

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

working by correspondence through the Codex online-platform

REPORT OF THE ELECTRONIC WORKING GROUP ON PROPOSED DRAFT STANDARD FOR CANNED MIXED FRUITS

Prepared by the Electronic Working Group chaired by Thailand

Codex members and observers wishing to submit comments at Step 3 on this proposed draft should do so as instructed in CL 2019/91-PFV available on the Codex webpage/Circular letters 2019:

<http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

BACKGROUND

1. The 41st Session of the Codex Alimentarius Commission (CAC)¹ endorsed the recommendations of the CCPFV Chairperson to establish the EWG for Canned Fruits Salads chaired by Thailand with the following Terms of Reference:

“Elaborate General Standard for Canned Fruits Salads, to include annexes for Canned Fruit Cocktail and Canned Tropical Fruit Salads. Will work in English only.”

2. CAC41 also noted the work plan (CX/CAC 18/41/11 Add.2, June 2018) included an interim step, scheduled for December 2018, to review progress in EWGs and determine whether a physical meeting should be held. The CCPFV work plan calls for a mid-year progress review to be conducted by 15 December 2018.

WORK OF THE ELECTRONIC WORKING GROUP (EWG)

3. An invitation was sent to all Codex members and observers to participate in the EWG. The EWG was attended by 14 delegates from 9 member countries, 1 member organisation, and 1 non-governmental organization, a full list of participants is contained in Appendix II.

4. The 1st draft of the Proposed Draft General Standard for Canned Fruit Salads, prepared by the Chair were drafted based on *standards for Canned Fruit Cocktail* (CXS 78-1981) and *Canned Tropical Fruit Salads* (CXS 99-1981). The structure of the proposed draft was in accordance with the structure of Codex Standards for processed fruits and vegetables including the template for format of commodity standards laid down in the Codex Procedural Manual. The 1st draft was circulated for comments in August 2018.

5. The EWG has undertaken three rounds of consultation.

6. The 1st draft of the Proposed Draft General Standard, including its Annexes on Canned Fruit Cocktail and Canned Tropical Fruit Salads was amended based on comments received from EWG members. The 2nd draft of the document was circulated again in December 2018 for comments. The 1st “Compilation of Comments Received and Recommendations” was also circulated for clarity.

7. Mid-Year Progress Report was submitted to the CCPFV in December 2018.

8. The 2nd and 3rd draft documents were amended after considering all comments received from Brazil, Canada, European Union, South Africa, Philippines and Thailand. The Chair has prepared a 4th draft document which takes into account majority supported comments. Diverging opinions on several issues were identified for further consideration by putting them in square brackets, rather than taking decisions. Regarding the provisions which have not received any input from the EWG, the Chair has taken them as EWG’s concurrence and no change has been made.

¹ REP18/CAC, para. 88

9. A clean copy of the 4th draft document is provided in Appendix I and the final compilation of comments received and recommendations on each version of the document is provided in Appendix III.

MAIN DISCUSSION ISSUES IN EWG

10. The following paragraphs highlight the issues being discussed in the EWG.

A. The main text of the Proposed Draft General Standard for Canned Mixed Fruits

11. There was general consensus among respondents that the title should be referred to as: "Standard for Canned Mixed Fruit" which will cover both "Canned Tropical Fruit Salads" and "Canned Fruit Cocktail" as indicated in the Annexes to avoid future trade confusion to distinguish a fruit salad from fruit cocktail and other mixed fruits products. Consequently, the title of this proposed draft standard is amended as "Proposed Draft General Standard for Canned Mixed Fruits".

12. One country proposed an inclusion of food additive sweeteners (sucralose, steviol glycoside), not as replacement for the existing sweetening properties but to improve the sensory profile of the product. However, an argument was that the inclusion of sweeteners can only be accepted for products which are significantly energy-reduced or with added sugar. Therefore, Sections 1(3) and 4.2 are retained in square brackets for further consideration by the Committee.

13. Technical justifications for the use of acidity regulators and antioxidants were provided and agreeable among respondents.

B. Annex on Canned Fruit Cocktail

14. The inclusion of apples in Section 1.3 Varietal Type and additional styles of fruits were generally agreed among respondents as it would allow for flexibility to meet consumer preferences and for future innovation.

