

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 7**

**CX/PFV 19/29/7 Add1**  
**Original Languages Only**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

29<sup>th</sup> Session, working by correspondence

### COMMENTS ON THE PROPOSED DRAFT GENERAL STANDARD FOR CANNED FRUIT SALADS

(Comments submitted by Australia, Egypt, Iran, Iraq, Thailand, United States of America and Collagen Casings Trade Association (CCTA))

#### BACKGROUND

This document compiles the comments on the proposed draft general standard for canned fruit salads to at Step 3 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

#### EXPLANATORY NOTES ON THE APPENDIX

##### Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

**First Column** – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

**Second Column** – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

## COMMENTS ON THE Proposed draft General Standard for Canned Fruit Salads

Specific comments	Members or observers/Rational
<b>Title</b>	
<b>PROPOSED DRAFT GENERAL STANDARD FOR CANNED <del>[MIXED FRUITS]</del><u>MIXED FRUITS</u></b>	<b>Thailand</b> Thailand suggests to remove square brackets in order to change the name of the standard to “Standard for Canned Mixed Fruits to avoid future trade confusion.
<b>PROPOSED DRAFT GENERAL STANDARD FOR CANNED [MIXED FRUITS]</b>	<b>Australia</b> It is appreciated to be able to make comments relating specifically to the sections relating to food additives in the draft standards, especially to make them relevant to future alignment of any food additive provisions in these standards with the GSFA.  The CCFA Information document Guidance to Commodity Committees on the Alignment of Food Additive Provisions <a href="http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf">http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf</a> , provides useful background information as well as specific minimum requirements for active Commodity Committees, such as CCPFV relating to alignment. This relates to updating the food additive requirements in Commodity standards as well as developing new standards. The suggested requirements are provided in para 11 of the document. If CCPFV are able to do more than the minimum that would obviously be of considerable benefit. Such additional assistance would be considering what proposed amendments to Tables 1, 2 and 3 of the GSFA due to the draft Standards would be.  There seemed to be editing issues in the documents. Use of ( ) and [ ] when not needed. It is assumed that these are mistakes and will be fixed when the drafts are finalised.  Specific have been provided
<b>1. SCOPE</b>	
This Standard applies to canned mixed fruits, as defined in Section 2 <del>below</del> <u>below, Canned Tropical Fruit Salads and Canned Fruit Cocktail as indicated</u> 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.	<b>Egypt</b>
<del>This Standard does not cover:</del>	<b>Thailand</b> We share the concern that this standard should also apply to products where sugars had been partially or wholly removed and replaced by sweeteners to reflect current trade practices. Therefore, we would like to propose to delete the entire second paragraph.
<del>products which are clearly intended or labelled as intended for special dietary uses;</del>	<b>Thailand</b> We share the concern that this standard should also apply to products where sugars had been partially or wholly removed and replaced by sweeteners to reflect current trade practices. Therefore, we would like to propose to delete the entire second paragraph.

