

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
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Agenda Item 8a

CX/PFV 10/25/9  
August 2010

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

25<sup>th</sup> Session  
Bali, Indonesia,  
25 – 29 October 2010

### CONSIDERATION OF REVISION OF CODEX STANDARDS FOR QUICK FROZEN FRUITS AND VEGETABLES AND REMAINING CANNED FRUITS AND VEGETABLES

Codex Members and Observers wishing to submit comments on the questions put forward in this document, should do so in writing, preferably by e-mail, before **30 September 2010**. Comments should be addressed:

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with copy to:

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#### BACKGROUND

1. The 24<sup>th</sup> Session of the Codex Committee on Processed Fruits and Vegetables (September 2008) had a general discussion on the approach that should be taken in respect of its work programme and recalled that it resumed its work in 1998 with the aim to revise the existing standards for processed fruits and vegetables in order to simplify them, where possible, to make their acceptance by governments easier. The Committee further recalled that following completion of a number of standards for canned fruits and vegetables, there still remained the consideration of the possible revision of a number of standards for canned fruits, a few standards for dried fruits and several standards for quick frozen fruits and vegetables including some codes of hygienic practice. In view of this, the Committee agreed to establish an electronic Working Group, led by the United States of America, to consider the remaining standards for canned fruits and the standards for quick frozen fruits and vegetables in order to determine how to proceed further with the consideration of these products.
2. The mandate of the Working Group was to establish whether these standards are still relevant for international trade; if so, whether they should stand as separate standards or can be grouped in more general standards and, if remaining as separate standards, whether they need to be revised totally or partially (see Annex I).<sup>1</sup>
3. In considering the above matters, the Working Group was provided with information on the current trend in Codex to develop more horizontal and inclusive standards as opposed to individual and detailed standards, the amenability of grouping the commodities under consideration into more general standards, the amount of work that may be associated with this exercise and its impact on the work output of the Committee (see Annex II).

<sup>1</sup> ALINORM 09/31/27, paras. 105-106 and 109.

4. The Working Group arrived at the following conclusions:

- The majority of responses received from working group members expressed the view that the remaining unrevised CCPFV standards for canned fruits and for quick frozen fruits and vegetables were relevant and should be considered for revision. The revision should be guided by the *Criteria for the Establishment of Work Priorities* as laid down in the Codex Procedural Manual. There were three formats proposed (1) General Provisions and Annexes, (2) Merging commodities which share the same or similar provisions General Standard and (3) the traditional Codex method of individual standards.
- There was agreement that the revised standards should be simplified to meet the needs of different national requirements, innovations of products, and cater to a wider array of tastes, preferences, trade practices, growing conditions and ingredient variances. Methods to facilitate the simplification of the revision process were suggested including: (1) Referring to general texts developed by horizontal committees, supported by identification of particular provisions specific to individual commodities, (2) Revising standards to provide only the essential product definitions and avoid wherever possible establishing prescriptive or quantitative limits for quality, and (3) Lessening the prescriptive nature of the standards by referencing the GSFA for the food additives section and eliminating prescriptive text in the styles and defect and tolerances sections.
- There was consensus that the all revisions should be made on an “as needed” basis. This basis raises the issue of the revision of the existing CCPFV quick frozen fruit and vegetable standards, since no member country or organization has requested changes to these standards. It was suggested that the CCPFV leave these current standards unrevised and develop a General Standard format for merging commodities that share similar provisions and characteristics to cover standardization of new products.

5. Should it be considered necessary, complementary views to these conclusions may be provided taking in account the information provided in Annex II.

**REQUEST FOR COMMENTS**

6. Codex Members and Observers are invited to comment on the conclusions of the Working Group bearing in mind the discussion held as contained in the summary report of the Working Group (see Annex I).