15. Optional ingredients were also rewritten for consistency with other Codex standards for processed fruits and vegetables. The proposed change for proportional amount of pineapple was suggested, however, most respondents did not support.

16. A concern was raised on the use of colours in general for this standard. Therefore, Section 3.1 is amended to make it clear that colour is allowed only for cherries.

17. Provisions on labelling were simplified to be in line with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, additional statement on the declaration of number of type of fruits in Section 5.1.2 was deleted based on comments received. Concerning comments received on the declaration of ascorbic acid in the list of ingredients (Section 5.2.2), the text was rewording to be aligned with the language applied to the General Standard for Fruit Juices and Nectars)CXS 247-2005(.

18. In conclusion there was general consensus on this amended annex.

C Annex on Canned Tropical Fruit Salad

19. Additional fruits were inserted in the list of optional ingredients to allow flexibility to the industry. However, pomegranate is retained in square brackets as more information is needed on its style.

20. Proportion of Fruits was slightly changed based on comments received to reflect current trade practices and for future innovations and cost considerations.

21. A concern was raised on the use of colours in general for this standard. Therefore, Section 3.2 is amended to make it clear that colour is allowed only for cherries.

22. Provisions on labelling were simplified to be in line with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). Concerning comments received on the declaration of ascorbic acid in the list of ingredients (Section 5.2.2), the text was rewording to be aligned with the language applied to the General Standard for Fruit Juices and Nectars (CXS 247-2005)

RECOMMENDATIONS

23. The Committee is invited to consider the 4th draft: "Proposed Draft General Standard for Canned Mixed Fruits" presented in Appendix I

Appendix I**PROPOSED DRAFT GENERAL STANDARD FOR CANNED [MIXED FRUITS]****1. SCOPE**

This Standard applies to canned mixed fruits, as defined in Section 2 below and in the corresponding Annexes and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.

This Standard does not cover:

- (1) products which are clearly intended or labelled as intended for special dietary uses;
- (2) reduced sugar products or those with a very low sugar content;
- (3) [products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.]

2. DESCRIPTION**2.1 Product Definition**

Canned mixed fruits is the product:

- (1) Prepared from a mixture of small fruits and/or small pieces of fruits, substantially sound, fresh, frozen or canned, thermally processed, or processed by other physical methods, as defined in the corresponding Annexes, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as washing, peeling, coring, stemming, grading, cutting, trimming, deseeding, pitting etc., as may be applicable for the respective fruit in normal culinary preparation, depending on the type of product;
- (2))a(packed with a suitable liquid packing medium including other optional ingredients as indicated in Section 3.1.2 and 3.1.3;)b(vacuum packaged with packing medium that does not exceed 20% of the product's net weight and when the container is sealed in such conditions as to generate an internal pressure in accordance with good manufacturing practices²; and
-)3(processed in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.

2.2 Styles

In addition to the styles defined in the corresponding Annexes, any other styles should be permitted as indicated in Section 2.2.1.

2.2.1 Other Styles

Any other presentation of the product should be permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (2) meets all relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (3) is adequately described on the label to avoid confusing or misleading the consumer.

2.3 Varietal Type

In addition to the varietal type defined in the corresponding Annexes, any commercially cultivated variety or type suitable for canning may be used.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition****3.1.1 Basic Ingredients**

Fruits as defined in Section 2 and the corresponding Annexes and liquid packing medium appropriate to the product as per Section 3.1.3 below.

3.1.2 Optional Ingredients

¹ High vacuum products typically have an internal pressure of approximately 300 millibars or more below atmospheric pressure)depending on container size and other relevant factors(.

In accordance with the relevant provisions in the corresponding Annexes.

3.1.3 Packing Media

In accordance with the *Guidelines for Packing Media for Canned Fruits*)CXG 51-2003(. In addition, clarified pineapple juice and extra lightly sweetened fruit juice with the concentration greater than or equal to 10⁰ Brix but less than 14⁰ Brix are allowed.

The cut-out strength for any syrup packing medium shall be determined on average, but no container may have a soluble solids)°Brix(value beyond the next category of the medium °Brix.

