled pistachios from varieties of Pistacia vera L. either in natural or in processed condition and which are offered for direct consumption. It also covers unshelled pistachios which are packed in bulk containers and which are intended for repacking in consumer size containers.

2. DESCRIPTION

2.1 Product Definition

Pistachios are the product obtained from mature seeds from the fruit of Pistacia vera L. which have been artificially sun-dried and naturally or mechanically opened. The product may be roasted, salted, and/or lime-juice treated.

2.2 Varietal Type

Varietal types are classified as:

- (a) Long pistachio
- (b) Round pistachio

2.3 Styles

The product shall be presented in one of the following styles:

- (a) Raw pistachio
- (b) Roasted pistachio

2.4 Sub-styles

The product may be presented in one or more of the following sub-styles:

- (a) Salted
- (b) Lime-juice treated

2.5 Size Classification (Optional)

Pistachios may be designated as to size in accordance with the following Table:

Designation	No. of pistachios per 100 grams
Small	over 106
Medium	92 to 106
Large	81 to 91
Very Large	71 to 81
Extra Large	up to 71

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Clean, sound pistachios of a quality suitable for human consumption.

3.2 Optional Ingredients

- (a) Salt
- (b) Lime juice

3.3 Final Product

3.3.1 Composition - Moisture Content

Maximum moisture content 7%.

3.3.2 Quality Factors - General Requirements

- (a) Practically free from mould and mouldy or rancid taste.
- (b) Free from living insects and mites.
- (c) Practically free from foreign matter - anything other than pistachio (kernel, hard shell and pericarp)

3.3.3 Definition of Defects

- (a) Closedness (unsplit) - pistachio shells which are not split open, but contain a fully developed kernel;
- (b) Emptiness - the condition of pistachio in which the kernel is not developed;
- (c) Unripeness (immaturity) - the condition of pistachio in which the kernel has not developed adequately;
- (d) Insect damaged fruit - fruit which is affected by insect damage or containing dead insects, mites, or other pests.
- (e) Mouldy fruit - fruit which is affected by mould to a visible extent, or decay.

3.3.4 Allowances for Defects

The maximum allowances by count for "defined defects" are as follows:

Category (a) - 5%

Category (b) - 5%

Category (c) - 8%

Category (d) - 4%

Category (e) - 1%

Total (a)-(e) shall not exceed 10%

3.4 Lot Acceptance

A lot will be considered as meeting the quality criteria requirements of the standard when:

- (a) there is no evidence of live infestation; and
- (b) the sub-samples as taken in accordance with section 8.1.2 meet the general requirements for sub-sections 3.3.1 and 3.3.2 and do not exceed the allowances for the respective defects in sub-section 3.3.4.

4. FOOD ADDITIVES

No additives allowed.

5. HYGIENE

The following provisions apply subject to endorsement by the Codex Committee on Food Hygiene:

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

7.1 The name of the food

7.1.1 The name of the product as declared on the label shall be "unshelled pistachio", "unshelled pistachio nuts" or "inshell pistachio nuts".

7.1.2 In addition, there shall appear on the label as part of the name or in close proximity to the name the form of presentation as indicated below:

- (a) Raw
- (b) Roasted

7.1.3 The name of the product may include the varietal type as "long" or "round", and the sub-style as "salted", or "lime-juice treated" and the size designation as "small", "medium", "large", "very large" or "extra large".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(a) and 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Lot Identification

Each container shall be permanently marked in code or in clear to identify the producing factory and the lot.

7.7 Date Marking

The date of minimum durability shall be declared using terms such as "best before" or "will keep at least until".

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

8.1 Sampling

8.1.1 Gross Sampling

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 150 g. and in any case sufficient to obtain a gross sample of not less than 1,500 g. Where the product is packed in bulk containers select at random from various parts of the containers and per each portion of 1,000 kg of the lot, not less than two samples of 150 g, and in any case sufficient to obtain a gross sample of not less than 1,500 g. Use the gross sample for checking carefully for live infestation, mouldy pistachios and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.

8.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

- (a) Moisture Test - 50 grams
- (b) General Requirements - 500 grams
- (c) Specific Defects - 600 grams

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 22.013: Moisture in Dried Fruits (7) - Official Final Action (and 22.003(c)) or 27.005 (Codex Secretariat) 7.

8.2.2 Determination of Specific Defects

See Annex I.

- (a) Determination of Closedness - See Annex I
- (b) Determination of Emptiness and Unripeness - See Annex I
- (c) Determination of Pest and Disease Damage - See Annex I

8.2.3 Size Classification

- (a) Weigh 500 grams of the above pistachios the foreign matter of which has been separated;
- (b) count the number of pistachios;
- (c) divide the number of pistachios counted in 500 grams by 5 and match the result with the figures in 2.5 for size classification.

Annex I

DETERMINATION OF SPECIFIC DEFECTS

1. Determination of Closedness

- (a) Weigh 500 grams of the pistachios and count the number.
- (b) Separate all the closed pistachios.
- (c) Count the closed pistachios.
- (d) Divide the number of closed pistachios by the number of pistachios in the sample to determine the percentage of closedness (x 100).

2. Determination of Emptiness and Unripeness

- (a) Mix the closed pistachios with the rest of the weighed sample.
- (b) Open all the pistachios in the sample. Count the empty ones and unripe ones separately.
- (c) Divide the number of empty ones and unripe ones by the number of pistachios in the sample to determine the percentage of emptiness and unripeness (x 100).

3. Determination of Pest and Disease Damage

- (a) Examine all the kernels of the above sample individually for pest and disease damaged kernels.
- (b) Count the damaged kernels.
- (c) Divide the number of pest and disease damaged pistachios by the number of pistachios in the sample to determine the percentage of pest and disease damaged pistachios (x 100).

ALINORM 81/20
APPENDIX V

PROPOSED DRAFT STANDARD FOR CANNED APRICOTS

Advanced to Step 8

1. DESCRIPTION

1.1 Product Definition

Canned apricots is the product (a) prepared from stemmed, fresh or frozen or previously canned mature apricots of commercial canning varieties, conforming to the characteristics of the fruit of Prunus armeniaca L.; (b) packed with or without a suitable liquid packing medium, nutritive sweeteners, and seasoning or flavouring ingredients appropriate to the product; and (c) processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

1.2 Styles

Canned apricots in these styles may be prepared as either peeled or unpeeled. In addition, solid pack may be prepared using a combination of both peeled and unpeeled apricots in the same pack:

- (a) Whole - unpitted whole apricots
- (b) Halves - pitted and cut into two approximately equal parts along the suture from stem to apex
- (c) Slices - pitted and cut into wedge shaped sectors
- (d) Pieces - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.

1.3 Types of Pack

- 1.3.1 Regular Pack - with liquid packing medium
- 1.3.2 Solid Pack - practically all fruit with very little free flowing liquid

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Packing Media

2.1.1 Where a packing medium is used, it may consist of:

- 2.1.1.1 Water - in which water is the sole packing medium;
- 2.1.1.2 Fruit Juice^{1/} - in which apricot juice, or any other compatible fruit juice, is the sole packing medium;
- 2.1.1.3 Mixed Fruit Juices - in which two or more compatible fruit juices which may include apricot juice, are combined to form the packing medium;
- 2.1.1.4 Water and Fruit Juice(s) - in which water and apricot juice, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium;
- 2.1.1.5 Fruit Nectar - in which apricot nectar or any other compatible nectar is the sole packing medium.

2.1.2 Any of the foregoing packing media may have one or more of the following nutritive sweeteners as defined by the Codex Alimentarius Commission added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose, fructose syrup, honey.

