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Working Party on Standardization of Perishable Produce

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

REPORT OF THE ELEVENTH SESSION OF THE JOINT ECE/CODEX ALIMENTARIUS GROUP OF EXPERTS ON STANDARDIZATION OF FRUIT JUICES
Rome, 14-18 October 1974

INTRODUCTION

1. The Joint ECE/Codex Alimentarius Group of Experts on Standardization of Fruit Juices held its eleventh session at FAO Headquarters, Rome, from 14 to 18 October 1974, under the chairmanship of Professor W. Pilnik (The Netherlands).

2. The session was attended by 58 participants including the representatives from Australia, Austria, Belgium, Canada, Colombia, Czechoslovakia, Finland, France, Ghana, Federal Republic of Germany, Israel, Italy, Luxembourg, Netherlands, Norway, Poland, Spain, Sweden, Switzerland, Thailand, Tunisia, United Kingdom and the United States of America, and observers from the European Economic Community, the Association of Official Analytical Chemists and the International Wine Office. The list of participants is contained in Appendix I to this Report.

Election of Rapporteur

3. Mr. L.M. Beacham (USA) agreed to accept the position of Rapporteur for the meeting and was so appointed.

Adoption of Agenda

4. The delegation of Spain drew the attention of the Group to the absence of an item on the provisional agenda dealing with citrus based drinks with high natural juice content. It was pointed out in reply that the Group had agreed to postpone discussion of this matter until a future session (ALINORM 74/14, para 97). As no new document had been submitted in the meantime the matter had not been included in the provisional agenda. The delegation of Spain agreed to prepare a revised document for

consideration by the next session of the Joint Group of Experts. The Group unanimously adopted the Provisional Agenda without any amendments.

Matters of Interest arising from reports of other Codex meetings

5. The Group was informed that the Commission, at its Tenth Session, had agreed to endorse the request of the Joint Group of Experts that the Draft Standards for Vinifera Type Grape Juice and Vinifera Type Concentrated Grape Juice, which it had held at Step 8 of the Procedure, be nullified. In addition, the Commission had noted that the Joint Group of Experts would be submitting revised standards to cover the above-mentioned products. The Group was further informed that the Commission had also agreed to advance the Proposed Draft Standard for Pineapple Juice to Step 6 of the Procedure for the Elaboration of World-wide Codex Standards. The Group agreed that it would be best to consider the remarks in the reports of the Codex Committees for Food Additives, Food Hygiene, Food Labelling and Methods of Analysis and Sampling, relating to the standards which were before it for consideration, when it came to discuss the standards individually.

RECONSIDERATION OF THE LEVELS OF TIN AND LEAD IN FRUIT JUICES

Maximum Level for Tin

6. The Group considered a note by the delegation of the Netherlands concerning acceptable limits for tin in fruit juices as contained in CX/FJ 74/11 (AGRl/WP.1/GE.4/ R.17). The Group was informed of the results of recent toxicological investigation of various salts of tin in the diets of rats and dogs. In the opinion of the delegation of the Netherlands, it was now possible to lay down a maximum acceptable daily intake for tin.

7. As regards the maximum levels for tin in the various fruit juices, the Group agreed to separate the discussion into two parts and to discuss first only those limits which had been included in Codex Standards already sent to governments for acceptance, and to consider the maximum levels included in the draft standards under discussion during the present session under the various agenda items dealing with the individual fruit juices. A number of delegations pointed out that the use of unlacquered tin cans would continue for some time as there was consumer demand for a product packed in cans and as not all countries were in a position to use alternate ways of packaging. They further pointed out that the use of lacquered tinned containers also presented technological problems and furthermore that there was the question of other contaminants migrating into the fruit juice from the lacquer. Furthermore, as the storage of products for varying lengths of time under varying climatic conditions rapidly gave rise to levels of tin in a fruit juice, there was a need to provide for a limit of not more than 250 mg/kg as otherwise a large proportion of fruit juices, which were acceptable from a point of view of health and quality, would be rejected.

8. Other delegations argued that levels of tin such as those provided for in the Step 9 standards, or even lower, had an adverse influence on the quality of the product and also pointed out that there was toxicological evidence that juice containing such levels may not be acceptable from the point of view of health. This was particularly true in relation to high consumers of fruit juices such as children. They pointed out that the results of investigations concerning a large variety of fruit juices had revealed that the limit of 250 mg/kg was technologically not justified and in fact the real issue was whether the practice of packing fruit juices in plain tinned cans was in conformity with good manufacturing practice. Suggestions were made concerning setting a time limit for the

storage of fruit juices in cans and also for the label declaration of the presence of tin in the juice.

9. The Group agreed to defer consideration of the maximum level of 250 mg/kg in the standards for fruit juices at Step 9 of the Procedure until such time as the Joint FAO/WHO Expert Committee on Food Additives had examined the toxicological information referred to by the Netherlands and had established an appropriate maximum daily or weekly intake. It noted that tin appeared in the priority list of the Codex Committee on Food Additives and requested that Committee, as well as the Joint Expert Committee, to give tin their urgent consideration. The Group also requested the Chairman of the Scientific and Technical Commission of the International Federation of Fruit Juice Producers (Prof. H.W. Bielig, Federal Republic of Germany) to ensure that IFJU would examine the technological aspects of canning fruit juices, particularly with regard to the use of tinned cans and the effect of storage conditions on the levels of tin, - in the fruit juice.

10. The Chairman of the Scientific Technical Commission agreed to put this task before his Committee and further agreed that the results of these examinations would be available for consideration at the Group's next session.

11. The Group requested governments to supply data on the consumption of fruit juices and the levels of tin in fruit juices packaged in various types of containers. The delegations of Sweden, Finland, Federal Republic of Germany, Poland, Italy, Belgium, Switzerland and the Netherlands were not in agreement to postpone the decision to reduce the maximum level of tin in standards at Step 9, as in their opinion there were sufficient grounds at the present time (e.g. consideration of quality of fruit juices, technological necessity for levels of 250 mg/kg and considerations of the results of extensive analyses) to reduce the maximum levels to 150 mg/kg. The delegation of Finland was of the opinion that the maximum levels should be reduced even further to 15 mg/kg.

Maximum Level for Lead

12. The Group noted that in the standards for lemon juice and tomato juice at Step 9 of the Procedure, the maximum levels of lead (1.0 and 0.3 mg/kg, respectively) were subject to review and agreed to proceed as in the case of tin. It also noted that the toxicological evaluation of lead by the Joint Expert Committee on Food Additives was tentative, and did not apply to infants and children. The delegation of the Federal Republic of Germany informed the Group that the analysis of a large number of samples of various fruit juices, with the exception of lemon juice, showed that a maximum level for lead of 0.1 mg/kg could be accepted generally for fruit juices packed in bottles, while a maximum level of 0.3 mg/kg might be appropriate for fruit juices packed otherwise. The delegation of Sweden informed the Group that levels ranging between 0.7 - 3.6 mg/kg were found in that country in lemon juice packed in lacquered tin containers.