### **Codex Committee on Processed Fruits and Vegetables (CCPFV)**

#### Report of the Electronic Working Group on Reviewing Relevance of Unrevised CCPFV Standards for Canned Fruits and for Quick Frozen Fruits and Vegetables

**Background:** The 24<sup>th</sup> Session of the Codex Committee on Processed Fruits and Vegetables (September 2008) discussed the future manner of implementing its work program based on the mandate given in 1998-“revise and simplify existing processed fruits and vegetables standards” to make their acceptance and application by governments and other relevant stakeholders easier. The Committee established an electronic Working Group, led by the United States of America, to address these concerns with the following mandate:

- (a) Whether these standards are still relevant for international trade;
- (b) If so, whether they should stand as separate standards or can be grouped in more general standards; and
- (c) If remaining as separate standards, whether they need to be revised totally or partially.

In February 2009, a questionnaire was circulated and responses were summarized into a report. This report was circulated for comments during April/May 2010. The following are summaries of the responses received from five members of the working group.

In the initial request for comments, and the subsequent first report, the working group mistakenly went beyond its mandate in requesting comments based on all remaining unrevised CCPFV standards instead of “*the remaining standards for canned fruits and those standards for quick frozen fruits and vegetables and to establish whether these standards were still relevant and necessary, and if so, whether they needed to be revised totally, partially or at all, and to examine the feasibility to group the remaining canned fruits and quick frozen fruits and vegetables into more horizontal standards.*” This report will focus on the original mandate of the working group. The comments received outside of this mandate will be forwarded to the Codex secretariat for further use, if necessary.

#### **Summary:**

This report is based on the second round of comments submitted in response to conclusions of the first report which sought further comments on the following methods of increasing the efficiency of CCPFV standard development:

- a) Recommend that the CCPFV evaluate all remaining CCPFV standards based on the guidelines in the Codex Procedural Manual and their relevance to industry and regulators and prioritize the revision;
- b) Examine/Evaluate each unrevised standard to find out if it is still applicable or needs revision to find out the most efficient form of revision if such is needed; and
- c) Use recent experience of revising CCPFV standards, in particular the standard for *Certain Canned Vegetables* (CODEX STAN 297- 2009) to recommend to the Committee that an expedited process rather than that found in the Codex Procedural Manual be used for revising existing standards that require complete revision.

All the responses indicated that the unrevised CCPFV standards are still relevant for international trade and revisions should be done on an “as-needed” basis guided by the *Criteria for the Establishment of Work Priorities* as laid down in the Procedural Manual. However, there were differing views concerning grouping the unrevised standards and their need for revision. The majority of responses supported simplifying the standard revision process including referencing general texts developed by other Codex horizontal committees.

There was unanimous consensus that simplification of the standard revision process is needed, and can be done expeditiously using the existing Step 5/8 mechanism by recommending omission of Steps 6 and 7 (Procedural Manual, 19<sup>th</sup> edition, *Part 4 Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts*). However, there was no consensus on the method of revision. The three different methods suggested were as follows:

- Development of a single framework standard that facilitates the standardization of a range of similar fruits or vegetables with references to general texts developed by horizontal committees, supported by identification of particular provisions specific to individual product;
- Use of General Provisions and Annexes for fruits and vegetables with similar characteristics as done in the Codex Standard for Certain Canned Vegetables (**CODEX STAN 297-2009**); and
- Use of the traditional Codex method of revising each standard individually.

The responses to the second round of comments were summarized and grouped into the following three broad categories:

## 1. Whether the Remaining Standards should be Revised, Simplified and Grouped into Horizontal Standards.

There was no change in positions/comments by working group members on this issue. The majority of comments supported revising and simplifying the standards using General Provisions and Annexes for products with similar characteristics. Contrary views expressed favored revision and simplification by combining fruits or vegetables that are “sufficiently similar” into a general standard, referencing general texts developed by horizontal committees, using a standardization format that would meet the requirements of other products and with limited use of annexes; the lessening prescriptive nature of the standards, having standard text reflect wider array of taste and preferences. Another contrary view pointed to the complexity of the current revised standard format (General Provisions and Annexes) and the standard application practices by users-making the revised standard more difficult to apply. There was no support for the proposition that this working group could re-examine recommendations of 1991 (CL 1997/1PFV).

The following points summarize the positions/comments on “Whether the remaining standards should be revised, simplified and grouped and grouped into horizontal standards?”

