

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 7 (c)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

Thirty-sixth Session

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DRAFT FOOD CATEGORY SYSTEM OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES

COMMENTS AT STEP 6

The following comments have been received from: Brazil, China, Greece, Spain, USA, and IFU
in response to CL 2003/33-FAC

BRAZIL:

- Brazil requests:

- include item 01.3.3: Sweetened Cooked Milk.

Description: sweetened cooked milk is obtained by cooking milk and sugar until a viscous, pasty or solid texture is obtained. It may contain other added ingredients such as coconut and chocolate.

- In the description of category 01.5.2, include “filled milk” amongst the examples.
- In the description of category 07.1.4: “Includes bread-based products such as croutons, bread stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category **07.1.6**”(instead of 07.2.3).
- In the description of category 14.1.5, include “mate tea” amongst the examples, after “rice tea”.
- In the description of category 14.2.6 (distilled spirituous beverages containing more than 15% alcohol) amend the word “cachaa” to cachaça.
- In the description of category 16, include the information: “dehydrated culinary products which may contain processed vegetables or animal ingredients (dehydrated rice, beans, pasta, meat, pork, chicken), and spices, to be reconstituted with water before cooking”.
- To inform/clarify within which food category/subcategory the Brazilian food products shredded/flaked coconut and coconut water should be included.

CHINA:

The 35th Codex Committee on Food Additives and Contaminants (CCFAC) endorsed revisions to the Food Category System (FCS) of the Codex General Standard for Food Additives (GSFA), with the understanding that delegations from the Asian region¹ would propose revisions to the FCS to account for soy and soy products for consideration by the 36th CCFAC.²

This comment is submitted on behalf of the delegations of China, Japan, Korea, Thailand and the United States of America. Our proposals for revising the food category system and the food category descriptors are summarized below, and presented in their entirety in Annex 1 of this document.

- Food category title 04.3 (Soybean products (non-fermented)), and its sub-categories should be deleted and replaced by the following food categories:
 - i. 06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)
 - ii. 12.9.2 Fresh bean curd (tofu)
 - iii. 12.9.3 Semi-dehydrated bean curd and its sub-categories.
- Food category 12.11 Soy protein products and its sub-categories should be deleted and replaced by 12.9.1 Soybean protein products and its sub-categories.
- Additional editorial changes to the titles of food categories 04.0, 04.2.1.1, 04.2.2.7, 06.4 and 12.0 are proposed for clarity.

It should be noted that should the proposed revisions to the FCS regarding soy and soy products be adopted, the Annex to Table 3 would need to be updated to reflect these changes to the food category titles. The 26th Codex Alimentarius Commission (CAC)³ adopted the current Annex to Table 3⁴ at Step 8. To assist the CCFAC, a proposed updated Annex to Table 3 that incorporates the proposed changes to the food category titles is provided in Annex 2. These changes are strictly editorial in nature.

Annex 1- Proposed Revisions to the Food Category System

Proposed additions are in **bold** text. Proposed deletions are in ~~strikeout~~ text.

I. Proposed Revisions to the Food Category Titles

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes ~~{(including soybeans)}~~, and aloe vera), seaweeds, and nuts and seeds

04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (**including soybeans**), and aloe vera), seaweeds and nuts and seeds

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, **excluding fermented soybean products of food category 12.10**

~~{04.3 Soybean products (non-fermented)}~~

~~{04.3.1 Fresh bean curd (tofu)}~~

~~{04.3.2 Semi-dehydrated bean curd}~~

~~{04.3.2.1 Thick gravy stewed semi-dehydrated bean curd}~~

~~{04.3.2.2 Deep fried semi-dehydrated bean curd}~~

~~{04.3.2.3 Semi-dehydrated bean curd, other than food categories 04.3.2.1 and 04.3.2.2}~~

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean **pastas and noodles**)

¹ China, Korea, Japan and Thailand.

² ALINORM 03/12A, paras. 49 and 50.

³ ALINORM 03/41, App. V.

⁴ ALINORM 03/12A, App. III.