13. The delegations of the Federal Republic of Germany and Finland supported by the delegation of Poland, proposed that the maximum levels for lead should be divided to provide for a limit of 0.2 mg/kg lead in fruit juices packed in glass containers and a limit of 0.3 mg/kg lead in fruit juices packed in other types of containers. The delegations of Sweden and Prance were of the opinion that particular attention should be paid to limits for lead in fruit juices as these products were consumed by infants and children, who were particularly sensitive to this contaminant. The opinion was also expressed that the levels of lead found in the various types of fruit juices were very variable and that this

question should be approached on a product by product basis, paying particular attention to the analytical method used in the determination of this contaminant.

14. The Group considered that it did not have sufficient data to propose any change to the existing maximum levels for lead in fruit juices for which standards had already been sent to governments for acceptance, and, noting that current monitoring activities in many countries would generate further analytical data, decided to postpone decision on this matter until a future session. The Group requested the representative of the European Economic Community to make their data on levels of lead in fruit juices (see para 13) available in time for circulation before the next session.

RECONSIDERATION AT STEP 7 OF THE DRAFT STANDARD FOR GRAPE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS

15. The Group had before it for reconsideration at Step 7 the above mentioned standard as contained in ALINORM 74/14, Appendix II, and government comments thereon as contained in CX/FJ 74/6 and Addendum 1 (AGRI/WP.1/GE.4/R.12 and Addendum 1).

16. The Group took note of the written comments of the delegation of New Zealand which had requested that the addition of sugar be permitted in the draft standard for grape juice. The delegation of Australia supported this proposal and stated that because of climatic conditions in certain countries and the low sugar levels in fruit juices the addition of sugar should be allowed. The Group, however, decided not to amend the text.

17. The Group agreed to incorporate in the draft standard the editorial amendments proposed by the delegation of the United Kingdom and as contained in their written comments.

Use of Concentrates

18. The Group also agreed to amend the text of the second sentence, as proposed by the delegation of the United Kingdom in their written comments, as follows: "If a juice is made from one variety of grapes, only concentrate from that variety may be used".

Section 3 - Food Additives

19. The Group noted that the Codex Committee on Food Additives had recommended that, as a matter of principle, all food additives should be justified technologically and be subject to a maximum level. This was true particularly of additives for which an ADI had been laid down by the Joint FAO/WHO Expert Committee on Food Additives.

20. The delegation of Switzerland proposed a maximum level of 400 mg/kg for ascorbic acid in view of the fact that an ADI had been set for this substance, while the delegation of Poland proposed a maximum level of 350 mg/kg. The Group agreed to set a maximum level of 400 mg/kg for ascorbic acid and also decided to delete the words "of use" in the section of Food Additives to make it clear that the maximum level applied to the final product.

21. The delegation of the Federal Republic of Germany, supported by the delegations *of* Belgium, Italy and France, was against the use of acidifiers in grape juices.

22. The delegation of the USA proposed the addition of tartaric acid as a further acidifier to be used with certain types of grapes. Although the use of tartaric acid was not

applicable to grapes grown in very hot climates as there was a likelihood of precipitation of cream of tartar, the delegation of the USA was of the opinion that this problem was known to manufacturers who would, under those circumstances, use another acidifier. The delegation of Canada supported the proposal of the USA.

23. The Group noted that at a previous session it had deleted tartaric acid in view of the fact that this acid has a high ratio of potential daily intake to the ADI as a result of the over-use of tartaric acid.

24. The Group decided not to provide for the use of tartaric acid as an acidifier in grape juices. The Group deleted the word "pure" in connection with carbon dioxide, vegetable carbon and nitrogen in view of the fact that only substances of food grade quality were permitted which were covered by appropriate Codex specifications of identity and purity. The Group noted that the phrase "limited by GMP" was missing in the section on Processing Aids (sub-sections 3.5.2 - 3.5.7) and instructed the Secretariat to make an appropriate editorial amendment.

Section 4 - Contaminants

25. The delegation of Switzerland proposed that the provision for tin should be divided into two maximum levels, i.e. 0 mg/kg covering products packed in containers other than plain tinned cans and 150 mg/kg covering products packed in plain tinned cans. The delegation of Switzerland pointed out that a zero maximum level was justified as concentrates were packed in plastic lined barrels or similar types of containers and, therefore, there was no possibility of a carry-over of tin into the fruit juice where the fruit juice had been prepared from concentrates. The delegations of Poland and the Federal Republic of Germany supported the delegation of Switzerland, although the delegation of the Federal Republic of Germany could not, at this time, take a firm stand concerning the maximum levels proposed by Switzerland.

26. The delegation of the Netherlands, supported by the delegations of the United Kingdom and Belgium, was of the opinion that there was little to be gained by dividing the provision for tin as outlined above as this would do nothing to reduce the intake of tin from fruit juices and as it did not seem appropriate to set a maximum level in relation to particular containers where this contaminant was not relevant.

27. The Group decided not to make any change to the provision for tin, noting that it was under review and would be reconsidered at a future session in the light of further information.

28. The delegation of the Federal Republic of Germany proposed that the maximum level of sulphur dioxide should be reduced from 50 mg/kg to 20 mg/kg in view, especially, of the fact that this product was consumed by infants and children. The Group recalled a previous decision that the maximum level of 50 mg/kg would be automatically reduced to 10 mg/kg on July 1, 1976. In view of the fact that the standard was not likely to be published as a Recommended international Standard before that date, the Group agreed to apply the lower maximum level and decided to delete the reference to 50 mg/kg.

Hygiene

29. The Group was informed that the Joint BCE/Codex Alimentarius Group of Experts on the Standardization of Quick Frozen Foods had, at its ninth session, decided to recommend to the Commission that the Draft Code of Hygienic Practice for Quick Frozen Fruits, Vegetables and their Juices be nullified as, except for end product

specifications, its provisions were either contained in the Recommended General Principles of Food Hygiene or had now been incorporated into the Draft Code of Practice for the Processing and Handling of Quick Frozen Foods.

30. The Group, therefore, agreed to delete the reference to the Draft Code of Hygienic Practice for Quick Frozen Fruits, Vegetables and their Juices and replace it with a reference to the Recommended General Principles of Food Hygiene.

Labelling

31. The Group was informed of the recommendation of the Codex Committee on Food Labelling, taken at its seventh session (para 12, ALINORM 72/22), that the word "specific" be deleted in the preamble to the standard since it implied that all the sub-sections' quoted in the labelling provisions were specific provisions whereas some of them were general provisions common to Codex standards. The Group agreed to delete the word "specific" from the texts of the draft standards which were before it for consideration at the present session.

List of Ingredients

32. The delegation of the United Kingdom drew the attention of the Group to the fact that sub-section 7.2.1 did not require that processing aids be declared in the list of ingredients and that, therefore, carbon dioxide, being a processing aid, was not required to be declared on the label. In the opinion of the delegation this appeared to be an inconsistency as carbon dioxide was also listed as a food additive in Section 3.4 and was, therefore, required to be declared in the list of ingredients.

33. The Group decided to amend sub-section 7.2.1 according to the writtent comments of the United Kingdom, specifying clearly that the processing aids in sub-sections 3.5.2 to 3.5.7, which included carbon dioxide in 3.4, need not be declared.

