

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**Agenda Item 5**

**CX/PFV 00/4 Add.1**  
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## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

**Twentieth Session**

**Washington, D.C., USA, 11-15 September**

#### **Draft Revised Standards for Canned Fruits at Step 7**

Comments from Australia, Bangladesh, Cuba, Czech Republic, France, Mexico, Poland, Spain, United States and OEITFL

#### **Draft Revised Standard for Canned Applesauce**

#### **AUSTRALIA**

Australia is currently reviewing the domestic food regulations for processed fruit and vegetable products in Australia. The proposed draft Codex standards for processed fruit and vegetables contain many prescriptive minimum quality requirements which may inhibit rather than promote fair trade.

#### **FRANCE**

PRELIMINARY NOTE : Apple purées appear on the market in different forms, sieved or unsieved, sweetened or unsweetened. The products are therefore called « apple purée » (when no additional sugars have been added) or « sweetened apple purée » (when sugars have been added). This last category takes the denomination of « stewed apple » when the dry soluble extract is at a minimum of 24 degrees Brix.

*The proposed draft standard, in its current state, corresponds to the products « apple purées » and « sweetened apple purées » give the dry extracts retained.*

THEREFORE THE TITLE OF THIS Revised Standard SHOULD BE « CANNED APPLE PUREE. »

#### **SPAIN**

We propose substituting in the title and in the entire draft, the expression “puré de manzana” [applesauce/ apple purée] for “compota de manzana” [applesauce/ apple compote], given that the definition that the standard gives is not the same as the definition for “compota” [compote] that Spanish legislation establishes, but rather refers to a “puré de manzana” [applesauce/ apple purée].

## **1. Scope**

## **FRANCE**

The present standard applies to apple purée as defined in section 2 below, **when this product is intended for direct consumption including in restaurants, or if it is intended for repackaging.**

The present standard does not apply to this product when it is intended to undergo a later transformation, **on condition that the final product does not make reference to the denomination « apple purée ».**

This measure has been introduced so that denominations appearing in the standard are not used for products which do not correspond to the established definitions. Therefore, a cake « with apple purée » must have been made with apple purée in accordance with the standard.

## **SPAIN**

For the purpose of clarifying the reading of the last sentence, we propose adding the following text:

“as long as the product is not designated as an applesauce.”

## **OEITFL**

This Standard applies to Canned Applesauce as defined in Section 2 below and offered for direct consumption including for catering purposes for repacking if required. It does not apply to the product when indicated as being intended for further processing.

The following provision shall be addressed: intended for further processing, **provided the product will not bear the designation “applesauce.”**

## **2. Description**

### 2.1 Product Definition

## **FRANCE**

The expression « stewed apples » should be replaced by « apple purée. »

- a) add : « if the apples are minced, they should be peeled. »
- b) subjected to a manufacturing process which allows an appropriate consistency and with or without the addition of ingredients authorized in section 3.1.2.

Apple purée is not a product under liquid covering. Therefore, the addition of water at the time of its canning is not justified. However, it may be necessary to add a small quantity of water during the product development, as is mentioned in 3.1.2.

## **SPAIN**

For the purpose of clarifying the reading of the first line, we propose substituting the following text: “Applesauce is that product which is reduced to a purée”.

In point b) we propose changing the word “canned” to “prepared”, since “canned” means that a packing liquid may be added at the end of the processing, and water may only be added during the processing.”

## 2.2 Styles

### **CUBA**

Our country is not a producer of applesauce, but is an importer of this product, and by national practice we accept the minimum level of total soluble solids that is stated in the Draft, in other words, not less than 15.0° Brix. The word “azucarada” (sweetened/sugared) should be substituted for “edulcorada” (sweetened).

2.2.1 Change “azúcares” (sugars) to “edulcorantes nutritivos” (nutritive sweeteners) and “materias azucaradas” (sugared materials) to “materias edulcoradas” (sweetened materials).

### **FRANCE**

**2.2.1** Sweetened: at a minimum, 15% of dry extract **and at a maximum 24%**.

It is necessary to establish a maximum for dry extract so that the product is not confused with existing products, most notably, stewed apples.

2.2.2. Unsweetened **or without added sugars**

2.2.3. Other Styles: this paragraph seems rather useless for stewed apples, which seem to be described completely in 2.1.

### **SPAIN**

2.2.1 The word “educolorada” [sweetened] should be changed to “azucarado” [sweetened/ sugared], as in the version in French.

2.2.2. The expression “no edulcorado” [unsweetened] should be changed to “no azucarado” [unsweetened/ no sugar added], as in the version in French.

### **UNITED STATES**

The United States recommends that the minimum total soluble solids in sweetened applesauce be 16.5%. This is in line with current trade practices in the United States.

### **FRANCE**

2.4 Classification of “defectives”: this section should include the measures of paragraph a 1.5 in the annex.

### **OEITFL**

Canned applesauce is the comminuted or chopped product:

- (a) Unchanged
- (b) (b) packed with or without addition of water as may be necessary to assure proper consistence and other permitted ingredients as described in Section 3.1.2; and .....
- (c) unchanged

Should read:

**Prepared** with or without...

“Packed” means that a covering liquid may be added at the end of the process whilst the water may only be added during the process.

### **3. Essential Composition and Quality Factors**

#### ***CUBA***

3.1.2 The same observation noted in 2.2.1 is made.

#### ***FRANCE***

The quality characteristics must be completed by the measures in sections A.1.1. – A.1.2. and A.1.3.