{06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)}

12.0 Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products

12.9 Protein products

12.9.1 Soybean protein products

12.9.1.1 Soybean milk

12.9.1.2 Soybean milk film

12.9.1.3 Other soybean protein products (including non-fermented soy sauce)

12.9.2 Fresh bean curd (tofu)

12.9.3 Semi-dehydrated bean curd

12.9.3.1 Thick gravy-stewed semi-dehydrated bean curd

12.9.3.2 Deep fried semi-dehydrated bean curd

12.9.3.3 Semi-dehydrated bean curd, other than food categories 12.9.3.1 and 12.9.3.2

12.9.4 Dehydrated bean curd (kori tofu)

12.9.5 Other protein products

~~{12.10 Fermented soybean products}~~

~~{12.10.1 Fermented soybeans (e.g., natto)}~~

~~{12.10.2 Fermented soybean curd (soybean cheese)}~~

~~{12.10.3 Fermented soybean paste (e.g., miso)}~~

~~{12.10.4 Fermented soy sauce}~~

~~{12.11 Soy protein products}~~

~~{12.11.1 Soybean milk}~~

~~{12.11.2 Soybean milk film}~~

~~{12.11.3 Other soybean protein products (including non-fermented soy sauce)}~~

II. Proposed Revisions to the Food Category Descriptors

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce:

Products prepared by treating raw vegetables with salt solution. Fermented vegetables, **excluding fermented soybean products**, which are a type of pickled product, are classified in 04.2.2.7. **Fermented soybean products are classified in 12.10.** Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and picalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soy sauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). Other examples include: pickled ginger, pickled garlic, and chili pickles.

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g., sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g., chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), ~~fresh tofu, soybean milk film~~, tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, **excluding fermented soybean products of food category 12.10:**

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.⁵ Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added.⁶ Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), ~~fermented soybeans (*natto*)~~, *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). **Excludes fermented soybean products (e.g., *natto*, soybean cheese, *miso*, and fermented soy sauce), which are found in food category 12.10.**

{06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)}:

~~This category includes soybean curd (tofu), either fermented or non-fermented, other fermented soybean products (e.g., *miso*), soybean milk, soybean milk film and soybean milk cheese.~~

Includes frozen and dried soybeans, cooked or fried soybeans, etc.

12.0 Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt; 12.2 – spices; 12.3 – vinegars; and 12.4 – mustards), certain prepared foods (12.5 – soups; 12.6 – sauces; and 12.7 – salads), ~~), and~~ **products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) substitutes and analogues of meat and fish products (12.9 – protein products), and fermented soybean products that are used as condiments (12.10 – fermented soybean products).**

12.2 Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles):

This category describes items whose use is intended to enhance the aroma and taste of food. Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish. Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt. Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (*dashi*), topping to sprinkle on rice (*furikake*, containing, e.g., dried seaweed flakes, sesame seeds and seasoning), **and** seasoning for noodles, ~~and fermented soybean paste (*miso*)~~. The term “condiments” as used in the FCS does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.

⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

⁶ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy):

Include water- and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, cheese sauce, ~~thick soya bean sauce~~, Worcestershire sauce, Oriental thick Worcestershire sauce (*tonkatsu sauce*), chili sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g., butter) and flour, with or without seasoning or spices).

12.6.4 Clear sauces (e.g., fish sauce):

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g., on roast beef). Examples include: oyster sauce, ~~soy sauce~~ and Thai fish sauce (*nam pla*).

12.9 Protein products:

Includes products mainly composed of soy protein (12.9.1), bean curd products (12.9.2, 12.9.3 and 12.9.4) and products derived from other protein sources (e.g., milk cereal or vegetable) (12.9.5). ~~Includes cereal protein and vegetable protein analogues of or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, soymilk (a soy based milk substitute), *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup), *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of , e.g., hamburgers), proteinaceous meat and fish substitutes., and caseinates (e.g., edible acid casein).~~⁷

12.9.1 Soybean protein products:

Products mainly composed of soy protein, excluding non-fermented soybean products of food categories 12.9.2 – 12.9.4, but including non-fermented soy sauce (12.9.1.3).