- Revisions and simplifications of standards should be performed “as needed” basis, based upon request by Codex member countries when existing provisions are found to be insufficient for current trading requirements.
- Revisions of the CCPFV standards should not only be based on changes in commercial practices and product evolution but also for consumer protection and fair trade practices.

The revision and simplification should include- referring to general texts developed by general subject committees, identifying particular provisions specific to individual commodities with the limited use of annexes, having the standard text written in a format that caters to a wider array of tastes, preferences, trade practices, growing conditions, ingredient variances and for current and future product innovations.

- Codex commodity standards should provide essential product definitions, and wherever possible avoid establishing prescriptive or quantitative limits for quality. This would be facilitated by references to general texts developed by general subject committees, and would allow the minimum use of annexes.
- The development of a framework standard that allows the standardization of a wide range of canned fruits and vegetables

## 2. The Remaining Canned Fruit Standards.

The majority of comments/positions from working group members indicated a preference for simplifying, revising and merging the canned fruit standards as indicated by the bullets below. However, there was no agreement on using the current format of General Provisions and Annexes. Also, the view that each standard should be revised and remain independent was expressed, as was the view that the CCPFV develop of a framework standard that allows the standardization of a wide range of canned fruits.

The following points summarize the positions/comments on the remaining canned fruit standards.

- I. Development of a standard for Canned Berry Fruits- which would include the various berry fruits
- II. The development of a standard for Canned Fruits- which would includes general common provisions and appendices for products such as canned pears, canned pineapples, canned mangoes with the possibility of adding new appendices for other new canned fruits; or development of a general standard for fruits that are sufficiently similar.
- III. The development of a standard for Canned Mixed Fruits- which would include Canned Fruit Cocktail, Canned Tropical Fruit Salad and with the possibility of widening it to other canned fruit mixtures.
- IV. The development of a standard for Chutneys by widening of the scope of the standard for Mango Chutney, since chutney is also made with other fruits and vegetables.

### 3. The Standards for Quick Frozen Fruits and Vegetables.

The positions/comments on these standards were consistent with those for canned fruits and for canned vegetables- most supported revising these standards based on need. A significant differing point raised was made; “To date, no Codex member has indicated a single deficiency- technical or otherwise- with any of the CCPFV Standards for Quick Frozen Fruits and Vegetables. Therefore, this should not be a priority for the revision by the CCPFV”.

The following highlights the positions expressed on the Standards for Quick frozen Fruits and Vegetables Standards

- I. Development of a general standard for Quick frozen Fruits with Specific Annexes
- II. Development of a general standard for Quick frozen Vegetables with Specific Annexes
- III. Development of general standard layout/format for Quick frozen Fruits and for Quick frozen Vegetables that will expedite standardization with limited use of annexes.
- IV. Instead of expending limited CCPFV resources on “revision/simplification” of CCPFV Standards for Quick Frozen Fruits and Vegetables when all the facts indicate this is not needed, the existing standards be left “as is” (with the potential, as always, for individual revision if deemed necessary due to trade issues.)

#### Conclusion

The majority of responses received from working group members expressed the view that the remaining unrevised CCPFV standards for canned fruits and for quick frozen fruits and vegetables were relevant and should be considered for revision. The revision should be guided by the *Criteria for the Establishment of Work Priorities* as laid down in the Codex Procedural Manual. There were three formats proposed (1) General Provisions and Annexes, (2) Merging commodities which share the same or similar provisions General Standard and (3) the traditional Codex method of individual standards.

There was agreement that the revised standards should be simplified to meet the needs of different national requirements, innovations of products, and cater to a wider array of tastes, preferences, trade practices, growing conditions and ingredient variances. Methods to facilitate the simplification of the revision process were suggested including: (1) Referring to general texts developed by horizontal committees, supported by identification of particular provisions specific to individual commodities, (2) Revising standards to provide only the essential product definitions and avoid wherever possible establishing prescriptive or quantitative limits for quality, and (3) Lessening the prescriptive nature of the standards by referencing the GSFA for the Food Additives sections and eliminating prescriptive text in the Styles and Defect Tolerances sections.

