

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 3

CX/PFV 12/26/3  
July 2012

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

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

PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES  
(revision of CODEX STAN 66-1981)

(Step 3)

(Prepared by the Electronic Working Group on Table Olives led by the European Union<sup>1</sup>)

Codex Members and Observers wishing to submit comments on this proposal should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) as presented in [Appendix I](#) before **30 September 2012**. Comments should be addressed:

to:

US Codex Office,  
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with copy to:

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**Format for submitting comments:** In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in [Appendix III](#) to this document.

## BACKGROUND

1. The 25<sup>th</sup> session of the Committee (October 2010) agreed to reconvene the electronic Working Group lead by the European Union, open to all interested parties and working in English only, to review the entire proposed draft standard for table olives taking into account the comments made at the 25<sup>th</sup> session of the Committee, including the objectives of Codex as outlined in its Strategic Plan and to prepare a revised proposed draft Standard for circulation for comments and consideration by the 26<sup>th</sup> session of the Committee.<sup>2</sup>
2. The proposal of the electronic Working Group for the revised Proposed Draft Standard for Table Olives is attached (see Appendix I). The List of Participants is also attached (see Appendix II).
3. The attention of the Committee is drawn to the following main issues:
  - 1) The majority of the electronic Working Group agreed to delete the detailed provisions on packing brines in former sections 3.1.3.1 and 3.1.3.2 and replace them by new simplified provisions which are now in section 3.1.3. However, a view was

<sup>1</sup> with the assistance of Argentina, Australia, Brazil, France, India, Sudan, the United Kingdom, the United States of America, ICGMA, IFAC and the IOC.

<sup>2</sup> REP11/PFV, paras. 62-64.

expressed that the more detailed provisions should be kept and another view that even the simplified provisions are too detailed and prescriptive. It was also suggested that the provisions in section 3.1.3 should be sent for endorsement by the Codex Committee on Food Hygiene.

- 2) The electronic Working Group agreed to reintroduce the provisions on trade categories in section 3.2.1 but made them less prescriptive by indicating that they are optional and other equivalent designations may be used.
- 3) There was support in the electronic Working Group for the table on defects and allowances in section 3.2.4 but at the same time concerns were expressed that the table is too detailed and complicated.
- 4) The electronic Working Group could not agree on the area of defected skin in the definition for "blemished fruit" in section 3.2.3. Two options in square brackets are given for the Committee to consider.

## APPENDIX I

**PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES**  
**(Revision of CODEX STAN 66-1981)**

**1. SCOPE**

This Standard applies to the fruit of the cultivated olive tree (*Olea europaea* L.), as defined in Section 2, which has been suitably treated or processed, and which is offered for direct consumption as table olives, including for catering purposes or olives packed in bulk containers which are intended for repacking into consumer size containers. It does not apply to the product when indicated as being intended for further processing.

**2. DESCRIPTION****2.1 PRODUCT DEFINITION**

“Table olives” is the product:

- (a) prepared from the sound fruits of varieties of the cultivated olive tree (*Olea europaea* L.) that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing;
- (b) treated to remove its bitterness and preserved by natural fermentation, and/or by heat treatment, and/or by other means so as to prevent spoilage and to ensure product stability in normal storage conditions at room temperature, with or without the addition of preservatives;
- (c) packed with or without a suitable liquid packing medium in accordance with Section 3.1.3.

**2.2 PRODUCT DESIGNATION**

Table olives are classified in one of the following olive types, trade preparations, treatments and styles:

**2.2.1 Types of Olives**

Table olives are classified in one of the following types according to the degree of ripeness of the fresh fruits:

- (a) **Green olives:** Fruits harvested during the ripening period, prior to colouring and when they have reached normal size.
- (b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.
- (c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

**2.2.2 Trade Preparations**

Olives shall undergo the following trade preparations and/or treatments:

- (a) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment, then packed in brine without fermentation or with complete or partial fermentation, and preserved or not by the addition of acidifying agents and/or cold or heat treatment:
  - (a-1) Treated green olives in brine;
  - (a-2) Treated olives turning colour in brine;
  - (a-3) Treated black olives.
  - (a-4) Green ripe olives
- (b) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of acidifying agents:

- (b-1) Natural green olives;
  - (b-2) Natural olives turning colour;
  - (b-3) Natural black olives.
- (c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:
- (c-1) Dehydrated and/or shrivelled green olives;
  - (c-2) Dehydrated and/or shrivelled olives turning colour;
  - (c-3) Dehydrated and/or shrivelled black olives.
- (d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium. They shall be a uniform brown to black colour.
- Alkaline-darkened olives shall be preserved in hermetically sealed containers and subjected to heat sterilisation. Olives darkened without alkaline treatment shall fulfil the requirements in sections 3.1.3.1 and 3.1.3.2.
- (d-1) Black olives.
- (e) **Specialities:** Olives may be prepared by means distinct from, or additional to, those set forth above. Such specialities retain the name "olive" as long as the fruit used complies with the general definitions laid down in this Standard. The names used for these specialities shall be sufficiently explicit to prevent any confusion, in purchasers' or consumers' minds, as to the origin and nature of the products and, in particular, with respect to the designations laid down in this Standard.

## 2.3 VARIETAL TYPES

Any commercially cultivated variety (cultivar) suitable for canning may be used.

## 2.4 STYLES

Olives may be offered in one of the following styles:

### 2.4.1 Whole olives

- (a) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.
- (b) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit) which remains whole and intact inside the fruit.
- (c) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.

### 2.4.2 Stoned (pitted) olives

- (a) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.
- (b) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the longitudinal axis of the fruit.
- (c) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.
- (d) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.
- (e) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.

- (f) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem-insertion units as well as of slice fragments.
- (g) **Broken olives:** Olives broken while being stoned (pitted) or stuffed. They may contain pieces of the stuffing material.

2.4.3 **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products (pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc.) or with edible pastes.

2.4.4 **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.

2.4.5 **Olives with capers or medley:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, packed with other edible pickled products such as pieces of onion, carrot, celery and other edible ingredients, where the olives are the most numerous compared with the entire product marketed in this style.

2.4.6 **Olive paste:** Exclusively olive flesh, finely crushed.

## 2.5 OTHER STYLES

Any other presentation of the product should be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (b) meets all relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 COMPOSITION

#### 3.1.1 Basic Ingredients

Olives as defined in Sections 1 and 2, with or without liquid packing medium.

#### 3.1.2 Other Permitted Ingredients

Other ingredients may be used such as:

- (a) Water;
- (b) Food-grade salts;
- (c) Vinegar;
- (d) Olive oil;
- (e) Sugars and/or other foodstuffs with sweetening properties such as honey;
- (f) Any single or combination of edible material used as an accompaniment or stuffing such as, for example, pimiento, onion, almond, celery, anchovy, capers, or pastes thereof;
- (g) Spices and aromatic herbs or natural extracts thereof.

#### 3.1.3 Packing Media (packing brines)

This term applies to solutions of food grade salts as defined in *Standard for Food Grade Salt (CODEX STAN 150-1985)* dissolved in potable water, with or without the addition of all or some of the ingredients listed under Section 3.1.2.

Brine shall be clean, free from unauthorised foreign matter, abnormal flavour and odour and shall comply with the hygiene rules laid down in Section 6.

Fermented olives held in a packing medium may contain micro-organisms used for fermentation, notably lactic bacteria and yeasts. The number of such micro-organisms (lactic bacteria and/or yeasts) in a selective culture medium may, for each one, be up to  $10^9$  colony-forming units/ml of brine or per g of flesh depending on the level of fermentation.

Physico-chemical characteristics of the packing brine or of the juice after osmotic balance and characteristics of the thermal pasteurisation and sterilisation treatment applied to table olives, as evaluated in the packing brine or flesh:

Type and preparation	Minimum sodium chloride content	Maximum pH limit	Least sterilizing value of the scheduled process
Treated olives	4.0%	4.3	-
Natural olives	5.0%	4.3	-
Pasteurized treated olives	GMP	4.3	15.0 – PU <sub>62.4°C</sub> <sup>5.25</sup>
Pasteurized natural olives	GMP	4.3	15.0 – PU <sub>62.4°C</sub> <sup>5.25</sup>
Dehydrated and/or shrivelled olives	8.0%	GMP	-
Olives darkened by oxidation with alkaline treatment	GMP	GMP	15.0 – F <sub>12 r°C</sub> <sup>10</sup>

GMP: Good manufacturing practice

$PU_{rt}^z$ : Pasteurisation units, defined as the cumulative lethal rate during heat processes performed at temperatures below 100°C. Propionic bacteria shall be considered the reference micro-organisms for table olives, for which the equation of the thermal death time is defined by a reference temperature equal to 62.4°C and a z curve of 5.25.

rt: The reference temperature is the temperature corresponding to a decimal reduction time which, together with the z curve, defines the logarithmic representation of the T.D.T. curve of a given microorganism.

z: Curve that plots the logarithmic representation of the thermal death times according to temperature (T.D.T.); it is equivalent to the number of degrees for the curve to traverse one log cycle.