12.9.1.1 Soybean milk:

Product prepared from dried soybeans that are soaked in water, pureed, diluted with water, boiled and strained. Soybean milk may be consumed as is, or used to prepare other soybean products, such as those in food categories 12.9.2 (Fresh soybean curd (tofu)) and 12.9.1.2 (Soybean milk film).^{8, 9, 10}

12.9.1.2 Soybean milk film:

Film formed on the surface of boiling soymilk that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.^{11, 12, 13}

12.9.1.3 Other soybean protein products (including non-fermented soy sauce):

Other products composed mainly of soy protein, such as soymilk powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparing home-made soft tofu.^{8, 12} **Also includes non-fermented soy sauce, which is also known as non-brewed soy sauce. This product may be produced from vegetable proteins, such as defatted soybeans, that are acid-hydrolyzed (e.g., with hydrochloric acid), neutralized (e.g., with sodium carbonate), and filtered.**^{14, 15}

⁷ Codex Standard for Edible Casein Products (CXSN A-18-2001 Rev. 1).

⁸ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.

⁹ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 34-35.

¹⁰ *Ibid.*, pp.141-153.

¹¹ *Ibid.*, pp. 168-169.

¹² *World Food Japan*, Lonely Planet, 2002, p. 35.

¹³ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.

¹⁴ CX/PFV 02/9, Proposed Draft Codex Standard for Soy Sauce (at Step 3 of the Codex Procedure).

¹⁵ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 181-187.

12.9.2 Fresh bean curd (tofu):

Fresh tofu is prepared from dried soybeans that are soaked in water, pureed, diluted and strained to produce soymilk, which is then made into a curd with a coagulant, separated from the whey, placed in a mold, and lightly pressed. When the tofu is set, it is immersed in water and cut. Tofu may be of a variety of textures (e.g., soft, semi-firm, firm).^{8,9}

12.9.3 Semi-dehydrated bean curd:

Tofu that has been pressed while being molded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 12.9.4). Semi-dehydrated tofu typically contains 62% water, and has a chewy texture.⁸

12.9.3.1 Thick gravy-stewed semi-dehydrated bean curd:

Partially dehydrated tofu that is cooked (stewed) with a thick sauce (e.g., miso sauce). The partially dehydrated tofu typically absorbs the sauce, and so regains its original texture.⁸

12.9.3.2 Deep fried semi-dehydrated bean curd:

Partially dehydrated tofu that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying.^{8, 16}

12.9.3.3 Semi-dehydrated bean curd, other than food categories 12.9.3.1 and 12.9.3.2:

Partially dehydrated tofu prepared other than by stewing in thick (e.g., miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g., to make a patty or a loaf).⁸

12.9.4 Dehydrated bean curd (kori tofu):

Tofu from which all moisture has been removed. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.⁸

12.9.5 Other protein products:

Includes **milk protein**, cereal protein and vegetable protein analogues of or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, ~~soymilk (a soy-based milk substitute)~~, *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup), *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of , e.g., hamburgers), proteinaceous meat and fish substitutes. ~~, and caseinates (e.g., edible acid casein).~~⁷

~~**12.10 Fermented soybean products:**~~

~~Includes all fermented soybeans and soybean products used as condiments or seasonings.~~

~~**12.10.1 Fermented soybeans (e.g., natto):**~~

~~The product is prepared from soybeans that have been steamed and fermented with certain fungi (starter). The soft, whole beans are covered with a viscous and sticky polymer, and have a sweet taste and distinct aroma. It includes products such as *dou chi* (China), *natto* (Japan), and *tempeh* (Indonesia).~~

~~**12.10.2 Fermented soybean curd (soybean cheese):**~~

~~The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.~~

¹⁶ Ibid., pp. 162-163.

~~12.10.3 Fermented soybean paste (e.g., miso):~~

The product is made of soybeans, wheat flour, salt and water, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan). May be used in the preparation of soups or dressings, or as a seasoning.^{8, 17}

~~12.10.4 Fermented soy sauce:~~

A clear, non-emulsified sauce made of soybeans, wheat flour, salt, and water by the fermentation process.