There was consensus that the all revisions should be made on an “as needed” basis. This basis raises the issue of the revision of the existing CCPFV Frozen Fruit and Vegetable standards, since no member country or organization has requested changes to these standards. It was suggested that the CCPFV leave these current standards unrevised and develop a General Standard format for merging commodities that share similar provisions and characteristics to cover standardization of new products.

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## **BACKGROUND INFORMATION ON THE PRIORITIZATION OF WORK FOR THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

This information was prepared by the Codex Secretariat as a support document to the questionnaire that was circulated to the members of the Working Group. Codex Member and Observers who may wish to provide additional comments on the conclusions of the Working Group are kindly invited to consider the information provided in this Annex including the questionnaire if appropriate.

### **Codex trend to develop general standards**

The 19<sup>th</sup> Session of the Codex Alimentarius Commission (July, 1991) agreed with the recommendation of the Joint FAO/WHO Conference on Food Standards, Chemicals in Foods and Food Trade (March, 1991) that existing Codex standards should be reviewed in order to simplify them to facilitate their acceptance by governments. The Commission stressed the need to review Codex standards as urgent and requested its subsidiary bodies to initiate this work as soon as possible.<sup>1</sup> In addition, the 49<sup>th</sup> Session of the Executive Committee (June, 1998) noted that Codex committees should follow the instructions of the Commission by giving preference to standards which were inclusive to all products traded within commodity groups rather than highly specific standards, in order to avoid problems of achieving consensus at the time of adopting these standards.<sup>2</sup> In addition, the 46<sup>th</sup> Session of the Executive Committee (June, 1999) agreed that where it appeared that enough common provisions exist between individual standards, commodity committees should give preference to the development of “inclusive standards” for related commodities. This question should be examined on a case-by-case basis, taking into account the different situations in the various committees<sup>3</sup>.

The 19<sup>th</sup> Session of the Codex Committee on Processed Fruits and Vegetables (March, 1998) noted the recommendations of the Commission and agreed to initiate the revision of the standards for various processed fruits and vegetables by moving towards more general standards provided that the aspects of food safety, consumer protection, facilitation of trade, and ensuring fair practices in trade were adequately covered by the horizontal standards.<sup>4</sup> However, a few products were kept as stand-alone standards due to their unique characteristics, e.g. applesauce, canned tomatoes, processed tomato concentrates, etc.

The current trend in Codex is therefore to develop more horizontal and inclusive standards as opposed to very specific and detailed ones by focusing preferably on essential quality provisions to ensure fair trade practices and consumers’ protection and to address food safety mainly by reference to the general Codex texts elaborated by the horizontal committees where possible. However, separate standards may still be needed as long as a rationale exists for such a standard while exploring the need for updating and simplifying the standard.

### **Amenability of developing general standards for quick frozen fruits and vegetables and remaining canned fruits**

In the course of the review, the Committee noted that many commodities shared the same or similar provisions and agreed to combine some individual commodity standards into single standards covering groups of similar products and to incorporate all the pertinent provisions to ensure the quality and safety aspects mentioned above.

The standards for quick frozen fruits and vegetables share several common provisions that could allow the development of a general standard in the same way as for canned vegetables. The remaining standards for canned fruits could possibly be divided into groups as already done in the past by grouping stone fruits and citrus fruits respectively and have, for instance, standards for canned berry fruits, canned fruit salad and canned fruits not covered by other general standards. This approach could facilitate the discussion and finalization of this set of products instead of having a general standard for canned fruits encompassing too many commodities that may hamper the progress of the standard.

Examples of different approaches taken by the Committee when grouping similar commodities into a single general standard can be downloaded from the Codex website namely (i) when the grouping addresses a limited number of commodities e.g. canned citrus fruits, stone fruits, etc. (ii) when the grouping covers a large number of commodities with the possibility to include others in the future e.g. canned vegetables and (iii) when the grouping accounts for all the products covered by the food category e.g. jams, jellies, marmalades, pickled fruits and vegetables, etc.

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<sup>1</sup> ALINORM 91/40 paras. 95-97.