3.2 Quality Criteria

3.2.1 Colour, Flavour, Odour and Texture

Canned mixed fruits shall have normal colour, flavour and odour of canned mixed fruits, corresponding to the type of fruits, packing medium, added optional ingredients used and shall possess texture characteristic of the product and in the corresponding Annexes.

3.2.2 Proportions of fruits

In accordance with the relevant provisions in the corresponding Annexes.

3.2.3 Size and shapes of fruits

In accordance with the relevant provisions in the corresponding Annexes.

3.2.4 Defects and Allowances

Canned mixed fruits should be substantially free from defects. Certain common defects should not be present in amounts greater than the limitations fixed in the corresponding Annexes.

3.3 Classification of “defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2)except those based on sample averages(, should be considered as a “defective”.

3.4 Lot Acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.1.3 and 3.2 when:

)1(for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number)c(of the appropriate sampling plan with an Acceptable Quality Level)AQL(of 6.5; and

)2(the requirements of Sections 3.1.3 and 3.2, which are based on sample averages, are complied with.

4. FOOD ADDITIVES

4.1 Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.2 Acidity regulators, antioxidants] and sweeteners) i. e. sucralose, steviol glycoside (] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*) CXS 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 in foods conforming to this Standard.

4.3 Flavourings used in products covered by this Annex should comply with the *Guidelines for the Use of Flavourings*)CXG 66-2008(.

5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed*)CXS 193-1995(.

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

6. HYGIENE

6.1 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*)CXC 1-

1969(, *Code of Hygienic Practice for Canned Fruit and Vegetable Products*)CXC 2-1969(, and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products 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*)CXG 21-1997(.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

The container should be well filled with the product)including packing medium(which should occupy not less than 90%)minus any necessary head space according to good manufacturing practices(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. This provision does not apply to vacuum packaged fruits.

In case of flexible containers and rigid plastic containers, these should be filled as full as commercially practicable.

7.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

7.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number)c(of the appropriate sampling plan with an AQL of 6.5.

7.1.4 Minimum Drained Weight

7.1.4.1 The drained weight of the product should be not less than the percentages indicated in the corresponding Annexes, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled³.

7.1.4.2 Lot Acceptance

The requirements for minimum drained weight should 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.

8. LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods*)CXS 1-1985(. In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The names of the canned mixed fruits shall be those defined in the corresponding Annexes.

8.2.2 When the fruits are sized, the size)or sizes when sizes are mixed(, as defined in the corresponding Annexes, may be declared as part of the name or in close proximity to the name of the product.

8.2.3 The name of the product shall include the indication of the packing medium as set out in Section 2.1)2()a(. For canned mixed fruits packaged in accordance with Section 2.1 (2) b(the words “vacuum packaged” shall be affixed to the commercial designation of the product or in close proximity.

8.2.4 The name of the product shall include indication of the style as set out in Section 2.2.

8.2.5 Other styles - If the product is produced in accordance with the other styles provision)Section 2.2.1(, the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.2.6 If an added ingredient, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.

² For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

8.2.7 The name of the product may include the varietal type.

8.3 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis contained in the *Recommended Methods of Analysis and Sampling*)CXS 234-1999(relevant to the provisions in this standard, shall be used.

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I - Normal Sampling

Inspection level II - Disputes,)Codex referee purposes sample size(, enforcement or need for better lot estimate

SAMPLING PLAN 1)Inspection Level I, AQL = 6.5(

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG)2.2 LB(

Lot Size)N(Sample Size)n(Acceptance Number)c(
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001 – 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7

NET WEIGHT IS GREATER THAN 1 KG)2.2 LB(BUT NOT MORE THAN 4.5 KG)10 LB(

Lot Size)N(Sample Size)n(Acceptance Number)c(
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001 – 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7

NET WEIGHT GREATER THAN 4.5 KG)10 LB(

Lot Size)N(Sample Size)n(Acceptance Number)c(
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 1)Inspection Level II, AQL = 6.5(

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG)2.2 LB(
Lot Size)N(Sample Size)n(Acceptance Number)c(
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001 – 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG)2.2 LB(BUT NOT MORE THAN 4.5 KG)10 LB(
2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001 – 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG)10 LB(
600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8

ANNEX ON CANNED FRUIT COCKTAIL

In addition to the general provisions applicable to canned mixed fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Canned Fruit Cocktail is the product prepared from a mixture of small fruits and small pieces of fruits as listed under Section 1.3.