Annex 2- Proposed Updated Annex to Table 3

DRAFT AMENDMENTS TO FOOD CATEGORIES OR INDIVIDUAL FOOD ITEMS EXCLUDED FROM THE GENERAL CONDITIONS OF TABLE THREE (ANNEX TO TABLE 3 OF THE GENERAL STANDARD FOR FOOD ADDITIVES)

(AT STEP 8 OF THE PROCEDURE)

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)] , and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)] , and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)] , and aloe vera), and seaweeds products, excluding fermented soybean products of food category 12.0
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt

¹⁷ **Ibid., pp. 173-181.**

12.2	Herbs, spices, seasoning (including salt substitutes) and condiments (<u>Only</u> herbs and salt substitutes)
13.1	Infant formulae and follow-on formulae
13.2	Weaning foods for infants and young children
13.3.2	Dietetic foods for special medical purposes intended for infants and young children
14.1.1.1	Natural mineral waters and source waters (<u>Only</u> natural mineral waters)
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wines

GREECE:

On behalf of the Greek Government, with reference to the REPORT OF THE 35th SESSION OF THE CCFAC – ALINORM 03/12A – APPENDIX II, under Distilled Spirituous Beverages Containing more than 15% Alcohol (Sub. Section 14.2.6. – Page 82), we would like to draw your attention to the following editorial changes in order to be consistent with the official Scientific Terms:

1) **Ouzo** is a **spirit drink** and not a liqueur. (According to their official scientific definitions, the liqueur has Minimum Sugar Content of 100g/l expressed as invert sugar, whereas **ouzo** is colorless and its sugar content cannot exceed 50g/l – Maximum and therefore ouzo is a spirit drink). Hence the above mentioned Report of the 35th Session of the CCFAC APPENDIX II, Sub. Section 14.2.6. – Page 82 should be corrected as follows (underlined):

- **Ouzo** (Greek spirit drink flavoured with aniseed)

2) **Tsikoudia**, is a **Grape marc spirit** and not grappa (which is to our knowledge an Italian drink). Therefore the above mentioned Report of the 35th Session of the CCFAC APPENDIX II, Sub. Section 14.2.6. – Page 82 should be corrected as follows (underlined):

-**Tsikoudia** (Grape marc spirit from Crete)

3) **Tsipouro** is a **Grape marc spirit**.

Therefore the following should be added (in parenthesis), next to tsipouro (underlined):

- **Tsipouro** (Grape mark spirit from several regions of Greece)

The above editorial changes, are consistent to Science and to COUNCIL REGULATION (EEC) No 1576/1989 laying down general rules on the definition, description and presentation of spirit drinks.

SPAIN:

The following comments are submitted on the draft revised descriptors for food categories:

Inclusion in category “01.0 Dairy products and analogues, excluding products of food category 02.0”, of a subcategory in which it is defined what is meant by “analogues”.

Inclusion in category “01.3 Condensed milk and analogues (plain)”, of a subcategory in which it is defined what is meant by “analogues”.

In category 01.3, when the texts in Spanish, French and English are compared, the three versions do not correspond with each other:

In Spanish its reads: “Includes the types of condensed, and evaporated milk, plain, sweetened and flavoured, as well as”.

In French: Includes the different types of plain and sweetened concentrated milk, evaporated milks, and their analogues”.

In English: “Includes the types of plain and sweetened condensed milk, evaporated milks and their analogues”.

We are of the opinion that the version in Spanish should read as follows:

“Includes the types of plain and sweetened concentrated milk, evaporated milks and their analogues ...”.

In the explanation of subparagraph 01.6.5 “Cheese analogues”, in the Spanish, French and English versions, it says “Similar products” and “Imitation cheese”. Each of them should be defined separately or they should be combined in one single term.

In the explanation of subparagraph 01.6.2.2 “Rind of ripened cheese”, footnote 13 appears which points out the difference between the rind and the coating of the cheese. This footnote should be incorporated in the text of Subcategory 01.6.2.2, or a new subcategory should be created, called “coating of the cheese”.

In subcategory 02.1.2 “Vegetable oils and fats”, the “Fats” and the “Vegetable oils” should be separated into two subcategories, since these are different products which may contain different additives.

In subcategory 03.0 “Edible ices, including sherbet and sorbet”, the vegetable fat-based ices should be included in category 02.4 and, likewise, the milk-based ices should be included in category 01.7, in order to unify the criteria and avoid confusion.

In the explanation of subparagraph 04.1.2.1 “Frozen fruit”, “juices and sugar syrup” are included under this category. We are of the opinion that these products should not be included under this frozen fruit category.

In the explanation of subparagraph 04.2.2.5 “Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)”, a subdivision should be made between the purees and the spreads, because the technological requirements in respect of the additives are different.