2.1.3 Dry nutritive sweeteners namely sucrose, invert sugar, dextrose and dried glucose syrup, may be added to solid packs without added liquid but with such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

1/ Fruit juice may be pulpy, turbid or clear

2.1.4 Classification of packing media when nutritive sweeteners are added

2.1.4.1 When nutritive sweeteners are added to fruit juice(s) the packing media shall be not less than 16° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened fruit juice(s) - Not less than 16° Brix
Heavily sweetened fruit juice(s) - Not less than 21° Brix

2.1.4.2 When nutritive sweeteners added to water or water and fruit juice(s) or water and nectar the liquid media shall be classified on the basis of the cut-out strength as follows:

Slightly sweetened water) Not less than 10° Brix
Water slightly sweetened) but less than 16° Brix
Extra light syrup)

Light syrup - Not less than 16° Brix but less than 21° Brix

Heavy syrup - Not less than 21° Brix but less than 25° Brix

Extra heavy syrup - not less than 25° Brix.

2.1.4.3 When nutritive sweeteners are added to water and fruit juice(s) and the minimum fruit juice content of the packing medium is not less than 40% m/m, the packing medium may be classified as a nectar provided the cut-out strength is not less than 16° Brix.

2.1.4.4 The cut-out strength for any packing medium shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other ingredients

Nutritive sweeteners, spices, vinegar, apricot pits and apricot kernels.

2.3 Quality Criteria

2.3.1 Colour

The colour of the product shall be normal for the apricot variety. Canned apricots containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

Canned apricots shall have a normal flavour and odour free from flavours or odours foreign to the product and canned apricots with special ingredients shall have a flavour characteristic of that imparted by the apricots and the other substances used.

2.3.3 Texture

The apricots shall be reasonably fleshy and may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs and shall not be excessively firm in solid packs.

2.3.4 Uniformity of size

2.3.4.1 Whole, Halves - 90% by count of units shall be reasonably uniform in size. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

2.3.4.2 Other styles - (there are no requirements for size uniformity)

2.3.5 Symmetry

Not more than 20% by count of units shall be off-suture cuts as defined and of these not more than half may be cut horizontally showing the stem end.

2.3.6 Definition of Defects

- (a) Blemishes - means surface discolouration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.
- (b) Crushed or broken - considered a defect only in whole or halved canned apricots in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.
- (c) Peel - considered as a defect except in "Unpeeled" styles; means peel that adheres to the apricot flesh or is found loose in the container.
- (d) Pit (or stone) material - considered a defect in all styles except whole and except when whole apricot pits or apricot kernels are used as seasoning ingredients; means whole pits and pieces that are hard and sharp.
- (e) Off-suture cut: considered a defect in halves style; means the cut is more than 12 mm at the widest measurement, from the suture.
- (f) Harmless extraneous material: means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.
- (g) Trim: considered a defect only in whole and halved canned apricots in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

2.3.7 Allowances for Defects

The product shall be substantially free from defects such as extraneous material, pit (stone) material, peel (in peeled styles only), blemished units, and broken units. Certain common defects shall not be present in amounts greater than the following limitations:

<u>Defects</u>	<u>Liquid Media Packs</u>	<u>Solid Pack</u>
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves)	15% by count	not applicable
Peel (average in peeled styles only)	Not more than 6 cm ² aggregate area per 500 g	not more than 12 cm ² aggregate area per 500 g
Pit or pit material(average)	1 pit or its equivalent per 500 g <u>1/</u>	1 pit or its equivalent per 500 g <u>1/</u>
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

The weight of product referred to in the above table is the drained weight determined in accordance with section 8.2 of this standard.

2.4 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.1 through 2.3.7 (except peel and pit material which are based on an average) shall be considered a "defective".

2.5 Lot Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

1/ One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.4 does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. No. CAC/RM 42-1969); and
- (b) the requirements which are based on sample averages are complied with.

3. FOOD ADDITIVES

Flavours

Maximum level of use

- 3.1 Natural fruit essences)
Natural flavours and nature identical flavours as)
defined in the Codex Alimentarius List of) Limited by GMP 1/
Additives, CAC/FAL 1-1973)

4. CONTAMINANTS

Tin, maximum level 250 mg/kg, calculated as Sn 1/

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with apricots and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section 6.1.1 when the number of "defectives", as defined in sub-section 6.1.2, does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. No. CAC/RM 42-1969).

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled, except that the requirements do not apply to "Whole Style".:

1/ Temporarily endorsed.

- In heavily sweetened fruit juice(s) or nectar(s)
heavy and extra heavy syrup - 54%
- In lightly sweetened fruit juice(s) or nectar(s)
light and extra light syrup - 55%
- Solid Pack - 82%

6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. LABELLING

In addition to Sections 1,2,4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), and subject to endorsement by the Codex Committee on Food Labelling, the following specific provisions apply:

7.1 The Name of the Food

- 7.1.1 When the packing medium is composed of water, the packing medium shall be declared as:
"In water" or "Packed in water",
- 7.1.2 When the packing medium is composed of a single fruit juice, the packing medium shall be declared as
"In juice" or "In apricot juice"
where apricot juice has been used, or
"In (name of fruit) juice"
for all other fruit juices.
- 7.1.3 When the packing medium is composed of two or more fruit juices, which may include apricot juice, it shall be declared as:
"In (name of fruits) juice", or
"In fruit juices", or
"In mixed fruit juices".
- 7.1.4 When nutritive sweeteners are added to apricot juice, the packing medium shall be declared as:
"Lightly sweetened juice", or
"Lightly sweetened apricot juice", or
"Heavily sweetened juice", or
"Heavily sweetened apricot juice"
as may be appropriate.
- 7.1.5 When nutritive sweeteners are added to a single fruit juice (not including apricot juice) or mixtures of two or more fruit juices (which may include apricot juice), the packing medium shall be declared as:
"Lightly sweetened (name of fruit) juice", or
"Lightly sweetened (name of fruits) juices", or
"Lightly sweetened fruit juices" or
"Lightly sweetened mixed fruit juices"
as may be appropriate, or the same for
"heavily sweetened" juice(s).
- 7.1.6 When nutritive sweeteners are added to water, or water and a single fruit juice (including apricot juice) or water and two or more fruit juices, the packing medium shall be declared as:
"Slightly sweetened water"
"Water slightly sweetened"
"Extra light syrup"

"Light syrup"
"Heavy syrup"
"Extra Heavy syrup".

- 7.1.7 When nutritive sweeteners water and fruit juice(s) are combined to form a nectar, the packing medium shall be declared as:

"In nectar" or "In apricot nectar"

where the juice component is solely apricot, or

"In (name of fruit) nectar"
"In (name of fruits) nectar"
"In fruit nectars", or
"In mixed fruit nectars"

for all other cases as may be appropriate.

- 7.1.8 When the packing medium contains water and apricot juice or water and one or more fruit juice(s), the packing medium shall be designated to indicate the preponderance of water or such fruit juice as may be the case, for example:

"Apricot juice and water"
"Water and apricot juice"
"(name of fruit(s) juice(s) and water" or
"Water and (name of fruit(s)) juice(s)".

- 7.1.9 The fruit juice component of any packing medium shall not be declared in the name of the food if it comprises less than 10% m/m of the total packing medium but it shall be declared in the list of ingredients.

- 7.1.10 When the name of the fruits in a mixed fruit juice or mixed fruit nectar are listed individually in the packing medium, they shall be declared in descending order of proportion.

- 7.1.11 When the packing medium contains no added sweetening agents, the term "no added sugar" or other words of similar import may be used in association with, or in close proximity to the name of the food.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(b) and (c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Optional Labelling

7.6.1 A declaration of whether the apricots are "peeled" or "unpeeled" may be included.

7.6.2 If a date of minimum durability such as "best before" or "will keep at least until" is declared, it shall be limited to the appropriate year.

7.7 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Method of Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Syrup Measurements (Refractometric Method)

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975) 31.011: (Solids) by Means of Refractometer (4) - Official Final Action (and 52.008 and 52.009).

Results are expressed as % m/m of sucrose ("degree Brix"), with correction for temperature to the equivalent at 20°C.