$F_{o_{rt}}^z$ : Cumulative sterility value: integral, or sum of the partially lethal rates, obtained during sterilisation and expressed as exposure time at a reference temperature. When the reference temperature  $R_t$  is fixed at 121°C and the z curve at 10°C, the  $F_o$  value applicable to olives darkened by oxidation is obtained.

Trade preparations of table olives not complying with the above physico-chemical characteristics may only be marketed if they are made according to traditional methods the food safety of which is guaranteed by an official body which authorises their distribution and sale.

The presence of propionic acid and its salts may be observed in table olive trade preparations that have undergone fermentation in conformity with good manufacturing practice.

### 3.2 QUALITY FACTORS

Table olives should have normal colour, flavour, odour and texture characteristic of the finished product.

The olives and brine shall be devoid of any microbiological deterioration and extraneous taste and smell caused by anomalous fermentation.

#### 3.2.1 Trade Categories

Table olives may be classified in one of the following three trade categories or equivalent designations according to their quality:

### 3.2.1.1 "Extra" or "Fancy" or "A"

The high quality olives endowed to the maximum extent with the characteristics specific to the variety and trade preparation are considered as belonging to this category. Notwithstanding, and providing this does not affect the overall favourable aspect or organoleptic characteristics of each fruit, they may have very slight colour, shape, flesh-firmness or skin defects.

Whole, split, stoned (pitted) and stuffed olives of appropriate varieties may be classified in this category.

### 3.2.1.2 "First", "1st", "Choice" or "Select" or "B"

This category covers good quality olives with a suitable degree of ripeness and endowed with the characteristics specific to the variety and trade preparation. Providing this does not affect the overall favourable aspect or individual organoleptic characteristics of each fruit, they may have slight colour, shape, skin or flesh-firmness defects.

All the types, preparations and styles of table olives may be classified in this category, except for chopped or broken olives and olive pastes.

### 3.2.1.3 "Second", "2nd" or "Standard" or "C"

This category includes good quality olives which, although they cannot be classified in the two previous categories, comply with the general conditions defined for table olives under this section.

## 3.2.2 Uniformity of Size

Table olives shall be uniform in size. If they are size-graded the following scale may be applied. Different scales or size designations may nevertheless be applied according to agreements between the parties concerned.

The size scale, in one kilogramme, is as follows:

60/70	101/110	161/180	261/290
71/80	111/120	181/200	291/320
81/90	121/140	201/230	321/350
91/100	141/160	231/260	351/380
			381/410*

\* Above 410, the interval is 50 fruits.

Solely where stuffed olives are concerned, as from size 201/220 the interval is 20 fruits up to size 401/420.

Size-grading may be applied for olives in the whole, stoned (pitted) and stuffed styles.

In the case of stoned (pitted) olives or stuffed olives (after removing the stuffing), the size shown shall be the one corresponding to the original whole olive. For the purpose of checking, the number of stoned (pitted) olives in one kilogramme shall be multiplied by a coefficient set by each producing country.

Within each size as defined above, it is stipulated that after having removed from a sample of 100 olives, the olive having the largest horizontal diameter and the olive having the smallest horizontal diameter, the difference between the horizontal diameters of the remaining olives may not exceed 4 mm. Alternatively, the maximum permitted tolerance shall be

- 10% of over or under sizes for sizes with a 10-fruit interval;
- 5% of over or under sizes for sizes with a 20-fruit interval;
- 2% of over or under sizes for sizes with a 30 or more fruit interval.

## 3.2.3 Definitions of Defects

- (a) **Harmless extraneous material:** Any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but not including substances the addition of which has been authorised in the Standard.

