



**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 - www.codexalimentarius.org

Agenda Item 3(b)

CX/PFV 14/27/4

June 2014

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

**27th Session
Philadelphia, United States of America,
8 – 12 September 2014**

**PROPOSED DRAFT ANNEXES FOR CANNED PEARS AND CANNED PINEAPPLES
(Draft Standard for Certain Canned Fruits)**

(At Step 3)

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 Annexes I and II before 31 July 2014 . Comments should be addressed:	
to: US Codex Office, Food Safety and Inspection Service, US Department of Agriculture, Room 4861 South Building, 1400 Independence Ave., S.W., Washington, D.C. 20250-3700 USA E-mail: uscodex@fsis.usda.gov ; ccpfv2014@fsis.usda.gov	with copy to: Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy E-mail: codex@fao.org
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 Annex III to this document.	

BACKGROUND

1. The 25th of the Committee on Processed Fruits and Vegetables (October 2010) agreed to start new work on the revision of the remaining individual standards for canned fruits and to compile them into a general standard for certain canned fruits following the same approach as the standard for certain canned vegetables.¹ The 34th Session of the Codex Alimentarius Commission (July 2011) agreed to approved the elaboration of this standard as proposed by the Committee.² The revision was carried out by an electronic working group led by Cuba assisted by a number of countries.
2. The revision is limited to the existing individual standards for canned fruits in packing media i.e. canned mangoes (CODEX STAN 159-1987) canned pears (CODEX STAN 61-1981) and canned pineapples (CODEX STAN 42-1981) therefore does not incorporate new canned fruits however the format of the Standard allows for their incorporation (i.e. as an Annex) upon request in future³.
3. It is noted that the Standard for Canned Pears was revised by the Committee in 2001 hence the revision mainly focused on its simplification as an Annex to the Standard for Certain Canned Fruits, i.e. keeping the specific characteristics in the Annex while the general characteristics applying to canned fruits in general are contained in the main body of by Standard, rather than revising the technical content particular to canned pears.
4. The revision does not covers canned berry fruits e.g. canned strawberries, raspberries, etc. in view of the decision of the Committee to develop a standard for canned berry fruits in the future⁴ and canned mixed fruits e.g. canned fruit cocktail, canned tropical fruit salad⁵.

1 REP11/PFV, paras. 109 – 117.
 2 REP11/CAC, Appendix VI.
 3 REP11/PFV, para. 116.
 4 ALINORM 01/27, paras. 7, 10, 13, Appendix IX. REP11/PFV, paras. 112, 115.
 5 REP11/PFV, paras. 112, 115.

5. The revision neither covers other group standards for canned fruits already developed by the Committee i.e. canned citrus fruits (CODEX STAN 254-2007)⁶ and canned stone fruits (CODEX STAN 242-2003)⁷.
6. In addition, the revision does not include other types of fruit preserves like jams jellies, marmalades⁸, chutneys and relishes.
7. The Standard for Canned Applesauce (CODEX STAN 17-1981, revised 2001) was revised by the Committee as a single standard due to the specificity of the product and therefore is not incorporated into the revision.
8. The proposed draft Standard for Certain Canned Fruits including the Annex on Canned Mangoes was considered by the 26th Session of the Committee (October 2012) and forwarded to the 36th Session of the Commission (July 2013) for adoption at Step 5.⁹ The Commission adopted the standard and the annex on mangoes as proposed by the Committee.¹⁰ Comments at Step 6 were requested by means of a circular letter CL 2013/17-PFV. Comments submitted has been compiled in working document CX/PFV 14/27/3.
9. Due to time constraints, the proposed draft annexes on canned pears and pineapples were not discussed at the 26th CCPFV. The Committee therefore agreed to entrust further discussion of these annexes to an electronic working group led by Cuba. The EWG could not progress work on these annexes therefore, the annexes that were presented in conference room document CRD 3 at the 26th Session of CCPFV are reproduced in this document for comments at Step 3.¹¹
10. Codex members and observers wishing to comment on these annexes are kindly requested to consider that the aim of the revision is to update and simplify the standard by identifying essential provisions that protect consumers' health and ensure fair trade practices in the food trade. Broader provisions relevant to these annexes which generally apply to canned fruits are already contemplated in the body of the standard (see REP13/PFV, Appendix III). In particular for food additives, those Codex members and observers who would like to have a list of colours rather than a general reference to the General Standard for Food Additives (CODEX STAN 192-1995) are invited to provide their views in order to facilitate finalization of these annexes.