<sup>2</sup> ALINORM 99/3, paras. 26-27.

<sup>3</sup> ALINORM 99/4, para. 39.

<sup>4</sup> ALINORM 99/27, paras. 6-9.



**Examples of possible merging for standards on canned fruits and quick frozen fruits and vegetables**

Canned Fruits (remaining)		Quick Frozen Fruits and Vegetables (all)	
		Fruits	Vegetables
1. <a href="#">Raspberries, canned</a>	<i>Berry fruits, canned</i>	1. <a href="#">Strawberries</a>	1. <a href="#">Peas</a>
2. <a href="#">Strawberries, canned</a>		2. <a href="#">Raspberries</a>	2. <a href="#">Spinach</a>
3. <a href="#">Fruit cocktail, canned</a>	<i>Fruit salad, canned</i>	3. <a href="#">Bilberries</a>	3. <a href="#">Leek</a>
4. <a href="#">Tropical fruit salad, canned</a>		4. <a href="#">Blueberries</a>	4. <a href="#">Broccoli</a>
5. <a href="#">Pears, canned</a> (already revised)	<i>Fruits, canned (not covered by other horizontal standards)<sup>5</sup></i>	5. <a href="#">Peaches</a>	5. <a href="#">Cauliflower</a>
6. <a href="#">Pineapples, canned</a>			6. <a href="#">Brussels sprouts</a>
7. <a href="#">Mangoes, canned</a>			7. <a href="#">Green and wax beans</a>
			8. <a href="#">Whole kernel corn</a>
			9. <a href="#">Corn-on-the-cob</a>
			10. <a href="#">Carrots</a>
		<a href="#">Standard for Fungi and Fungus Products, edible<sup>6</sup></a>	
		<a href="#">Fried potatoes<sup>7</sup></a>	

**Workload and work output (1998-2008)**

The Terms of Reference of the Committee provides for the development of worldwide standards and related texts for processed fruits and vegetables, excluding fruit juices and vegetables and related products. The main groups of processed fruits and vegetables covered by this Committee are canned, dry/dried and quick frozen fruits and vegetables.

The Committee held 6 consecutive meetings since its reactivation namely 19<sup>th</sup> to 24<sup>th</sup> sessions through a biennial interval from 1998 to 2008. During these sessions, the major work output relates to the grouping and updating of standards for canned fruits and vegetables and the completion of a number of standards coming from regional coordinating committees (see table on work output).

The workload of the Committee over the past years should be examined against the meeting interval, the working procedures, e.g. not enough use of working groups leading to lengthy discussion of the standards at plenary, the conversion of regional standards into worldwide standards as they took priority over the revision of existing standards and did not allow the Committee to pay full consideration to existing standards pending revision.

The last session of the Committee agreed that the interval and duration of meetings would be dependent on the agreement on the work to be undertaken in the future and decided to retain the meeting interval of two years as long as the working procedures currently in place, i.e. electronic working groups working between sessions with the possibility of meeting prior to the plenary, was maintained.<sup>8</sup> This has proved to be successful in speeding-up the recent finalization of standards for certain canned fruits and vegetables as it allows for enough time for discussion between sessions and immediately prior to the session and thus focusing the discussion on key issues at plenary which in turn facilitates agreement and finalization of the standards.

<sup>5</sup> See [Codex Standard for Named Vegetable Oils](#) (CODEX STAN 210-1999) concerning this approach.

<sup>6</sup> This Standard contains provisions for quick frozen fungi that may be considered for inclusion in a standard for quick frozen vegetables.

<sup>7</sup> Consideration could be given on whether this Standard should be a stand-alone standard or be incorporated into a general standard for quick frozen vegetables.

<sup>8</sup> ALINORM 09/32/27, para. 113.