3.1.2 – a) water added should be only the quantity necessary for product development.

3.2. Apple purée should display a normal flavor, odor and color.

3.2.1. Color : **the product should have a normal color corresponding to the type of fruit used.**

3.2.2. Flavor : **characteristics of the fruit and, possibly, of the other added substances.**

3.2.3. Consistency : **the product should display a moderately thick but not excessively firm consistency.**

The suggested method should be removed; it is too imprecise to be applicable.

#### ***SPAIN***

We propose changing the title to the following: “Essential Composition and Presentation Factors”.

We propose adding a new section with the following text:

“3.2. Minimum Fill

The container should be well filled with applesauce and the product should occupy not less than 90% 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 can hold when completely filled.”

3.2. Quality Criteria:

The provisions under this section should be combined with those in section A.1. of the Annex. This new heading should be placed in the Appendix to the standard. In addition, the word “normales” [normal] should be changed to the word “típicos” [typical].

## **OEITFL**

### 3.2. Quality Criteria

Applesauce should have normal flavour, odour and shall possess texture characteristics of the product.

*The provisions under the ¶ should be gathered with those under A.1 of the annex. This new heading should be kept in the standard/appendix.*

To be added:

### 3.3 Minimum fill

The container should be well filled with applesauce and the product should occupy not less than 90% 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.

## **4. Food Additives**

### **AUSTRALIA**

The permissible food additives listed in the draft Codex standards should align with the Codex General Standard for Food Additives.

### **UNITED STATES**

In keeping with the Codex Alimentarius' horizontal approach to food standards, the United States recommends that the Codex Committee on Processed Fruits and Vegetables (CCPFV) consider the work of the Codex Committee on Food Additives and Contaminants (CCFAC) and the Joint Food and Agriculture Organization/World Health Organization Expert Committee on Food Additives (JECFA) with respect to the use of additives in canned applesauce, canned pears, and other products considered by the CCPFV. We believe that use of the additives in accordance with the safe conditions of use established in Table 3 of the General Standard for Food Additives (GSFA) and adopted by the Codex Alimentarius Commission should be provided for in Codex commodity standards as appropriate. In addition, additives used in accordance with Tables 1 and 2 of the GSFA should also be provided for in Codex commodity standards. This approach allows the CCPFV to take advantage of the expertise and recommendations of JECFA and CCFAC on establishing safe conditions of use of additives. In addition, we believe it is appropriate for Codex commodity standards to provide for flexibility in the production and trade of commodities, as long as products are safe and not misbranded. Further, we believe that for the CCPFV, or other Codex commodity committees, to do otherwise is inappropriate.

We note that listing of food additive provisions in Codex standards does not preclude an individual country from disallowing use of an additive as long as the country has an appropriate justification.

#### 4.1. Acidifiers:

### **BANGLADESH**

The most important consideration in using a food additive is its safety against health hazards. The change in the uppermost limit of a permitted food additive and/or introduction of a new one should be based on experimental results obtained from critically designed animal tests with the chemical. Even after permission, the use of an additive should be subjected to continuous observation for possible deleterious effects and reappraised whenever needed. As a matter of principle, consumers should be informed of the presence of

additives in their food and a simple declaration of the presence of the additive in the label is thought to be sufficient.

In our country FAO Codex Alimentarius recommendations on use of food additives are reviewed by Bangladesh Standards and Testing Institution which has a sectional committee on processed foods. A food product processed and marketed in this country must conform to the standard set by this Institution.

### **CUBA**

Our country has no objections to the use of isoascorbic acid.

### **FRANCE**

Malic acid should be removed Malic acid has a strongly pronounced apple taste. It may be used voluntarily to reinforce the taste of a product of poor quality.

These values correspond to those suggested by the Additives and Contaminants Committee.

### **UNITED STATES**

The United States recommends the following wording for this section:

Any acidity regulator listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995, Rev. 2-1999).

#### 4.2 Antioxidants:

### **FRANCE**

iso-ascorbic acid            The use of this additive, especially for canned meats, must be justified.

### **SPAIN**

In section 4.2. antioxidants, only ascorbic acid should be kept, and with a GMP (Good Manufacturing Practices) level of use.

### **OEITFL**

Only ascorbic acid can be maintained but at a GMP level of use.

### **UNITED STATES**

The United States recommends the following wording for this section:

Any antioxidant listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995, Rev. 2-1999).

The United States recommends that provisions for the use of "isoascorbic acid" should remain in the standard. During the 19<sup>th</sup> Session of the CCPFV, some delegations questioned the effectiveness of isoascorbic acid as an antioxidant in applesauce. The United States recommends that isoascorbic acid, also known as erythorbic acid, should continue to be recognized by Codex as a safe and suitable additive for use in canned applesauce.

Applesauce manufacturers have safely used isoascorbic acid as an antioxidant for years in the United States. A substantial portion of the applesauce produced in the United States includes this additive. The United States Government purchases applesauce containing isoascorbic acid for Government assistance feeding programs. The United States allows use of erythorbic acid in applesauce as an antioxidant in an amount not to exceed 150 parts per million.

