

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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**Agenda Item 6 (b)**

**CX/PFV 00/6 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**

#### **PROPOSED DRAFT GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS**

Comments from Cuba, Japan, Spain, and the United States

#### **CUBA**

Agreement with the formulation of the guidelines for packing media for canned fruits, with the following comments:

Under 2.3, paras. 2.3.1 and 2.3.2 should read:

- 2.3.1 Lightly sweetened between 14° and 17°
- 2.3.2 Heavily sweetened (between 17° and 20°) or ( between 20° and 22°)

Under 2.4, paras 2.4.4 and 2.4.5 should read:

- 2.4.4 Heavy syrup (between 20° and 22°)
- 2.4.5 Extra heavy syrup (more than 22°)

#### **JAPAN**

2. Composition and Designations to be used in Labelling

2.4 Syrup

The Concentration in Brix measured in the final product should be changed as follows:

- |       |                   |                     |
|-------|-------------------|---------------------|
| 2.4.1 | Extra light syrup | between 10° and 14° |
| 2.4.2 | Light syrup       | between 14° and 18° |
| 2.4.3 | Heavy syrup       | between 18° and 22° |
| 2.4.4 | Extra heavy syrup | more than 22°       |

Reason:

The above noted changes should be made because the concentration in ° Brix measured in the final product of canned fruits is controlled with values calculated by figures involving ° Brix and the packing weights of fruits, and the initial ° Brix and the packing weights of packing media. Advanced techniques of manufacturing and quality control are required in fixing the ° Brix of packing media of the final product owing to the follow factors: fluctuation of ° Brix and the packing weights of fruits, differences between sales periods and periods in which the balance of ° Brix of fruits and packing media is reached, and the need for strict temperature control when ° Brix is measured.

Considering the actual circumstances involved in the manufacturing and quality control processes of canned fruits, the concentration in ° Brix should be subdivided into classes greater than 4 degrees. If subdivided classes of 2 or 3 degrees in range are adopted, it will be very difficult to manufacture canned fruits and to control their quality. As a result, costs will be driven upwards. Furthermore, the label of “Syrup” is considered to be unlike “Light syrup” or Heavy syrup” in that concentration is not conveyed. It is, therefore, judged to be insufficient for consumers when selecting products.

## **SPAIN**

The following comments are made:

- Section 2.3.2:

The following scale is proposed:

2.3.1. Lightly sweetened	between 14° and 17°
2.3.2. Heavily sweetened	between 17° and 22°

- Section 2.4:

The following scale is proposed, as agreed upon by the Committee’s Working group on packing media and changing the word “diluted” to “light” and “concentrated” to “dense”.

2.4.1. Extra light syrup	between 9° and 14°
2.4.2. Light syrup	between 14° and 17°
2.4.3. Syrup	between 17° and 20°
2.4.4. Heavy syrup	between 20° and 22°
2.4.5. Extra heavy syrup	more than 22°

- Section 2.9:

In the first line, where it says: “envase compacto” //“compact pack”//, it should say: “envase sin líquido de gobierno” //“liquid-free pack”//.

## **UNITED STATES**

We recognise that in some instances the development and use of guidelines which cover numerous commodities may simplify the application of standards and serve to further Codex objectives. However, we

do not believe that the Proposed Draft Guidelines for media. In place of developing the "guidelines" document, we believe the CCPFV should Packing Media for Canned Fruits will achieve this end. As a result, we believe the CCPFV should reconsider this issue. The United States recommends discontinuing work on the development of the proposed draft guidelines for packing utilise the existing guidelines provided in each individual standard as well as in the Appendix to Codex Volume 5A-1994 entitled "Packing Media (Composition and Labeling)." It may be possible to simplify the text in the individual standards, especially in terms of labeling. However, we do not believe that it would be beneficial to develop standardised ranges for Brix concentrations for the various sirup designations. There are several reasons why this recommendation represents the most appropriate course of action for the CCPFV, including the following:

- 1) The United States has a long history of producing a wide range of canned fruit commodities. Along with this production, has been the development of U.S. standards of identity and U.S. standards for grades for many of these items. Much research has gone into the development of these different standards and it is evident that, due to factors including the different natural sweetness, acidity, and equalization characteristics of these commodities, as well as common trade practices, it was necessary to establish Brix ranges for extra light sirup, light sirup, heavy sirup, and extra heavy sirup on a commodity by commodity basis. In this way, each standard could reflect the trade practices in use for the production of each canned fruit item. The different Brix ranges for packing media used in the different commodities are utilized extensively by industry.
- 2) It is helpful to the user of a standard if the information needed to apply the standard is contained in the standard, rather than in an additional reference. Because of this, we believe that it is appropriate and beneficial to retain information about the detailed Brix ranges for the various sirup designations in the individual Codex standards.
- 3) The existing sirup designations contained in the Codex standards reflect a large portion of current production and trade in canned fruit. It would be unnecessarily disruptive to change to the proposed draft guidelines and thereby drastically change the format and designations for sirup concentrations.
- 4) There has been minimal reporting of difficulties or dissatisfaction by traders with the existing format.
- 5) Packing media for canned fruit is not an appropriate application of general guidelines since different canned fruits possess unique characteristics which result in the need for different Brix ranges for packing media. There appears to be limited justification for entering into this new work.