



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

**27<sup>th</sup> Session  
Philadelphia, Pennsylvania, United States of America,  
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**Comments at Step 6 in reply to CL 2013/17-PFV on the:**

**DRAFT STANDARD FOR CERTAIN CANNED FRUITS  
(revision of remaining individual standards for canned fruits)  
(general provisions applying to all canned fruits and specific provisions for canned mangoes)**

**Submitted by:**

**Colombia, European Union, Thailand**

**Colombia**

**Annex on Canned Mangoes**

Regarding the use of colours (carotenoids) in canned mangoes, there is not enough technical information, because in our country this product is not produced, we do not have any knowledge on imported quantities of this product; some canned fruits are handled as “cocktail” and within the group of added fruits there are pieces of mangoes. Canned fruits in our country do not use “colours”, therefore it is not clear technical justification for their use in this product.

**European Union**

**Annex on Canned Mangoes**

Concerning the provisions in Section 4 – Food Additives, the European Union would like to reiterate its position that the use of colours is not technologically justified in canned mangoes and could mislead consumers.

**Thailand**

**DRAFT CODEX STANDARD FOR CERTAIN CANNED FRUITS**

**3.1.2 Other Permitted Ingredients**

Current provisions on other permitted ingredients in corresponding annexes and in the Codex Standard for Certain Canned Vegetables (CODEX STAN 297-2009) are not limited to only “Seasonings or other flavouring ingredients”.

Thailand suggests deleting the phrase “Seasonings or other flavouring ingredients” for consistency as follows:

~~“Seasonings or other flavouring ingredients~~ in accordance with the relevant provisions in the corresponding Annexes”

**New section 3.2.2**

Uniformity of Size is one of the quality criteria stated in corresponding annexes. Thailand suggests adding new subsection on “Uniformity of Size” in the body of the Standard for consistency as follows:

“(new) 3.2.2 Uniformity of Size

In accordance with the relevant provisions in the corresponding Annexes.”

**PROPOSED DRAFT ANNEX I: MANGOES**

**2.2.3 Texture**

For consistency, the term “liquid media packs” in the second sentence should be replaced with “regular packs” as defined in Codex Guideline for packing media for Canned Fruits (CAC/GL 51-2003). So the second sentence would read:

“They may be variable in tenderness but shall neither be mushy nor excessively firm in regular pack ~~liquid media packs~~, and shall not be excessively firm in solid packs.”

## 2.2.4 Uniformity of Size

There are a large varieties of mango cultivated in tropical region. Many of them have fruit varies in size and shape caused difficulty to prepare uniform size and symmetry units in halves and slices styles.

Thailand therefore proposes to simplify this section to read as follows:

### “2.2.4 Uniformity of Size

Halves and slices styles - Most of the units shall be reasonably uniform in size.

~~2.2.4.1 Halves – Most of the units shall be reasonably uniform in size. Where a unit has broken within the container, the combined broken pieces are considered as a single unit.~~

~~2.2.5 Symmetry (for halves and slices style) – Not more than 20% by count of units shall be sliced in a direction other than parallel to the crease (as stated above) and of these not more than half may have been sliced horizontally.”~~

## 2.2.6 Definition of Defects

### (a) Blemishes

The words “other agents” is too broad and taking into consideration that the definitions of “Blemishes” in annexes on “Canned Pears” and “Canned Pineapples” do not include the causes of blemishes.

Thailand, therefore, suggests deleting the phrase “arising from physical, pathological, insect or other agents” for consistency. So the amended definition would read:

“(a) Blemishes - surface discolouration and spots ~~arising from physical, pathological, insect or other agents~~ that definitely contrast with the overall colour, and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration”

### (e) Harmless extraneous material

The term “extraneous” may cause confusion. In addition, the terms “Harmless extraneous material” and “Harmless plant material” defined in this annex and annex on “Canned Pears” have the same meaning. Thailand, therefore, proposes to align the definition of “Harmless extraneous material” with “Harmless plant material” which is more concise as follows:

“(e) Harmless ~~extraneous plant~~ material - ~~means any vegetable substance (such as, but not limited to a leaf or portion thereof or a stem or portion thereof) that is harmless but which tends to detract from the appearance of the product stems or stalks and leaf (or similar vegetable material).~~”

### (f) Trim

For consistency, the term “liquid media packs” in the first sentence should be replaced with “regular packs” as defined in Codex Guideline for packing media for Canned Fruits (CAC/GL 51-2003). Taking into account of mango fruit has the shape of a curve, trimmed units are considered defects in whole and halved styles rather than slices style in current trading practice.

Therefore, Thailand proposes to amend the first sentence to read as follows:

“(f) Trim - considered a defect only in whole and halved ~~and sliced~~ canned mangoes in ~~liquid media packs~~ regular packs.”

## 2.2.7 Allowances for Defects

Consequence to our proposed change in section 2.2.6 (e), the words “Harmless extraneous material” in the first sentence and in the first column of Table should also be replaced with “Harmless plant material”.

As spotted slices rarely happen in production and their allowances are not normally required in current trading practice. Thailand proposes to delete the defect on spotted slices from the Table.

Short units sliced crosswise from the tip of fruits have a shape similar to “chunks” are not considered defects in slices style in trade practice. Rather, they are considered defects that should not be found in whole and halves styles. Therefore, it is appropriate to split defects on “Peel” and “Chunk” into two defects with different levels of allowances for clarity.

“Broken pieces” are normally considered defects that should not be found in whole and halves styles in trade.

Therefore, they should be inserted in the column on Defects. So, the amended text of this section would read:

“The product shall be reasonably free from defects such as harmless ~~extraneous plant~~ material, pit (stone) material, blemished and trim, crushed or mashed, peel, ~~and spotted slices~~ chunks, and broken pieces to the extent indicated below:.”

Defects	Regular packs	Solid packs
Peel <del>and spotted slices or chunks</del>	not more than 6 cm <sup>2</sup> aggregate area per 500 g	not more than 12 cm <sup>2</sup> aggregate area per 500 g
<u>chunks (in whole and halve styles only)</u>	<u>not found</u>	<u>not found</u>
<u>Broken pieces (in whole and halve styles only)</u>	<u>not found</u>	<u>not found</u>
Harmless <del>extraneous</del> <u>plant material</u>	2 pieces per 500 g	3 pieces per 500 g

### 3. FOOD ADDITIVES

In principle, the inclusion of colours for use in canned mangoes by make reference to the GSFA will allow flexibility in respond to some specific trade requirements is acceptable as long as the use of colours are clearly provided on the label in order to not mislead consumers on the quality of raw material.

Therefore, Thailand has no objection to remove square brackets and retain the word "colours" including delete section 3.2.as follows:

"3.1 Antioxidants, [~~colours~~], and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use for foods conforming to this Annex.

#### 3.2 ~~COLOURS~~"

INS No	Name of the Food Additive	Maximum Level
<del>160a(i), a(iii), e, f</del>	Carotenoids	<del>200 mg/kg</del>