With respect to claims made that isoascorbic acid does not function as an antioxidant in applesauce, we note that some large volume applesauce producers in the United States have years of experience using isoascorbic acid to prevent browning and/or loss of color in finished product. It has been found to be very effective for color retention in applesauce produced under certain manufacturing processes. Isoascorbic acid is an important additive for applesauce, and provisions for its use should be retained in the Draft Revised Codex Standard for Canned Applesauce. We note that erythorbic acid is included in Table 3 of the GSFA and, as such, has been adopted by the Codex Alimentarius Commission for use in foods, including canned applesauce, in accordance with good manufacturing practices. Moreover, the CCPFV has been presented with no data or information that identifies any safety or economic adulteration concern with the use of isoascorbic acid in applesauce.

#### 4.3 Flavourings

##### **UNITED STATES**

Delete: "Natural and artificial flavours except those which reproduce the flavour of apple"  
Add: "Natural and artificial flavours"

Justification: The United States recommends that the use of natural and artificial flavors should not exclude those which reproduce the flavor of apple. To exclude these flavorings is overly restrictive and would adversely impact flexibility in product development. Some canned fruit manufacturers in the United States use flavorings which add the flavor of the fruit product. Further, there is a great deal of growth and new product development in the area of canned fruit products and it would be counter to the mission of Codex to develop requirements in commodity standards which could potentially hinder this growth.

#### 4.4. Coloring agents:

##### **AUSTRALIA**

The use of a range of artificial colours is at variance with Australian regulations.

##### **CZECH REPUBLIC**

We agree with the Proposed Draft with an exception of the limits for selected additives (synthetic colorants and preservatives). We recommend removing the use of colorants due their possible health effects:

##### **FRANCE**

Coloring agents are not used for apple purées in Europe. They may, in modifying the final product color, deceive the consumer. It is important to know whether this product is the object of an international trade.

##### **POLAND**

We do not accept to use artificial flavors and colours to processed fruits and vegetables because usage of them can mislead consumer.

**SPAIN**

In section 4.4. Colors, we propose the elimination of all coloring agents, since we believe that their use is not technologically justified and that they are unnecessary.

**UNITED STATES**

The colors listed in the Draft Revised Codex Standard for Canned Applesauce have been evaluated by JECFA. The United States recommends that their use continue to be provided for by the Draft Revised Codex Standard for Canned Applesauce. In addition, the United States recommends that any color listed in Table 3 of the GSFA be provided for by the CCPFV for use in canned applesauce. We note that, in the absence of specific safety or economic adulteration concerns, use of the colors listed in the Draft Revised Codex Standard for Canned Applesauce should continue to be provided for.

In terms of industry practices, applesauce manufacturers in the United States often use colors in conjunction with flavorings in applesauce. Often, added color is important for product differentiation. Color can help to distinguish a flavored applesauce from a regular version. We note that Allura Red is commonly used in applesauce blends. Further, many applesauce producers in the United States are continuously researching and testing new products, some of which include added color(s).

With respect to the specific colors listed in the Draft Revised Codex Standard for Canned Applesauce, the United States allows the use of Allura Red AC when certified as FD&C Red No. 40, Fast Green FCF when certified as FD&C Green No. 3, Tartrazine when certified as FD&C Yellow No. 5, Sunset Yellow FCF when certified as FD&C Yellow No. 6, Brilliant Blue FCF when certified as FD&C Blue No. 1, and Indigotine when certified as FD&C Blue No. 2. Because of unresolved safety concerns, the United States does not allow the use of Amaranth in food.

**OEITFL**

We strongly support the deletion of authorization of colours in canned applesauce as there is no need for using them.

**SPAIN**

We propose adding a new group called Artificial Sweeteners with the following additives:

<u>Additives</u>	<u>Maximum Level of Use</u>
Sorbitol	} GMP
Manitol	
Isomalt	
Malitol	
Lactitol	
Xylitol	
Acesulfanate .....	1000 mg/kg
Aspartame .....	1000 mg/kg
Cyclamic Acid and its sodium and calcium	



salts .....	1000 mg/kg
Saccharin and sodium, potassium and calcium salts .....	200 mg/kg
Neohesperidine D.C. ....	50 mg/kg

## 5. Contaminants

### **FRANCE**

#### 5.1 Heavy metals :

Lead : 0.1mg /kg

Tin : 200 mg/kg

These values correspond to those suggested by the Additives and Contaminants Committee.

### **POLAND**

According to the Polish food legislation the permitted maximum levels of heavy metals for processed fruits and vegetables are:

Pb	no more than 0,3 mg/kg
Cd	no more than 0,03 mg/kg
Hg	no more than 0,01 mg/kg
As	no more than 0,2 mg/kg
Zn	no more than 20,0 mg/kg
Cu7	no more than 10,0 mg/kg
Sn	no more than 100,0 mg/kg – for products in tinned metal containers 20,0 mg/kg – for other products

In our opinion the maximum levels of lead (1 mg/kg and 250 mg/kg) are too high and should be reduced.

### **UNITED STATES**

The United States recommends that the listing of individual contaminants be replaced by a statement such as:

"Canned applesauce shall comply with the limits for contaminants established for the product by the Codex Alimentarius Commission."

This approach recognizes and takes advantage of the expertise and work of the CCFAC.

## 6. Hygiene

### **FRANCE**

6.2 Good manufacturing methods must allow for canned apple purée to be exempt from any abnormal substance.

## **7. Labeling**

### **CUBA**

7.1 Consider the Proposed Draft Guidelines for Packing Media for Canned Fruits.

### **FRANCE**

The terms “stewed apples” should be replaced by “apple purée”.

### **SPAIN**

7.2.2. In the first line, where it says “If the product has been sweetened”, it should say: “If sugars have been added to the product”.