34. The delegation of the United Kingdom queried the need to require specifically that the fact of reconstitution be declared in the list of ingredients as the "first ingredient" since a juice made entirely from concentrate and water was not required by the provisions of Section 7.1.2 to have such a list. The delegation, therefore, proposed that the words "as the first ingredient" be deleted.

35. Some delegations further pointed out that this sub-section did not provide for a declaration of the fact of reconstitution where there were, in fact, no ingredients to be declared.

36. The delegation of France proposed that the fact of reconstitution shall be declared in the following manner: "either as a separate declaration or as an ingredient in accordance with the regulations of consuming countries".

37. The Group agreed to amend the sub-section as follows:

> "7.2.2 In the case of grape juice made from concentrate, the fact of reconstitution shall be declared in the list of ingredients as follows: 'Grape juice made from concentrate' or 'reconstituted grape juice[1] or "grape juice made from concentrated grape juice'. If there are no ingredients to be listed in accordance with sub-section 7.2.1, the expression 'grape juice made from concentrate' or 'reconstituted grape juice' or 'grape juice made from concentrated grape juice' shall appear on the label".

The delegations of France and Italy reserved their positions on sub-section 7.2.2.

Lot Identification

38. The Group agreed to include a sub-section on Lot Identification so as to identify the producing factory and the lot by embossing or by permanently marking the container in code or in clear.

Country of Origin

39. The delegation of Australia stated that, in their opinion, there should be a provision in all standards requiring the country of origin to be declared.

Additional Requirements

40. The Group agreed to amend sub-section 7.6.3 to include the phrase "in the country in which the product is sold" after "national authorities". .

Status of the Standard

41. The Group agreed to advance the Draft Standard for Grape Juice preserved exclusively by physical means to Step 8 of the Procedure.

RECONSIDERATION AT STEP 7 OF THE DRAFT STANDARD FOR CONCENTRATED GRAPE JUICE

42. The Group had before it for reconsideration at Step 7 the above mentioned draft standard as contained in ALINORM 74/14, Appendix III (AGRl/WP.1/GE.4/2, Appendix III) and government comments thereon as contained in, CX/FJ 74/6 (AGRI/WP.1/GE.4/R.12). The following were the main points emerging from the Group's consideration of the above standard.

Scope

43. The delegation of Switzerland proposed that a section on scope be provided specifying that the standard applies only to concentrates which are prepacked and destined for retail sale. Although some delegations agreed with this proposal other delegations were of the opinion that the standard also covered wholesale and that there was no need for this additional section. The Group agreed not to include a scope section in the draft standard.

Product Definition

44. The Group's attention was drawn to an omission in the French text, where the phrase "but is substantially free of crystals of salts of tartaric acid" was missing. The Group agreed to amend the text to bring it into line with the English version.

45. The delegation of the United Kingdom queried the requirement that concentrated grape juice should be fermentable. In the opinion of the delegation it may not be possible to meet this requirement when there is a high degree of concentration. The delegation, therefore, proposed that the word "product" be substituted for "but unfermented juice" in the first line.

46. The delegation of Switzerland proposed that the section on Process Definition be amended to include a maximum limit of soluble solids content of not more than 46% by weight as in their opinion a product concentrated above that limit would, on reconstitution, no longer meet the quality requirements of the Draft Standard for Grape Juice. If this limit were included then there would be no need to delete the reference to fermentability as such a product was fermentable.

47. Several delegations considered that a reference to the fermentation test after the words "fermentable juice" would suffice whilst other delegations suggested that the words "after dilution" would be better. The Group decided, however, to reword the first sentence to read as follows: "Concentrated grape juice is the unfermented product which is capable of fermentation after reconstitution". The delegation of Switzerland reserved its position on the amendments made to this section. The delegation of France drew the Group's attention to the unchanged position of its government which was that expressed in document CX/FJ 74/6, concerning the conditions of production and labelling of juices improperly called "reconstituted" from concentrated juices.

Process Definition

48. The Group agreed to amend this text to clarify that the requirements for the addition of juice or concentrate or water and the addition of natural volatile grape juice were optional and not mandatory. The word "previously" was deleted as volatile components may be removed during the process of concentration and re-added to. the concentrated product.

Requirements for the Juice after Reconstitution

49. The Group agreed to include a sub-section, similar to that in the Draft Standard for Pineapple Juice, in sub-section 2.1.2 in the single strength grape juice, stating that the minimum limit of soluble solids should be 16.0% m/m when the juice has been obtained from concentrated juice with the addition of water.

Use of Carbon Dioxide

50. The delegations of Australia and the United Kingdom pointed out that in their opinion it was not technologically possible to carbonate a concentrate and, therefore, they queried the necessity of the provision. The Group agreed with this point of view and deleted sub-section 2.2.

Section 3 - Food Additives

51. As regards acidifiers, the same reservations were made as under the Standard for Grape Juice. The delegation of the USA proposed the inclusion of tartaric acid as an acidifier. The Group decided not to include this acid for the reasons given under Grape Juice. In view of the fact that section 2.2 had been deleted, the Group decided to delete section 3.4 - carbon dioxide. The delegation of Poland was of the opinion that a maximum level of 400 mg/kg should be laid down for ascorbic acid as in the Standard for Grape Juice. The delegations of Finland and the Federal Republic of Germany were of the opinion that this maximum level would not be suitable for the concentrated product. The Group decided not to set a maximum level for ascorbic acid except for limitation by good manufacturing practice. The Group also decided to make the same editorial changes to section 3 as in the case of the Standard for Grape Juice.

Section 4 - Contaminants

52. The delegation of Poland was not in agreement with the provisions of section 4.1 which allowed concentrated grape juice to contain contaminants up to the maximum levels provided for in the single strength grape juice, on the basis of the reconstituted product, as the levels of contaminants permitted were much higher than actually found in concentrated grape juice. The delegation of Poland reserved its position on this point for all concentrated fruit juices. In view of the lack of specific data, the Group decided not to make any change to section 4.1 but agreed that governments should be requested to

send information on levels of contaminants in concentrated grape juice so that the matter of maximum levels could be reconsidered at a future session.

53. The Group discussed whether or not section 4.1 should be amended in the same way as the corresponding section in the Draft Standard for Grape Juice. Some delegations were of the opinion that a maximum level of 10 mg/kg for sulphur dioxide would not be appropriate for the concentrated product as levels higher than that were found in actual practice. These delegations proposed that section 4.2 should be deleted, thus bringing sulphur dioxide into the general provision for contaminants under section 4.1. The delegation of the Federal Republic of Germany was not in agreement with this proposal as in its opinion concentrated grape juice could be produced with levels of sulphur dioxide not exceeding 10 mg/kg, a level which represented the limit of determination of analytical methods used. The Group decided to delete sub-section 4.2.

Section 5 - Hygiene

54. The Group agreed to amend this section in accordance with its decision on the Draft Standard for Grape Juice (see para 30).