PROPOSED DRAFT STANDARD FOR CANNED PALMITO

Advanced to Step 5

SCOPE

This standard covers the product known as canned Palmito (in some countries Canned Hearts of Palm), and is prepared with palmito as the predominant ingredient, and which may include small quantities of vegetables as a garnish or seasoning, and also spices and aromatic herbs. The product is prepared from fresh palmito, which is acidified and heat pasteurized or heat sterilized. The word Palmito hereafter used in this document means Canned Palmito or Canned Hearts of Palm.

1. DESCRIPTION

1.1 Product Definition

Canned Palmito is the product:

- (a) prepared from the edible portion of sound palms, which includes their terminal vital part (apical gemmation), and the upper and lower regions, corresponding respectively to the growing soft leaves (characterized by a heterogeneous structure) and palm stipe consisting of the soft tissues of the stipe (characterized by a homogeneous structure which may be involved by one or two soft leaves), conforming with the characteristics of the species Euterpe edulis (Mart.) or Euterpe oleracea (Mart.) or any other genera and/or species appropriate for human consumption, from which the fibrous parts have been removed;
- (b) packed with water or other suitable medium, seasonings and other ingredients appropriate to the product, and
- (c) processed by heat in an appropriate manner, before or after being sealed in a container to prevent spoilage.

1.2 Flavour types

With respect to flavour, canned palmito of distinct genera or species may be designated as:

- (a) Normal
- (b) Bitter

1.3 Styles

- (a) Pieces - consisting of the terminal vital part of the palm and its upper region, cut transversely into pieces not less than 80 mm, and not more than 120 mm in length.
- (b) Slices - consisting of the terminal vital part of the palm and its upper region, cut transversely into slices not less than 15 mm and not more than 35 mm in thickness.
- (c) Palm Stipe-cuts - consisting of the lower region of the terminal vital part of the palm, cut into pieces which may or may not be symmetrical and uniform in size and shape.
- (d) Sliced Lengthwise - consisting of the terminal vital part of the Palm and its upper region sliced lengthwise into segments not less than 80 mm, and not more than 120 mm in length.

1.3.1 Other Styles

Any other presentation of the product shall be permitted provided that it:

- (a) is sufficiently distinctive from other forms of presentation laid down in this standard;
- (b) meets all other requirements of this standard;
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

1.3.2 Allowances for Styles

The length and thickness requirements for the styles "pieces" and "slices", respectively listed in 1.3(a) and (b), will be considered to have been met when:

- 1. The predominant length or thickness of the units in each container of the sample (n) falls within the designated style classification; and
- 2. The length or thickness of the units is reasonably uniform. "Reasonably uniform", based on the units of each container, signifies:
 - (a) Pieces - All the units from the container are within + 10 mm of the predominant length, provided they are in accordance with 1.3(a).
 - (b) Slices - All the units from the container are within + 10 mm of the predominant thickness, provided they are in accordance with 1.3(b).

1.3.2.1 Any container that exceeds the allowances in the foregoing paragraph 1.3.2 will be considered as "defective" for its style designation.

1.3.2.2 A lot will be considered as meeting the criteria for style designation when the number of defectives as defined in paragraph 1.3.2.1 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

1.4 Designation in accordance with size

Pieces may be designated according to diameter in the following manner:

Single sizes

"Small"	above 15 mm and up to 25 mm inclusive
"Medium"	above 25 mm and up to 35 mm inclusive
"Large"	above 35 mm and up to 50 mm inclusive
"Extra large".....	above 50 mm

Blend of sizes or

Assorted sizes a mixture of two or more single sizes.

1.4.1 Definition of "diameter"

The diameter of a "piece" is the maximum diameter at the thickest part of the unit, measured at right angles to the longitudinal axis of the unit.

1.4.2 Compliance with "single size" designations

(a) When the product is declared, presented or offered as conforming to the single size designation in:

1.4 Other than "Blend of sizes" or "Assorted sizes" - then the contents of each container shall conform to the diameter specified for each single size, with the following allowances:

Number of units in the container

Allowance

Number of units in the container which may fall into the adjacent size group(s)

From 2 to 4	1
From 5 to 8	2
From 9 to 11	3
From 12 to 14	4
From 15 to 18	5
From 19 to 21	6
From 22 to 24	7
From 25 to 28	8
From 29 to 31	9
32 or more	30% (*) by count, of all the units in the container

(*) Fractional numbers resulting from the calculation of the referred percentage shall conform to the following criteria of numbers approximation:

Fractions

From .01 to .49 The number of units shall be the immediately preceding round number in relation to the fractional number

From .50 to .99 The number of units shall be the immediately following round number in relation to the fractional

- (b) Any container that exceeds the allowance in the foregoing sub-paragraph (a) will be considered as "defective" for its Size Classification.
- (c) A lot will be considered as meeting the criteria for a Single Size Designation, when the number of defectives as defined in sub-paragraph (b) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Basic Ingredients

Palmito and packing medium appropriate to the product, plus other ingredients (see 2.1.1).

2.1.1 Other permitted ingredients

- (a) Salt (sodium chloride), sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup, vinegar.
- (b) Aromatic herbs and spices; stock or juice of fruits and vegetables (lemon, onion, carrot, etc.) and aromatic herbs, garnishes composed of one or more vegetables (onions, carrots, pieces of green or red peppers, or mixtures of both, etc.), up to a maximum of 10% of the total drained vegetable ingredients.
- (c) Butter, margarine, or other edible animal or vegetable fats or oils. If butter or margarine is added, this must amount to not less than 3% of the final product (total contents).
- (d) Starches - natural (native) - are only added when butter, margarine or other edible animal or vegetable fats or oils have also been added.

2.2 Quality Criteria

2.2.1 Colour

The drained palmito shall have the normal colour characteristics for canned palmito. Canned palmito containing permitted ingredients and additives shall be considered to be of a characteristic colour when there is no abnormal discolouration considering the different ingredients.

2.2.2 Packing Medium

The packing medium, when liquid, may be slightly turbid or moderately turbid, when affected by other ingredients, and only a small amount of sediment or bits of palmito may be present.

2.2.3 Flavour

Canned palmito shall have a normal flavour for the different "Flavour Types" (1.2) and a normal odour, free from flavours or odours foreign to the product. Canned palmito containing special ingredients shall have the flavour characteristics imparted by the palmito and the other substances added.

2.2.4 Texture

The product shall be reasonably free from units that are tough or excessively fibrous, and/or excessively soft.

2.2.5 Defects and Allowances

(a) Poor texture

(Tough or excessively fibrous and/or excessively soft parts, which seriously affect the edibility of the unit)

Limitations

10% m/m of the drained weight of the sample(n)^{1/}

(b) Mineral Impurities

(such as sand, grit, or earthy material)

√0.5% m/m^{1/}

(c) Blemished units

(includes discolouration, scars or scratches, skin breaks or other similar imperfections which seriously affect the appearance of the unit)

10%(*), by count, of all the units in the sample (n)^{1/}

(d) Mechanical damage

(means broken or split units or detached pieces which seriously affect the appearance of the unit)

10%(*), by count, of all the units in the sample (n)^{1/}

(e) Off colour

(those units that vary markedly from the typical colour of the product)

10%(*), by count, of all the units in the sample (n)^{1/}

(f) Physiological Factors

(those units of the styles "Whole" (1.3(a) and "Slices" (1.3(b) that include growing parts of the palm stipe)

10%(*), by count, of all the units in the sample (n)^{1/}

^{1/} Based on the total of units from all containers in the sample (n) of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (CAC/RM 42-1969).

(*) Fractional numbers resulting from the calculation of the referred percentages shall conform to the following criteria of numbers approximation:

Fractions

From .01 to .49 The number of units shall be the immediately preceding round number in relation to the fractional number.

From .50 to .99 The number of units shall be the immediately following round number in relation to the fractional number.