7.2.3. In the first line, where it says “If the product has not been sweetened”, it should say: “If sugars have not been added to the product”.

In the second line, where it says: “unsweetened”, it should say: “ without the addition of sugars”.

### **OEITFL**

In order to avoid any misunderstanding, the translation of “Applesauce” should appear in the standard/appendix. We propose:

B: mousse/mousseline de pomes – appelmousseline

D: apfelmark (unsweetened)/ apfemus (sweetened)

E: puré de manzana

F: purée de pommes

NL: applemoes

## **ANNEX:**

### **A1. Quality Criteria**

#### **CUBA**

A1.1 Consider the intensity in color permitted when using artificial colorants.

#### **UNITED STATES**

There appears to be an omission in the text of the Draft Revised Codex Standard for Canned Applesauce included as Appendix I in CL 1998/25 - PFV. We note that during the 19th Session of the CCPFV, the committee agreed to modify the text of the first sentence of paragraph A.1.1 of the Annex, as indicated below. We believe this modification should be made to the draft revised standard.

Delete: "[Except for applesauce containing artificial colour,] the product should have a normal colour which should not be excessively dull, grey, pink, green, or yellow."

Add: "[Except for applesauce containing artificial colour,] the product should have a normal colour typical of the variety or varieties used and should not be excessively dull, grey, pink, green, or yellow."

The 19th Session of the CCPFV agreed to the inclusion of the text "typical of the variety or varieties used" to provide for the acceptable yellow appearance of applesauce made from Golden Delicious apples, and other similar conditions.

With respect to the text in brackets, the United States recommends that this text remain in the paragraph. We believe it appropriately takes into consideration a condition which may exist when artificial color is used in applesauce -- a practice the United States believes should be provided for under the standard.

A1.3 Consistency:

### ***OEITFL***

The product should possess a consistency that – after stirring and emptying the applesauce from the container to a dry flat surface – may be moderately mounded but is not excessively stiff or may be slightly thin so that it levels itself and such that at the end to two minutes there may be moderate but not excessive separation of free liquid. As such this ¶ is inapplicable. It **should be redrafted or deleted.**

## **A2 Weights and Measurements**

### ***CUBA***

We are in agreement with the need to expressly state minimum levels for minimum drained weight.

### ***FRANCE***

A.2 Weights and Measurements should be included in the standard. Determining a minimal filling is essential to the trading of these products.

### ***SPAIN***

Section A2.1.1. should be in the body of the standard, not in the annex.

### ***UNITED STATES***

The United States recommends that this bracketed section remain in the standard. This will help ensure uniformity and standardized filling. In addition, the United States recommends the following changes:

For Paragraph A2.1.1 Minimum Fill:

Delete: "The container should be well filled with applesauce and the product should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of the distilled water at 20 degrees C which the sealed container will hold when completely filled."

Add: "The container should be well filled with applesauce and the product should occupy not less than 90% of the water capacity of the container, or, in the case of glass containers of 192 ml or less capacity, not less than 85% of the water capacity of the container. The water capacity of the container is the volume of the distilled water at 20 degrees C which the sealed container will hold when completely filled."

Justification: This allows for typical methodology used for filling small glass containers.

For paragraph A2.1.2 Classification of "Defectives"

Delete: A container that fails to meet the requirements for minimum fill (90% container capacity) of Section A2.1.1 should be considered a "defective".

Add: A container that fails to meet the requirements for minimum fill of Section A2.1.1 should be considered a "defective".

Justification: It is not necessary to state the container capacity since it is provided in Section A2.1.1. (Also, 85% container capacity should be allowed for certain glass containers.)

***OEITFL***

This chapter must be kept in the standard/appendix. See general remark enclosed.

## REVISED DRAFT STANDARD FOR CANNED PEARS

### 1. Scope

#### **FRANCE**

The present standard applies to canned pears as these are defined in section 2 below, when this product is intended for direct consumption including in restaurants, or if it is intended for repackaging.

The present standard does not apply to this product when the product is intended to undergo a later transformation, on condition that the final product does not use the denominations as determined in the standard.

This measure has been introduced so that the denominations appearing in the standard are not used for products which do not correspond to the established definitions. For example, a “salad of fresh fruits and pears in syrup” should be produced with pears in syrup in accordance with the standard.

### 2. Description:

#### 2.1. Product Definition:

#### **FRANCE**

- a) ...the pears being peeled, hollowed out and with the peduncle removed, except in the case of whole pears, which may not be peeled, hollowed out or have the peduncle removed, as required.
- b) Canned with or without an appropriate liquid covering, sugars as they are defined in the Codex Alimentarius and other matter such as honey and other authorized ingredients as they are indicated in section 3.3 below.

Sugars constitute an important ingredient in these products; therefore, it is preferable to introduce points related to sugars and other sweetening matter in this “definition” paragraph rather than in paragraph 3.2.1.5. The wording used here corresponds to that adopted for fruits with pits.

### 3. Essential Composition and Quality Factors:

#### **AUSTRALIA**

The description of nutritive sweeteners is different from that described in the apple sauce standard. The listing for nutritive carbohydrate sweetness should be uniform over all products.

#### 3.2. Packing Media:

#### **CUBA**

3.2.5 Change the word “azúcares” (sugars) to “edulcorantes nutritivos” (nutritive sweeteners).

## **FRANCE**

3.2.1.2. Fruit juice covering liquid composed of canned fruit juices or any other compatible fruit juice as defined by the Codex Alimentarius.