Section 7 - Labelling

55. The Group agreed to delete the word "specific" from the preamble of this section and also agreed to add a new sub-section covering Lot Identification as has been done in the Draft Standard for Grape Juice (see para 31).

Section 7.1 - The Name of the Food

56. The delegation of the Federal Republic of Germany was of the opinion that the word "grape" should not be used in connection with the variety designation "Labrusca". This opinion was also applicable to the single strength grape juice.

Section 7.3 - Net Content

57. The proposal of the delegation of the United Kingdom, as contained in their written comments, to amend the last line to read "recognized by the country in which the product is sold; for British units, units of capacity measurement shall be used" was agreed upon by the Group as it clarified that capacity units (fluid ounces) should be used and not volume units (cubic inches).

Section 7.6 - Additional Requirements

58. The Group agreed to delete sub-section 7.6.2 as a consequential amendment since sub-section 2.2 "Use of carbon dioxide" had been deleted from the Standard.

59. The Group considered whether section 7.6.5 relating to the declaration of sulphur dioxide in excess of 10 mg/kg should be deleted. On the one hand it was pointed out that, as presently drafted, the section on contaminants in effect provided for a level greater than 10 mg/kg in the concentrated product. In view of this fact, it was appropriate to require the declaration of sulphur dioxide, particularly as it was desirable to inform the consumer. on the other hand, it was argued that it was not the purpose of the standard to encourage higher levels than 10 mg/kg in concentrated grape juice and that the requirement that the presence of sulphur dioxide when present in amounts higher than 10 mg/kg be declared on the label would be in contradiction with this intent. The Group decided to delete sub-section 7.6.5 from the standard. The delegations of the Federal Republic of Germany, Finland, Italy, Norway and Poland expressed their disagreement with this decision.

Status of the Standard

60. The Group agreed to advance the Draft Standard for Concentrated Grape Juice Preserved Exclusively by Physical Means to Step 8 of the Procedure. The delegation . of France reserved its position on this decision.

CONSIDERATION AT STEP 7 OF THE DRAFT STANDARD FOR SWEETENED CONCENTRATED LABRUSCA TYPE GRAPE JUICE

61. The Group had before it for consideration at Step 7 the above mentioned standard as contained in ALINORM 74/14, Appendix IV (AGRl/WP.1/GE.4/2, Appendix IV) and government comments thereon, as contained in document CX/FJ 74/6 (AGRI/WP.1/GE.4/R.12). The delegation of the United Kingdom proposed, and the Group agreed, that in order to distinguish this product clearly from the one covered by the Draft Standard for Concentrated Grape Juice, "Sweetened" should be added before the words "concentrated grape juice" wherever these words appeared in the standard.

62. The delegation of the Federal Republic of Germany stated its objection to the name "Sweetened Concentrated Labrusca Type Grape Juice" and favoured instead "Sweetened Concentrated Labrusca Type Fruit Juice" as, in its opinion, and with regard to analytical and sensoric properties, the Labrusca grapes and the vinifera grapes were completely different types.

Section 2.1 - Product Definition

63. It was proposed by the delegation of the United states that the Draft Standards for Concentrated Grape Juice and for Sweetened Concentrated Labrusca Type Grape Juice be amended to include a provision that the products should be free of crystals of salts of tartaric acid. The Group agreed to this proposal. Furthermore, the delegation of the United states was of the opinion that the last sentence of Section 2.1 should be amended to include the phrase: ".... and may be corrected for acidity". The addition of acids would be necessary because the natural acids contained in the juice may be precipitated from the concentrate and the reconstituted juice would have an acid deficiency. The delegation of Switzerland, supported by the delegations of the Federal Republic of Germany, Belgium, Italy, Poland and the United Kingdom, was opposed to the addition of acids as, in their opinion, the loss of tartaric acid could be avoided using an appropriate process. If the addition of acids were to be provided for in the standard, the delegation of Switzerland proposed that the amount of added sugars should then be limited in order to avoid excessive addition of both sugar and acid which would result in a change of the quality and nature of the product. The delegation of the USA, supported by the delegations of Canada and the Netherlands, pointed out that the proposed addition of acids was, in fact, merely for an acid exchange, and that the addition of acids under these circumstances was more justified in a sweetened product, such as this, than in a product where sugars were used merely to adjust sugar/acid ratio. The US delegation further emphasized that the reconstituted juice, although sweetened, would have its full complement of grape juice solids. The Group decided to amend Section 2.1 in accordance with the proposal of the United States.

64. The Group also agreed to amend the above section according to the comments of the United Kingdom by replacing the words "but fermentable" by the words "product which is capable of fermentation after reconstitution" (see also para 47).

Section 2.2 - Process Definition

65. In conformity with the decision taken on the Draft Standard for Concentrated Grape Juice, the Group agreed to certain editorial changes to this section.

Section 3.1 - Requirements of the juice after reconstitution

66. The Group discussed whether the required Brix value of the reconstituted product should be 15 , or 16° as now required by the amended Draft Standards for Grape Juice. The delegation of the USA pointed out that this figure did not represent a realistic value and that 15° Brix would conform to the average composition of Labrusca Type Grape Juice. The Group decided to amend this section editorially and to require that the reconstituted juice be subject to a minimum soluble solids content of 15 Brix exclusive of added sugars.

Section 3.2 - Sugars

67. The Group was of the opinion that, since sweetened concentrated Labrusca type grape juice was a product to which water would be added, it was not appropriate to require that only dried glucose syrup should be used and agreed, therefore, to delete the word "dried".

Section 3.3 - Use of Carbon Dioxide

68. In accordance with the decision that the Group had taken on the Draft Standard for Concentrated Grape Juice, this provision was deleted (see also para 50), together with the related sub-section 4.2 in Food Additives and sub-section 8.6.2 in Additional Requirements.

Section 4 - Food Additives

69. In conformity with its decision taken on a maximum level of use in the Draft Standard for Concentrated Grape Juice, the Group agreed to limit the use of L- ascorbic acid by good manufacturing practice. The delegation of Poland reserved its position on this decision (see para 20).

70. The Group agreed to add citric and malic acids to the list of food additives provided for in the standard, to be limited by GMP.

Section 4.3 - Processing Aids

71. It was agreed that the text of this section would be brought into line with the relevant section of the Draft Standard for Concentrated Grape Juice.

Section 6 - Hygiene

72. The Group agreed that the Secretariat should redraft section 6.1 of the standard according to the decision taken on the relevant section on the Draft Standard for Grape Juice (see para 30).

Section 8 - Labelling

73. In order to comply with the recommendation of the Codex Committee on Food Labelling, the Group decided to include a provision for Lot Identification and to delete the word "specific" from the preamble.

Section 8.3 - Net Contents

74. The delegation of the United Kingdom proposed the amendment of this provision in accordance with the changes already made in the Draft Standard for Concentrated Grape Juice. The Group agreed to this proposal.

Section 8.5 - Country of Origin

75. The delegation of the United Kingdom proposed that the text of this section should be amended to bring it into line with the Draft Standard for Concentrated Grape Juice. The Group agreed with this proposed amendment.