Total limitation of all defects in (c), (d), (e), (f) for the following styles:

Whole 20%, by count, of all the units in the sample (n)

Slices 25%, by count, of all the units in the sample (n)

Total limitation of defects in (e) for the style:

Palm stipe-cuts - 10%, by count, of all the units in the sample (n).

2.2.6 Classification of "defectives"

A sample (n) that fails to meet one or more of the applicable quality requirements, as set out in sub-sections 2.2.1 through 2.2.5, shall be considered as "defective".

2.2.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.6 when the requirements which are based on the total sample are complied with.

3. FOOD ADDITIVES 1/

The following provisions with respect to food additives are subject to endorsement by the Codex Committee on Food Additives, as indicated:

	<u>Maximum level of use</u>
3.1 L-glutamate, monosodium	Limited by GMP
3.2 Stannous chloride only for palmito in glass) or in fully enamel-lined(lacquered) cans)	[50 mg/kg] ---
3.3 L-ascorbic acid	Limited by GMP
3.4 <u>Acidifying Agents</u>	
3.4.1 Acetic acid	} to maintain the pH at a level not above 4.5 if the product is heat pasteurized or limited by GMP if the product is heat sterilized
3.4.2 Citric acid	
3.4.3 dl-malic acid	
3.4.4 L(+)tartaric acid	
3.4.5 dl-lactic acid	
3.5 <u>Antioxidants</u>	
3.5.1 BHT - butylated hydroxytoluene	} to be determined whether carried over from ingredients
3.5.2 BHA - butylated hydroxyanisole	
3.5.3 EDTA - ethylene diaminetetra-acetic acid or its calcium or sodium salts	
3.6 <u>Modified starches, vegetable gums, alginates, propylene glycol alginate</u> - to be used only when butter, margarine or other edible animal or vegetable fats or oils are used as ingredients, as follows:	

Maximum level of use - 1% m/m singly or in combination

1/ NOTE: Section 3 - Food Additives to be revised by the Secretariat and the author country (Brazil) in view of recent developments regarding the carry-over principle and listing of processing aids.

3.6.1 Modified starches

- Acid-treated starches
- Alkali-treated starches
- Bleached starches
- Distarch phosphate, phosphated
- Distarch phosphate (sodium tri-metaphosphate treated)
- Monostarch phosphate
- Starch sodium succinate
- Distarch phosphate (phosphorous oxychloride treated)
- Distarch phosphate, acetylated
- Distarch phosphate, hydroxypropyl
- Distarch glycerol, acetylated
- Distarch glycerol
- Starch acetate
- Starch hydroxypropyl
- Distarch adipate, acetylated
- Distarch glycerol, hydroxypropyl
- Oxydazed starches

3.6.2 Vegetable gums

- Gum Arabic (Acacia)
- Guar gum

3.6.3 Carrageenan including Furcellaran

3.6.4 Pectin (natural)

3.6.5 Alginates (Ca, K, Na, NH₄)

3.6.6 Propylene glycol alginate

3.7 Processing Aid

- Sodium metabisulfite - 20 mg/kg as SO₂

4. CONTAMINANTS

The following provision with respect to contaminants is subject to endorsement by the Codex Committee on Food Additives:

Tin, maximum level 250 mg/kg, calculated as Sn.

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:
(a) shall be free from microorganisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from microorganisms in amounts which may present a hazard to health.

5.4 To prevent the growth of Clostridium botulinum the product shall have received one of the following treatments:

- (a) a processing treatment sufficient to destroy all spores of Clostridium botulinum;
- (b) heat pasteurization where the product has been properly artificially acidified to an equilibrium pH of 4.5 or below.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with palmito and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2 Classification of "Defective"

A container that fails to meet the requirements for minimum fill (90% container capacity) of 6.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot will be considered as meeting the requirements of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plans (AQL-6.5) in the Sampling Plans for Processed Fruits and Vegetables.

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled:

<u>Styles</u>	<u>Percentages</u>
Pieces -----	53
Slices -----	59
Palm stipe-cuts -----	59
Sliced Length-wise -----	53

6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. LABELLING

In addition to sections 1,2,4 and 6 of the Recommended International General Standards for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

7.1 The Name of the Food

The name of the product shall be "Palmito" or "Hearts of Palm" or its equivalent according to the country in which the product is intended to be sold.

7.1.1 The following, as appropriate, shall be included as part of the name or in close proximity to the name.

7.1.1.1 The Style:

- "Pieces"
- "Slices"
- "Palm stipe-cuts"
- "Sliced length-wise"

7.1.1.2 The flavour:

For flavour type (1.2) only the bitter flavour (1.2(b)) shall be declared on the label as:

"Bitter".

7.1.1.3 A declaration of any special sauce and/or seasoning which characterizes the product, e.g. "with X" or "in X", when appropriate. If the declaration is "with (or "in") Butter Sauce", the fat used shall only be butter fat.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the General Standard for the Labelling of Prepackaged Foods, except that processing aids in 3.7 need not be declared. The label shall not present any reference to vitamin C when ascorbic acid is used as antioxidant and/or acidulant.

7.3 Net contents

The net contents shall be declared by weight in either the metric ("Système international" units) or avoirdupois, or both systems of measurement as required by the country in which the product is sold.

7.4 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the product shall be declared.

7.5 Country of origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, then the country in which the processing is performed shall be considered as being the country of origin for the purposes of labelling.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

7.7 Other Declarations

7.7.1 Size representation - in Style Pieces

7.7.1.1 If the pieces comply with the applicable requirements of this standard, they may be declared as: "Small", "Medium", "Large", "Extra Large", "Blend of Sizes", or "Assorted Sizes", as appropriate.

7.7.1.2 The number of units present in the container may be shown by a range of approximate count, e.g.: "approximately _____ to _____ pieces".

7.8 Optional Labelling

If a date of minimum durability such as "best before" or "will keep at least until" is declared, it shall be limited to the appropriate year.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Method of Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 36/39-1970, Determination of Drained Weight - Method 1). Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Determination of Water Capacity of Containers

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Second Series, Determination of Water Capacity of Containers, CAC/RM 46-1972). Results are expressed as volume of distilled water that the container holds.

8.4 Determination of Mineral Impurities - To be developed.

PROPOSED DRAFT STANDARD FOR CANNED MANGOES

Advanced to Step 5

1. DESCRIPTION

1.1 Product Definition

"Canned mango" is the product: (a) prepared from stemmed, peeled, fresh, wholesome, clean and mature fruit of commercial varieties conforming to the characteristics of the fruit of Mangifera indica; (b) which may or may not be packed with a suitable liquid packing medium, nutritive sweeteners and other ingredients appropriate to the product; and (c) processed by heat, in an appropriate manner, before or after being sealed in a container, in order to preserve its essential composition and quality factors.

1.2 Types or Varieties

Any cultivated variety or type suitable for Canned Mangoes may be used in the preparation.

1.3 Styles

The product shall be prepared from peeled fruit for all the following styles. In addition, solid pack may be prepared using a combination of peeled fruit in its own juice in the same pack.

- (a) Halves - pitted and cut into two approximately equal parts along the stone from stem to apex.
- (b) Slices - pitted and sliced in oval sectors.
- (c) Pieces (or mixed pieces or irregular pieces) - pitted and comprising irregular shapes and sizes.
- (d) Solid Pack - closely packed fruit with very little free-flowing liquid, prepared by packing without a liquid packing medium. A dry sweetener may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Packing Media

2.1.1 Where a packing medium is used, it may consist of:

- (a) Fruit juice - in which mango juice or any other compatible fruit juice is the sole packing medium;
- (b) Water and fruit juice - in which water and mango juice, or water and any other single fruit juice, or water and two or more fruit juices are combined to form the packing medium;
- (c) Mixed fruit juices - in which two or more fruit juices are combined to form the packing medium;
- (d) Fruit nectar 1/ - in which mango nectar or any other compatible nectar is the sole packing medium;
- (e) With sugar(s) - any of the foregoing packing media ((a) through (d)) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup;
- (f) Dry sweetener - without added liquid but with permitted dry sweeteners, namely, sucrose, invert sugar, dextrose, dried glucose syrup and such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

1/ Unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible part of the sound ripe fruit, concentrated or unconcentrated, with water and sugars, and preserved exclusively by physical means.