3.2.1.3. Fruit purée: a fermentable but not fermented product obtained by softening the edible part of whole or peeled fruits without elimination of juice.

3.2.1.4. Mixture of fruit juices or mixture of fruit purées or mixture of juice and fruit purée: covering liquid composed of two or more compatible fruit juices, or of two or more compatible fruit purées, or of compatible juice and purée.

3.2.1.5. The addition of sugars and other sweetening matter: fruit juices, fruit pulps, fruit juice mixtures, fruit pulp mixtures, may have one or more sugars and other sweetening matter added as defined in paragraph 2.2b. In this case, the notes listed below are used

- - lightly sweetened = 14 to 17° Brix
- heavily sweetened = 18 to 22° Brix

3.2.1.6. Syrups:

- - heavy syrup = 20 to 22° Brix
- very heavy syrup = more than 22° Brix

3.2.1.7. Water and fruit juice(s) or water and fruit purée(s): mixture of water and one or more fruit juices (or of one or more fruit purées) in which the proportion of juice (or pulp) is greater than 50 %.

- 3.2.1.8. : Fruit nectar: covering liquid composed of fruit nectar or of any other compatible nectar, as defined by the Codex Alimentarius.

- 3.2.1.9. : If the covering liquid contains less than 10% of fruit ingredient, no reference to the fruit juice, fruit pulp, or fruit nectar may be made in association with the product name.

- 3.2.1.10. : The product may also be designated by the mention « without covering liquid» ; in this case the whole fruit or fruit pieces are presented without the addition of liquid, or with only a small quantity of liquid, and with or without sugars or other sweetening matter.

The general measures relative to types of packing media for canned fruits should appear here (cf. French remarks - ALINORM 99/27 - Annex 5)

## **SPAIN**

For the purpose of having a clear and easily understood reading of the product standard, this chapter needs to be in the annex to the standard

Additionally, we propose substituting sections 3.2.3., 3.2.4. y 3.2.5. with the following:

“3.2.3. Fruit Purée: fermentable product, unfermented, obtained after the straining of the fruit, peeled or unpeeled, with the juice.

3.2.4. Fruit juice mixtures or Fruit purée mixtures: made with a packing liquid from two or more compatible fruits, or a compatible mixture of fruit juices and fruit purées.

3.2.5. Addition of sugars and other carbohydrate sweeteners: fruit juice/pulp, mixtures of juices/pulps and mixtures of fruit juices/pulps with sugars and other carbohydrate sweeteners may be added. In this case, the following parameters should be used:

3.2.5.1. lightly sweetened = 14° to 17° Brix

3.2.5.2. very sweetened = 18° to 22° Brix.”

The inclusion of the following sections is also proposed:

3.2.6. Syrups: a mixture of water and syrups or other carbohydrate sweeteners. Depending on the concentration in ° Brix measured in the final product, they should be designated in the following manner:

3.2.6.1. very light = less than 9° Brix

3.2.6.2. light = at least 14° Brix

3.2.6.3. syrup = at least 17° Brix

3.2.6.4. heavy = at least 20° Brix

3.2.6.5. very heavy = at least 22° Brix

3.2.7. Water and fruit juice(s) or water and fruit purée(s): a mixture of water with one or more fruit juices (or with one or more fruit purées) in which the proportion of juice (or purée) is more than 50%.

3.2.8. Fruit nectar: Pear nectar or the nectar of any other compatible fruit, as defined by Codex Alimentarius.

3.2.9. If the packing medium contains less than 10% of fruit ingredient, no reference will be made to fruit juice or fruit purée or fruit nectar, in association with the designation of the product.

3.2.10. The product may also be designated as being “without packing liquid” when it consists of whole fruit or fruit pieces without any added liquid.”

## **UNITED STATES**

The United States recommends that the bracketed text which includes paragraphs 3.2.1 through 3.2.5 be retained as part of the standard. The bracketed text which reads: "In accordance with the Proposed Draft Codex Guidelines on Packing Media for Canned Fruit" should be deleted from the standard. The basis for this recommendation is twofold:

- (1) The United States does not believe development of the Proposed Draft Codex Guidelines for Packing Media for Canned Fruits will serve to simplify the Codex standards which cover products in sweet packing media. As a result, the United States believes it is more appropriate and "user-friendly" to include commodity specific packing media descriptions.
- (2) Since the Draft Revised Codex Standard for Canned Pears is at step 7 of the standards elaboration process, it would not be efficient to link it to a document which is at step 4 and for which eventual adoption by the Commission is uncertain.

## **OEITFL**

In order to have a clear and easy to read product standard, it is necessary to **keep this chapter in the standard/appendix**. It should read:

3.2.1 and 3.2.2 unchanged

3.2.3 fruit purée: fermentable not fermented product obtained after sieving the edible part of the fruit, peeled or not, with the juice.

