

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
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Agenda Item 3

CX/PFV 16/28/3-Add.1  
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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

28<sup>th</sup> Session  
Washington D.C., United States of America,  
12 – 16 September 2016

Comments on the  
PROPOSED DRAFT ANNEX ON CANNED PINEAPPLES  
Comments Submitted by:

Colombia, Ecuador, European Union, Ghana, Iran, Kenya, Philippines,  
Thailand, and the United States of America

### **COLOMBIA**

2.2.2 Uniformity of size and shape...

2.2.2.1. Cored pineapples...

(f) Cubes or diced

#### **[Option 1**

**(a) Not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm;**

**(b) Not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.]**

~~[Option 2~~

~~[NO MORE THAN 15% OF THE DRAINED WEIGHT OF PINEAPPLE IN THE CONTAINER MAY CONSIST OF CUBES OR DICED, EACH OF WHICH SHALL WEIGH LESS THAN THREE-FOURTHS OF THE AVERAGE WEIGHT OF CUBES OR DICED.]~~

The committee opts for maintaining option 1. We are an importer country for this class of products. Option 1 is derived from the current regulation dating from 1981, and it is under this parameter that we have been importing. We would have no grounds for supporting the new proposal (option 2).

### 3. FOOD ADDITIVES

~~[Option 1~~

~~In addition to Section 4.1 and 4.2 of Codex STAN 319/2015, the following food additive classes listed below are technologically justified and may be used in canned pineapples:~~

~~3.1 Antifoaming agents and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.~~

~~3.2 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).]~~

#### **[Option 2**

##### **3.1 Acidity regulator**

**Only the acidity regulator listed below is permitted for use in canned pineapples.**

<u>INS No.</u>	<u>Name of the Food Additive</u>	<u>Maximum Level</u>
<u>330</u>	<u>Citric acid</u>	<u>GMP</u>

### **3.2 Antifoaming Agent**

**Only the antifoaming agent listed below is permitted for use in canned pineapples.**

<u>INS No.</u>	<u>Name of the Food Additive</u>	<u>Maximum Level</u>
<u>900a</u>	<u>Dimethylpolysiloxan</u> <u>e</u>	<u>10 mg/kg</u>

### **3.3 Antioxidant**

**Only the antioxidant listed below is permitted for use in canned pineapples.**

<u>INS No.</u>	<u>Name of the Food Additive</u>	<u>Maximum Level</u>
<u>300</u>	<u>Ascorbic acid, L-</u>	<u>GMP</u>

**3.4 Sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. The use of sweeteners should be limited to energy reduced or no added sugar products.**

**3.5 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).**

We feel that option 2 is more complete (it includes additives that are listed in the current Standard, in addition to the antioxidant, sweeteners, and flavorings, in keeping with the guidelines of the Codex Standard for Food Additives for this class of product).

### **ECUADOR**

Ecuador thanks the Secretariat of the Codex Alimentarius Committee for the opportunity to submit comments to the Proposed Draft Annex on Canned Pineapple.

#### **Justification:**

In Ecuador pineapple is available all year round. The variety grown for export is MD-2, better known as Golden Sweet or super sweet. The largest pineapple plantations carry international certification such as GLOBAL G.A.P. The fruit is destined mainly for slicing and the canning industry.

The quality and size of the pineapple depends on its end use. Pineapple sold whole in supermarkets must comply with more demanding criteria on physical appearance, while the processing industry has its own criteria for this fruit.

Ecuador produces pineapple in different forms to satisfy the requirements of national and international markets.

#### **Specific comments:**

3.1. Tidbits, according to the definition established in the Annex.

3.2. It is suggested that for the Draft Annex, option 1 be chosen for cubed coreless pineapple, as it is more specific in terms of the acceptable number of defective units a can of cubed or diced pineapple may contain.

3.3. It is suggested that in paragraph 3 on food additives, option 1 be chosen as it is guided by the General Standard for Food Additives (CODEX STAN 192).

## **EUROPEAN UNION**

### **Section 2.1.1 Optional ingredients**

To align the wording with the terminology of the Codex Committee on Spices and Culinary Herbs this section should read:

“Spices and ~~aromatic plants~~ **culinary herbs** (in accordance with the relevant Codex standards for spices and culinary herbs), spice oils.

### **Section 3 Food additives**

Out of the two options outlined in CX/PFV 16/28/3 the EUMS support Option 2 as this option better reflects the technological need for food additives in canned pineapples.

The EUMS take note that substantial amendments are proposed as regards the food additives' section of the Annex for canned pineapples. Currently, CODEX STAN 42-1981 lists only two food additives (i.e. citric acid used as an acidity regulator and dimethylpolysiloxane used as an antifoaming agent). It should be noted that the standard has been in place since 1981 without the need to revise the food additive section, indicating that the food additive provisions listed are satisfactory for the products in question. The proposed reference to the GSFA category 04.1.2.4 could significantly extend the use of food additives by permitting all food additives falling under the referred functional classes listed in category 04.1.2.4 or in Table 3 of the GSFA.