⁶ This Standard supersedes individual standards for canned grapefruit (CODEX STAN 15-1981) and canned mandarin oranges (CODEX STAN 68-1981) including the addition of canned pummelos and canned sweet oranges.

⁷ This Standard supersedes individual standards for canned apricots (CODEX STAN 129-1981), canned peaches (CODEX STAN 14-1981) and canned plums (CODEX STAN 59-1981) including the addition of canned cherries.

⁸ The Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009) applies to jams, jellies and marmalades for all fruits and vegetables.

⁹ REP13/PFV, paras 39-80, Appendix III.

¹⁰ REP13/CAC, Appendix IV.

¹¹ REP13/PFV, paras 74-75.

ANNEX I: PEARS

In addition to the general provisions applicable to canned fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 PRODUCT DEFINITION

Canned pear is the product conforming to the characteristics of the fruit of *Pyrus communis* or *Pyrus sinensis*, which are peeled or unpeeled, cored, and stemmed, except that whole pears may not need to be peeled, cored, or stemmed and half pears may not need to be peeled.

1.2 STYLES

1.2.1 **Whole** – “peeled stemmed” or “unstemmed” or “unpeeled stemmed” or “unstemmed” with cores removed “cored” or left in “not cored”.

1.2.2 **Halves** - peeled or unpeeled, with stems and cores removed, and cut into two approximately equal parts.

1.2.3 **Quarters** - peeled or unpeeled and cut into four approximately equal parts.

1.2.4 **Sliced** - peeled and cut into wedge-shaped sectors.

1.2.5 **Diced** - peeled and cut into cube-like parts.

1.2.6 **Pieces or Irregular Pieces** - peeled and comprising irregular shapes and sizes.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other Permitted Ingredients

- (a) lemon juice (single strength or concentrated) added as an acidulant or flavour enhancer; and
- (b) spices and aromatic plants, spice oils.

2.2 QUALITY CRITERIA

2.2.1 Colour, Flavour and Texture

Canned pears shall have normal colour (except for coloured pears as listed in Section 4 of the Standard). A slight pink discoloration should not be regarded as a defective.

2.2.2 Uniformity of Size

Whole, Halves, Quarters - in 95% by count of units that are most uniform in size, the weight of the largest unit should be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the broken pieces are reassembled to approximate a single unit of the appropriate style.

2.2.3 Definition of Defects

- (a) **Blemished and trimmed pear units** - blemished units with surface discoloration and spots that definitely contrast with the overall colour and which may penetrate into the flesh, such as bruises, scab, and dark discoloration. Trimmed units that have deep gouges, whether due to physical trimming or other means, and which definitely detract from the appearance; trimmed units are considered defects only in whole, halved, and quartered styles.
- (b) **Broken** - a unit severed in two or more parts should be considered as one unit when reassembled to the approximate size and shape of an average unit in the container.
- (c) **Core material** - consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample should be aggregated and pieces totalling approximately one-half of a core should be counted as one unit.
- (d) **Harmless plant material** - stems or stalks and leaf (or similar vegetable material).
- (e) **Peel** - peel that adheres to pear flesh or is found loose in the container.
- (f) **Seeds** - any one pear seed or the equivalent in pieces of one seed that are not included in core material.