**QUESTIONNAIRE ON THE APPROACH TO BE TAKEN FOR CONSIDERATION OF CODEX  
STANDARDS FOR CERTAIN PROCESSED FRUITS AND VEGETABLES<sup>9</sup>**

**Codex Standards for Canned Fruits (remaining)**

	YES	NO	Rationale
1. Codex standards for remaining canned fruits are irrelevant to international trade and therefore should be revoked			
2. Codex standards for remaining canned fruits should be relevant to international trade and should remain as they currently stand			
3. Codex standards for the remaining canned fruits are relevant to international trade and should be revised:			
3.a Partially			
3.b Fully			
4. If they should partially be revised, the revision should focus on:			
4.a updating the sections referencing the general Codex texts developed by horizontal committees e.g. additives, contaminants, hygiene, etc.			
4.b in addition to the above, revision of some sections with a view to their updating and/or simplification - indicate which sections			
5. If they should be wholly revised, the revision should in any case:			
5.a keep the standards as stand-alone standards			
5.b explore the possibility to grouping them in relation to products sharing common provisions			
6. If grouping standards a possibility could be:			
6.a Standard for Canned Berry Fruits			
6.b Standard for Canned Fruit Salads			
6.c Standard for Other Canned Fruits (not covered by other standards for canned fruits)			
6.d Any other proposal to merging standards			
7. Any other comments you may have in relation to the approach that should be taken to consideration of the remaining Codex standards for canned fruits			

<sup>9</sup> Codex standards and related texts are available for downloading at: <http://www.codexalimentarius.net/> by clicking subsequently on Official Standards, Official Codex Standards, List or Search.

**Codex Standards for Quick Frozen Fruits and Vegetables (all)**

	YES	NO	Rationale
1. Codex standards for quick frozen fruits & vegetables are irrelevant to international trade and therefore should be revoked			
2. Codex standards for quick frozen fruits and vegetables are relevant to international trade and should remain as they currently stand			
2. Codex standards for quick frozen fruits and vegetables are relevant to international and should be revised:			
3.a Partially			
3.b Fully			
4. If they should partially be revised, the revision should focus on:			
4.a updating the sections referencing to the general Codex texts developed by horizontal committees e.g. additives, contaminants, hygiene, etc.			
4.b in addition to the above, revision of some sections with a view to their updating and/or simplification – indicate which sections			
5. If they should be wholly revised, the revision should in any case:			
5.a keep the standards as stand-alone standards			
5.b explore the possibility to grouping them in relation to products sharing common provisions			
6. If grouping standards a possibility could be:			
6.a Standard for Quick Frozen Vegetables			
6.b Standard for Quick Frozen Fruits			
6.c Any other proposal to merging standards			
7. Any other comments you may have in relation to the approach that should be taken to consideration of Codex standards for quick frozen fruits and vegetables			

## STATUS OF WORK

Work output of the Codex Committee on Processed Fruits and Vegetables  
(1998-2008)