To the EUMS knowledge no other antifoaming agent than dimethylpolysiloxane is needed in canned products, therefore, in our view the current reference to this individual additive in the standard is satisfactory and the extension to other antifoaming agents does not seem technologically justified.

As regards sweeteners, sweeteners (food additives) are not permitted in the current standard. Instead the standard refers to the use of nutritive sweeteners (food ingredients) as sucrose, invert sugar, dextrose, dried glucose syrup and glucose syrup. In order to justify the use of sweeteners as food additives, their use needs to have an advantage over nutritive sweeteners. Therefore, the EUMS can only support the reference to sweeteners (food additives) if the text of Section 3 limits their use to energy reduced or no added sugar products.

## **GHANA**

### **Proposed Draft Annex on Canned Pineapples (For inclusion in the standard for Certain Canned Fruits (Codex Stan 319-2015))**

#### **SPECIFIC COMMENTS**

##### **Section 2.2.2.1 (f) Cubes or diced**

Ghana thanks Thailand and the European Union for leading work on the proposed Draft Annex on Canned Pineapples. With regards to the requirement for uniformity of size and shape for cube or diced cored pineapples Ghana supports Option 1 i.e.

(a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8mm

(b) not more than 15% of the drained weight of pineapple in the container must consist of pieces which weight weigh more than 3g each.

**Rationale:** Option 1 provides definite measurement criteria for the quantity of cube or diced cored pineapple to be measured. Moreover, the 15% drained weight requirement is already captured in option 1.

##### **Sections 3.1 to 3.5 Food Additives**

Ghana supports option 2

**Rationale:** Option 2 is more definite and specific with respect to the food additives to be used for the product.

##### **Section 4 Weights and Measures**

Ghana supports the specifications for the Minimum Fill and Minimum Drained Weight.

**Rationale:** The specifications already exist in the main standard i.e. Codex Stan 319-2015: Standard for Certain Canned Fruits.

**IRAN**

- Definitions 1.2.1.10 and 1.2.1.1 are not clearly differentiate to style.
- Item 2.2.2.1 (f) option 1 is acceptable.
- Item 2.2.4 (about slices or spiral slices or whole slices; half slices; quarter slices) criterion for assessing this factor to be in unit form or percentage.
- To be more transparent, Food additive to be included in this standard and item 3.2 option 2 is acceptable.
- Item 3.5 it is noted that Natural flavouring to be considered (Not synthetics).
- In regard to packing, item 1.3 to be clarified for customers use in labeling.
- In regard to Microbiological pH and Acidity to be identified.
- Heavy metals (Pb, Sn, ...) to be included in this standard or to be referred to a source standard.
- It should be labeled on the canned pineapple after opening the left overs to be placed in glass containers and saved in refrigerator.

**KENYA****2.2.2.1 Cored pineapples****(f) Cubes or diced****[Option 1**

(a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm;

(b) not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.]

**[Option 2**

[no more than 15% of the drained weight of pineapple in the container may consist of cubes or diced, each of which shall weigh less than three-fourths of the average weight of cubes or diced.]

**COMMENT**

***We accept and prefer option 1 (a and b) for cubes or diced pineapples due to its simplicity and facilitate fair food trade: We therefore propose the opening and close brackets to be deleted.***

**3. FOOD ADDITIVES****COMMENT**

Kenya does not use any food additives in processed canned pineapple however, for the purpose of compromising we would prefer 'option 2' which specifies the acidity regulator citric acid, antifoaming agent Dimethylpolysiloxane and Ascorbic acid, L-

**JUSTIFICATION:**

***This is for safety and tracking purposes.***

**PHILIPPINES****SPECIFIC COMMENTS:**

1. Section 2.2.2 on Uniformity of Size and Shape for Cored Pineapples-Cubes or Diced:

The Philippines supports Option 1 under this Section which contains the following text:

“(a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm; *and*

“(b) not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.”

Rationale:

This is the current practice/ applied by the canned pineapple industry to maintain the pack quality of cubed pineapples.

## 2. Section 3 on Food Additives:

The Philippines supports Option 2 under this Section which states that for:

## “3.1 Acidity regulator:

Only the acidity regulator listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
330	Citric acid	GMP

## “3.2 Antifoaming Agent:

Only the antifoaming agent listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
900a	Dimethylpolysiloxane	10 mg/kg

## “3.3 Antioxidant:

Only the antioxidant listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
300	Ascorbic acid, L-	GMP

“3.4 Sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. The use of sweeteners should be limited to energy reduced or no added sugar products.

“3.5 Flavourings used in products covered by this Annex shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).”

Rationale:

These are the only acidity regulator, antifoaming agent, and antioxidant, and their maximum levels, currently being used by the canned pineapple industry, respectively.

**THAILAND**

We are pleased to provide comments as follows:

**General comments**

We agree with the changes made to the proposed draft annex that were generally agreed by the eWG.

