

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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CX 5/10.2

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TO: Codex Contact Points
Interested International Organisations

FROM: Secretariat, Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme
00153 Roma, Italia

SUBJECT: Request for comments at Step 6 on the draft Standard for Non-Centrifuged
Dehydrated Sugar Cane Juice

DEADLINE: 30 September 2015

COMMENTS: **TO:**

Secretariat of CODEX Joint FAO/WHO Food Standards Programme Viale delle Terme di Caracalla 00153 Rome, Italy E-mail: codex@fao.org	Contact Point of Colombia Nutritional Health Branch, Food and Beverages Ministry of Health and Social Protection. E-mail: bolarte@minsalud.gov.co Copy to: jmunoz@mincit.gov.co
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BACKGROUND

- At the 38th Session of the Codex Alimentarius Commission (CAC), the draft Standard for Non-Centrifuged Dehydrated Sugar Cane Juice, submitted for adoption at Step 8 was considered. The following discussion took place as indicated in paragraphs 2 through 8.
- The Chairperson drew the attention of the Commission to the recommendation of CCEXEC70¹ to adopt the standard at Step 8 subject to endorsement of the labelling and methods of analysis provisions by the relevant committees. The recommendation also stated that if consensus could not be reached, consideration should be given either to convening a physical meeting of CCS or to discontinuing work on the standard.
- Several delegations indicated that although much progress had been made on the development of the standard, there still remained a number of key provisions related to the identity and quality of the product that needed to be addressed in order to make the standard inclusive and applicable worldwide. These delegations favoured a physical meeting of CCS in order to finalize the pending issues in the standard.
- Other delegations, while favouring further revision of the standard, did not support a physical meeting of CCS as most of producing countries were developing countries that might not have the resources to attend such a meeting. These delegations also noted that it would be possible to address the technical issues through correspondence and that the difficulties were not as such the mode of work, but rather the lack of comments received during the drafting process.
- The Delegation of Brazil indicated that the revised standard should encompass all different non-centrifuged dehydrated sugar cane juices, including the possible expansion of the product definition and physico-chemical characteristics with other similar products not closely related to the one currently covered by the scope of the standard.

¹ REP15/EXEC, para. 14

6. The Delegation of Colombia, as host country of CCS, proposed that the standard be retained at Step 8 and to identify those key provisions in the standard that required further consideration for discussion by correspondence with a view to the final adoption of the standard at the next session of CAC. The Delegation noted that these provisions mainly referred to: the name of the product, scope, chemical characteristics (in particular protein content and reducing sugars), labelling and methods of analysis. The Delegation encouraged Codex members interested in the development of the standard to submit their comments on time so that they could be duly considered in further revision of the standard. The Delegation also noted that Colombia was not in a position to host a physical meeting of CCS and that the agreement of CAC had been to reactivate CCS to develop a worldwide standard working by correspondence.

7. The Secretariat clarified that given the number of provisions that required further consideration by the Committee the standard should be returned to Step 6 while concentrating on the key areas where agreement had not yet been reached.

Conclusion

8. The Commission agreed to return the standard to Step 6 for comments on aspects related to: name of the product, scope, chemical characteristics, labelling and methods of analysis. Based on the comments submitted at the present session of CAC and at Step 6, the CCS, working by correspondence, would prepare a revised draft standard for adoption at Step 8 at CAC39. If no consensus could be reached on final adoption, consideration should be given either to convening a physical meeting of CCS or to discontinuing work on the standard.²

Request for Comments

9. Codex members and observers are invited to submit comments on the proposed draft Standard for Non-centrifuged dehydrated sugar cane juice as indicated above. Comments should focus on the following provisions as recommended by CAC: name of the product, scope, chemical characteristics, labelling and methods of analysis and any consequential amendments that may derive from the revision of these provisions.

10. Comments should be submitted through the Codex Contact Point or recognized international organizations having granted observer status with the Codex Alimentarius Commission. Comments should be presented in Word file to facilitate their analysis and compilation.

