

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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CX 5/10.2

CL 2016/45-CS
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TO Codex Contact Points
Contact Points of international organizations having observer status with Codex

FROM Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme

SUBJECT Request for comments on the draft Standard for Non-centrifuged dehydrated sugar
cane juice (scope and definition of the product)

DEADLINE 31 January 2017

COMMENTS **To:**
Codex Contact Point of Colombia
Nutritional Health Branch, Food and
Beverages
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BACKGROUND

1. The 39th Session of the Codex Alimentarius Commission (July 2016) (CAC39) considered the status of development of the draft Standard for Non-Centrifuged Dehydrated Sugar Cane Juice.
2. CAC39 noted the recommendation of the 71st Session of the Executive Committee (June 2016) (CCEXEC71) i.e. to request the Committee on Sugars, working by correspondence, to clarify the scope of the standard and to provide evidence of the international support for the defined scope. CCS would subsequently report on the findings to the next session in order to determine how to proceed further with this work e.g. discontinuation, finalization as a worldwide or regional standard.
3. Colombia, as host country of Committee on Sugars, for work by correspondence, agreed with the recommendation¹ of CCEXEC71 and encouraged interested countries to actively participate in clarifying the scope of the standard in order to facilitate work on this issue.
4. CAC39 endorsed² the recommendation of CCEXEC71. Background information submitted to CAC39 and CCEXEC71 can be found in [CL 2016/15-CS](#) and [CX/CAC 16/39/13 Add.2](#).
5. Colombia in accordance with the request and conclusion of CAC39, having once again reviewed the comments from the latest circular letters on the issue, and in order to achieve greater consensus on this issue, proposes a new document (see Annex) to Codex member countries and respective observer organizations, which covers the scope and product definition, on the understanding that both aspects are mutually dependent.
6. In addition, Colombia proposes a new name for the same product in an attempt to bring the interested parties closer together. The proposal is expressed accordingly as follows.

Explanatory notes

Name of the product

7. In response to the comments on the terms “juice” and “dehydrated” that are used in the name of the product currently, and which can indeed be unclear to consumers, a name more akin to a finished product is recommended. The suggested name is “whole non-centrifuged sugar cane sweetener” (*endulzante integral no centrifugado de caña de azúcar*). The terms “whole sweetener” and “non-centrifuged” differentiate it from other products, which was the original aim of the draft standard, and imply the existence of an added value, which in this case is the presence of minerals and reducing sugars in the form of glucose and fructose.

¹ [REP16/EXEC](#), paras 44 - 47

² [REP16/CAC](#), paras 200 - 203

8. On the English term “non-centrifuged” we accept the expression that linguistic experts give to this term, which satisfies the concerns of English-speaking member countries.
9. Having also accepted other points, the footnotes relating to the list of common names used by different countries and regions have been eliminated. This does not mean that the name of the product that appears on the label cannot carry the current or common name accepted in the country of origin or retail sale, as expressed in [section 8.1](#)³ of the draft standard on the name of the product. For clarification it is noted that section 8.1 is only referenced in this document, and has not been implemented, because of the request and conclusion of CAC39, and because the ruling on this matter must be evaluated by the Committee on Food Labelling.

Section 1: Scope

10. The scope remains broadly the same, with the only change being the name of the product, in accordance with the aforementioned proposal.
11. With regard to a comment made by a member country on this aspect, we once again clarify that the product is intended for direct consumption, in this case in small snack-size portions, given that it is a sweetener, as well as for other types of direct consumption, including catering, a term commonly used in Codex standards linked to food preparation in restaurants, hotels and canteens for large numbers of people. It also applies to pre-packaging in commercial sale units or for subsequent processing, for example as an ingredient in recipes, which the consumer can prepare in a variety of ways.
12. As a result, the scope of the proposal is presented in Section 1 of the Annex.

Section 2: Product definition

13. In order to give greater precision and avoid confusing terms for the consumer, the expression “amorphous microcrystals invisible to the naked eye” as a definition of the product is withdrawn.
14. In response to the request for clarification on whether the sugar cane juice that undergoes scum removal operations (understood to be “clarification”) prior to evaporation is considered “partially purified”, the answer is yes, it can be termed as partially purified, even when it differs from the product defined as “raw cane sugar” from the Standard for Sugars ([CODEX STAN 212-1999](#)) as it has not undergone centrifugation as established for the cited product in the said standard. In addition, having undergone this process, “raw cane sugar” loses minerals, vitamins and other components that are different to saccharose and that are present in sugar cane juice, making it different from a sensory, physical and chemical perspective to the product covered by this draft standard.
15. Finally, it is important to highlight that that the product that is the subject of this draft standard is the result of milling sugar cane, followed by clarification, evaporation, concentration and stirring of the juices, ending in moulding into solid blocks, or granulation. Any process involving melting of sugar or the addition of sugar cane syrup does not form any part of the product that is to be standardized. This clarification is made to demonstrate that there is a joint understanding by all countries and regions that have contributed to the debate on how the product is processed, and to avoid confusion with any other product that may be subject to melting of sugar and the addition of sugar can syrup not covered by this draft standard.
16. Therefore, the proposal for the new definition is presented in Section 2 of the Annex.
17. The Annex does not include other provisions from the draft standard, in anticipation of the conclusion of CAC39, notwithstanding that in the opinion of this presidency, several aspects of this draft standard have already been agreed.

REQUEST FOR COMMENTS

18. Codex members and observers are invited to submit comments on the scope and product definition of the standard as presented in the Annex.
19. The above comments and views will assist the Host Country to provide a proposal on the scope and product definition as well as evidence of the international support for the proposal for consideration by CAC40.
20. Comments should be submitted through or with a copy to the Codex Contact Point or Focal Point of the international organizations having observer status with Codex. Comments should be presented in Word file to facilitate their analysis and compilation.

³ [CL 2015/19-CS](#)

ANNEX**DRAFT CODEX STANDARD FOR****WHOLE NON-CENTRIFUGED SUGAR CANE SWEETENER****1. SCOPE**

This standard applies to whole non-centrifuged sugar cane sweetener, as defined in section 2, which is intended for direct consumption, including catering or re-packaging if required, as well as to the product when intended for further processing. This standard does not apply to products obtained from the reconstitution of its components.

2. PRODUCT DEFINITION

It is understood that "whole non-centrifuged sugar cane sweetener" is a product obtained from evaporation, concentration and stirring of sugar cane juice *Saccharum officinarum L.*, to maintain its constituent elements such as saccharose, glucose, fructose and minerals.