2.2.4 Allowances for Defects

The product should be substantially free from defects such as harmless plant material, peel (in peeled styles), core material, blemished and trimmed units, seeds and broken units to the extent indicated below:

Defects		Maximum limits
(a) Blemished and trimmed pear units		(i) Total, 20% by count; or 3 units per container when count is less than 10; provided the sample average is no more than 20% - but limited to - (ii) 20% by count blemished; or 2 units per container when count is less than 10; provided the sample average is no more than 10% for blemished.
(b) Broken - in Whole, Halves, and Quartered styles only.		20% by count; or 2 units per container when count is less than 10; provided the sample average is no more than 10%.
(c) Core material (average) - except in "Whole-Not Cored" styles.		2 units per kg of total contents.
(d) Harmless plant material	(i) Stems or stalks (in styles in which the stem is customarily removed) and seeds (except in "Whole- not-cored" styles).	3 pieces per 3 kg of total contents.
	(ii) Leaf (or similar vegetable material)	
(e) Peel (Average) - except in "Unpeeled" styles.		10 cm ² (10 sq. cm.) aggregate area per kg of total contents.
(f) Seeds (average) - except in "Whole-Not-Cored" styles.		8 per kg of total contents.

3. FOOD ADDITIVES

3.1 Colours 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 are acceptable for use for foods conforming to this Annex.

3.2 Flavourings used in products covered by this Annex should comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4. WEIGHTS AND MEASURES

4.1 MINIMUM DRAINED WEIGHT

(a)	Whole Style	50%
(b)	Halves, Quarters, Slices, Pieces	53%
(c)	Diced	56%

ANNEX II: PINEAPPLES

In addition to the general provisions applicable to canned fruits, the following specific provisions apply:

1. DESCRIPTION

1.1 PRODUCT DEFINITION

Canned pineapple is the product, conforming to the characteristics of *Ananas comosus* (L) Merr. (*Ananas sativus* (L) Lindl.) and from which peel and core have been removed.

1.2 STYLES

Canned pineapple may be packed in the following styles:

1.2.1 **Whole:** cylindrical whole unit with the core removed.

1.2.2 **Slices or Spiral Slices or Whole Slice or Rings:** uniformly cut circular slices or rings cut across the axis of the peeled, cored pineapple cylinders.

1.2.3 **Half Slices:** uniformly cut approximately semi-circular halves of slices.

1.2.4 **Quarter Slices:** uniformly cut, one-fourth portions of slices.

1.2.5 **Broken Slices:** arc-shaped portions which may not be uniform in size and/or shape.

1.2.6 **Spears or Fingers:** long, slender pieces cut radially and lengthwise or the cored pineapple cylinder, predominantly 65 mm or longer.

1.2.7 **Tidbits:** reasonably uniform, wedge-shaped sectors cut from slices or portions thereof, predominantly from 8 mm to 13 mm thick.

1.2.8 **Chunks:** short, thick pieces cut from thick slices and/or from peeled cored pineapple and predominantly more than 12 mm in both thickness and width, and less than 38 mm in length.

1.2.9 **Diced or Cubes:** reasonably uniform, cube-shaped pieces, predominantly 14 mm or less in the longest edge dimensions.

1.2.10 **Pieces:** irregular shapes and sizes not identifiable as a specific style and does not include "chunks" or "chips" styles.

1.2.11 **Chips:** small, irregular shapes and sizes of pineapple pieces similar to that left over after dicing of pineapple and which may be included in crushed style.

1.2.12 **Crushed or Crisp Cut:** finely cut or shredded or grated or diced pieces of pineapple and which may include chips in the crushed mass.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other permitted ingredients

Spices and aromatic plants, spice oils.

2.2 QUALITY CRITERIA

2.2.1 Colour, flavour and texture

2.2.1.1 Colour

White radiating streaks may be present. Canned pineapple containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.2.1.2 Flavour

Canned pineapple with special ingredients shall have a flavour characteristic of that imparted by the pineapple and the other substances used.