reduced sugar products or those with a very low sugar content;	<p><b>Thailand</b></p> <p>We share the concern that this standard should also apply to products where sugars had been partially or wholly removed and replaced by sweeteners to reflect current trade practices. Therefore, we would like to propose to delete the entire second paragraph.</p>														
[products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.]	<p><b>Thailand</b></p> <p>We share the concern that this standard should also apply to products where sugars had been partially or wholly removed and replaced by sweeteners to reflect current trade practices. Therefore, we would like to propose to delete the entire second paragraph.</p>														
<p><b>2.1 Product Definition</b></p>															
<p>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;</p>	<p><b>Iraq</b></p> <p>we agree with proposed draft and we have no comments.</p>														
<p><b>3.2 Quality Criteria</b></p>															
	<p><b>Iran</b></p> <p>In clause 3-2 Quality criteria It is necessary adding Heavy metals with max level of acceptance as table below:</p> <table border="0"> <tr> <td>Heavy metals --</td> <td>--Max level(mg/kg)</td> </tr> <tr> <td>As</td> <td>0/1</td> </tr> <tr> <td>Pb</td> <td>0/3</td> </tr> <tr> <td>Cu</td> <td>5</td> </tr> <tr> <td>Zn</td> <td>5</td> </tr> <tr> <td>Fe</td> <td>15</td> </tr> <tr> <td>Sb</td> <td>200</td> </tr> </table>	Heavy metals --	--Max level(mg/kg)	As	0/1	Pb	0/3	Cu	5	Zn	5	Fe	15	Sb	200
Heavy metals --	--Max level(mg/kg)														
As	0/1														
Pb	0/3														
Cu	5														
Zn	5														
Fe	15														
Sb	200														
<p><b>4. FOOD ADDITIVES</b></p>															
<p><b>4.1</b> 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 <a href="#">AnnexesAnnex</a>, or referred to, may be used and only for the functions, and within limits, specified.</p>	<p><b>Australia</b></p> <p>Not sure this para is needed but noted that it is similar to that for CXS319-2015 (Certain canned fruits).</p>														
<p><b>4.2</b> Acidity regulators, <del>antioxidants</del> <del>antioxidants</del> <del>and sweeteners</del> (i.e. <del>sucralose, steviol glycoside</del>) <input type="checkbox"/> used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the <i>General Standard</i> are acceptable for use in foods conforming to this Standard.</p>	<p><b>Egypt</b></p> <p>Egypt considers refer to the "General standards for food additives CODEX STAN 192- 1995" (canned fruits) without identifying certain sweeteners.</p>														
<p><b>4.2</b> Acidity regulators, antioxidants <del>and</del> <del>sweeteners</del> <del>sweeteners</del> (i.e. <del>sucralose, steviol glycoside</del>) <input type="checkbox"/> used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category</p>	<p><b>Thailand</b></p> <p>We propose to remove square brackets and retain the text as a consequence of our proposal to delete the second paragraph of Section1 "Scope". The amended Section 4.2 would then read as follows:</p>														

<p>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.</p>	<p>“4.2 Acidity regulators, antioxidants and sweeteners 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.”</p>
<p><del>4.42 A.2 Acidity regulators, antioxidants and sweeteners (i.e. sucralose, steviol glycoside)</del> used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (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.</p>	<p><b>Australia</b>                  No acidity regulators are listed in Table 2 for food category 04.1.2.4 so removed. Have assumed no acidity regulators are required from Table 3. But if so then suggest the sentence be amended to reflect this. Not assume needed.                  4.2 Words sucralose, steviol glycoside not needed, not usual statement that is written from this section and inappropriate.                  Again is it appropriate that all the antioxidants and sweeteners in Table 3 have provisions for such products?</p>
<p><b>ANNEX ON CANNED FRUIT COCKTAIL</b></p>	
<p><b>1.2 Styles</b></p>	
<p><b>1.2 Styles</b>  <u><b>.2 Styles</b></u>  <u>1.2.1.5- Fruits - Fruit cocktail</u>  <u>A mixture of the five fruits defined in Section 2..</u>  <u>1.2.2.4 - Fruits - Fruit Cocktail</u>  <u>A mixture of four fruits of the kinds and style of fruits described in Section .2.1.1 and Section 2.1.2 except that:</u>  <u>(1) Cherries may be omitted; or</u>  <u>(2) Grapes may be omitted.</u>  <u>2. ESSENTIAL COMPOSITION AND QUALITY FACTORS</u>  <u>2.1 Composition</u>  <u>2.1.1 Basic ingredients</u>  <u>2.1.1.1 Peaches - peeled, pitted, diced and sliced pieces of firm yellow variety of the species prunus persica L. including clingstone and freestone types but excluding nectarines.</u>  <u>2.1.1.2 Pears - peeled, cored, diced and sliced pieces of any variety of the species Pyrus communis L. or Pyrus sinensis L.</u>  <u>2.1.1.3 Pineapple - peeled, cored, in sectors, or diced of any variety of the species Ananas comosus L.</u>  <u>2.1.1.4 Cherries - halves or whole, pitted or unpitted varieties of the species Prunus cerasus L. and which may be:</u>  <u>(i) any light, sweet variety; or</u>  <u>(ii) artificially coloured red; or</u>  <u>(iii) artificially coloured red with added flavourings, whether natural or synthetic</u></p>	<p><b>USA</b>                  We recommend inserting this text as the “Styles” of cocktail are the 4 and 5 fruit mixtures and not the types/varieties of fruits and their preparations, therefore the section is revised to correctly reflect the styles.                  The original text was complex having separate sections on fruit preparations and species nomenclature. The U.S. recommends combining them into Section 2 as proposed to make the standard shorter and more direct.</p>