3.2.4 mixed fruit juices or mixed fruit pureés: covering liquid made of two compatible fruit juices or more, of two compatible fruit purées or more, or of a mixture of compatible fruit juice and purée

3.2.5 Addition of sugars and other carbohydrate sweeteners: fruit juices/pulps, mixtures of fruit juices/pulps and mixtures of fruit juices and pulps may be added with sugars and other carbohydrate sweeteners. In this case the following provisions will be used:

3.2.5.1 lightly sweetened = 14° to 17°Brix

3.2.5.2 heavily sweetened = 18° to 22°Brix

3.2.6 syrups: mixtures of water and sugars or other carbohydrate sweeteners. Depending on the concentration of °Brix measured in the final product, these shall be designated as follows:

3.2.6.1 very light = at least 9°Brix

3.2.6.2 light = at least 14°Brix

3.2.6.3 syrup = at least 17°Brix

3.2.6.4 heavy = at least 20°Brix

3.2.6.5 very heavy = at least 22°Brix

3.2.7 water and fruit juice(s) or water and fruit purée(s): mixture of water with one or more fruit juices (or with one or more fruit purées) where the proportion of juice (or purée) is about 50%

3.2.8 fruit nectar: pear nectar or any other compatible fruit nectar as defined by the Codex Alimentarius

3.2.9 if the packing medium contains less than 10% fruit ingredient no reference to fruit juice or fruit purée or fruit nectar shall be made in association with the name of the food

3.2.10 the product may also be designated as “solid pack – sans liquide de couverture” meaning whole fruit or pieces of fruit without any added liquid or with only a small amount of liquid, and with or without sugars or other carbohydrate sweeteners.

#### 3.4. Quality Criteria

##### **SPAIN**

The information in this section should be discussed in section A.2 of the annex. This new title should be in the appendix of the norm. Also, the word “normales” [normal] would need to be changed to “típicos” [typical],

##### **OEITFL**

The provisions under this § shall be **gathered with those under A.2 of the annex. This new heading should be kept in the standard/appendix.**

## **4. Additives**

##### **UNITED STATES**

**General Comment on Food Additives:**



See "General Comment on Food Additives" provided in comments above on Draft Revised Codex Standard for Canned Applesauce.

#### **4.1 Acidity Regulators**

##### ***UNITED STATES***

The United States recommends the following wording for this section:

Any acidity regulator listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995, Rev. 2-1999).

#### **4.2 Colors**

##### **AUSTRALIA**

Artificial Colors are allowed.

##### **BANGLADESH**

The most important consideration in using a food additive is its safety against health hazards. The change in the uppermost limit of a permitted food additive and/or introduction of a new one should be based on experimental results obtained from critically designed animal tests with the chemical. Even after permission, the use of an additive should be subjected to continuous observation for possible deleterious effects and reappraised whenever needed. As a matter of principle, consumers should be informed of the presence of additives in their food and a simple declaration of the presence of the additive in the label is thought to be sufficient.

In our country FAO Codex Alimentarius recommendations on use of food additives are reviewed by Bangladesh Standards and Testing Institution which has a sectional committee on processed foods. A food product processed and marketed in this country must conform to the standard set by this Institution.

##### **CZECH REPUBLIC**

We agree with the Proposed Draft with an exception of the limits for selected additives (synthetic colorants and preservatives). We recommend removing the use of colorants due their possible health effects.

##### **POLAND**

We do not accept to use artificial flavors and colours to processed fruits and vegetables because usage of them can mislead consumer.

##### **SPAIN**

In section 4.2. Colors, we propose the elimination of all coloring agents, since we believe that their use is not technologically justified and that they are unnecessary.

##### **UNITED STATES**

The colors listed paragraph 4.2 in the Draft Revised Codex Standard for Canned Pears have been evaluated by JECFA. The United States recommends that their use continue to be provided for by the Draft Revised Codex Standard for Canned Pears. In addition, the United States recommends that any color listed in Table 3 of the GSFA be provided for by the CCPFV for use in canned pears. We note that, in the absence of specific safety or economic adulteration concerns, use of the colors listed in the Draft Revised Codex Standard for Canned Pears should continue to be provided for.

In addition, the United States recommends that the text "(Permitted only in Specialty Packs)" be removed from the heading. The basis for this restriction is not established. Further, the term "Specialty Pack" is not clearly defined.

Canned fruit processors in the United States currently use colors in some canned fruit products, including canned pears. In addition, there is ongoing research and development within this industry in the United States to develop new canned fruit products, including specialty canned pear products. Some of the products currently being developed include use of colors. Additionally, it is likely that various products developed in the future will include use of a range of colors. We believe it is important to provide for the continued development of these new and creative canned fruit products, which tend to stimulate consumption and trade in canned fruits.

With respect to the specific colors listed in the Draft Revised Codex Standard for Canned Pears, the United States allows the use of Allura Red AC when certified as FD&C Red No. 40, Fast Green FCF when certified as FD&C Green No. 3, and Tartrazine when certified as FD&C Yellow No. 5. Because of unresolved safety concerns, the United States does not allow the use of Amaranth or Ponceau 4R in food.

#### ***OEITFL***

We strongly support the deletion of the authorization of colours in canned pears as there is no need for using them.

#### **4.3 Flavourings**

##### ***UNITED STATES***

Delete: "Natural and artificial flavours except those which reproduce the flavour of pears"  
Add: "Natural and artificial flavours"

Justification: The United States recommends that the use of natural and artificial flavors should not exclude those that reproduce the flavor of pears. To exclude these flavorings is overly restrictive and would adversely impact flexibility in product development. Some canned fruit manufacturers in the United States use flavorings that add the flavor of the fruit product. Further, there is a great deal of growth and new product development in the area of canned fruit products and it would be counter to the mission of Codex to develop requirements in commodity standards which could potentially hinder this growth.