1.2 Styles

1.2.1 Style of fruits

In addition to the styles defined below, any other styles should be permitted.

1.2.1.1 Peaches - peeled, pitted diced. and sliced.

1.2.1.2 Pears - peeled, cored, diced and sliced.

1.2.1.3 Pineapple - peeled, cored, in sectors, or diced..

1.2.1.4 Cherries - halves or whole, pitted or unpitted

1.2.1.5 Grapes – whole.

1.2.1.6 Apples - peeled, cored, diced and sliced.

1.2.2 Forms of pack

1.2.1.1 - 5 Fruits - Fruit cocktail

A mixture of the five fruits defined in Section 1.3.

1.2.2.2 - 4 Fruits - Fruit Cocktail

A mixture of four fruits of the kinds and style of fruits described in Section 1.2.1 and Section 1.3 except that:

)1(Cherries may be omitted; or

)2(Grapes may be omitted.

1.3 Varietal Type

Peaches - Any firm yellow variety of the species *prunus persica* L. including clingstone and freestone types but excluding nectarines.

Pears - Any variety of the species *Pyrus communis* L. or *Pyrus sinensis* L.

Pineapple - Any variety of the species *Ananas comosus* L.

Cherries - Any variety of the species *Prunus cerasus* L. and which may be:

)i(any light, sweet variety; or

)ii(artificially coloured red; or

)iii(artificially coloured red with added flavourings, whether natural or synthetic.

Grapes - Any seedless variety of the species *Vitis vinifera* L. or *Vitis labrusca* L.

Apple - Any variety of the species *Malus domestica* Borkh[

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic ingredients

Fruits as defined in Section 1

2.1.2 Optional Ingredients

)1(Sugars and/or foodstuffs with sweetening properties such as honey;

)2(Spices and culinary herbs³.

³ In accordance with the relevant Codex standards for spices and culinary herbs when available

2.2 Quality Criteria

2.2.1 Colour - Canned Fruit Cocktail shall have normal colour except that a slight leaching of colour from the coloured cherries is acceptable.

2.2.2 Flavour - Canned Fruit Cocktail shall have a normal flavour characteristic for each fruit and for the entire mixture.

Canned Fruit Cocktail with special ingredients shall have the flavour characteristic of that imparted by the fruits in the product and the other substances used.

2.2.3 Texture - The fruit ingredients shall not be excessively firm nor excessively soft, as is appropriate for the respective fruit.

2.2.4 Proportions of fruits

The products shall contain fruits in the following proportions, based on the individual drained fruit weights in relation to the total drained weight of all the fruits:

	5 Fruits - Fruit Cocktail	4 Fruits - Fruit Cocktail
Peaches	30% to 50%	30% to 50%
Pears or apples	25% to 45%	25% to 45%
Pineapple	6% to 16%	6% to 25% and either
Grapes	6% to 20%	6% to 20% or
Cherries	2% to 6%	2% to 15%

2.2.5 Size and shape of fruits

2.2.5.1 Diced peaches, pears or pineapple

75% or more of all such drained fruits are of approximate cube-shapes which:

-)1(are not over 20 mm in greatest edge dimension; and
-)2(will not pass through square meshes of 8 mm.

2.2.5.2 Sectors of pineapple

80% or more of all the drained pineapple portion approximate wedge-shapes-of the following dimensions:

-)1(outside arc - 10 mm to 25 mm; and
-)2(thickness - 10 mm to 15 mm; and
-)3(radius)from inside to outside arc(- 20 mm to 40 mm.

2.2.5.3 Whole grapes or cherries

90% or more by count)based on sample average(of whole grapes, or of whole cherries, approximate normal shape except for proper preparation)such as removing pits or stems(and:

-)1(are not broken into two or more parts;
-)2(are not seriously crushed, mutilated, or torn.

2.2.5.4 Halved cherries

80% or more by count)based on sample average(of the cherry units are approximate halves which are not broken into two or more parts.

2.2.6 Definition of Defects

)1(Blemished fruit pieces - consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities.

)2(Peel - considered a defect only when occurring on, or from, those fruits which are peeled.