In the explanation of subparagraph 04.1.2.8 “Fruit preparations, including pulp, purees, fruit toppings and coconut milk”, we are of the opinion that coconut milk should be excluded since it does not belong to this category and because it can be grouped with other products, such as almond milk, beverages made from chufa, etc., which could be included under their own subcategory.

In subcategory 05.2 “Confectionery including hard and soft candy, nougats, etc., other than food categories 05.1., 05.3 and 05.4”, subdivisions should be created, such as:

05.2.1 Hard candy,

05.2.2 Soft candy,

05.2.3 Nougats and marzipans,

because of the fact that the technological additive requirements are different.

The heading of subparagraph 07.1.4 should include: “Prepared mixes”, since the only reference to these is the one in subcategory 07.2.3.

In the explanation of subparagraph 08.2.1.2 “Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts”, it would be desirable if this could be supplemented with an example of a Spanish product consisting of whole pieces of meat, such as stuffed loin, sausage, Iberian ham.

In subcategory “12.3 Vinegars”, we consider it necessary to subdivide this category into two subcategories:

12.3.1 Wine vinegars, and

12.3.2 Other vinegars, because the technological additive requirements are different.

In the title of subcategory 12.5.2 “Mixes for soups and broths”, the words “Dried or dehydrated” should be included, in order to avoid confusion.

In the explanation of subcategory 12.6.2 “Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown Gravy, the words “salsa de tomate” [= tomato sauce] should be eliminated from the Spanish version and be replaced by “Ketchup”, in order to avoid confusion with subcategory 04.2.2.6.

In subcategory 14.1.1.2 Table waters and soda waters, the products included could give rise to confusion with carbonated or non-carbonated drinks which contain aromas or other additives, and which should be included under subcategory 14.1.4. In subcategory 14.1.1.2 and for the sake of greater clarity, only treated and purified waters not referred to in subcategory 14.1.1.1 should be included.

The so-called energy drinks, because of their formulation, should be put in a separate subcategory and not be included in subcategory 14.1.4.1.

As regards category 16.0 Composite foods, its inclusion is not justified, in view of the fact that the ingredients are included in the foreseen ample categories and it is there that they must comply with the carry-over principle.

USA:

The United States of America appreciates the opportunity to provide the following comments regarding the draft revised FCS of the General Standard for Food Additives (GSFA).

1. Recommendations to bring the GSFA FCS in alignment with the proposed draft Codex General Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants¹⁸

The changes to the FCS food category titles and descriptors outlined below are recommended in order to bring the FCS in alignment with the scope of the proposed draft Codex General Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants. Our proposal would separate dietetic foods for infants from those intended for adults by placing all infant formulae under subcategory 13.1 of food category 13.0. This approach makes sense from a safety and a food technology perspective. We propose the following revisions to food category 13.0 and the descriptions of its subcategories.

Proposed changes are in **bold** text. Proposed deletions are in ~~strikeout~~ text.

13.1 Infant formulae ~~and~~, follow-up formulae, **and formulae for special medical purposes for infants**

13.1.1 Infant formulae

13.1.2 Follow-up formulae

13.1.3 Formulae for special medical purposes for infants

13.2 Complementary foods for infants and young children

13.3 Dietetic foods intended for special medical purposes (**excludes products of food category 13.1**) ~~{including those for infants and young children}~~

~~{13.3.1 Dietetic foods for special medical purposes intended for adults}~~

~~{13.3.2 Dietetic foods for special medical purposes intended for infants and young children}~~

13.4 Dietetic formulae for slimming purposes and weight reduction

13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6

13.6 Food supplements

13.1 Infant formulae ~~and~~, follow-up formulae, **and formulae for special medical purposes for infants**:

Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, ~~and~~13.1.2, **and 13.1.3**.

13.1.1 Infant formulae:

A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category ~~13.3.2~~ **13.1.3**, may be, hydrolyzed protein and/or amino acid-based, or milk-based.

¹⁸ ALINORM 04/27/26, Appendix V.

