

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 8

CX/PFV 12/26/8
October 2012

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

26th Session
Montego Bay, Jamaica,
15 – 19 October 2012

Comments on the

Matters relating to selected Codex standards for processed fruits and vegetables

Comments Submitted by:

Australia, Chile, Colombia, European Union (EU)

AUSTRALIA

Australia wishes to provide the following comments with regard to Part II of Circular Letter 2010/52-PRV request for comments and information - Section 5 packing media provisions for pickled vegetables in the Codex Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).

General Comments

Australia notes that food safety aspects are covered by the requirement Section 2.1 (d) that the packing medium must have a pH of less than 4.6. Australia also notes that consumer information and fair practices in food trade are adequately covered by the labelling requirements in Section 8.2.

Therefore Australia believes that there is no need to introduce a prescriptive list of permitted packing media constituents into this standard.

Specific Comments

Section 3.1.2 - Codex Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007)

As it has been agreed by the Codex Committee on Processed Fruits and Vegetables to discontinue work on the *Guidelines on Packing Media for Canned Vegetables*, Australia recommends removal of the reference to these guidelines from Section 3.1.2.

Section 3.1.2 - Codex Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007)

As a consequence of discontinuation of work on Codex guidelines specifically for pickled vegetables in this combined product standard, Australia suggests that the following words be inserted so that Section 3.1.2 would read:

"In accordance with the Codex Guidelines on Packing Media for Canned Fruits (CAC/GL 51-2003), or ~~the Codex Guidelines on Packing Media for Canned Vegetables (under development)~~ as appropriate **the Codex Standard for Certain Canned Vegetables (Codex Stan 297-2009)**.

CHILE

1. PROVISIONS FOR PACKING MEDIA IN THE STANDARD FOR PICKLED FRUITS AND VEGETABLES.

122. In order to make a decision, the Committee agreed to request comments on whether specific provision for packing media related to pickled vegetables should be developed for the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007) or whether the provisions for packing media as they stand in section 3.1.3 of the Standard for Certain Canned Vegetables could apply.

CHILE'S RESPONSE: Add the above text about packing media in Section 3.1.3 of the Standard for Certain Canned Vegetables.

2. METHODS OF ANALYSIS FOR SOME CANNED VEGETABLES.

125. However there were no provisions for methods of analysis identified for canned applesauce and therefore, the Committee agreed to request comments on relevant methods of analysis in the Standard for Canned Applesauce (CODEX STAN 17-1981) for consideration at its next session.

CHILE'S RESPONSE: There is no relevant background to contribute about specific Methods of Analysis.

COLOMBIA

Colombia is pleased to submit the following comments to the documents: "Packing media provisions for pickled vegetables in the Codex Standard for Pickled Fruits and Vegetables (para. 122) and "Methods of analysis for the Codex Standard for Canned Applesauce (para. 125)" sent by the Codex Alimentarius Commission Secretariat.

IN THE FOLLOWING, WE WILL USE AS REFERENCE DOCUMENT CX/RVDF, CL2010/52-PFV), SPANISH VERSION.

122. In order to make a decision, the Committee agreed to request comments on whether specific provision for packing media related to pickled vegetables should be developed for the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007) or whether the provisions for packing media as they stand in section 3.1.3 of the Standard for Certain Canned Vegetables could apply.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.2 Packing Media

~~In accordance with the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003) or Codex Guidelines on Packing Media for Canned Vegetables (in development) as appropriate.~~

We suggest the Commission to include a list of possible packing media ingredients, as presented in CODEX STAN 297:2009, as an example, to give more clarity to the document, and as indicated below:

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.3 Packing Media

3.1.2.1 Basic Ingredients

Water, and salt if needed.

3.1.2..2 Other authorized ingredients

Packing media may contain ingredients subject to labelling requirements of Section 8 (Labelling) and may include, but is not limited to:

- (1) Sugars and/or other foodstuffs with sweetening properties such as honey;**
- (2) aromatic plants, spices or extracts thereof, seasoning;**
- (3) Vinegar;**
- (4) regular or concentrated fruit juice;**
- (5) edible oil;**
- (6) Tomato puree**

125. However there were no provisions for methods of analysis identified for canned applesauce and therefore, the Committee agreed to request comments on relevant methods of analysis in the Standard for Canned Applesauce (CODEX STAN 17-1981) for consideration at its next session.