2.1.2 Classification of packing media when sugars are added

2.1.2.1 When sugars are added to mango juice or other fruit juices, or to nectars, the liquid media shall be not less than 15°Brix and shall be classified on the basis of cut-out strength, as follows:

- (a) Lightly sweetened (name of fruit) juice(s) or nectar(s)- up to 15°Brix, but with not less than 11% of soluble solids (°Brix).
- (b) Heavily sweetened (name of fruit) juice(s) or nectar(s)- up to 19°Brix, but with not less than 15% of soluble solids (°Brix).

2.1.2.2 When sugars are added to water, or to water and mango juice, or water and fruit juices, the liquid media shall be classified on the basis of the cut-out strength, as follows:

Basic syrup strengths:

- (a) Heavy syrup - up to 25°Brix, but with not less than 19% soluble solids (°Brix)
- (b) Very heavy syrup - not exceeding 35°Brix, but with not less than 25% soluble solids (°Brix)

2.1.2.3 The cut-out strength shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other Ingredients

Nutritive sweeteners as defined by the Codex Alimentarius Commission.

2.3 Quality Criteria

2.3.1 Colour

The colour of the product shall be characteristic of the type or variety of mango. Canned mangoes containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

Canned mangoes shall have a flavour and odour characteristic of the variety or type used for canning and shall be free from odours or flavours foreign to the product; and canned mangoes with special ingredients shall have the characteristic flavour of the mangoes and the other substances used.

2.3.3 Texture

The mangoes shall be reasonably fleshy and have little fibre. They may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs, and shall not be excessively firm in solid packs.

2.3.4 Uniformity of Size

2.3.4.1 Halves - 90% by count of the units shall be reasonably uniform in size. Where a unit has broken within the container, the combined broken pieces are considered as a single unit.

2.3.4.2 Other styles - (There are no requirements for size uniformity).

2.3.5 Symmetry - Not more than 20% by count of units shall be sliced in a direction other than parallel to the crease (as stated above) and of these not more than half may have been sliced horizontally.

2.3.6 Definition of defects

- (a) Blemishes - surface discolouration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour, and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.

- (b) Crushing or breakage - considered a defect only in halved canned mango in liquid media pack: means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Partially disintegrated halves are not counted as broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.
- (c) Rind - considered as a defect. It refers to rind adhering to the pulp of the mango or found loose in the container.
- (d) Pit (or stone) material - considered a defect in all styles.
- (e) Harmless extraneous material - means any vegetable substance (such as, but not limited to, a leaf or portion thereof or a stem or portion thereof) that is harmless but which tends to detract from the appearance of the product.
- (f) Trim: considered a defect only in halved and sliced canned mangoes in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

2.3.7 Allowances for defects

The product shall be reasonably free from defects such as extraneous material, pit (stone) material, rind and spotted slices or chunks. Certain common defects shall not be present in amounts greater than the following limitations:

<u>Defects</u>	<u>Liquid media packs</u>	<u>Solid packs</u>
Blemishes and trim	30% by count	3 units per 500 g
Broken (slices)	5% by count	not applicable
Rind	not more than 6 cm ² aggregate area per 500 g	not more than 12 cm ² aggregate area per 500 g
Pit or pit material (average)	1/4 stone or equivalent per 1000 g	1/4 stone or equivalent per 1000 g
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

The weight of the product referred to in the above table is the drained weight determined in accordance with section 8.2 of this standard.

2.4 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.1 to 2.3.7 (except for rinds and pit or pit material, which are based on averages), shall be considered a "defective".

2.5 Lot Acceptance

A lot shall be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

- (a) for those requirements which are not based on averages, the number of "defectives" as defined in sub-section 2.4 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/RM 42-1969); and
- (b) the requirements which are based on sample average are complied with.

2.6 Organoleptic Characteristics

The product shall have the colour, odour and flavour characteristics corresponding to the varieties or types of mango used in the preparation of the product.

3. FOOD ADDITIVES

3.1 Flavours

Maximum level in the finished product

3.1.1 Natural fruit essences

Limited by GMP

3.1.2 Natural flavours and nature identical flavours as defined in the Codex Alimentarius list of additives, CAC/FAL 1-1973

Limited by GMP

Maximum level in the finished product

3.2 Natural colours

Beta-carotene

Limited by GMP

3.3 Acidifying agents

3.3.1 Citric acid)

3.3.2 Malic acid)

3.3.3 Fumaric acid)

3.3.4 Ascorbic acid)

Limited by GMP

3.4 Firming agents

3.4.1 Calcium pectinate

200 g/kg

3.4.2 Calcium chloride

350 mg/kg, calculated as total Ca in the finished product

4. CONTAMINANTS

Maximum Limit

4.1 Arsenic (As)

0.5 mg/kg

4.2 Copper (Cu)

5.0 mg/kg

4.3 Lead (Pb)

0.3 mg/kg

4.4 Zinc (Zn)

5.0 mg/kg

4.5 Iron (Fe)

15.0 mg/kg

4.6 Tin (Sn)

250 mg/kg calculated as Sn

4.7 Total metal content precipitable by potassium hexacyanoferrate

20 mg/kg, expressed as Fe

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius (Ref. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 The product shall be analyzed with appropriate sampling and analytical methods which should show as a result that the product:

(a) is free from microorganisms which can develop under normal storage conditions; and

(b) is free from any substance arising from microorganisms in quantities which may constitute a health hazard.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with mangoes and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2 Classification of "Defective" containers

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section 6.1.1 when the number of "defectives" as defined in sub-section 6.1.2, does not exceed the Acceptance Number (c) of the appropriate Sampling Plans (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/PM 42-1969).

6.2 Minimum Drained Weight

6.2.1 The drained weight of the product shall be not less than 90% of the distilled water at 20°C which the sealed container will hold when completely filled.

6.2.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Mangoes".

7.1.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name:

"Halves", "Slices", "Pieces" or "Mixed Pieces" or "Irregular Pieces".

7.1.3 The packing medium shall be declared as part of the name or in close proximity to the name.

7.1.3.1 When the packing medium is composed of water it shall be declared as: "In water" or "packed in water".

7.1.3.2 When the packing medium is composed solely of mango juice, or any other single fruit juice, the packing medium shall be declared as part of the name or in proximity to the name, as:

"In mango juice"

or

"In (name of fruit) juice"

7.1.3.3 When the packing medium is composed of water and mango juice or water and one or more other fruit juices in which the water comprises 50 percent or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such water as for example: "Water and mango juice," or "Water and (name of fruit) juice(s)".

7.1.3.4 When the packing medium is composed of mango nectar or other single fruit nectar or of a mixture of nectars, it shall be declared as:

"In (name of fruit) nectar"

"In mixed (name of fruit(s)) nectars"

7.1.3.5 When sugars are added to the water and one or more mango juices, or to one or more other fruit juices which must contain mango juice, the packing medium shall be declared, as appropriate in each case, as:

"Lightly sweetened (name of the fruit) juice"

"Lightly sweetened (names of the fruits) juices"

"Lightly sweetened fruit juices"

"Lightly sweetened mixed fruit juices"

or a similar declaration in the case of "heavily sweetened" juices.

7.1.3.6 When sugars are added to mango nectar or to other fruit nectars, the packing medium shall be declared, as appropriate in each case, as:

- "Lightly sweetened (name of the fruit) nectar"
- "Lightly sweetened (names of the fruits) nectar"
- "Lightly sweetened fruit nectars"
- "Lightly sweetened mixed fruit nectars"

or a similar declaration in the case of "heavily sweetened"nectars.