13.1.2 Follow-up formulae:

Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years).¹⁹ They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category ~~13.3.2~~ **13.1.3**, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.3 Formulae for special medical purposes intended for infants:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.²⁰

[13.2 Complementary foods for infants and young children:

Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid.²¹ These foods exclude infant formulae (13.1.1) ~~and~~, follow-up formulae (13.1.2), **and formulae for special medical purposes (13.1.3).**²² Examples include: cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.]

~~13.3 Dietetic foods intended for special medical purposes (excludes products of food category 13.1) including those for infants and young children]:~~

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision.

They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.

~~13.3.1 Dietetic foods for special medical purposes intended for adults]:~~

~~Foods as described in 13.3 for use by older children and adults only.~~

~~13.3.2 Dietetic foods for special medical purposes intended for infants and young children]:~~

~~Foods as described in 13.3 for use by infants and young children. Examples include: infant formulae, follow-on formulae, biscuits, rusks and cereals formulated for use under medical supervision.~~

2. Recommended editorial changes

The following recommended changes to the food category descriptors are editorial changes resulting from the revision of the FCS at the 35th CCFAC. These changes reflect:

- (1) inclusion of the new food category 07.1.6 (Mixes for bread and ordinary bakery wares) , which affects the descriptors for food categories 06.2.1, 06.6, 07.1.4, 07.1.6, 07.2, and 07.2.3;
- (2) parallel wording in the descriptors for carbonated and non-carbonated water-based flavoured drinks (14.1.4.1 and 14.1.4.2, respectively); and

¹⁹ Codex Standard for Follow-Up Formula (CXSN 156-1987, amended 1989).

²⁰ Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CXSN 180-1991).

²¹ Codex Standard for Processed Cereal-Based Foods for Infants and Children (CXSTAN 74-1981, amended 1991 under revision).

²² Codex Standard for Canned Baby Foods (CXSN 073-1981, amended 1989).

(3) minor editorial and text font corrections (01.2.2, 1.4.3, 01.5, 01.5.1, 01.5.2, 01.8.1, 06.7, 08.2.1.1, 08.3.1.1, 12.3 and 15.1).

Proposed changes are in **bold** text. Proposed deletions are in ~~strikeout~~ text.

01.2.2 RENNETED MILK (PLAIN):

Plain, coagulated milk produced by the action of ~~the enzyme rennin~~ **milk coagulating enzymes**. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from ~~enzymatic action~~ **the action of milk coagulating enzymes**. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2)).²³

01.5 Milk powder and cream powder and powder analogues (plain):

Includes plain **milk powders**, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.

01.5.1 Milk powder and cream powder (plain):

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form.²⁴ **Includes** casein and caseinates.²⁵

01.5.2 Milk and cream powder analogues (plain):

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). ~~Products may be flavoured or aromatized.~~ Examples include imitation dry cream mix.

01.8.1 Liquid whey and whey products, excluding whey cheeses:

Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with ~~rennet-like~~ **milk coagulating** enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.²⁶

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, ~~category~~ **categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)**). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (*kinako*), konjac flour (devil's tongue jelly powder, *konnayaku-ko*), and *maida* (refined wheat flour).

06.6 Batters (e.g., for breading or batters for fish or poultry):

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for *tempura* batter. Doughs (e.g., for bread) are found in 07.1.4, and other mixes (e.g., for bread or cakes) are found in **07.1.6 and 07.2.3, respectively**.

²³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

²⁴ Codex Standard for Milk Powder and Cream Powder (CXSN 207-1999).

²⁵ Codex Standard for Edible Casein Products (CXSN A-18-2001 Rev. 1).

²⁶ Codex Standard for Whey Powder (CXSN A-15-1995).

06.7 Rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g., Japanese *mochi*, Korean *teuck*).²⁷ Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

07.1.4 Bread-type products, including bread stuffing and bread crumbs:

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category ~~07.2.3~~ **07.1.6**.

07.1.6 Mixes for bread and ordinary bakery wares:

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. **Mixes for fine bakery wares (e.g., cakes, cookies, pancakes) are found in category 07.2.3.**

07.2 Fine bakery wares (sweet, salty, savoury) and mixes:

Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing **fine** baked goods.

07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes):

Mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for **fine** baked goods. Examples include: ~~bread mix~~, cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. **Mixes for ordinary bakery wares (e.g., bread) is found in category 07.1.6.**

08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of

additives. ~~such as sodium nitrate and/or sodium nitrite~~. Smoked products are also included here.²⁸ Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), koji-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. ~~such as sodium nitrate and/or sodium nitrite~~. Also includes smoked products.²⁸ Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

²⁷ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 1: Rice Products, B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 16.