- (b) **Blemished fruit:** Olives with marks or stains on the skin that are more than [6 mm<sup>2</sup>] [9 mm<sup>2</sup>] in surface area and that may or may not penetrate through to the flesh which singly or in the aggregate, materially affect the appearance or eating quality of the olives.
- (c) **Mutilated fruit:** Olives damaged by tearing the epicarp affecting the flesh to such an extent that a portion of the mesocarp becomes visible.
- (d) **Broken fruit:** Olives damaged to such an extent as to affect their normal structure.
- (e) **Shriveled fruit:** Olives that are so abnormally wrinkled as to affect their appearance. The slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect.
- (f) **Abnormal texture:** Olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (g) **Abnormal colour:** Olives the colour of which is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the lot.
- (h) **Stems:** Stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive. Not considered a defect in whole olives presented with stem attached.
- (i) **Defective stuffing:** Olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (j) **Stone (pit) or stone (pit) fragments (except for whole olives):** Whole stones (pits), or stone (pit) fragments measuring more than 2 mm along their longest axis.
- (k) **“Soft”** – Units lacking the firmness that is characteristic for a particular variety.
- (l) **“Excessively Soft”** – Units shall be considered excessively soft when the olives appear to be spongy or watery. Units that have the apparent shape of whole units, but appear to have disintegrated flesh and water texture shall be considered excessively soft. In addition, a unit shall be considered excessively soft if the pit can be felt when applying moderate pressure.

### 3.2.4 Defects and Allowances

The maximum defect tolerances for each trade category, for each type of olives and for olives darkened by oxidation are as follows:

- **Whole, stoned (pitted) or stuffed olives:**

	Extra category			First category			Second category		
	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and lack olives
<b>Stoned (pitted) or stuffed olives</b>									
<u>Maximum tolerances as% of fruit:</u>									
Stones (pits) and/or stone (pit) fragments	1	1	2	1	1	2	1	1	2
Broken fruit	3	3	3	5	5	3	7	7	7
Defective stuffing									
– place-packed	1	1	1	2	2	2	-	-	-
– random-packed	3	3	3	5	5	5	7	7	7



	Extra category			First category			Second category		
	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and lack olives
<b>Whole olives, stoned (pitted) or stuffed</b>									
<u>Maximum tolerance as% of fruit:</u>									
Blemished fruit	4	4	6	6	6	8	10	6	12
Mutilated fruit	2	2	3	4	4	6	8	8	10
Shrivelled fruit	2	2	4	3	3	6	6	6	10
Abnormal texture	4	4	6	6	6	8	10	10	12
Abnormal colour	4	4	6	6	6	8	10	10	12
Stems	3	3	3	5	5	5	6	6	6
Cumulative maximum of tolerances for these defects	12	12	12	17	17	17	22	22	22
<u>Maximum tolerance as units per kg or fraction:</u>									
Harmless extraneous material	1	1	1	1	1	1	1	1	1

The tolerances shall be assessed in a minimum sample of 200 olives taken in accordance with the appropriate sampling plan with an AQL of 6.5.

- **Olives presented in the halved, quartered, divided, sliced, chopped or minced, broken, salad olive (except when prepared with whole olives) and olive paste styles:** The presence of a stone (pit) or stone (pit) fragment shall be tolerated in every 300 g of net drained content of olive flesh.

### 3.3 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages)<sup>1</sup>, should be considered as a "defective".

### 3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:

- for those requirements which are not based on averages, the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5; and
- the requirements of Section 3.2, which are based on sample averages, are complied with.

## 4. FOOD ADDITIVES

*These provisions will be considered by the electronic Working Group on food additives.*

## 5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

<sup>1</sup> These acceptance criteria do not apply to non-retail containers.

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the product covered by this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene (CAC/RCP 1-1969)*, the *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979)*, *Code of Hygienic Practice for Canned Fruit and Vegetable Products (CAC/RCP 2-1969)*, and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)*<sup>2</sup>.

## 7. WEIGHTS AND MEASURES

### 7.1 FILL OF CONTAINER

#### 7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.

#### 7.1.2 Classification of "Defectives"

A container that fails to meet the requirements for minimum fill of Section 7.1.1 should be considered a "defective".

