

## CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

## Agenda Item 2

CX/PFV 12/26/2  
September 2012

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

25<sup>th</sup> Session  
Montego Bay, Jamaica,  
15 – 19 October 2012

#### MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND CODEX COMMITTEES

##### 1. Draft standards adopted at Step 8

1. The 34<sup>th</sup> Session of the Codex Alimentarius Commission (July 2011) adopted the *draft Standards for Desiccated Coconut and Canned Bamboo Shoots and the draft Annex on Canned Mushrooms (for inclusion in the Standard for Certain Canned Vegetables)*.

2. The following paragraphs are extracted from the report of the Commission and provide additional information on comments made and decisions taken on the adoption of these items:

##### Desiccated coconut

3. The Chair of the Committee indicated that the Committee on Food Labelling had not endorsed the term “reduced oil desiccated coconut”, the name of the product for desiccated coconut from which oil had been partially extracted, as the term “reduced” could be understood as a nutrient claim or as a modification of the standardized common name which could mislead consumers. In order to match the provisions in the Standard with the decision of CCFL, there was a need to adjust two provisions of the Standard namely the definition of the product (section 2.1.2) and oil content (section 3.1.4c) as indicated in the Conference Room Document presented by Brazil while maintaining the scope covering the two products i.e. desiccated coconut and desiccated coconut from which oil had been partially extracted.

4. Based on this explanation, the Commission agreed to adopt the Standard at Step 5/8 with the amendments as indicated above.<sup>1</sup>

5. The Commission also adopted the amendments to the food additive provisions for antioxidants and preservatives of food category 04.1.2.2 “Dried fruits” of the GSFA and revised note 135 to read “Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg”.<sup>2</sup>

##### Canned mushrooms (for inclusion in the Standard for Certain Canned Vegetables)

6. The Delegation of Egypt indicated that it applied a maximum level of 10 g/kg for monosodium glutamate as opposed to good manufacturing practice as indicated in the Annex and endorsed by the Committee on Food Additives.

7. The Delegation of the European Union expressed its reservation on the use of monosodium glutamate as flavour enhancer in canned mushrooms in regular pack (brine) as it could mask poor quality of the raw material and could lead to misleading consumers as to the nature of the product and also expressed its reservation on the colouring agent caramel IV due to safety concerns. The Delegations of Norway and Switzerland also expressed their reservation on the use of colours as they could mask poor quality of the raw material and there was no technological justification for their use. The Delegation of Kenya expressed its reservation on the use of monosodium glutamate as flavour enhancer in canned mushrooms.

8. The Commission therefore adopted the Annex at Step 5/8 with the reservations as indicated above.<sup>3</sup>

##### Canned Bamboo Shoots

9. The Commission noted that methods of analysis for mineral impurities should be removed as there was no corresponding provision in the Standard. In addition, methods of analysis for contaminants (lead and cadmium) should be removed as there were no provisions for maximum levels for these contaminants in canned foods in the General Standard for Contaminants and Toxins in Food and Feed. Also methods of analysis for tin should be removed subject to further consultation as regards the methods of analysis proposed between the Committees on Methods of Analysis and Sampling and on Processed Fruits and Vegetables (see also para. 34).

<sup>1</sup> REP11/CAC, paras. 27-28.

<sup>2</sup> REP11/CAC, para. 61.

<sup>3</sup> REP11/CAC, paras. 29-31.

10. Based on the above considerations, the Commission adopted the Standard at Step 5/8 with the amendment to the methods of analysis section.<sup>4</sup>

## 2. **Proposals for the elaboration of new standards and related texts**

11. The 34<sup>th</sup> Session of the Commission approved the elaboration of standards for certain quick frozen vegetables and certain canned fruits comprising existing individual standards for these products as proposed by the Committee.<sup>5</sup>

## 3. **Amendment to the Procedural Manual of the Codex Alimentarius Commission**

### Amendment to the Terms of Reference of the Codex Committee on Processed Fruits and Vegetables

12. The 34<sup>th</sup> Session of the Commission recalled that it had requested the Committee on Processed Fruits and Vegetables to review its Terms of Reference to consider the inclusion of fruit and vegetable juices in view of the dissolution of the *Ad Hoc* Intergovernmental Task Force on Fruit and Vegetable Juices and within the framework of the review of the structures and mandates of Codex committee and task forces.

13. Many delegations and observers supported the inclusion of fruit and vegetable juices and nectars in the Terms of Reference of the Committee with the exclusion of the reference to “*related products*” as this term was ambiguous and would open up the scope of the work of the Committee to products that might fall outside of what could be understood as a processed fruit or vegetable, for instance, composite products in which fruit juice could be used as an ingredient that were already covered by horizontal Codex texts addressing multi-ingredient foods. A proposal to refer to “fruit and vegetable juices and nectars and *their products*” was not accepted as this was felt to have the same meaning as “*related products*”.