² REP15/CAC, Appendix VIII

ANNEX

DRAFT CODEX STANDARD FOR NON-CENTRIFUGED DEHYDRATED SUGAR CANE JUICE³

1. SCOPE

This Standard applies to non-centrifugated dehydrated sugar cane juice, as defined in section 2, intended for human consumption, including for catering purposes or pre-packaging as appropriate, as well as to the product intended for subsequent processing, where indicated. The Standard does not cover the product obtained from the reconstitution of its components.

2. PRODUCT DEFINITION

“Non-centrifugated dehydrated sugar cane juice” is the product obtained from the evaporation of sugar cane juice *Saccharum officinarum L.*, which contains amorphous microcrystals invisible to the naked eye, which maintains its constituent elements, such as saccharose, glucose, fructose and minerals.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Sugar cane juice *Saccharum Officinarum L.*

3.2 QUALITY FACTORS

3.2.1 Colour

“Non-centrifugated dehydrated sugar cane juice” may have a colour ranging from light to dark brown, depending, among other aspects, on the sugar cane variety, the agro-ecological conditions of cultivation and the technologies of the manufacturing process.

3.2.2 Flavour and aroma

The flavour and aroma shall be characteristic of the product. The product shall be free of unpleasant sensory characteristics.

3.2.3 Defects

The product shall be free from defects such as foreign materials or softening. It may not be fermented or show signs of attacks by fungi and insects.

3.2.4 Physical and chemical characteristics

“Non-centrifugated dehydrated sugar cane juice” shall fulfill the conditions shown in the following table as appropriate.

³ Names used in certain countries and regions for non-centrifugated dehydrated sugar cane juice: Chancaca (Chile, Ecuador and Peru); Gur or Jaggery (India); Jaggery and Khandsari (South Asia); Kokutou and kurozatou (Japan); Mascabado (Philippines); Panela (Bolivia, Colombia, Honduras, Nicaragua, Panamá and others); Papelón (Venezuela and some Central-American countries); Piloncillo (Mexico); Rapadura (Brasil and Cuba); Tapa de Dulce, Dulce Granulado (Costa Rica).

Requirement	COMPOSITION ON A DRY BASIS	
	Value	
	Minimum	Maximum
Ash (% m/m)	0.9	--
Saccharose (% m/m)	---	91
Reducing sugars (% m/m)	4.5	---
Proteins in % (N X 6.25)	0.2	--

Moisture	Maximum
"Solid" style (%)	9.0
"Granulated" style (%)	5.0

Note: Moisture is a differentiating factor between "solid" and "granulated" styles.

4. FOOD ADDITIVES

No additives are permitted for use in the products covered by this Standard.

5. PROCESSING AIDS

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

6. CONTAMINANTS

6.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Foods and Feeds* (CODEX STAN 193-1995).

6.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

7. HYGIENE

7.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

7.2 The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CAC/GL 21-1997).

8. LABELLING

The product regulated by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985). The following specific provisions also apply:

8.1 NAME OF THE PRODUCT

8.1.1 The product name "non-centrifugated dehydrated sugar cane juice" may be followed by the ordinary name currently accepted in the country of origin or retail sale.

8.1.2 The style shall be included as part of the name, as follows:

- (a) Non-centrifugated dehydrated sugar cane juice (common name of the product, e.g. "Solid Panela").
- (b) Non-centrifugated dehydrated sugar cane juice (common name of the product, e.g. "Granulated Panela").

9. **METHODS OF ANALYSIS AND SAMPLING**

Provision	Method	Principle
Moisture	AOAC 925.45	Gravimetry, drying at atmospheric pressure
Ash	AOAC 900.02 Method 1	Gravimetry
Total sugars (saccharose) and reducing sugars (glucose)	AOAC 923.09	Volumetry, Lane and Eynon (modified)
Protein	AOAC 981.10	Raw protein (N x 6.25)