Revised PFV Standards	Existing PFV standards	Explanatory Notes
Applesauce, canned CODEX STAN 17-1981, Rev. 2001	Applesauce, canned CODEX STAN 17-1981	Revised by CCPFV at its 19 <sup>th</sup> & 20 <sup>th</sup> sessions (1998 & 2000). Adopted as final standard by the 24 <sup>th</sup> CAC (2001).
Pears, canned CODEX STAN 61-1981, Rev. 2001	Pears, canned CODEX STAN 61-1981	Revised by CCPFV at its 19 <sup>th</sup> and 20 <sup>th</sup> sessions (1998 & 2000). Adopted as final standard by the 24 <sup>th</sup> CAC (2001).
Kimchi CODEX STAN 223-2001	-----	Developed by CCASIA. Finalization as worldwide standard by CCPFV. Discussed at the 20 <sup>th</sup> CCPFV (2000). Adopted as final standard by the 24 <sup>th</sup> CAC (2001).
Bamboo shoots, canned CODEX STAN 241-2003	-----	Developed by CCASIA. Finalization as worldwide standard by CCPFV. Discussed at the 20 <sup>th</sup> & 21 <sup>st</sup> CCPFV (2000 & 2002). Adopted as final standard by the 26 <sup>th</sup> CAC (2003). <i>Proposed for revision with a view to its inclusion as an Annex to the Standard for Certain Canned Vegetables (for final adoption by the 32<sup>nd</sup> CAC in July 2009)</i>
Aqueous coconut products – coconut cream and coconut milk CODEX STAN 240-2003	-----	Developed by CCASIA. Finalization as worldwide standard by CCPFV. Discussed at the 20 <sup>th</sup> & 21 <sup>st</sup> CCPFV (2000 & 2002). Adopted as final standard by the 26 <sup>th</sup> CAC (2003).
Stone fruits, canned CODEX STAN 242-2003	Peaches, canned CODEX STAN 14-1981 Plums, canned CODEX STAN 59-1981 Apricots, canned CODEX STAN 129-1981 <i>In addition cherries, canned</i>	The Committee decide to start work on a single general standard covering stone fruits at its 19 <sup>th</sup> Session (1998) and considered the standard at its 20 <sup>th</sup> & 21 <sup>st</sup> sessions (2000 & 2002). Adopted as final standard by the 26 <sup>th</sup> CAC (2003).
Packing media for canned fruits, guidelines CAC/GL 21-2003	Packing Media, composition and labelling	The provisions for packing media were simplified by the CCPFV at its 20 <sup>th</sup> & 21 <sup>st</sup> sessions (2000 & 2002). Adopted by the 26 <sup>th</sup> CAC (2003).
Fruits and vegetables, pickled CODEX STAN 260-2007	-----	Developed by CCASIA. Finalization as worldwide standard by CCPFV. Discussed at the 20 <sup>th</sup> , 21 <sup>st</sup> , 22 <sup>nd</sup> & 23 <sup>rd</sup> CCPFV (2000, 2002, 2004, 2006). Adopted as final standard by the 30 <sup>th</sup> CAC (2007).
Tomatoes, preserved CODEX STAN 13-1981, Rev. 2007	Tomatoes, canned CODEX STAN 13-1981	The CCPFV agreed to start new work on the revision of the Standard for Canned Tomatoes at its 19 <sup>th</sup> Session (1998). The Standard could not be discussed at the 20 & 21 <sup>st</sup> (2000 & 2002) due to finalization of other standards. The Standard was first considered at the 22 <sup>nd</sup> session (2004) and finalized by the 23 <sup>rd</sup> session (2006). Adopted as final standard by the 30 <sup>th</sup> CAC (2007).

Revised PFV Standards	Existing PFV standards	Explanatory Notes
Processed tomato concentrates CODEX STAN 17-1981, Rev. 2007	Processed tomato concentrates CODEX STAN 17-1981	The CCPFV agreed to start new work on the revision of the Standard for Canned Tomatoes at its 19 <sup>th</sup> Session (1998). The Standard could not be discussed at the 20 & 21 <sup>st</sup> (2000 & 2002) due to finalization of other standards. The Standard was first considered at the 22 <sup>nd</sup> session (2004) and finalized by the 23 <sup>rd</sup> session (2006). Adopted as final standard by the 30 <sup>th</sup> CAC (2007).
Certain citrus fruits, canned CODEX STAN 254-2007	Grapefruit, canned CODEX STAN 15-1981 Mandarin oranges, canned CODEX STAN 68-1981 <i>In addition grapefruits and sweet oranges, canned</i>	The CCPFV agreed to start new work on the revision of the Standard for Canned Citrus Fruits at its 19 <sup>th</sup> Session (1998). The Standard could not be discussed at the 20 & 21 <sup>st</sup> (2000 & 2002) due to finalization of other standards. The Standard was first considered at the 22 <sup>nd</sup> session (2004) and finalized by the 23 <sup>rd</sup> session (2006). Adopted as final standard by the 30 <sup>th</sup> CAC (2007).
Jams, jellies and marmalades (draft)	Citrus, marmalade CODEX STAN 80-1981 Jams (fruit preserves) and Jellies CODEX STAN 79-1981 <i>In addition non-citrus marmalades</i>	The CCPFV agreed to start new work on the revision of the Standard for Canned Citrus Fruits at its 19 <sup>th</sup> Session (1998). The Standard could not be discussed at the subsequent sessions of the Committee due to finalization of other standards. The Standard was first considered at the 22 <sup>nd</sup> session (2004) and finalized by the 24 <sup>th</sup> session (2008). The draft Standard is proposed for final adoption by the 32 <sup>nd</sup> CAC (2009).
Certain vegetables, canned (draft)	Asparagus, canned CODEX STAN 56-1981 Carrots, canned CODEX STAN 116-1981 Green peas, canned CODEX STAN 58-1981 Green beans and wax beans CODEX STAN 16-1981 Mature processed peas CODEX STAN 81-1981 Palmito, canned CODEX STAN 144-1985 Sweet corn, canned CODEX STAN 18-1981 <i>In addition baby (young) corn, canned and general provisions for packing media for canned vegetables</i>	The CCPFV agreed to start new work on the revision of the Standard for Canned Vegetables at its 19 <sup>th</sup> Session (1998). The Standard could not be discussed at the subsequent sessions of the Committee due to finalization of other standards. The Standard was first considered at the 22 <sup>nd</sup> session (2004) and finalized by the 24 <sup>th</sup> session (2008). The draft Standard is proposed for final adoption by the 32 <sup>nd</sup> CAC (2009).