2.2.1.3 Texture

The canned pineapple shall have a reasonably good texture, the fruitlets shall be reasonably good texture in structure, and the product shall be fairly free from porosity. The drained pineapple - of all styles - may contain no more than 7% by weight of "core material"¹. In determining, the percentage of core material, the areas which consist of core material are trimmed from the pineapple unit and weighed against the drained fruit ingredient in the container.

¹ The hard fibrous centre portion of the fruit.

2.2.2 Uniformity of size and shape

These requirements do not apply to canned pineapple in the styles of: Whole, Broken Slices, Pieces, Chips or Crushed.

2.2.2.1 Slices or Spiral Slices or Whole Slices or Rings - the weight of the largest slice in a container shall not be more than 1.4 times the weight of the smallest.

2.2.2.2 Half slices or quarter slices - the weight of the largest unit in a container shall be not more than 1.75 times the weight of the smallest, except for an occasional broken piece due to splitting or an occasional whole slice not completely cut through.

2.2.2.3 Spears or fingers - the weight of the largest unbroken unit in a container shall be not more than 1.4 times the weight of the smallest unbroken unit.

2.2.2.4 Tidbits - not more than 15% of the drained weight of pineapple in the container may consist of tidbits, each of which shall weigh less than three-fourths of the average weight of the untrimmed tidbits.

2.2.2.5 Chunks - not more than 15% of the drained weight of pineapple in the container may consist of pieces which weigh less than 5 g each.

2.2.2.6 Cubes or Diced

- (a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm;
- (b) not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.

2.2.3 Definition of Defects

- a) **Blemish** - surface areas and spots which contrast strongly or colour or texture with the normal pineapple tissue or which may penetrate into the flesh. Such blemishes are normally removed in preparation of pineapple for culinary use and include deep fruit eyes, pieces of shell, brown spots, bruised portions and other abnormalities.
- b) **Broken** - (considered a defect only in Sliced and Spear styles). A unit severed into definite parts; all of such portions that equal the size of a full-size unit are considered to be one defect in applying the allowances herein.
- c) **Excessive Trim** - (considered a defect only in the styles of Whole, Slices including Spiral Slices, Half Slices, Quarter Slices and Spears). A unit trimmed to the extent that its normal shape and conformation is destroyed and detracts from the appearance of such unit. Trim will be considered "excessive" if the portion trimmed away exceeds five percent of the apparent physical bulk of the perfectly formed unit and if such trimming destroys the normal circular shape of the outer or inner edge of the unit.

2.2.4 Allowances for Defects

Canned pineapple shall not contain excessive defects (whether or not specifically defined or as allowed in this standard) to the extent indicated below:

Styles	Units with Excessive Trim	Blemishes or Blemished Units
Whole	10% by count of fruit units (cylinders) ²	3 blemishes per fruit unit (cylinder)
Slices or Spiral Slices or Whole Slices; Half Slices; Quarter Slices	1 unit if 10 or less per can; 2 units if over 10 but not over 27 per can; or 7.5% by count if over 27 per can	1 unit if 5 or less per can; 2 units if over 5 but not over 10 per can; 4 units if over 10 but not over 32 per can; or 12.5% by count if over 32 per can
Spears	15% by count of all units	Same as for Slices and Half Slices
Broken Slices; Tidbits; Chunks; Cubes; Pieces	Not applicable	12.5% by count of all units
Chips; Crushed	Not applicable	Not more than 1.5% by weight of the drained fruit

² Based on average from all containers in the sample.

3. WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

(a) Regular packs	58%
(b) Solid pack	78%

4. FOOD ADDITIVES

4.1 Antifoaming agents used in accordance with Tables 1 and 2 of the *Standard 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 are acceptable for use for foods conforming to this Annex.

4.2 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

ANNEX 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.