**Specific comments****Section 2.2.2.1 Cored pineapples, (f) Cubes or diced**

We would like to reiterate our earlier comments that smaller size of cubes or diced i.e. less than 8 mm. has been exported as required by trade and that the standard should reflect current trade practices. We, therefore, support option 2. The statement should be read as follows:

**“(f) Cubes or diced**

**not** more than 15% of the drained weight of pineapple in the container may consist of cubes or diced, each of which shall weigh less than three-fourths of the average weight of cubes or diced.”

**Section 3. FOOD ADDITIVES***Acidity regulator*

We are of the opinion that acidity regulators should be used in accordance with Tables 1, 2 and 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 as specified in Section 4.2 of the Codex Standard for Certain Canned Fruits (CODEX STAN 319-2015).

*Antifoaming agent*

We have no objection to allow only dimethylpolysiloxane (INS 900a) to be used as an antifoaming agent.

*Antioxidant*

We support the inclusion of functional class: antioxidants as the use of antioxidant is technically justified product which packed in flexible packaging. Therefore, antioxidants in accordance with Tables 1, 2 and 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 should be allowed.

*Sweeteners*

As the use of sweeteners are required by some specific group of consumers, we, therefore agree to retain sweeteners. However, some sweeteners have to be used in combination with sugar to provide acceptable taste to consumers.

Therefore, our preference is on option 1 with minor modification on antifoaming and the inclusion of antioxidants as follows:

**“3. FOOD ADDITIVES**

In addition to Section 4.1 and 4.2 of Codex STAN 319-2015, the following food additive classes listed below are technologically justified and may be used in canned pineapples.

3.1 ~~Antifoaming agents~~ Antioxidants ~~[firming agents~~ and sweeteners} used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

**3.2 Antifoaming Agent**

Only the antifoaming agent listed below is permitted for use in canned pineapples.

<u>INS No.</u>	<u>Name of the Food Additive</u>	<u>Maximum Level</u>
<u>900a</u>	<u>Dimethylpolysiloxane</u>	<u>10 mg/kg</u>

3.3 ~~2~~ Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

**UNITED STATES OF AMERICA**

The United States appreciates the opportunity to provide the following comments on the Proposed Draft Annex on Canned Pineapples ( for inclusion in the Standard for Certain Canned Fruits) (CODEX STAN 320-2015).

**2. ESSENTIAL COMPOSITION AND QUALITY FACTORS****2.1 Composition**

**Issue and Rationale:** The text makes no mention of “pineapples” as the essential composition as in all other CCPFV standards. Therefore, the United States recommends inserting the following text in section 2.1 Composition:

Pineapples as defined in Section 1.

**2.1.2 Packing Media**

**Issue and Rationale:** Merging Sections 2.1.1.1 and 2.1.1.1.2 from CODEX STAN 42 – 1981 is not appropriate here. The term “sole packing medium” infers that the sole packing media allowed is “juice, in natural pineapple juice or clarified pineapple juice” and does not include the mixture of water and juice. Therefore, the United States recommends retaining the original texts from the existing standard (CODEX STAN 42 – 1981).

**Issue and Rationale:** The Annex references Section 3.1.3 Packing Media within CODEX STAN 319-2015- Certain Canned Fruits references only the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003). This makes it cumbersome for users to find the appropriate information because the user must first find the General Provisions of the standard and then search for the Codex Guidelines for Packing Media for Canned Fruits. To avoid this, the United States recommends inserting a footnote citing the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003).

## 2.2 Quality Criteria

### 2.2.1.1 Colour

**Issue and Rationale:** Pineapple varieties vary in color from white to yellowish gold, thus the white radiating streak is more visible in the yellowish gold colored varieties. The text should recognize these color variations by making allowances for the white streak only in pineapple varieties where visible. The following first sentence is proposed:

In non-white colored pineapple varieties, white radiating streaks may be present.

### 2.2.2.1 Cored pineapples (f) Cubes or diced- Option 1.

**Issue and Rationale:** The United States prefers Option 1 because it reflects established industry practices and allows greater flexibility for sizing both by weight and diameter.

## 3. FOOD ADDITIVES - Option 1

**Issue and Rationale:** - The United States prefers Option 1-(referencing the Codex General Standard for Food Additives (GSFA)) for the following reasons: .

- Technological innovations impact the use of food additives. The Codex Committee on Food Additives (CCFA) is the committee that evaluates food additives. When CCFA amends the GSFA, the amendments are automatically reflected in the commodity standards if the commodity standards have direct reference to GSFA.
- Referencing the GSFA allows for industry innovation for the canned pineapple. When new food additives are applied or technological innovations are being developed, approval from CCPFV is neither sought nor required; rather CCPFV is only notified after the new food additive has been endorsed by CCFA.
- Currently the canned pineapple industry can choose which food additives to use, depending on (i) market preferences (ii) product styles, and (iii) methods of presentation/packaging (e.g. see-through pouches and jars versus canned).
- Codex Standard should be reflective of current trade/processing practices in all member countries and should not impose unwarranted restrictions on trade.