7.1.3.7 When sugars are added to water, or to water and a single fruit juice (including mango juice), or to water and two or more fruit juices, the packing medium shall be declared as:

- "Lightly sweetened water"
- "Water lightly sweetened"
- "Extra light syrup"
- "Light syrup"
- "Heavy syrup"
- "Extra heavy syrup"

7.1.3.8 When the packing medium contains water and mango juice, or water and one or more fruit juices in which the fruit juices constitute 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the prevalence of such fruit juice as, for example:

"Mango juices or the names of other fruit juices used and water".

7.2 List of ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with sub-section 3.2.(b) and (c) of the International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois, or in both systems of measurement, as required by the country in which the product is sold.

7.4 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Lot Identification

Each container shall carry an identifying mark, in clear or in code, embossed or otherwise, indicating the producing plant and including the date of processing of the lot.

7.7 Optional Labelling

If a date of minimum durability such as "best before" or "will keep at least until" is declared, it shall be limited to the appropriate year.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Sampling Methods

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Minimum Drained Weight

According to the FAO/WHO Codex Alimentarius Method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Syrup Measurements (Refractometric Method)

According to the AOAC Method (1975) (Official Methods of Analysis of the AOAC, 1975, 31.011: (Solids) by means of a refractometer (4) - Official Final Action (and 52.004 and 52.004)).

Results are expressed as % m/m of sucrose ("°Brix") with correction for temperature to the equivalent at 20°C.

8.3.1 Size of Sample Unit

- (a) For ascertaining Fill of Container (including drained weight) the sample unit shall be the entire container.
- (b) For ascertaining compliance with the requirements for Styles and Defects, the sample unit shall be:
 - (i) the entire container when it holds 1 litre or less; or
 - (ii) 500 g of drained fruit (of a representative mixture) when the container holds more than 1 litre.

8.4 Method for Determination of Water Capacity of Containers

In accordance with the Codex Alimentarius Commission's Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 46-1972.

PROPOSED DRAFT STANDARD FOR MANGO CHUTNEY
Advanced to Step 5

1. DESCRIPTION

1.1 Product Definition

Mango Chutney is the comminuted chopped or shredded product

- a) prepared from washed clean sound fruits which have been peeled and sliced,
- b) packed with suitable nutritive sweeteners, seasoning ingredients and food additives appropriate to the product or processed by heat in appropriate manner before being sealed in containers so as to prevent spoilage.

1.2 Varietal Types

Any suitable variety of the fruit Mangifera indica L. may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Minimum Content of Fruit Ingredients

The product shall contain not less than 40% of fruit ingredient in the finished product.

2.2 Basic Ingredients

Sugar-sucrose (white sugar), salt (sodium chloride), spice, and condiments, vinegar, onion, garlic, ginger, etc.

2.3 Minimum Percentage of Total Soluble Solids

The T.S.S. shall be not less than 50% of the finished product.

2.4 Quality Criteria

2.4.1 Colour: The product shall have a normal colour characteristic of mango chutney.

2.4.2 Flavour: It shall have characteristic flavour and odour of mango chutney free from flavour or odour foreign to the product.

2.4.3 Consistency: The product shall possess good consistency and be reasonably free from fibrous matter. The fruit piece shall possess a reasonably tender tissue.

2.4.4 Ash: The total ash and ash insoluble in HCl shall not exceed 5% and 0.5% respectively.

2.4.5 Defects: The number, size and presence of defects such as seed or particles thereof, peels, or any other extraneous matter which may seriously affect the appearance or the eating quality of the product renders the product defective.

3. FOOD ADDITIVES

3.1 Acidifying Agents

- 3.1.1 Citric acid)
- 3.1.2 Acetic acid)

Maximum level in the finished product

Limited by GMP

3.2 Preservatives

- 3.2.1 Sodium metabisulphite)
- 3.2.2 Potassium metabisulphite)

100 mg/kg singly or in any combination expressed as SO₂

ALINORM 81/20

APPENDIX VIII

Maximum level in the finished product

3.2.3	Sodium benzoate)	250 mg/kg singly or in any combination expressed as the acid
3.2.4	Potassium benzoate)	
3.2.5	Parahydroxy benzoates)	
3.2.6	Sorbic acid	1000 mg/kg

4. CONTAMINANTS

4.1	Arsenic (As)	0.5 mg/kg, as As
4.2	Lead (Pb)	2 mg/kg, as Pb
4.3	Copper (Cu)	5 mg/kg, as Cu
4.4	Zinc (Zn)	5 mg/kg, as Zn
4.5	Tin (Sn)	250 mg/kg, as Sn

5. HYGIENE

5.1 It is recommended that the product covered by the provision of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products as recommended by the Codex Alimentarius (Ref. CAC/RCP 2-1969)

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from micro-organisms capable of development under normal conditions of storage; and
- (b) shall not contain any substance originating from micro-organisms in amounts which may represent a health hazard.

6. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), and subject to the endorsement of the Codex Committee on Food Labelling, the following specific provisions apply:

6.1 Name of the Food

The name of the product shall be "mango chutney".

6.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with sub-sections 3.2 (b) and (c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

6.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois, or in both systems of measurement as required by the country in which the product is sold.

6.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the product shall be declared.

6.5 Country of Origin

6.5.1 The country of origin of the product shall be declared if its omission would mislead the consumer.

6.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

6.6 Lot identification

Each container shall carry an identifying mark in clear or in code, embossed or otherwise, indicating the producing plant and including the date of processing of the lot.

6.7 Optional Labelling

If a date of minimum durability such as "best before" or "will keep at least until" is declared, it shall be limited to the appropriate year.

7. METHOD OF ANALYSIS AND SAMPLING

7.1 Sampling Method

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

DRAFT STANDARD FOR DATES

Advanced to Step 8

1. SCOPE

This standard applies to commercially prepared whole dates in pitted or unpitted styles packed ready for direct consumption. It does not apply to other forms such as pieces or mashed dates or dates intended for industrial purposes.

2. DESCRIPTION

2.1 Product Definition

Dates are the product prepared from sound fruit of the date tree (Phoenix dactylifera L.), which fruit:

- (a) is harvested at the appropriate stage of maturity;
- (b) is sorted and cleaned to remove defective fruit and extraneous material;
- (c) may be pitted and capped;
- (d) may be dried or hydrated to adjust moisture content;
- (e) may be washed and/or pasteurized; and
- (f) is packaged in suitable containers to assure preservation and protection of the product.

2.2 Varietal Types

Varietal types are classified as:

- (a) Cane sugar varieties (containing mainly sucrose) such as Daglat Nuur (Deglet Noor) and Daglat Beidha (Deglet Beidha).
- (b) Invert sugar varieties (containing mainly invert sugar - glucose, and fructose) such as Barhi (Barhee), Saiidi (Saidy), Khadhraawi (Khadrawy), Hallaawi (Halawy), Zahdi (Zahidi), and Sayir (Sayer).

2.3 Styles

Styles may be classified as:

- (a) unpitted; and
- (b) pitted.

2.4 Sub-Styles

Sub-styles are as follows:

- (a) Pressed - dates which are compressed into layers using mechanical force.
- (b) Unpressed or Loose - dates which are free-flowing or packaged without mechanical force or compression.
- (c) Clusters - dates with the main bunch stem attached.