**Pending work on revision of Codex standards for processed fruits and vegetables  
(2010 onwards)**

<b>Canned Fruits</b>	<b>Quick Frozen Fruits and Vegetables</b>	<b>Dry/Dried Fruits and Vegetables</b>	<b>Other Processed Fruits and Vegetables</b>
1. Raspberries, canned (CODEX STAN 60-1981)	1. Strawberries, quick frozen (CODEX STAN 52-1981)	1. Apricots (CODEX STAN 130-1981)	1. Fungi and fungus products, edible (CODEX STAN 38-1981)
2. Strawberries, canned (CODEX STAN 62-1981)	2. Raspberries, quick frozen (CODEX STAN 69-1981)	2. Fungi, edible (CODEX STAN 39-1981)	2. Mango, chutney (CODEX STAN 160-1987)
3. Fruit cocktail, canned (CODEX STAN 78-1981)	3. Bilberries, quick frozen (CODEX STAN 76-1981)	3. Dates (CODEX STAN 143-1985)	
4. Tropical fruit salad, canned (CODEX STAN 99-1981)	4. Blueberries, quick frozen (CODEX STAN 103-1981)	4. Raisins (CODEX STAN 67-1981)	
5. Pears, canned (CODEX STAN 61-1981, Rev.1-2001)	5. Peaches, quick frozen (CODEX STAN 75-1981)	5. Pistachio nuts, unshelled (CODEX STAN 133-1981)	
6. Pineapples, canned (CODEX STAN 42-1981)	6. Peas, quick frozen (CODEX STAN 41-1981)		
7. Mangoes, canned (CODEX STAN 159-1987)	7. Spinach, quick frozen (CODEX STAN 77-1981)		
8. Chestnuts, canned (including puree) (CODEX STAN 145-1985)	9. Leek, quick frozen (CODEX STAN 104-1981)		
	10. Broccoli, quick frozen (CODEX STAN 110-1981)		
	11. Cauliflower, quick frozen (CODEX STAN 111-1981)		
	12. Brussels sprouts, quick frozen (CODEX STAN 112-1981)		
	13. Green and wax beans, quick frozen (CODEX STAN 113-1981)		
	14. Whole kernel corn, quick frozen (CODEX STAN 132-1981)		
	15. Corn-on-the-cob, quick frozen (CODEX STAN 133-1981)		
	16. Carrots, quick frozen (CODEX STAN 140-1981)		
	17. French fried potatoes, quick frozen (CODEX STAN 114-1981)		
<b>CODES OF HYGIENIC PRACTICE</b>			
1. Canned fruit and vegetable products, code of hygienic practice (CAC/RCP 2-1969)			
2. Dried fruits, code of hygienic practice (CAC/RCP 3-1969)			
3. Desiccated coconut, code of hygienic practice (CAC/RCP 4-1971)			
4. Dehydrated fruits and vegetables including edible fungi, code of hygienic practice (CAC/RCP 5-1971)			
5. Tree nuts, code of hygienic practice (CAC/RCP 6-1972)			