)3(Pit material - consisting of pieces of pit or of fruit stones and hard and sharp pit points; very small pit fragments of less than 5 mm in greatest dimension which do not have sharp points or edges are disregarded.

2.2.7 Allowances for Defects

Canned Fruit Cocktail shall be substantially free from defects within the limits set forth as follows:

Defects	Maximum Limits)(based on the weight of drained fruit(
)1(Blemished fruit pieces	20% m/m Total of all fruit units so affected
)2(Peel)based on averages(25 cm ² aggregate area per kg
)3(Pit material)based on averages(1 piece, of any size per 2 kg
)4(Small stems)based on averages()such as capstems from grapes(5 per kg
)5(Large stems)based on averages()such as from peaches, pears, or cherries(1 large stem, or piece thereof, per kg

3. FOOD ADDITIVES

3 . Colour used (for use in cocktail (maraschino) cherries) in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.7 (Candied fruit) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Annex.

4. WEIGHTS AND MEASURES

4.1 Minimum Drained Weight

The drained weight of the product should be not less than 60% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

5. LABELLING

5.1 Name of the Product

5.1.1 The name of the product shall be "Fruit Cocktail".

5.2 List of Ingredients

5.2.1 An ingredient declaration of " ascorbic acid" when used as an antioxidant does not, by itself, constitute a "Vitamin C" claim.

ANNEX ON CANNED TROPICAL FRUIT SALAD

In addition to the general provisions applicable to canned mixed fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 Product Definition

Canned tropical fruit salad is the product prepared from a mixture of basic fruits as listed under Section 1.3.1 "Basic fruits" to which may be added one or more optional fruits as listed under Section 1.3.2 "Optional fruits".

1.2. Styles

1.2.1 Style of fruits

1.2.1.1 Whole - approximate normal shape except for proper preparation)such as removing pits or stems(.

1.2.1.2 Halves - approximate halves which are not broken into two or more parts.

1.2.1.3 Dices or cubes - approximate cube-shapes.

1.2.1.4 Sectors of fruit -fruit portion approximate wedge-shapes.

1.2.1.5 Chunk - short and thick pieces.

1.2.1.6 Slices- long, slender pieces cut lengthwise or crosswise.

1.2.1.7 Tidbits - reasonably uniform, wedge-shaped sectors.

1.2.1.8 Pieces - irregular shapes and sizes not identifiable as a specific style.

1.2.2 Forms of pack

1.2.2.1 The fruit ingredient shall consist of each of the two fruit groups listed under Section 1.3.1 "Basic Fruits" to which may be added any one or more of the fruits listed under Section 1.3.2 "Optional Fruits".

1.2.2.2 The fruits ~~may be~~ packed in the following styles as may be applicable for the respective fruit in normal culinary preparation:

)1(Basic Fruits

Pineapple - chunk, tidbits, pieces, dices.

Papaya - chunk, tidbits, dices, sections or pieces.

)2(Optional Fruits

Banana - slices or dices.

Carambola - pieces, dices or slices.

Cashew - as flesh.

Cherries - whole or halves)and pitted(.

Dragon fruits – chunk, dices.

Grapefruit – whole or half segments.

Grapes – whole grapes of any seedless variety.

Guava – quarters, chunk or dices or pieces.

Jack Fruit - slices or chunk.

Litchi - whole or broken segments)and pitted(.

Longan - whole or broken segments)and pitted(.

Mango - slices, dices or sections.

Melon - slices, dices or balls.

Oranges - whole segments.

Passion Fruit - pulp)flesh(with or without seeds.

Peach - pieces, dices or slices.

Pears - pieces, dices or slices.

[Pomegranate - ??[

Rambutan - whole or broken segments)and pitted(.

Water melon - slices, dices or balls.

Any fruits

1.3 Varietal Type

1.3.1 Basic Fruits

Pineapple)*Ananas comosus*)L.(Merrill(

Papaya)*Carica papaya* L.(

1.3.2 Optional Fruits

Any suitable kind of fruits may be used, for example:

Banana)cultivated edible species of *Musa*(

Cashew)*Anacardium occidentale* L.(

Carambola)*Averrhoa carambola* L.(

Cherries - any variety of the species *Prunus cerasus* L., and which may be:

)i(any light, sweet variety; or

)ii(artificially coloured red; or

)iii(artificially coloured red with added flavourings, whether natural or synthetic.