<p><del>2.1.1.5 Grapes – whole seedless varieties of the species <i>Vitis vinifera</i> L. or <i>Vitis labrusca</i> L.</del></p> <p><del>2.1.1.6 Apples - peeled, cored, diced and sliced. varieties of the species <i>Malus domestica</i> Borkh]</del></p>	
<p><del>In addition to the styles defined below, any other styles should be permitted.</del></p> <p><del>1.2.1.1 Peaches – peeled, pitted diced. and sliced.</del></p> <p><del>1.2.1.2 Pears – peeled, cored, diced and sliced.</del></p> <p><del>1.2.1.3 Pineapple – peeled, cored, in sectors, or diced..</del></p> <p><del>1.2.1.4 Cherries – halves or whole, pitted or unpitted</del></p> <p><del>1.2.1.4 Cherries – halves or whole, pitted or unpitted</del></p> <p><del>1.2.1.5 Grapes – whole.</del></p> <p><del>1.2.1.6 Apples – peeled, cored, diced and sliced.</del></p> <p><del>1.2.2 Forms of pack</del></p> <p><del>1.2.1.1 –5 Fruits – Fruit cocktail</del></p> <p><del>1.2.1.1 –5 Fruits – Fruit cocktail</del></p> <p><del>A mixture of the five fruits defined in Section 1.3.</del></p> <p><del>1.2.2.2 –4 Fruits – Fruit Cocktail</del></p> <p><del>A mixture of four fruits of the kinds and style of fruits described in Section 1.2.1 and Section 1.3 except that:</del></p> <p><del>(1) Cherries may be omitted; or</del></p> <p><del>(2) Grapes may be omitted.</del></p> <p><del>1.3 Varietal Type</del></p> <p><del><b>Peaches</b> – Any firm yellow variety of the species <i>prunus persica</i> L. including elingstone and freestone types but excluding nectarines.</del></p> <p><del><b>Pears</b> – Any variety of the species <i>Pyrus communis</i> L. or <i>Pyrus sinensis</i> L.</del></p> <p><del><b>Pears</b> – Any variety of the species <i>Pyrus communis</i> L. or <i>Pyrus sinensis</i> L.</del></p> <p><del><b>Pineapple</b> – Any variety of the species <i>Ananas comosus</i> L.</del></p> <p><del><b>Cherries</b> – Any variety of the species <i>Prunus cerasus</i> L. and which may be:</del></p> <p><del>(i) any light, sweet variety; or</del></p> <p><del>(ii) artificially coloured red; or</del></p> <p><del>(iii) artificially coloured red with added flavourings, whether natural or synthetic.</del></p> <p><del><b>Grapes</b> – Any seedless variety of the species <i>Vitis vinifera</i> L. or <i>Vitis labrusca</i> L.</del></p> <p><del><b>Apple</b> – Any variety of the species <i>Malus domestica</i> Borkh]</del></p>	<p><b>USA</b></p>
<p>3. Colour used (for use in cocktail (maraschino) cherries) in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-</p>	<p><b>Australia</b> Is it clear that all colours listed in Table 3 should have provisions for cocktail cherries? This is a lot</p>