Section 8.6 - Additional Requirements

76. The Group was of the opinion that sub-section 8.6.1 should conform with the relevant sub-section of the Draft Standard for Concentrated Grape Juice and requested the Secretariat to make the necessary amendment.

Bulk Packs

77. The Group noted that the standard did not include provisions for bulk packs. It was pointed out that, according to the scope section of this standard, this type of concentrated grape juice was marketed in consumer packs and that, therefore, there was no need for such a provision.

Status of the Standard

78. The Group agreed to advance the Draft Standard for Sweetened Labrusca Type Grape Juice preserved exclusively by physical means to Step 8 of the Procedure.

CONSIDERATION AT STEP 7 OF THE DRAFT STANDARD FOR PINEAPPLE JUICE

79. The Group had before it for consideration at Step 7 the above mentioned draft standard, as contained in ALINORM 74/14, Appendix V (AGRI/WP.1/GE.4/2, Appendix V) and government comments thereon, as contained in document CX/FJ 74/10 and Addendum I (AGRI/WP.1/GE.4/R.16 and Addendum I).

Section 1 - Description

80. On the written proposal of the government of Colombia, the Group considered the inclusion of Ananas sativus L. Lindl. in the section. The Group was informed by the Secretariat that Ananas sativus L. Lindl. was a synonym of Ananas comosus L. Merr. and agreed to its inclusion.

81. The delegation of the United Kingdom requested clarification as to whether there was a need to prohibit the filtration of pineapple juice. The Group was informed that filtered pineapple juice was not on the market as filtration removed much of the adsorbed flavour components in the juice. The delegation of Ghana also confirmed that filtration tried on pineapple juice resulted in an unpalatable product. The delegation of the Federal Republic of Germany was of the opinion that the water to be used for reconstitution should be described in more specific terms. The Group recalled that, at its last session (ALINORM 74/14, para 91), it had agreed that a paper should be prepared on this subject by the delegations of Denmark, the Federal Republic of Germany and Yugoslavia, and requested the delegation of the Federal Republic of Germany to ensure that such a paper would be prepared for the next session.

Section 2.1 - Soluble Solids

82. The Group noted the written proposal of the government of Peru to increase the soluble solids content to 12° Brix in sub-section 2.1.1. The delegation of Australia questioned the requirement for a different level for reconstituted juice and stated that 13.5° was too high for Australia and, therefore, unacceptable. While the Australian summer crop had values of up to 14° Brix, the winter crop was often below 10° Brix. The average was near 12° Brix. The delegation considered that analytical data from all producing countries throughout the world should be studied before adopting a figure of 13.5° in sub-section 2.1.2. The delegation further stated that Australia could not accept 13.5° but would be prepared to compromise with 12 . The Group decided to retain the figures in the present text.

83. The. Group noted the written proposal of the government of Peru that a limit for titratable acidity should be provided for in section 2. The Group considered that such a limit was not required.

Section 2.2 - Sugars

84. The delegation of the Federal Republic of Germany questioned the need to add sugars to a product which was already sweet in the natural state and made a general reservation against the addition of sugar to fruit juices. The delegations of Ghana and the USA pointed out that pineapple grown in some parts of the world, particularly at high altitudes, did not always develop sufficient natural sugars, necessitating the addition of sugars to improve the palatability of the product. The Group decided not to make any change to sub-section 2.2 (However, see para 89).

Section 3 - Food Additives

85. The delegation of the Netherlands queried whether the presence of carbon dioxide should be provided for. The Group was informed that there was no need for such a provision as pineapple juice did not require storage under carbon dioxide. The Group agreed not to include such a provision in the standard. As regards the antifoaming. agent, dimethylpolysiloxane, the delegations of the Federal Republic of Germany, Italy and Poland questioned the need for this substance and enquired about the status of its toxicological evaluation. The Group was informed that the 18th meeting of the Joint Expert Committee on Food Additives had re-evaluated this substance and had established a definite ADI for it. The delegation of the Federal Republic of Germany reserved its position on the addition of antifoaming agents, but undertook to reconsider its position in the light of this new information. The Group was informed that during the mechanical process of preparing and packing of pineapple juice, a considerable amount of foam was produced, rendering operations extremely difficult. The Group decided not to make any change to sub-section 3.1.

86. The delegation of Australia pointed out that pineapple juice obtained from winter crops not only had a low soluble solids content but also a high acid content. In view of this, the delegation of Australia proposed the inclusion of neutralizing agents limited by good manufacturing practice. The Group decided not to make such an amendment as the use of neutralizing agents would result in the presence of salts of natural fruit acids which had undesirable taste properties.

Contaminants

87. The Group discussed whether the provisional limit of 250 mg/kg for tin could be lowered to 150 mg/kg. Several delegations felt that the maximum level of 250 mg/kg was

too high and that it should be lowered as much as possible. Other delegations considered that the figure of 250 mg/kg should remain as the provisional limit as, in their opinion, there was not sufficient data available at the present moment to warrant a reduction in the figure. The delegation of Ghana stated that in the tropics, where most of the pineapples were processed, a high level of tin could not be avoided because of the climatic conditions. The delegation of Thailand, supported by the delegations of Australia, Canada, Ghana, Israel, the United Kingdom and the USA, drew the attention of the Group to para 88 of ALINORM 74/14, where it was stated that "the Group had agreed to await the evaluation by the Joint FAO/WHO Expert Committee on Food Additives of the toxicological data arising from investigations currently in progress before it could consider changing the maximum level of tin in various standards for fruit juices". Nevertheless, a majority of the Group decided to reduce the provisional limit in the draft standard to 150 mg/kg, but retaining the footnote. It was further agreed that, as soon as the Joint FAO/WHO Expert Committee on Food Additives had made an evaluation, the subject of tin would be placed again on the agenda of the Group. The delegation of France was of the opinion that the figure of 150 mg/kg should only be regarded as a target to be achieved and was not a firm figure, which could immediately be put into effect.

Labelling

88. The Group agreed to amend the text to include a sub-section on "Lot Identification" and delete the word "specific" from the preamble as it had done in the various draft standards for grape juice.

Name of the Food

89. The delegation of the United Kingdom proposed that when more than 15 g/kg of sugar had been added, the product should be called "Sweetened Pineapple Juice". The delegation of the Federal Republic of Germany stated that the term "sweetened" should be used in all cases where sugar is added and that the amount of added sugar should be-declared on the label. The delegation of Sweden stated that, when the quantity of added sugar exceeded 15 g/kg, not only the name but also the amount of added sugar should be declared in the list of ingredients and reserved its position accordingly. The delegation of the USA explained that sugar was added only to bring the sugar-acid ratio into the range of normal pineapple juices which are usually quite sweet and that there was no consumer demand or acceptance of a "sweetened" pineapple juice. The Group agreed not to change section 7.1.2 but to change the maximum level of sugars in sub-section 2.2 from 50 g/kg to 25 g/kg. The delegation of Australia reserved its position on this point in the absence of appropriate data.