2.5 Size Classification (Optional)

Dates may be designated as to size names in accordance with the following charts:

(a) Unpitted dates

Size	No. of dates in 500 g
Small	more than 90
Medium	80 to 90
Large	less than 80

(b) Pitted dates

Size	No. of dates in 500 g
Small	more than 100
Medium	90 to 100
Large	less than 90

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality Factors

3.1.1 General Requirements

Dates shall be prepared from such fruit and under such practices that the finished product shall possess a characteristic colour and flavour for the variety and type, be of proper stage of ripeness, be free of live insects and mites and meet the following additional requirements:

- | | |
|-----------------------------|----------------|
| (a) <u>Moisture content</u> | <u>Maximum</u> |
| Cane Sugar varieties | 26% |
| Invert Sugar varieties | 30% |
- (b) Size (minimum)
- | | |
|----------------|-------------|
| Unpitted Dates | - 5.0 grams |
| Pitted Dates | - 4.0 grams |
- (c) Pits (Stones) (in Pitted Style) - Not more than two pits or 4 pieces of pit per 100 dates.
- (d) Mineral impurities - Not more than 1 g/kg.

3.1.2 Definition of Defects

- (a) Sunburn - dates which have very light areas, such area being at least 7 mm in the shortest dimension.
- (b) Mechanical damage - dates affected by mashing, tearing, breaking of the skin, or other similar abnormalities caused by handling.
- (c) Blemish - scars, discolouration or similar abnormalities affecting an area at least as large as a circle 7 mm in diameter.
- (d) Unripe dates - dates which are light in weight, have little flesh or a decidedly rubbery texture.
- (e) Blacknose - noticeable darkening of the head, generally accompanied with severe checking or cracking of the flesh.
- (f) Side spot - a very dark area extending into the flesh and having an area at least as large as a circle 5 mm in diameter.
- (g) Unpollinated - dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.
- (h) Dirt - dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an area over 3 mm in diameter.
- (i) Insects and mites damage and contamination - dates damaged by insects or mites or contaminated by the presence of dead insects or mites, fragments of insects or mites or their excreta.
- (j) Souring - breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
- (k) Mould - presence of visible mould filaments.
- (l) Decay - dates that are in a state of decomposition and very objectionable in appearance.

3.1.3 Allowances for Defects

The maximum allowances for the defects defined in 3.1.2 shall be:

- A total of 20% by count of defects (a) through (l) of which not more than
- 10% by count may be defects (d) through (l) of which not more than
 - 4% by count may be defects (h) through (l) of which not more than
 - 1% by count may be defects (j) through (l).

3.2 Lot Acceptance

A lot will be considered as meeting the quality criteria requirements of the standard when:

- (a) there is no evidence of live infestation; and
- (b) the sub-sample, as taken in conformity with sub-section 9.1.2 meets the general requirements of sub-section 3.1.1 and does not exceed the allowances for the respective defects in sub-sections 3.1.2 and 3.1.3, except that, with respect to size requirements, 5% by count (5 dates out of 100) may weigh less than the specified minimum.

4. FOOD ADDITIVES

None permitted.

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Dried Fruits recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 3-1969).

5.2 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Dates".

7.1.2 The style shall be indicated as "pitted" or "unpitted", as is applicable.

7.1.3 The name of the product may include the varietal type, the sub-style as "pressed" or "unpressed", and the size designation as "small", "medium" or "large".

7.2 List of Ingredients

No ingredient listing required inasmuch as no ingredients or additives other than dates are permitted.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

7.7 Date Marking

The year of production shall be declared.

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

8.1 Sampling

8.1.1 Gross Sample

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 300 g and in any case sufficient to obtain a gross sample of not less than 3,000 g. Use the gross sample for checking carefully for live infestation and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.

8.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

For moisture test - 500 grams

For pits (in pitted style) - 100 dates

For specified defects and size requirements - 100 dates

8.2 Test Procedure

8.2.1 Determination of Moisture Content

8.2.1.1 Moisture shall be determined in accordance with the AOAC (1975) Method (Official Methods of Analysis of the AOAC, 1975, 12th Ed., 22.013, Moisture in Dried Fruits).

8.2.1.2 As an alternate to the method in 8.2.1.1 the moisture may be determined in accordance with the FAO/WHO Codex Alimentarius Method CAC/RM 50-1974 (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Third Series, CAC/RM 50/53-1974, Moisture Determination - Electrical Conductance Method). However, in cases of dispute, the method in 8.2.1.1 will be the referee method.

8.2.2 Internal Defects

Examine each date carefully for internal defects using a strong light. If the dates are pitted, open up the flesh so that the internal cavity can be viewed. If the dates are unpitted, slit the date open so as to expose the pit, remove the pit and examine the pit cavity.

MEETING OF THE WORKING GROUP ON CONTAMINANTS

Washington, D.C. 13-14 March 1980

1. The Working Group on Contaminants met by the courtesy of the Government of the United States at the FDA Building, 200 C Street, S.W. Washington, D.C. It was held following a decision by the 14th session of the Codex Committee on Processed Fruits and Vegetables to embark on a programme to establish maximum levels for contaminants in processed fruits and vegetables (see paras 17-22, ALINORM). The meeting was chaired by Mr. John Merton (Australia). A list of participants is attached as Annex 1.
2. The working group had before it a paper prepared by Australia on the basis of information received from governments in response to a questionnaire distributed during 1979. The following countries submitted data on contaminants: Australia, Belgium, Brazil, Cyprus, Denmark, F.R. Germany, Hungary, Ireland, Jamaica, Japan, Norway, Philippines, Poland, South Africa, Sweden and U.S.A. Additional information was presented to the meeting by Japan, Switzerland and the United Kingdom.
3. The paper was introduced by the chairman of the Group who indicated that most of the data received related to canned fruits and vegetables and fruit juices covered by Codex Standards or Draft Standards and that only these had been included in the papers. The data received were subjected to statistical analysis giving results in aggregate and indicating individual country responses for the various products in encoded form.
4. The Group noted that some caution was needed in analyzing the survey results due to the relatively limited number of responses and the relatively limited number of analyses carried out in relation to world production as a whole. Likewise, the exact type of containers used had not in all cases been identified, and differing methods of analysis, the possible effects of differences in storage time following manufacture, and the temperature of storage had not been covered in the survey. Also in many cases country responses included both locally produced and imported foods.
5. Before embarking on a detailed discussion of the paper the Group noted the increasing attention being given internationally to the question of heavy metal contamination in foods. It then discussed the question of whether there was a need to set maximum levels for contaminants in processed fruits and vegetables, and whether a common maximum level should be set with exceptions as necessary for specific products or whether levels should be considered individually product by product. The Group agreed that general levels with exceptions as necessary were to be preferred if possible but this matter should be considered in relation to the individual contaminants concerned. The Group agreed, however, that the established procedure of providing for maximum levels in individual Codex Standards should be followed.
6. The question was raised by the Secretariat as to whether it would not be possible to generate data on contaminants in food under controlled conditions rather than rough data from monitoring programmes. It was agreed that it would be desirable to lay down certain specifications such as minimum storage time prior to analysis, the method of analysis itself, sampling rates and presentation of results if the results were to be fully meaningful (see the conclusions of the group concerning lead).

Arsenic

7. The Group agreed that arsenic in processed foods predominantly originated from the raw materials used in which it was present naturally or as a result of contamination by arsenic-containing chemicals. As arsenic was not introduced into canned fruits or vegetables during canning or in storage of the canned product the Group did not deem it appropriate to suggest maximum levels for this contaminant in processed fruits and vegetables. This was not to mean however that the question of establishing levels for arsenic contamination in foods should not be considered elsewhere.

Cadmium

8. The Group noted that the presence of cadmium in processed foods, as in the case of arsenic, was most likely to be due to its presence in the raw materials. Levels of cadmium in raw materials resulted from cadmium uptake from soils and industrial waste or sewage sludge. For these reasons the Group decided to proceed as in the case of arsenic. However it also agreed to recommend to the Codex Committee on Processed Fruits and Vegetables that member Governments be requested to take steps, as necessary in consultation with industry to provide information on levels and possible sources of cadmium in processed fruits and vegetables packaged in glass or ceramic containers for consideration at a future date.