Dragon fruits (*Hylocereus undatus*, Britt. Et. Rose)

Grapefruit)*Citrus paradisi* MACFAD(

Grapes)Cultivated edible species of *Vitis*(

Guava)*Guayaba*(-)*Psidum guajava* L.(

Jack Fruit)*Artocarpus integrifolia* L.(

Litchi)*Litchi chinensis* SONN.(

Longan)*Euphoria longan*()LOUR. STEUD.(

Mango)*Mangifera indica* L.(

Melon)*Cucumis melo* L.(

Oranges)*Citrus sinensis*)L.(OSBECK and *Citrus reticulata* BLANCO()including *Mandarin*(

Passion Fruit)Cultivated edible species of *Passiflora*(

Peach)*Prunus persica* L. BATSCHE(

Pears)*Pyrus communis* L.(

Pomegranate (*Punica granatum*)

Rambutan)*Nephelium lappaceum* L.(

Water melon)*Citrullus lanatus*(

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Composition

2.1.1 Basic ingredients

Fruits as defined in Section 1

2.1.2 Optional Ingredients

)1(Aloe vera

)2(Nata de coco

)3(Puree of tropical fruits

-)4(Tropical fruit juices
-)5(Spices and culinary herbs⁵, spice oils.

2.2 Quality Criteria

2.2.1 Colour, Flavour, Odour and Texture

2.2.1.1 Colour

Canned Tropical Fruit Salad shall have a colour characteristic of the mixed processed fruits, except that a slight bleaching of colour from the coloured cherries is acceptable.

2.2.1.2 Flavour and Odour

Canned Tropical Fruit Salad shall have a normal flavour and odour characteristic for the particular blend of fruits.

2.2.1.3 Texture

The texture of the fruit ingredient shall be appropriate for the respective fruit.

2.2.2 Proportion of Fruits

2.2.2.1 Fruits shall be in the following proportions, based on the individual drained fruit weights in relation to the drained weights of all the fruits:

	Minimum	Maximum
Basic Fruits		
Pineapple	20%	70%
Papaya	20%	70%
Optional Fruits		
Banana	5%	20%
Dragon fruits	5%	20%
Guava (Guayaba)	5%	20%
Mango	5%	20%
Melon	5%	20%

2.2.2.2 The following optional fruits are not considered in the determination of proportions of fruit as their consistency after processing prevents an accurate determination of their drained weight:

Carambola, Cashew fruit, Cherries, Grape, Grapefruit, Jack Fruit, Litchi, Longan, Passion Fruit, Peach, Pears, Rambutan, Water melon.

2.2.3 Definition of Defects

)1(**Blemished fruit pieces** - consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities.

)2(**Peel** - considered a defect only when occurring on, or from those fruits which are peeled.

2.2.4 Allowances for Defects

Canned Tropical Fruit Salad shall be substantially free from defects within the following prescribed limits:

Defect	Maximum Limits
)1(Blemished fruit pieces	2 pieces/100 g of drained fruit
)2(Peel)based on averages(6.5 cm ² /500 g of total contents
)3(Seeds)other than Passion fruit seeds and dragon fruit seeds(2 g/500 g of total contents
Seed Material and Extraneous Vegetable Matter	

¹ In accordance with the relevant Codex standards for spices and culinary herbs when available

3. FOOD ADDITIVES

3.1 Firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives*)CXS 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 in foods conforming to this Annex.

3.2 Colours used)for use in cocktail)maraschino(cherries(in accordance with Tables 1 and 2 of the *General Standard for Food Additives*) CXS 192-1995(in Food Category 04. 1. 2. 4) Canned or bottled)pasteurized(fruit(and 04.1.2.7)Candied fruit(or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Annex.

4 WEIGHTS AND MEASURES

4.1 Minimum Drained Weight

The drained weight of the product should not be less than 50% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

5. LABELLING

5.1 Name of the Product

5.1.1 The name of the product shall be “Tropical Fruit Salad”, “Tropical Fruit Cocktail” or “Tropical Fruit Mix”.

5.2 List of Ingredients

5.2.1 An ingredient declaration of “ascorbic acid” when used as an antioxidant does not, by itself, constitute a “Vitamin C” claim.”

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