List of Ingredients

90. The same amendment which had been made in sub-section 7.2.2 in the draft standard for grape juice was included in this draft standard. The delegation of Australia, supported by the delegation of the USA, stated that in its opinion, the fact of reconstitution should be more prominently displayed that in the list of ingredients and drew the Group's attention to the suggestion of the Codex Committee on Food Labelling (ALINORM 74/22A, para 23). The delegation of France reserved its position as regards the definition of the term "ingredient" as given in this sub-section, i.e. as a reconstituted juice which is not in conformity with the Recommended International Standard for the Labelling of Prepackaged Foods.

Status of the Standard

91. The Group agreed to advance the Draft Standard for Pineapple Juice Preserved Exclusively by Physical Means to Step 8 of the Procedure.

METHODS OF ANALYSIS FOR GRAPE JUICE, CONCENTRATED GRAPE JUICE AND PINEAPPLE JUICE

92. The Group was informed that appropriate methods of analysis had been proposed by the Working Group on Methods of Analysis for Fruit Juices which had been established at the Sixth Session of the Group (ALINORM 70/14, para 24) for all the provisions in the above standards requiring methods, with the exception of the Standard for Pineapple Juice, and that these methods had been endorsed by the Codex Committee on Methods of Analysis and Sampling. The Group was also informed that" an appropriate method of analysis was still to be proposed for the determination of dimethylpolysiloxane as well as for the determination of the soluble solids content of concentrated grape juices. The Chairman of the Working Group on Methods of Analysis for Fruit Juices, Dr. Rentschler, informed the Group that *no* satisfactory method had as yet been elaborated which would differentiate between soluble fruit solids and added sugars. He undertook to look into the matter of the analysis of soluble solids in concentrated grape juices as well as the determination of dimethylpolysiloxane and the suitability of the methods already endorsed for grape juice in relation to pineapple juice. If required, the Working Group would be convened before the session of the Codex Committee on Methods of Analysis and Sampling so that proposals could be made to that Committee with a view to endorsement. The Secretariat was requested to ensure that all endorsed methods of analysis for the various fruit juices at Step 8 of the Procedure would be submitted to the Commission for adoption.

CONSIDERATION AT STEP 4 OF THE PROPOSED DRAFT STANDARD FOR CLEAR BLACKCURRANT NECTAR

93. The Group had before it the above Proposed Draft Standard prepared by the Netherlands as contained in document CX/FJ 74/4 (AGRI/WP.1/GE.4/R.10) and government comments thereon as contained in document CX/FJ 74/7 and Add.1 (AGRI/WP.1/GE.4/R.13 and Add.1).

Title

94. In the opinion of the delegation of the USA the expression "clear nectar" was a contradiction of terms as "nectar" as understood in the USA described a pulpy type product, and, therefore, the name "nectar" could not be applied to a non-pulpy type product. The delegation informed the Group that in the USA the product covered by the proposed draft standard was either described by means of a fanciful name or was referred to by a name such as "blackcurrant juice drink". The Group agreed to amend the title of the standard to "Non-Pulpy Blackcurrant Nectar".

Section ,1 - Description

95. On the proposal of the delegation of Poland, the Group agreed to include the phrase "the product may be clear or turbid" noting, however, that the term "turbid" did not describe a pulpy type product.

Section 2.1 - Minimum content of fruit ingredient

96. The Group accepted the editorial amendments proposed by the Chairman to delete the words "fruit ingredient" and replace them by the words "blackcurrant juice",

and was informed by the delegation of Sweden that in its country the minimum content *of* fruit ingredient was required to be not less than 35% m/m.

Section 2.2 - Sugars

97. The Group agreed to the editorial changes proposed by the delegation of the United Kingdom in its written comments and also agreed to include fructose in the list of permitted sugars. The Group also agreed to provide for the addition of honey as in the standard for apricot, peach and pear nectars.

Section 2.4 - Acid content

98. There was divergence of opinion as to whether the minimum requirement for acid content should be amended. Some delegations' were of the opinion that, with a minimum soluble solids content of 13% and a requirement of 8 g/kg total acids, the product would be unpalatable and that the requirement for acid content should be reduced to 7 g/kg. Other delegations had the opposite view and proposed that the acid content requirement should be increased to 9 g/kg. The Chairman pointed out that it was necessary to ensure, when discussing the acidity of blackcurrant nectar, that the acid content was expressed on an equivalent basis. The draft standard expressed the requirement in terms of anhydrous citric acid, whereas the delegation asking for higher amounts had hydrated citric acid in mind. The delegation of France pointed out that it was not in a position to comment on this section as, at the present time, it did not have the necessary technical information and wished to reserve its position concerning sub-section 2.4.

Section 3 - Food Additives

99. The Group decided to include citric and malic acids as acidifiers subject to good manufacturing practice. In the opinion of the delegation of Poland, the blackcurrant concentrate from which the nectar was made was already sufficiently acid and, therefore, there was no need for the addition of citric or malic acids. The question was raised why the use of lemon juice was not permitted in this standard as it had been allowed in the Recommended International Standard for Apricot, Peach and Pear Nectars (Ref. No. CAC/RS 44-1971). The delegation of the Netherlands explained that it did not appear that lemon juice was used in blackcurrant nectar as an acidifier.

100. In the opinion of the delegation of Switzerland the standard should provide for the use of clarifying and filtering aids. This view was supported by the delegations of Canada and Australia. The delegation of Finland pointed out that clarification was usually achieved by using enzymes. The Group decided not to provide for the use of such processing aids.

Section 4 - Contaminants

101 It was pointed out that blackcurrant nectar was corrosive to tin as a result of its content of anthocyanins and that, for this reason it was important that black currant nectar be packed in lacquered cans or glass containers. The Group agreed to reduce the maximum level for tin from 250 mg/kg to 150 mg/kg and also agreed that this limit would be reviewed in the light of further analytical data.

102. The delegations of Australia, Thailand, the United Kingdom and the USA objected to this reduction in the absence of appropriate analytical data.

Section 5 - Hygiene

103. The Group agreed to make the same editorial changes that had been made in the other draft standards for fruit juices considered during the session.

Section 7 - Labelling

104. The Group agreed to make certain editorial changes to this section as proposed by the delegation of the United Kingdom and to provide for a sub-section on lot identification. It was also agreed to delete the word "specific" from the preamble.

Section 7.1 - The Name of the Food

105. On the proposal of the delegation of The Netherlands the Group amended sub-section 7.1.1 in such a way that the standard should give recognition to the fact that in certain countries the term "nectar" was misleading unless it described a pulpy product. The adopted text is as follows: "The name of the product shall be 'clear or turbid nectar of black currants' or 'clear or turbid blackcurrant nectar', as appropriate, except in countries where national authorities determine that such names would be misleading to the consumer".

106. The delegation of the USA informed the Group that a suitable alternative name would be "blackcurrant juice cocktail". The Group also agreed to correct the text of 7.1.2 by inserting the word "juice" after the words "minimum fruit". The delegation of Canada was of the opinion that the actual fruit content should be declared on the label in close proximity to the name of the product.

