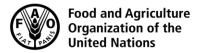
### CODEX ALIMENTARIUS COMMISSION





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Agenda Item 6

CRD51

**Original Language Only** 

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

FAO Headquarters, Rome, Italy
27 November - 2 December 2023

#### COMMENTS OF BRAZIL

### Agenda item 6: Other matters related to Codex Subsidiary Bodies

# Proposal for an amendment of the General Standard for Fruit Juices and Nectars (CXS 247-2005)

The General Standard for Fruit Juices and Nectars (CXS 247-2005) was developed by the *ad hoc* Codex Intergovernmental Task Force on Fruit and Vegetable Juice (TFFJ), in 2005. This task force was dissolved by CAC26 in 2005 and is currently under the purview of the Codex Committee on Processed Fruits and Vegetables (CCPFV), which was adjourned sine die by CAC43 in 2020.

Brazil has proposed an amendment concerning the Annex of CXS 247-2005 to stratify the referred single Minimum Brix Level for grape juice into two groups: One group for *Vitis vinifera* L. and hybrids thereof, maintaining the current Minimum Brix Level of 16.0, and the other group for *Vitis labrusca* and hybrids thereof, with a proposed Minimum Brix Level of 14.0.

This amendment was proposed because *Vitis labrusca* and hybrids thereof have specific needs for fruit maturation, such as adequate sun exposure, and other specific edaphoclimatic conditions. When the General Standard for Fruit Juices and Nectars was developed, it relied on data presented by a limited number of countries. At that time, Brazil did not have any representative data to share. However, recent data obtained from Brazilian grape stakeholders (producers, government and academia) revealed that the country's reality was not reflected in the current standard. The justification for the amendment proposal was presented by Brazil in the Circular Letter (CL 2023/27/OCS-EXEC) and is supported by scientific evidence that was recently accepted for publication (*Journal of Food Composition and Analysis*, <a href="https://www.sciencedirect.com/science/article/pii/S0889157523006713">https://www.sciencedirect.com/science/article/pii/S0889157523006713</a>).

After evaluating the concerns expressed by some delegations regarding the Brazilian proposal in response to CL 2023/27/OCS-EXEC, and to facilitate consensus, Brazil has developed an alternative proposal to deal with the situation. This alternative is based on the same approach that has already been used for other fruit juices and nectars, such as apple, pineapple, and orange juices standards.

We suggest adding a disclaimer indicating that *Vitis vinifera* L. and hybrids thereof are treated as exceptions, and a lower Brix level could be accepted using language already used by the Commission.

It is worth noting that Brazil's proposal addresses different geographical conditions, as it is not possible for some grape varieties to reach a concentration of 16 °Brix, despite using different pruning techniques.

Brazil asks Codex members to consider this proposal to promote a more inclusive, science-based standard and to guarantee fair trade, taking into consideration regional natural conditions.

Moreover, we recall that the same type of solution has already been considered by the Commission for those other fruits juices mentioned, which show well-based precedents that have been well- accepted and do not generate new concerns on the matter.

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| Botanical Name  | Fruit's<br>Common Name | Minimum Brix Level for Reconstituted Fruit<br>Juices and Reconstituted Purée  | Minimum Juice and/or Purée Content (% v/v) for Fruit Nectars |
|---|------------------------|---|--|
| Vitis vinifera L. or<br>hybrids thereof<br>Vitis labrusca or<br>hybrids thereof | Grape                  | It is recognized that in different countries, the Brix level may naturally differ from this value. In cases where the Brix level is consistently lower than this value, reconstituted juice of lower Brix from these countries introduced into international trade will be acceptable, provided it meets the authenticity methodology listed in the General Standard for Fruit Juices and Nectars and the level will not be below 14°Brix for grape juice from <i>Vitis labrusca</i> and hybrids thereof. | 50.0   |