Canned Applesauce Standard (CODEX STAN 17-1981) does not consider Testing Methods.

We suggest the Commission to review the following proposed Testing Methods, according to other Codex standards that were taken as examples, such as: Codex Stan 296:2009, and the latest one worked by the Commission, to be included in Codex Stan 242:2003, as indicated as below:

Canned Applesauce Standard (CODEX STAN 17-1981).

9. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Soluble Solids	AOAC 932.14C ISO 2173:2003 (General Method for Processed Fruits and Vegetables)	Refractometry	I
Fill of containers	CAC/GL 46-1972: (General Method for Codex Processed Fruits and Vegetables)	Weighing	I

EUROPEAN UNION (EU)

The European Union and its Member States would like to submit the following comments:

Part II – Point 5: Packing media for marinated and fermented fruit and vegetables (CODEX STAN 260-2007)

During finalisation of the Standard for certain canned vegetables, the Committee agreed at its 24th meeting to suspend work on the guidelines for packing media for certain canned vegetables and incorporate the provisions relating to packing media into the main text of the Standard for certain canned vegetables.

As the draft standard for marinated and fermented fruit and vegetables (CODEX STAN 260-2007) consistently makes reference to these general guidelines on packing media, the question arises as to whether the specific provisions for packing media should be elaborated upon or whether it is enough to incorporate the provisions on packing media as they appear in section 3.1.3 of the Standard for certain canned vegetables (**CODEX STAN 297-2009**).

This standard provides as follows:

3.1.3 Packing media

3.1.3.1 *Basic ingredients*

Water, possibly with the addition of salt.

3.1.3.2 *Other authorised ingredients*

Packing media may contain the ingredients covered by the labelling requirements of section 8 and may include, without being limited to, the following ingredients:

- (1) sugars and/or foodstuffs conferring a sugary taste like honey;
- (2) aromatic plants, spices or their essence, seasonings;
- (3) vinegar;
- (4) concentrated or unconcentrated fruit juice;
- (5) oil;
- (6) tomato puree.

These different ingredients correspond to those preparations described in paragraph 2.1 of the standard (CODEX STAN 260-2007) for marinated and fermented fruit and vegetables. These provisions can therefore be incorporated into the standard for marinated and fermented fruit and vegetables.

However, looking at similar condiments available on the market, the issue of the addition of sweeteners should be examined by the CCPFV at its 26th meeting.

Part II – Point 6: Methods of analysis for apple puree CODEX STAN 17-1981

In accordance with the criteria specified in the standard relating to apple puree, the following methods of analysis can be used:

Contents of containers	CAC/RM 46-1972 (Codex's general method for processed fruit and vegetables) ISO 90-1:1999 for metal containers	Weight	l
Soluble solids	AOAC 932.12 ISO 2173:2003 (Codex's general method for processed fruit and vegetables)	Refractometry	l

Note: An examination of the two methods for measuring the contents of containers showed that the ISO method seems to be more accurate, and therefore it would make sense if the Codex method could be enhanced as regards certain parameters by integrating into its procedure the same type of metrological precision as standard ISO 90-1: at the very least a correction factor depending on the water temperature, accuracy of the scales used and accuracy of the stated capacity of the container.

DETERMINING THE WATER CAPACITY OF CONTAINERS

(CAC/RM 46-1972)

1. SCOPE

This method applies to glass containers.¹

2. DEFINITION

The water capacity of a container means the volume of distilled water at a temperature of 20°C that the container holds once it is completely filled and closed.

3. PROCEDURE

3.1 Choose a container that is in no way damaged.

3.2 Wash, dry and weigh the empty container.

3.3 Fill the container up to the top with distilled water at a temperature of 20°C and then weigh the full container.

4. CALCULATION AND EXPRESSION OF RESULTS

Subtract the weight referred to in 3.2. from the weight referred to in 3.3. The difference will be considered to correspond to the weight of water needed to fill the container. The results are expressed in millilitres of water.

¹: To determine the water capacity of metal containers the reference method is Standard ISO 90-1:1999.