#### 7.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of Section 7.1 when the number of "defectives" as defined in Section 7.1.2 does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

#### 7.1.4 Minimum Net Drained Weight

The tolerance concerning the net drained weight mentioned on the container shall not exceed the following percentage scale, providing the sample's mean net drained weight is equal to, or in excess of, said declared weight:

(a) Containers with drained weight less than 200 g	5%
(b) Containers with drained weight between 200 and 500 g	4%
(c) Containers with drained weight between 500 and 1,500 g	3%
(d) Containers with drained weight in excess of 1,500 g	2%

Any container that fails to meet these tolerances shall be considered a "defective" for the purposes of this section.

##### 7.1.4.1 Lot Acceptance

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that the number of "defectives" as defined in Section 7.1.4. does not exceed the appropriate acceptance number (c) of the Sampling Plan with an AQL of 6.5.

## 8. LABELLING

### 8.1 LABELLING OF RETAIL CONTAINERS

The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)*. In addition, the following specific provisions apply:

<sup>2</sup> For products that are rendered commercially sterile in accordance with the *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979)*, microbiological criteria are not recommended as they do not offer benefit in providing the consumer with a food that is safe and suitable for consumption.

### 8.1.1 Name of the Product

8.1.1.1 The name of the product shall be “olives” or “table olives”.

8.1.1.2 The following shall be included as part of the name of the product or shall appear in close proximity thereto:

8.1.1.2.1 The type of olive as described in Section 2.2.1. This may be replaced by the terms in use in the country of retail sale. This declaration shall not be compulsory on transparent packs.

8.1.1.2.2 The trade preparation as described in Section 2.2.2. This may be replaced by the trade preparation in use in the country of retail sale.

8.1.1.2.3 The style as described in Section 2.4. This declaration may be limited to the declarations in use in the country of retail sale; it may be omitted on glass jars and plastic sachets. In the case of stuffed olives the style of stuffing shall be specified:

- “olives stuffed with ...” (single or combination of single ingredients);
- “olives stuffed with ... paste” (single or combination of ingredients).

8.1.1.2.4 If the olives are presented in accordance with the provisions on other styles (Section 2.5), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.1.1.2.5 The size of “whole”, “stoned (pitted)”, “stuffed” and “halved” olives. The size may be declared according to existing practice in the country of retail sale; this declaration shall not be compulsory on transparent packs.

8.1.1.2.6 The trade category [Optional].

8.1.1.2.7 The name of the variety [Optional].

### 8.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Acidity of brine	AOAC 942.15*	Titrimetry	I
Drained weight	AOAC 968.30 (Codex General Method for processed fruits and vegetables)	Sieving Gravimetry	I
Fill of containers	CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables)	Weighing	I
Lead	AOAC 972.25 (Codex General Method)	AAS (Flame absorption)	III
pH of brine	ISO 1842:1991 (Codex General Method for processed fruits and vegetables)	Potentiometry	IV

Provision	Method	Principle	Type
	AOAC 981.12 (Codex General Method for processed fruits and vegetables)		III
	NMKL 179:2005 (Codex General Method for processed fruits and vegetables)		II
Salt in brine	ISO 3634:1979** "chloride expressed as sodium chloride" (Codex General Method for processed fruits and vegetables)	Potentiometry	III
	AOAC 971.27*** (Codex General Method)		II
Tin	AOAC 980.19 (Codex General Method)	AAS	II

\* CODEX STAN 234-1999 (Pickled cucumbers, total acidity).

\*\* ALINORM 03/23, Appendix VI-H (Processed fruits and vegetables, sodium chloride)

\*\*\* CODEX STAN 234-1999 (Table olives, salt in brine)

#### DETERMINATION OF WATER CAPACITY OF CONTAINERS (CAC/RM 46-1972)

#### 1 SCOPE

This method applies to glass containers<sup>3</sup>.

#### 2 DEFINITION

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

#### 3 PROCEDURE

- 3.1 Select a container which is undamaged in all respects.
- 3.2 Wash, dry and weigh the empty container.
- 3.3 Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.

#### 4 CALCULATION AND EXPRESSION OF RESULTS

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.

<sup>3</sup> For determination of water capacity in metal containers the reference method is ISO 90.1:1986.

**Sampling Plans**

The appropriate inspection level is selected as follows:

<b>Inspection level I</b>	-	<b>Normal Sampling</b>
<b>Inspection level II</b>	-	<b>Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate</b>

**SAMPLING PLAN 1**  
(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN 2**  
(Inspection Level II, AQL = 6.5)

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

## APPENDIX II

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## APPENDIX III

**GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS**

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~strikethrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied/pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.