## **5. Contaminants**

### ***POLAND***

According to the Polish food legislation the permitted maximum levels of heavy metals for processed fruits and vegetables are:

Pb no more than 0,3 mg/kg  
Cd no more than 0,03 mg/kg  
Hg no more than 0,01 mg/kg

As	no more than 0,2 mg/kg
Zn	no more than 20,0 mg/kg
Cu7	no more than 10,0 mg/kg
Sn	no more than 100,0 mg/kg – for products in tinned metal containers 20,0 mg/kg – for other products

In our opinion the maximum levels of lead (1 mg/kg and 250 mg/kg) are too high and should be reduced.

## **UNITED STATES**

The United States recommends that the listing of individual contaminants be replaced by a statement such as:

"Canned pears shall comply with the limits for contaminants established for the product by the Codex Alimentarius Commission."

This approach recognises and takes advantage of the expertise and work of the CCFAC.

## **7. Labelling**

### **CUBA**

We agree with the appearance of the reference to the Codex Proposed Draft Guidelines for Packing Media for Canned Fruits.

7.1 Consider the reference to the Codex Guidelines for Packing Media for Canned Fruits.

7.2.1 We believe the name should be "Canned Pears".

7.2.2 We agree to the appearance in the text, as currently presented in the document, of the use of colorants, should it be approved.

### **SPAIN**

7.2.1. There should be a reference to the presentation style on the label. When the product is not peeled. The provisions in A.4.1 and A.4.2. of the annex should therefore be brought under section 7.2.1.

### **OEITFL**

A reference to the presentation (including the styles) and to the covering liquid shall be made on the label. When the product is not peeled, it shall be clearly mentioned. The provisions under A.4.1 and A.4.2 of the annex shall therefore be brought under § 7.2.1

### **SPAIN**

7.2.2. We propose the elimination of this section, since it is not in accordance with the artificial coloring of pears.

## **UNITED STATES**

The United States recommends that the brackets be removed from the text in this paragraph as it is appropriate to include the information concerning use of artificial coloring in close proximity to the name of the food; however, the United States suggests that it is not necessary to include information which expresses the characterizing color.

**OEITFL**

This § shall be deleted.

**ANNEX**

**A.2.1.1. Color**

**CUBA**

A2.1.1 The intensity of color permitted should be considered when artificial colorants are used.

**SPAIN**

We propose eliminating the phrase in the parentheses.

Additionally, the word “normal” [normal] should be changed to “típico” [typical].

**UNITED STATES**

With respect to the text in brackets, the United States recommends that this text remain in the paragraph. We believe it appropriately takes into consideration a condition which may exist when artificial color is used in canned pears -- a practice the United States believes should be provided for under the standard.

**OEITFL**

The words between [ ] should be deleted.

A.2.1.5. Defects and Tolerances:

**SPAIN**

In part c) we propose that the maximum allowable limit be 1 unit per kg of total content.

**OEITFL**

The maximum should be brought back to **1 unit per kg of total content.**

A.3. Weights and Measures:

**SPAIN**

We propose moving this chapter, Weights and Measures, from the annex to the body of the Standard, since we consider it to be of great importance for the commerce of these products.

**OEITFL**

This chapter must be kept in the standard/appendix. See general remark enclosed.

3.1.2. Minimum Drained Weight:

**CUBA**

In terms of the minimum drained weight level for pears in the presentation in cubes, we are in agreement with 60 %.

**SPAIN**

For the purpose of keeping in mind the two main types of containers, the following distinction should be made:

	$\geq 425$ ml	$< 425$ ml
Whole style	50%	46%
Halves	54%	46%
Quarters, Slices and Pieces	56%	46%
Diced	56%	50%

**UNITED STATES**

The United States recommends that these bracketed paragraphs be deleted from the standard. In general, the United States believes that it is not necessary to specify explicit minimum levels for drained weight. We offer the following reasons which support this recommendation and also demonstrate why any other approach would be overly burdensome and have a potential negative impact on trade.

- (1) Drained weights are not consumer protection (safety) measures, nor are they essential for defining the product; therefore, in general, they are not needed in Codex standards;
- (2) Drained weight information is available to the consumer through label declarations;
- (3) Drained weights for a commodity can vary from season to season and between geographical locations, therefore a single value as a requirement is impractical; and
- (4) Drained weight percentages typically vary based on the size of the units and the size of the container; therefore, it is common industry practice to use a range of percentages, each associated with a different product size / container size combination. As a result, a single drained weight may be impractical and as such, inappropriate for inclusion in the standard.

**OEITFL**

In order to take the 2 main types of containers into consideration, the following distinction should be made:

	<u><math>\geq 425</math> ml</u>	<u><math>&lt; 425</math> ml</u>
Whole Style	50%	46%
Halves	54%	46%
Quarters, slices, pieces	56%	46%

Diced                      56%                      50%

**SPAIN**

Section A.4.1.

In the 12th line, where it says “lonjas” [slices], it should say: “Lonchas” [Slices]

In the 14th line, where it says: “Piezas” [Pieces], it should say: “Trozos” [Pieces].

Section A.4.3.

We propose eliminating the phrase in parenthesis, since we consider it unnecessary.

## Minimum Fill Provisions

### FRANCE

On the community level, and at the French level, canned foods without a liquid covering [translator's note: the French text reads here, in English, "solid pack"; in the English translation, the term "liquid covering" is used for the French "liquide de couverture."] bearing on their label the indication of the net mass, and canned foods with a liquid covering which are the object of an exhaustive list include on their label the indication of the net mass and the strained net mass. The Codex standard on labeling contains the same requirement and therefore charges each Committee with establishing a minimal filling rate.