14. The Delegation of Brazil supported the amendment as proposed by the Committee and indicated that the removal of the term “*related products*” might limit the work of the Committee on products that were currently or might be available in future on the market e.g. extracts of tropical fruits, pulpy/juice-based beverages, etc.

15. The Delegation of the United States of America, speaking as Chair of the Committee explained that, in considering the recommendation of the Commission to include fruit and vegetable juices, the Committee took the relevant part of the Terms of Reference of the Task Force on Fruit and Vegetable Juices which referred to “fruit and vegetable juices and *related products*” and incorporated into its mandate in order to be able to carry out future work on issues covered by the Task Force. He further explained that, at the time the Task Force was active, the “*related products*” referred only to nectars and, as the proposed amendment already took into account this product, there might be no need to include “*related products*” in the revised Terms of Reference.

16. Based on the above considerations, the Commission agreed to adopt the amendment to the Terms of Reference of the Committee on Processed Fruits and Vegetables with the exception of the reference to “*related products*”. The Delegation of Brazil expressed its reservation on this exclusion.

17. The Terms of Reference of the Committee on Processed Fruits and Vegetables reads as follows:<sup>6</sup>

To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars.

## 4. **Revision of maximum levels for lead for canned fruits and vegetables in the General Standard for Contaminants and Toxins in Food and Feed**

### Committee on Contaminants in Foods

18. The 6<sup>th</sup> Session of the Committee on Contaminants in Foods (March 2012) agreed to start new work on the revision of the maximum levels for lead in fruit juices, milk and secondary milk products, infant formula, canned fruits and vegetables, fruits and cereal grains (except buckwheat, cañihua, and quinoa) pending approval by the 35<sup>th</sup> Session of the Commission.

19. The Committee agreed to establish an electronic working group lead by the United States of America, and working in English only, and open to all members and observers, to revise the MLs for lead for comments and consideration at the next session.<sup>7</sup>

20. The 35<sup>th</sup> Session of the Commission (July 2012) approved this proposal as new work for the CCCF.<sup>8</sup>

## 5. **Matters on food additives**

### Request from CCFA to CCPFV

21. While endorsing food additive provisions in standards for processed fruits and vegetables<sup>9</sup>, the 43<sup>rd</sup> Session of the Committee on Food Additives (March 2011) requested the CCPFV to consider whether other tartrates, included in the JECFA Acceptable Daily Intake (ADI), could be used as acidity regulators in the Standard for Canned Bamboo Shoots, singly or in combination, and what the reporting basis would be in that case, noting that in the General Standard for Food Additives the reporting basis is “as tartaric acid” for consistency with the JECFA.

<sup>4</sup> REP11/CAC, paras. 32-33.

<sup>5</sup> REP11/CAC, Appendix VI.

<sup>6</sup> REP11/CAC, paras. 16-20 and Appendix II.

<sup>7</sup> REP11/CF, paras. 116 – 127.

<sup>8</sup> REP11/CAC, Appendix VI.

<sup>9</sup> REP11/FA, paras. 25-29, Appendix II.

22. The Committee also asked the CCPFV to consider whether other colours and flavour enhancers listed in food category 04.2.2.4 “Canned or bottles (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds” were applicable to the products covered by the Annex on Certain Mushrooms.<sup>10</sup>

23. This question should be considered in the framework of the discussion on food additive provisions for processed fruits and vegetables under Agenda Item 7.

#### Request from CCFA to commodity committees

24. The 44<sup>th</sup> Session of the Committee on Food Additives (March 2012) encouraged all commodity committees to cross-reference the *General Standard for Food Additives* (GSFA, Codex STAN 192-1995) in their standards, wherever possible, and to accompany their proposals for endorsement with technological justification to facilitate the endorsement and reduce inconsistencies with the GSFA.<sup>11</sup>

#### **6. Matters related to labelling**

##### Endorsement of labelling provisions in Codex standards for processed fruits and vegetables

25. The 39<sup>th</sup> Session of the Committee on Food Labelling (May 2011) endorsed provisions for labelling in the standards for desiccated coconut and canned bamboo shoots and the annex on canned mushrooms.