<p>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.</p>	<p>broader than the only colour provision in Tables 1 and 2, being erythrosine. Suggest this may not be what is technologically needed or justified.</p>
<p><b>ANNEX ON CANNED TROPICAL FRUIT SALAD</b></p>	
<p><b>ANNEX ON CANNED TROPICAL FRUIT SALAD</b></p>	
<p><b>1.2.2.1</b> The fruit ingredient shall consist of <del>each any</del> of the two fruit groups listed under Section <del>2.1.1 and 2.1.2.3.1</del> "Basic Fruits" to which may be added any one or more of the fruits listed under Section 1.3.2 "Optional Fruits".</p>	<p><b>Iran</b> 2-In canned(Mixed fruits) Appendix 1 and corresponding Annexes in clause 2-2 addition of basic fruits such as Papaya,Aloevera is recommended</p>
<p><b>1.2.2.1</b> The fruit ingredient shall consist of each of the two fruit groups listed under Section <del>2.1.1 and 2.1.2.3.1</del> "Basic Fruits" to which may be added any one or more of the fruits listed under Section 1.3.2 "Optional Fruits".</p>	<p><b>USA</b> The ingredients should be non exhaustive and flexible to include fruits of different regions. The Table should be combined for simplification</p>
<p><b>1.2.2.1</b> 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".</p>	<p><b>USA</b> The standard should reflect the geographic differences in tropical fruit species and the increasing different combinations of the composition of tropical fruit salads. By indicating the list of basic ingredients as "non-exhaustive allows for the use of any other appropriate tropical fruit not mentioned in the standard without having to revise the standard. Table 1 combine the requirements of Sections 1.2.2.2 to Section 1.3.2, thereby simplifying the standard.</p>
<p><b>1.2.2.2</b> The fruits may be packed in the following styles as may be applicable for the respective fruit in normal culinary preparation:</p>	<p><b>USA</b></p>
<p><del>(1) Basic Fruits</del> <del>Pineapple - chunk, tidbits, pieces, dices.</del> <del>Pineapple - chunk, tidbits, pieces, dices.</del> <del>Papaya - chunk, tidbits, dices, sections or pieces.</del> <del>(2) Optional Fruits</del> <del>Banana - slices or dices.</del> <del>Garambola - pieces, dices or slices.</del> <del>Cashew - as flesh.</del> <del>Cherries - whole or halves (and pitted).</del> <del>Dragon fruits - chunk, dices.</del> <del>Grapofruit - whole or half segments.</del> <del>Grapofruit - whole or half segments.</del> <del>Grapofruit - whole or half segments.</del> <del>Grapes - whole grapes of any seedless variety.</del> <del>Guava - quarters, chunk or dices or pieces.</del> <del>Jack Fruit - slices or chunk.</del></p>	

~~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~~

### **4.3 Varietal Type**

#### **4.3.1 Basic Fruits**

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

~~Papaya~~ (*Carica papaya* L.)

#### **4.3.2 Optional Fruits**

Any suitable kind of fruits may be use, 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*) - (*Psidium guajava* L.)

~~Jack Fruit~~ (*Artocarpus integrifolia* L.)

~~Litchi~~ (*Litchi chinensis* SONN.)

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

~~Mango~~ (*Mangifera indica* L.)

~~Melon~~ (*Cucumis melo* L.)