²⁸ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

12.3 Vinegars:

Liquid produced from fermentation of ethanol from a suitable source (e.g., wine, cider). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, **grain vinegar**, and fruit (wine) vinegar.²⁹

14.1.4.1 Carbonated water-based flavoured drinks:

Includes water-based flavored drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes *gaseosa* (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces). Includes so-called “energy” drinks that **are carbonated and contain high levels of nutrients and other ingredients** (e.g., caffeine, taurine, carnitine).

14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades:

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g., almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g., lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g., iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g., fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. **Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients** (e.g., caffeine, taurine, carnitine).

15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes):

Includes all plain and flavoured savoury snacks, but excludes plain crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

3. Changes to the Annex to Table 3

The United States notes that the revision of the FCS and its subsequent adoption will necessitate the revision of the Annex to Table 3. The current Annex to Table 3³⁰ was adopted at step 8 by the 26th CAC.³¹ To assist the CCFAC, the United States has provided a proposed updated Annex to Table 3 incorporating the changes in the Annex to this document. The changes are to update the title of food category 13.2 to be consistent with the title agreed to by the 35th CCFAC,³² and to update the titles of food categories 13.1 and 13.3.2 in order to reflect our proposed changes to bring the GSFA FCS in alignment with the proposed draft Codex General Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants. These changes are strictly editorial in nature. The United States observes that additional revisions to the Annex to Table 3 may be necessary based on the outcome of the discussion of the FCS at the 36th CCFAC.

²⁹ Ibid., pp. 719-720.

³⁰ ALINORM 03/12A, Apx. III.

³¹ ALINORM 03/41, Apx. V.

³² ALINORM 03/12A, Apx. II.

Annex - Proposed Updated Annex to Table 3

**DRAFT AMENDMENTS TO FOOD CATEGORIES OR INDIVIDUAL FOOD ITEMS EXCLUDED
FROM THE GENERAL CONDITIONS OF TABLE THREE**

(ANNEX TO TABLE 3 OF THE GENERAL STANDARD FOR FOOD ADDITIVES)

(AT STEP 8 OF THE PROCEDURE)

The use of additives listed in Table Three in the following foods is governed by the provisions in
Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), and seaweed products
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt
12.2	Herbs, spices, seasoning (including salt substitutes) and condiments (<u>Only</u> herbs and salt substitutes)
13.1	Infant formulae, and follow-on up formulae, and formulae for special medical purposes for infants
13.2	Weaning foods for infants and young children Complementary food for infants and young children
13.3.2	Dietetic foods for special medical purposes intended for infants and young children
14.1.1.1	Natural mineral waters and source waters (<u>Only</u> natural mineral waters)
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars

- 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
- 14.2.3 Grape wines

IFU (International Federation of Fruit Juice Producers):

Our Federation would like to comment the names and descriptions of the following food categories:

- 14.1.2 Fruit and vegetable juices
 - 14.1.2.1 Canned or bottled (pasteurised) fruit juice
 - 14.1.2.3 Concentrates (liquid or solid) for fruit juice
- 14.1.3 Fruit and Vegetable Nectars
 - 14.1.3.1 Canned or bottled (pasteurised) fruit nectar
 - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar

At the last Session of the CAC the Draft Codex Standard for Fruit Juices and Nectars was forwarded to step 7 and it can therefore be considered as the final version. This standard, which replaces all the existing standards for fruit juices, fruit nectars and their concentrates, comprises now also fruit purées, which raises the question of the inclusion of these products in the name of the food categories. Further on the standard foresees also the use of preservatives, (subject to the national legislation of the importing country), so that the word (pasteurised) is not correct anymore.