Section 7.2 - List of Ingredients

107. In the opinion of the delegation of the USA there appeared to be a case for the declaration of added water as water was a substantial ingredient and not used merely to reconstitute the juice. The delegation of Switzerland was of the opinion that the declaration of minimum fruit juice content took this into account as it was obvious to the consumer that the remainder of the product consisted of sugar and water. The delegation of The Netherlands supported the view of the delegation of Switzerland, while the delegation of France was in agreement with the proposal of the USA. The Group agreed not to make any change to this section.

Section 7.6 - Additional Requirements

108. The Group agreed that sub-section 7.6.1 be rewritten with the wording used in other standards for fruit juices.

Status of the Standard

109. The Group decided to advance the standard for Non Pulpy Blackcurrant Nectar to Step 5 of the Procedure for the Elaboration of Worldwide Codex Standards.

CONSIDERATION AT STEP 4 OF THE PROPOSED DRAFT STANDARD FOR BLACKCURRANT JUICE

110. The Group had before it the above proposed Draft Standard for consideration at Step 4 as contained in CX/FJ 74/3 (AGRI/WP.1/GE.4/R.9) and government comments thereon as contained in CX/FJ 74/7 and Add.1 (AGRl/Wp.1/GE.4/R.13 and Add.1).

111. The Group, in the light of the decisions taken on the proposed Draft Standard for Non-Pulpy Blackcurrant Nectar, decided that the Proposed Draft Standard for Blackcurrant Juice should be redrafted by the author country (The Netherlands), submitted for government comments and considered at its next session.

CONSIDERATION OF THE PROPOSED DRAFT STANDARD FOR SMALL FRUIT NECTARS

112. The Group had before it the above standard prepared by the delegation of Finland, contained in document CX/FJ 74/5 (AGRI/WF.1/GE.4/R.11), and government comments thereon contained in documents CX/FJ 74/7 and Add.1 (AGRI/VP.1/GE.4/R.13 and Add.1).

Title of the Standard

113. The delegation of Switzerland proposed that the title of the standard should refer to pulpy nectars while the delegations of Finland and the United Kingdom were of the opinion that the title should indicate that the standard did not cover all the small fruits from which nectars were prepared. The Group decided to amend the title of the standard to "... for pulpy nectars of certain small fruits".

Section 1 - Scope

114. After some discussion as to whether the standard should apply only to nectars made from a single species or whether it should also include nectars made from mixtures of two or more species, the Group agreed to restrict the scope of the standard to nectars made from only one species of the fruits listed in the Scope Section. It also agreed that the question of mixed fruit nectars should be re considered at a future session. A standard for mixed fruit nectars could either include only small fruits such as listed in the present standard, or could encompass all fruit nectars prepared by mixing a wider variety of fruits.

115. The Group agreed to add the words " and their hybrids" in the introductory sentence of the Scope Section. After some editorial amendment of the Latin names of the various fruits, the Group requested the Secretariat to ensure that all the Latin names were correctly given.

Section 2 - Description

116. The Group noted that the French text of this section should be corrected by using the word "concentrée". It also noted that with certain small fruits, especially the genus Vaccinium, difficulties would be experienced if a very sensitive fermentation test were used, because of the relatively high natural content of benzoate or sorbate in the fruit. The Group agreed to insert a footnote which made reference to these difficulties.

Section 3.1 - Minimum content of fruit ingredient

117. After some discussion of the minimum contents of the various types of nectars, the Group agreed that further information was required before firm conclusions could be reached. It decided to place the exceptions from the 30% minimum fruit ingredient content provision in square brackets, as there were objections to the minimum requirement of a 15% fruit ingredient content for some fruit.

Section 3.2 - Sugars

118. The Group agreed to amend editorially the text in order to be consistent with other standards and also decided to include fructose in the list of permitted sugars. The delegation of France enquired whether there was a justification to limit glucose syrup to 25% of the quantity of sucrose added. The Group agreed to delete this limit.

Section 3.3 - Honey

119. Some delegations questioned as to whether it was appropriate to declare honey only when it was the sole sweetening ingredient added. It was also pointed out that sub-section 3.3 conflicted with sub-section 8.2.1 which required a declaration of all ingredients except added water. The delegation of the United Kingdom expressed the view that if the product contained a mixture of sugars and honey, then honey, as well as the sugars, should be included in the list of ingredients. The Group agreed that it would discuss this question at its next session in the light of government comments and decided to place the provision in square brackets.

Section 3.4 - Soluble solids

120. The delegation of Italy, supported by the delegations of Prance and the Federal Republic of Germany, was of the opinion that a minimum soluble solids content of 13% was too low. The Group decided not to make any change to the Section.

Section 3.5 - Apparent viscosity

121. In the opinion of the delegation of Poland there was no need for this provision. The Group agreed to delete reference to the analytical method and also agreed to rediscuss this question at its next session.

Section 3.7 . Hydroxymethylfurfural

122. The delegation of The Netherlands questioned the need for a maximum HMF content. The Group was informed that it was an indicator of the quality of the fruit ingredient as influenced by the length of the storage but that, depending on the method of preparation of this ingredient, HMF could form without being an indicator of low quality. The Group agreed to rediscuss this matter in the light of further information, particularly in relation to nectars containing honey, in which HMF may also be found.

Section 3.8 - Organoleptic properties

123. The Group decided to delete the second sentence of this section in view of the fact that the scope of the standard had been restricted to nectars made from a single species of fruit. The delegation of Belgium was of the opinion that in such products the addition of slight quantities of juices from other fruits should be permitted to enhance the organoleptic properties of the nectar.

Section 4 - Food Additives

124. The Group agreed to delete the maximum levels for citric and malic acids as the limits would not cover the total acids (natural plus added) present in the product. The Group also decided to limit provisionally ascorbic acid to 400 mg/kg in the final product. The delegations of Finland and the United Kingdom were of the opinion that a maximum level of 750 mg/kg for ascorbic acid was more appropriate because of the level of ascorbic acid present in certain fruits. The Group further decided that lemon juice as an acidifier should be transferred to Section 3. Essential Composition and Quality Factors. The Group did not adopt the proposal of the delegation of The Netherlands that the use of carbon dioxide should be provided for.

Section 5 - Contaminants

125. The delegation of Finland drew the Group's attention to written government proposals to reduce the maximum level of copper to 0.2 mg/kg. It was further of the opinion that the limit for tin was too high as small fruit nectars were not packed in plain tinned containers. On the proposal of a number of delegations the Group agreed that the

limit for tin should be reduced to 150 mg/kg. A number of delegations objected to this reduction for the reasons given in para 52 . The Group also decided to provide for a maximum level of 10 mg/kg for sulphur dioxide.

Section 6 - Hygiene

126. The Group amended this Section editorially as in the case of other standards.

Section 8 - Labelling

127. The Group agreed to include a sub-section on "Lot Identification" and to delete the word "specific" from the preamble. The Group further agreed to make the editorial changes as proposed by the delegation of the United Kingdom in their written comments. As a result of its decision concerning the Scope Section, the Group decided to delete sub-section 8.6.3.

Section 8.1 - The Name of the Food

128. In order to bring sub-section 8.1.1 in line with standards for fruit nectars at Step 9, the Group agreed to amend it as follows: "The name of the product shall be 'X nectar' or 'pulpy X nectar' or 'nectar of X' or 'pulpy nectar of 'X' where 'X' is the common name of the berry used.