Copper

9. It was noted that copper was present in processed fruits and vegetables in small amounts, possible sources being the use of copper containing fungicides on the raw materials or from machinery or other equipment containing copper used during processing. Noting that copper containing equipment to process food was generally no longer in use and noting that copper had low toxicity and, indeed, was an essential element in the diet, the Group agreed there was no need to recommend maximum levels for copper in processed fruits and vegetables. The Codex Committee on Food Additives could be asked, however, to consider whether, from the point of view of safety, levels of the order of 30 ppm in products such as tomato concentrate would require further consideration with a view to recommending maximum levels (on the basis of dilution to a standard soluble solids content).

Lead

10. The Group had detailed discussions of the results obtained in the Australian Survey. It noted that lead was introduced into processed fruits and vegetables largely from the solders used in the manufacture of cans. Lacquering of cans did not tend to have an effect of reducing the amount of lead in the product. It was also noted that the use of welding in the manufacture of cans was not yet feasible economically in all countries. On the other hand the attention of the Group was drawn to the high toxicity of lead which in addition was cumulative in living organisms.

11. The Group noted that currently a maximum level of 1 to 2 mg/kg seemed necessary but agreed that the available data were insufficient to enable the Group to reach conclusions especially for some products, and that further information was needed for lead levels in canned fruits and vegetables based on storage for at least 6 months following manufacture.

12. It was decided to recommend to the Codex Committee on Processed Fruits and Vegetables that Governments be invited to send data on all the products considered by the Committee especially canned asparagus, carrots, green beans and tomato concentrate. Results should be obtained on products stored for not less than 6 months, using the Codex method of analysis (or in any case indicating the method used) and reporting the results for each unit (e.g. can) in the sample taken, and also the specific type of can involved (e.g. unlacquered, lacquered, lacquered filleted etc). It was stressed that particular attention should be given to levels of lead present in the raw materials (e.g. from environmental contamination) and the need for cleanliness in analysis during the procedure. The Group noted that any maximum levels set for lead in Codex processed fruit and vegetable standards would cover lead from all sources.

Tin

13. The Group noted that reported levels of tin contamination in processed fruits and vegetables predominantly fell in the ranges up to 250 mg/kg with samples in only a small number of cases (principally tomato concentrate) exceeding this. The Group agreed that the maximum levels of 250 mg/kg as temporarily endorsed in a number of Codex processed fruit and vegetable standards were realistic in terms of what was currently achievable under good manufacturing practice and agreed to recommend to the

Committee that similar levels be considered for incorporation in the remaining Codex processed fruit and vegetable standards. The Group noted that although the surveyed results for a small number of product groups indicated some samples with levels exceeding 250 mg/kg, the question of whether or not total shipments from which such individual samples might be drawn might be rejected by food control authorities depended significantly on the particular sampling methodology used for monitoring purposes. (See also under "Methods of Analysis and Sampling").

Zinc

14. It was noted that zinc was an essential element in the diet with a relatively high daily allowance. Furthermore the Joint FAO/WHO Expert Committee on Food Additives had not considered it necessary to set an acceptable daily intake for zinc because of its low toxicity. In view of the above and in view of the fact that zinc did not result in processed fruits and vegetables during processing, the Group agreed that there was no need to set maximum levels for this heavy metal.

Methods of Analysis and Sampling

15. The Group noted that the Codex Committee on Food Additives was elaborating a sampling plan for the verification of maximum levels for contaminants in foods, including the definition of maximum levels in relation to consignments. It also noted that the Codex Committee on Methods of Analysis and Sampling was developing methods of analysis for contaminants in foods generally.

16. It was agreed that the Secretariat would keep the Working Group informed of developments in those Committees so that they could be appropriately taken into account in formulating recommendations to the next session of the Committee.

Future Work

17. It was agreed that the Group could consider by correspondance items referred to the next session (i.e. cadmium in glass and ceramic containers, lead and sampling and analysis).

Other Business

18. It was agreed that information contained in the Australian paper which concerned products not under consideration by the Codex Committee on Processed Fruits and Vegetables should be referred to the interested Codex Committees. (The paper is circulated to the Committee as Conference Room Document 1).

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

At the ad hoc Working Group on Contaminants

AUSTRALIA
AUSTRALIE

Mr. John R. Merton, Chairman
Assistant Secretary
Department of Primary Industry
Canberra, A.C.T.
Australia

BRAZIL
BRESIL
BRASIL

Mr. Agide Gorgatti-Netto
Director of Embrapa,
Ministry of Agriculture
Ed. Venancio 2000 Sala 804
70333 Brasilia, D.F.
Brazil

FEDERAL REPUBLIC OF GERMANY
ALLEMAGNE, REP. FED. d'
ALEMANIA, REP. FED. de

Dr. Elisabeth Hufnagel
Ministry of Youth, Family Affairs
and Health
D-5300 Bonn, Deutschherrenstrasse 87
Federal Republic of Germany

JAPAN
JAPON

Mr. Shiro Asano
Embassy of Japan
2520 Massachusetts Avenue, N.W.
Washington, D.C. 20008
USA

Dr. Takatomo Horio
Toyo Institute of Food Technology
Kawanishi, Hyogo 666,
Japan

Mr. Mitsukuni Mori
Research Laboratory
The Cannery Association of Japan,
Marunouchi
Bldg. No. 567
Chiyodo-ku, Tokyo
Japan

POLAND
POLOGNE
POLONIA

Mr. W. Orłowski
Ministry of Foreign Trade
Quality Inspection Office
Zurawia, 32/34
Warsaw
Poland

SWITZERLAND
SUISSE
SUIZA

Mr. T. Avigdor
Nestlé S.A.
1800 Vevey,
Switzerland

THAILAND
THAÏLANDE
TAILANDIA

Professor Amara Bhumiratana
Institute of Food Research and Product
Development
Kasetsart University
Bangkok 9
Thailand

Dr. Prayoon Deema
Pesticide Research Laboratory
Department of Agriculture
Bangkok 9,
Thailand

Mr. Somchai Muennarintr
Department of Science Service
Ministry of Science, Technology
and Energy
Bangkok 4,
Thailand

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

Mr. Leslie George
Ministry of Agriculture, Fisheries
and Food
Great Westminster House
Horseferry Road
London SW1P2AE
UK

UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA

Mr. Lowrie Beacham
National Food Processors Association
1133 20th Street, N.W.
Washington, D.C. 20036
USA

Dr. Robert M. Schaffner
U.S. Food and Drug Administration
200 C Street, S.W.
Washington, D.C. 20204
USA

Mr. Romeo V. Villaluz
U.S. Department of Agriculture
Food Safety and Quality Service
South Building, Room 0714
Washington, D.C. 20250
USA

SECRETARIAT
SECRETARIA

Mr. Thomas E. Crider
U.S. Department of Agriculture
Food Safety and Quality Service
South Building, Room 0713
Washington, D.C. 20250
USA

Dr. Leslie G. Lodomery
Joint FAO/WHO Food Standards Programme
FAO, Via Terme di Caracalla
Rome
Italy

List of Countries which have accepted, by one of the
prescribed methods of Acceptance, one or more of the
Standards for Processed Fruits and Vegetables
(see paras 20-23 of the present Report)

- | | |
|-----------------------------|--------------------------------|
| 1. Algeria | 23. Marocco |
| 2. Argentina | 24. Philippines |
| 3. Bahamas | 25. Portugal |
| 4. Bahrain | 26. Rwanda |
| 5. Bolivia | 27. Sudan |
| 6. Cameroon | 28. Thailand |
| 7. Central African Republic | 29. USA |
| 8. Chile | 30. Yemen, Democratic Republic |
| 9. Costa Rica | 31. Zaire |
| 10. Cyprus | |
| 11. Ecuador | |
| 12. Egypt | |
| 13. El Salvador | |
| 14. Fiji | |
| 15. Ghana | |
| 16. Honduras | |
| 17. Hungary | |
| 18. Iran | |
| 19. Israel | |
| 20. Ivory Coast | |
| 21. Libya | |
| 22. Madagascar | |