26. As regards desiccated coconut, the Committee endorsed the labelling provision with deletion of or “*Reduced Oil Desiccated Coconut*” in Section 9.1.1 Name of the Product as, although it referred to an ingredient and not to a nutrient, this term could be understood as a nutrient content claim or as a modification of a standardized common name and therefore could mislead consumers. The declaration of the oil content in section 9.1.2 was retained as it was not a claim. As regards a proposal to amend also section 3.2.4(c), the Committee noted that it was not competent to amend composition provisions insofar as they did not affect the labelling section (see also paragraph 3 in this regard).<sup>12</sup>

##### Modified Standardized Common Names for the Purpose of Nutritional Modification

27. The 39<sup>th</sup> Session of the Committee on Food Labelling (May 2011) considered the replies of commodity committees, including the CCPFV, on the use of modified standardized common names and recognize that there was no consensus to undertake new work in this area but agreed to continue to discuss this issue at its next session based on work already carried out on the issue and an inventory of existing Codex texts related to modified standardized common names that could serve to inform Codex members wishing to promote healthier food options.<sup>13</sup>

28. The 40<sup>th</sup> Session of the Committee on Food Labelling (May 2012) concluded that there was no consensus to start new work on this matter and agreed that the topic should be removed from the agenda.<sup>14</sup>

#### **7. Clarification on / Endorsement of methods of analysis**

##### Method of analysis for the determination of drained weight in preserved (canned) tomato (crushed style)

29. The 32<sup>nd</sup> Session of the Committee on Methods of Analysis and Sampling (March 2011) noted the clarification from the Committee on Processed Fruits and Vegetables that the AOAC 968.30 method for drained weight mentioned a No. 8 sieve for canned vegetables and a 7/16” sieve screen for canned tomatoes, but due to the nature of crushed style preserved tomatoes, a screen size of No. 14 sieve was needed to measure drained weight.<sup>15</sup>

##### Method of analysis for the determination of total acidity in desiccated coconut

30. The 32<sup>nd</sup> Session of the Committee corrected the reference to the ISO and AOCS methods for the determination of total acidity of the extracted oil in desiccated coconut, which had been updated in 2009.<sup>16</sup>

##### Method of analysis for the determination of mineral impurities in canned vegetables (canned palmito)

31. The 32<sup>nd</sup> Session of the Committee agreed to retain the updated ISO method for mineral impurities in certain canned vegetables (canned palmito) as the method was equivalent to the AOAC method which had been endorsed as Type I.<sup>17</sup>

##### Sampling plans for quality factors / minimum fill in canned vegetables and jams, jellies and marmalades

32. The 32<sup>nd</sup> Session of the Committee noted the clarification from the Committee on Processed Fruits and Vegetables to the effect that the sampling plans in the Standard for Jams, Jellies and Marmalades and the Standard for Certain Canned Vegetables applied to quality criteria and minimum fill provisions, and therefore endorsed the sampling plans.<sup>18</sup>

<sup>10</sup> REP11/FA, paras. 30-31.

<sup>11</sup> REP12/FA, para. 43.

<sup>12</sup> REP11/FL, paras. 17-18.

<sup>13</sup> REP11/FL, paras. 173-178.

<sup>14</sup> REP12/FL, paras. 93-102.

<sup>15</sup> REP11/MAS, para. 7.

<sup>16</sup> REP11/MAS, para. 26, Appendix III-B.

<sup>17</sup> REP11/MAS, para. 27, Appendix III-B.

<sup>18</sup> REP/11 MAS, para. 50, Appendix III-B.

Method of analysis for the determination of tin in canned bamboo shoots

33. The 65<sup>th</sup> Session of the Executive Committee (July 2011) recommended the deletions of the following methods of analysis: mineral impurities, lead and cadmium as there were no corresponding provisions in the standard; and tin as there was a pending question on the method for tin in CCPFV and CCMAS.<sup>19</sup>

34. The 33<sup>rd</sup> Session of the Committee on Methods of Analysis and Sampling (March 2012) agreed to delete ISO 2447:1998 for tin and to endorse NMKL 126:1988| ISO 17240:2004 as Type III, as the reference method (Type II) is AOAC 980.19.<sup>20</sup>

Sampling plans for desiccated coconut

35. The 33<sup>rd</sup> Session of the Committee endorsed the sampling plan and noted that it was based on the guidance in the *General Guidelines on Sampling* and that this approach should be generally followed by commodity committees.

36. As regards the sampling plan to be revoked, the Committee noted that the ICC Methods of Sampling No. 101.1960 was still current for grain sampling. It was agreed to ask CCPFV whether these instructions could be retained and applied to desiccated coconut.<sup>21</sup>

37. The Committee is invited to provide clarification on the above question to CCMAS.

---

<sup>19</sup> REP11/EXEC, para. 13.

<sup>20</sup> REP12/MAS, para. 38, Appendix II-C.

<sup>21</sup> REP12/MAS, paras. 48-49.