We propose to amend the name of these food categories as follows:

- 14.1.2 Fruit and vegetable juices and purées
 - 14.1.2.1 Canned or bottled fruit juice and purée
 - 14.1.2.3 Concentrates (liquid or solid) for fruit juice and purée
- 14.1.3 Fruit and Vegetable Nectars
 - 14.1.3.1 Canned or bottled fruit nectar
 - 14.1.3.3 Concentrates (liquid or solid) for fruit nectar

Description of the food categories:

We are aware of the fact, that in general a food category should be broad, covering as many items as possible in the same category. This system is without any doubt realistic in most cases, but not for the food categories mentioned above. As an example:

14.1.2.1 Canned or bottled fruit juices and purées.

Only fruit juice, which fulfils the provisions of the Codex Standard on Fruit Juices and Nectars, will fall under this food category, whereas all beverages containing fruit juice, but not fulfilling the provisions of the Fruit Juice Standard, are covered by the food category

14.1.4 Water-Based Flavoured Drinks, including “Sport” or “Electrolyte” Drinks and Particulated Drinks, where the description says: “Includes products based on fruit and vegetable juices”

Our Federation, which is strongly involved in the ad hoc Intergovernmental Task Force on Fruit and Vegetable Juices, revising the existing Codex Standards, therefore requests, that the description of these food categories should be consistent with the descriptions of these products in the Codex Standard on Fruit Juices and Nectars.

We therefore propose the following descriptions for the above mentioned food categories:

14.1.2.1 Canned or bottled fruit juice and purée

Fruit Juice

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means including post harvest surface treatments applied in accordance with the applicable provisions of the Codex Alimentarius Commission.

Some juices may be processed with pips/seeds and peel, which are not usually incorporated in the juice, but some parts or components of pips, seeds and peel, which cannot be removed by Good Manufacturing Practices (GMP) will be acceptable.

The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear and may have restored aromatic substances and volatile flavor components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added.

A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purées, from different kinds of fruits.

Fruit juice is obtained as follows:

- Fruit juice directly expressed by mechanical extraction processes.
- Fruit juice from concentrate by reconstituting concentrated fruit juice

Water Extracted Fruit Juice

Water Extracted Fruit Juice is the product obtained by diffusion with water of:
Pulpy whole fruit whose juice cannot be extracted by any physical means, or

- Dehydrated whole fruit.

Such products may be concentrated and reconstituted.

The solids content of the finished product shall meet the minimum Brix for reconstituted juice specified in the Annex of the Codex Standard for Fruit Juices and Nectars

Fruit Purée

Fruit purée is the unfermented but fermentable product obtained by suitable processes e.g. by sieving, grinding, milling the edible part of the whole or peeled fruit without removing the juice. The fruit must be sound, appropriately mature, and fresh or preserved by physical means or by treatments applied in accordance with the applicable provisions of the Codex Alimentarius Commission. Fruit purée may have restored aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added.

14.1.2.3 Concentrates (liquid or solid) for fruit juice and purée

Concentrated Fruit Juice

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1 above, except water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value established for reconstituted juice from the same fruit, as indicated in the Annex of the Codex Standard for Fruit Juices and Nectars. In the production of juice that is to be concentrated, suitable processes are used and may be combined with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added.

Concentrated Fruit Purée

Concentrated fruit purée is obtained by the physical removal of water from the fruit purée in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value established for reconstituted juice from the same fruit, as indicated in the Annex of the Codex Standard for Fruit Juices and Nectars. Concentrated fruit purée may have restored aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit.

14.1.3.1 Canned or bottled fruit nectar

Fruit Nectar

Fruit Nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugars as defined in Section 3.1.2(a), honey and/or syrups as described in Section 3.1.2(b), and/or high sweeteners as listed in Section 4.7 of the Codex Standard for Fruit Juices and Nectars to products defined in the food categories 14.1.2.1 and 14.1.2.3 or to a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells all of which must be recovered from the same kind of fruit and be obtained by physical means may be added. That product moreover must meet the requirements defined for fruit nectars in the Annex of the Codex Standard for Fruit Juices and Nectars. A mixed fruit nectar is obtained from two or more different kinds of fruit.

14.1.3.3 Concentrates (liquid or solid) for fruit nectar

Concentrated Fruit Nectar

Concentrated fruit nectar is the product that complies with the definition given in food category 14.1.3.1 above, except water has been physically removed in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value of the original product. Concentrated fruit nectar can also be obtained by using concentrated fruit juices and concentrated fruit purées as defined in food category 14.1.2.3 instead of the respective fruit juices and fruit purées.