The Codex standards on canned fruits and vegetables whose texts are undergoing revision included this requirement.

The arguments most often used against this obligation reveal difficulties encountered in establishing a minimum filling resulting from the variation of the filling; as a function of:

- presentation methods,
- 
- the size of containers,
- 
- the type of container,
- 
- density of the product,
- 
- the type of covering

I – The necessity of a minimum filling level allows for consumer information and honesty in commercial transactions:

- Consumer information : in most cases, on the level of world trade, the containers used for cans are metallic. The label content, therefore, may not be seen by the purchaser, who cannot detect insufficient filling since the product and the covering liquid could have a similar density.

In addition, the consumer, whether individual or not, is much more interested by the product than by the covering liquid, which is generally not consumed. This allows him to determine the number of portions he may serve.

- Honesty of transactions : in the absence of establishing a product's strained net mass, two cannings of identical format but which have not been filled similarly will be marketed at different prices. This may cause the operator performing a correct filling to be more expensive than the competition and to take the market.

2 – The arguments put forth relative to the technical difficulties encountered do not hold up. The products concerned are simple products, presented in liquid coverings such as water, salt water, syrup -- for which the "liquid-product" osmosis phenomena are perfectly well-known and mastered.

When presentation methods may lead from the fact of product heterogeneity to a different filling, this is taken into account in the determination of the product's net strained mass. This mass will also be different depending on whether we are talking about "whole pears in syrup" or "pear cubes in syrup," for example.

3 – With regard to the question of the difference in processing to apply with regard to the strained net mass requirement, between canned fish and canned fruit and vegetables, the arguments cited below may be put forth:

- the fibrillar structure of the fish technically requires the manufacturers to fill the container to its maximum, in such a way that the product maintains its initial wholeness. If the containers were insufficiently filled, the product would disintegrate and would have a poor appearance and presentation upon opening.

In the case of fruit and vegetables of a cellulose structure, the situation is different. There is no technical necessity to fill the package to its fullest: a can of peas, green beans, or cherries in syrup poorly filled will still have a correct appearance upon opening.

The risk of under-filling is therefore more important in the case of fruits and vegetables. For this reason, the requirement of a minimal strained net mass should be included within the text of the standards.

### **MEXICO**

Tolerances for net drained weight.

*We suggest considering ranges.*

### **OEITFL**

European fruit and vegetable processors consider that it is essential for the Codex Alimentarius standards to lay down a minimum filling rate for canned products (minimum drained net weight).

This position is based on reasons of good consumer information, fairness of transactions and, finally, specific technical reasons.

### **GOOD CONSUMER INFORMATION**

✓ In most cases, the consumer does not see the contents of containers of preserved fruit and vegetables” the vast majority of products are packed in a metal container. The consumer is therefore not in a position quickly to determine whether or not a can is insufficiently filled.

✓ Apart from cases in which consumers are used to a particular product, to a known brand, they must choose between several products on the basis of certain items of information, which in hierarchical order of importance are:

- The unit price of the product  
In this case, the insufficiently filled can will be cheaper than the others and therefore has a definite advantage
- The net mass of the product  
Same comment as above.  
Furthermore, the total net mass of the product has a significance for the consumer in that generally the covering liquid can be and often is consumed.
- Drained net mass  
Only the most experienced consumers are able to seek out this information in order to make their choice.

### **FAIRNESS OF TRANSACTIONS**



Competition among manufacturers of canned fruits and vegetables must take place on fair terms: the consumer's final choice must be based on objective arguments (Quality of the product, presentation, price) and not on the basis of deception as regards obviously insufficient filling of the container.

#### TECHNICAL SPECIFICITY

Generally, and particularly in the case of canned fish referred to at the last session of the Codex Committee, maximum filling of a can is essential for good consistency and optimum presentation of the product when the can is opened.

In the case of canned fruits and vegetables, the situation is different due to:

- ✓ the presence of a covering liquid
- ✓ the cellulose structure of fruit and vegetables

which, unlike other products, make under-filling possible.

#### CONCLUSION

CONSIDERING THAT:

- ✓ MOST OF THE NATIONAL REGULATIONS IN FORCE (COUNTRIES OF THE EUROPEAN UNION, UNITED STATES OF AMERICA, ETC.) LAY DOWN PROVISIONS ON THE DRAINED NET WEIGHT FOR CANNED FRUITS AND VEGETABLES.
- ✓ COMPLIANCE WITH THE MINIMUM FILLING RATE IS NORMAL PRACTICE IN INTERNATIONAL PROVISIONS IN CANNED FRUIT AND VEGETABLES.
- ✓ THE PRESENT VERSIONS OF THE CODEX ALIMENTARIUS STANDARDS CONTAIN PROVISIONS ON THIS SUBJECT.

THE OEITFL CONSIDERS IT NECESSARY FOR THE FUTURE CODEX ALIMENTARIUS STANDARDS TO LAY DOWN MINIMUM FILLING RATES FOR CANNED FRUIT AND VEGETABLES, SO AS TO:

- ✓ GUARANTEE CONSUMERS GREATER SECURITY IN THEIR PURCHASES
- ✓ REDUCE THE RISK OF DECEPTION LINKED WITH INSUFFICIENTLY FILLED CANS.
- ✓ IMPROVE THE FAIRNESS OF TRANSACTIONS.