<p><del>Oranges (<i>Citrus sinensis</i> (L.) OSBECK and <i>Citrus reticulata</i> BLANCO)</del>          (including <i>Mandarin</i>)  <del>Passion Fruit (Cultivated edible species of <i>Passiflora</i>)</del>  <del>Peach (<i>Prunus persica</i> L. BATSCH)</del>  <del>Pears (<i>Pyrus communis</i> L.)</del>  <del>Pomegranate (<i>Punica granatum</i>)</del>  <del>Rambutan (<i>Nephelium lappaceum</i> L.)</del>  <del>Water melon (<i>Citrullus lanatus</i>)</del></p>	
<p><b>2.1.1 Basic ingredients</b></p>	
<p>Fruits as defined in Section 1  <u>Table 1: Nonexhaustive list of basic ingredients</u>  <u>Common Name</u>  <u>Scientific name</u>  <u>Styles</u>  <u>Banana</u>  <u>Musa</u>  <u>slices or dices.</u>  <u>Carambola</u>  <u><i>Averrhoa carambola</i> L.</u>  <u>pieces, dices or slices</u>  <u>Cashew</u>  <u><i>Anacardium occidentale</i> L.</u>  <u>as flesh.</u>  <u>Cherries</u>  <u><i>Prunus cerasus</i> L which may be:</u>  <u>(i) any light, sweet variety; or</u>  <u>(ii) artificially coloured red; or</u>  <u>(iii) artificially coloured red with added flavourings, whether natural or synthetic</u>  <u>whole or halves (and pitted).</u>  <u>Dragon fruits</u>  <u><i>Hylocereus undatus</i>, Britt. Et. Rose</u>  <u>chunk, dices</u>  <u>Grapefruit</u>  <u><i>Citrus paradisi</i> MACFAD</u>  <u>whole and/or half segments.</u></p>	<p>USA</p>

<p><u>Grapes</u> <u>Vitis vinifera L. or Vitis labrusca L.</u> <u>whole</u></p> <p><u>Guava /Guayaba</u> <u>Psidium guajava L.</u> <u>quarters, chunk or dices or pieces.</u></p> <p><u>Jack Fruit</u> <u>Artocarpu integrifolia L.</u> <u>slices or chunk.</u></p> <p><u>Litchi</u> <u>Litchi chinensis</u> <u>Whole pitted or broken segments</u></p> <p><u>Longan</u> <u>Euphoria longan</u> <u>Whole pitted or broken segments</u></p> <p><u>Mango</u> <u>Mangifera indica L.</u> <u>slices, dices or sections.</u></p> <p><u>Melon</u> <u>Cucumis melo L</u> <u>slices, dices or balls.</u></p> <p><u>Oranges</u> <u>Citrus sinensis (L.) OSBECK and Citrus reticulata BLANCO) (including Mandarin)</u> <u>whole segments</u></p> <p><u>Papaya</u> <u>Carica papaya L.</u> <u>chunk, tidbits, dices, r pieces.</u></p> <p><u>Passion Fruit</u> <u>Passiflora</u> <u>pulp (flesh) with or without seeds.</u></p> <p><u>Peach</u> <u>Prunus persica L. BATSCH</u> <u>pieces, dices or slices</u></p> <p><u>Pears</u></p>	
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<p><u><a href="#">Pyrus communis L</a></u>  <u>pieces, dices or slices</u>  <u>Pineapple</u>  <u>Ananas comosus L.</u>  <u>chunk, tidbits, pieces, dices,</u>  <u>Pomegranate</u>  <u>Punica granatum</u>  <u>arils</u>  <u>Rambutan</u>  <u>Nephelium lappaceum L.</u>  <u>Whole pitted or broken segments</u>  <u>Water melon</u>  <u>Citrullus lanatus</u>  <u>slices, dices or balls</u></p>	
<p><b>3. FOOD ADDITIVES</b></p>	
<p>3.2 Colours used (for use in cocktail (maraschino) cherries) in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (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.</p>	<p><b>Australia</b>  Same comment as for earlier annex on canned fruit cocktail, re all colours in Table 3 technologically needed or justified?</p>
<p><b>5.2 List of Ingredients</b></p>	
<p>5.2.1 An ingredient declaration of "ascorbic acid" when used as an antioxidant does not, by itself, constitute a "Vitamin C" claim."</p>	<p><b>CCTA</b>  An additional " is lacking.  Maybe one set of "" can be replaced by a set of &lt;&lt;&gt;&gt;</p>