Status of the Standard

129. The Group decided to return the Proposed Draft Standard for Pulpy Nectars of Certain Small Fruits to Step 3 of the Procedure.

METHODS OF ANALYSIS FOR BLACKCURRANT JUICE, BLACKCURRANT NECTAR AND SMALL FRUIT NECTARS

130. The Group requested the Working Group on Methods of Analysis for Fruit Juices to propose suitable methods of analysis for the above standards and to report directly to the Codex Committee on Methods of Analysis and Sampling.

FURTHER CONSIDERATION OF THE PAPER "INGREDIENT JUICES"

131. The Group had before it the paper prepared by the United Kingdom on the subject of "Ingredient Juices" as contained in document CX/FJ 72/8 (AGRl/WP.1/733) and government comments thereon as contained in document CX/FJ 74/8 and Add.1 (AGRl/WP.1/ GE.4/R.14 and Add.1).

132. In introducing the paper the Chairman pointed out that all government replies indicated that there was no need to elaborate standards for "Ingredient juices". The delegations of Australia, Spain and Sweden were also of the same opinion.

133. The delegation of The Netherlands informed the Group that it was in the terms of reference of the Group to standardize products which were not intended for direct sale to the consumer. The delegation of Finland pointed out that fruit juices were used in the preparation-of fruit beverages and that, therefore, it was desirable to standardize ingredient juices. The delegation of Israel was of the opinion that the proper procedure for standardizing ingredient juices was first to establish standards for fruit beverages in which reference can be made to the ingredient juice used. It further pointed out that ingredient juices were in fact largely marketed in the form of concentrates.

134. The delegation of France, supported by the delegation *of* Italy, referring to the process of heat treatment with a preservative to stabilize ingredient juices, was of the opinion that it was premature to consider standardizing such juices or concentrates until more information was available on the suitability of this technological process.

135. The delegation of Switzerland was in agreement with the delegation of Israel that the best way to deal with ingredient juices was to define the product intended for direct sale to the consumer, and to make reference in the standard for such products to the ingredients used.

136. The Group agreed that for the time being there was no need to embark on the standardization of ingredient juices, but agreed that the question of re-classification of fruit juices in general would have to be considered.

CONSIDERATION OF THE TERMS "ORGANOLEPTIC" VERSUS "SENSORY"

137. The Group had before it a paper prepared by Romania as contained in document CX/FJ 74/2 (AGRI/WP.1/GE.4/R.8) and government comments thereon as contained in document CX/FJ 74/9 (AGRI/WP.1/GE.4/R.15).

138. The Group noted that while the term "organoleptic" described qualities which caused the stimulation of senses, the term "sensory" referred to the evaluation of such stimuli. The Group agreed that the term "organoleptic" had been properly used in the standards to describe the quality of fruit juices which would be judged by the consumer. It decided, therefore, that there was no need to correct the various standards.

OTHER BUSINESS

General Principles for the Use of Food Additives

139. The Group noted that the Codex Committee on Food Additives had urged Codex Commodity Committees to give careful consideration to the above Principles when proposing the use of food additives. Satisfaction was expressed at the way in which the Group, at its present session, had considered food additives and contaminants.

Sampling Plans

140. The Group recalled that, at its last session, it had deferred consideration of the question of Sampling Plans for fruit juices until the Sampling Plans for Prepackaged Foods were finalized. The Group decided to request governments to comment on the applicability of the above Sampling Plans to fruit juices and also agreed that the question of bulk sampling should be considered at the next session. The delegation of the USA agreed to prepare a paper on bulk sampling for the next session with the assistance of the Secretariat.

Proposed changes to Step 9 Standards

141. The Group agreed to list the changes which it had made to the draft standards before it for consideration at the present session in an Appendix to this Report and further agreed to submit them to the Executive Committee for guidance as to how to deal with these changes which should be made to Step 9 standards (see Appendix VIII).

ELECTION OF CHAIRMAN AND VICE-CHAIRMAN

142. The Group unanimously re-elected Professor W. Pilnik (The Netherlands) and Mr. W. Orlowski (Poland) to serve as Chairman and Vice-chairman respectively, from the end of the eleventh session until the end of the twelfth session.

PROGRAMME OF FUTURE WORK FOR THE NEXT SESSION

143. The Group noted that the agenda for its next session would include the following:

- Proposed Draft Standard for Blackcurrant Juice (author country - The Netherlands)

- First Draft of a Proposed Draft Standard for Citrus Juice Beverages with a High Juice Content (author country - Spain)
- First Draft of a Proposed Draft Standard for Blackcurrant concentrate (author country - The Netherlands)

The latter two drafts are to be presented together with a justification paper according to the work priorities criteria as outlined on page 51 of the Procedural Manual. Papers dealing with the following subjects would also be before the Group for its consideration:

- Quality of water used in reconstitution (author countries - Denmark, Federal Republic of Germany and Yugoslavia)
- Reclassification of fruit juices and products thereof (author country - Switzerland)
- Mixtures of fruit juices, nectars, etc. (author country - The Netherlands)
- Bulk sampling (author country - USA)

Depending on the information available the problems concerning tin and lead might also be discussed.

DATE AND PLACE OF THE NEXT SESSION

144. The Group took note that the Twelfth Session would probably take place at the Palais des Nations, Geneva, in April 1976.

ALINORM 76/14
APPENDIX I

LIST OF PARTICIPANTS*
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

* The Heads of Delegations are listed first.
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APPENDIX II

DRAFT STANDARD FOR GRAPE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS [1/]

(Advanced to Step 8 of the Procedure)

[1/] For the purpose of this standard and at this time preservation by physical means does not include ionizing radiation.

1. DESCRIPTION

Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process from sound, ripe grapes preserved exclusively by physical means. The juice may be turbid or clear. The juice may be clarified and corrected for acidity. The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Soluble Solids

The soluble grape solids content of grape juice shall be not less than 15% m/m as determined by refractometer at 20 C, uncorrected for acidity and read as ^{o}Brix on the International Sucrose Scales.

2.2 Where the juice had been obtained using concentrated juice with the addition of water, the soluble grape solids content shall be not less than 16% m/m as determined by refractometer at 20° C, uncorrected for acidity and read as ^{o}Brix on the International Sucrose Scales.

2.3 Ethanol Content

The ethanol content shall not exceed 5 g/kg.

2.4 Volatile Acids

The volatile acids content shall not exceed 0.4 g/kg, expressed as acetic acid.

2.5 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of juice from the variety or varieties of grapes from which it is made. Natural volatile grape juice components may only be restored to juice of the same type of grapes from which such natural volatile grape juice components have been removed.

2.6 Use of Concentrates

The addition of concentrate to juice is permitted. If a juice is made from only one variety of grapes, only concentrate from that variety may be used.

2.7 Use of Carbon Dioxide

The grape juice may be "carbonated".

3. FOOD ADDITIVES

		Maximum Level
3.1	Citric acid	Limited by GMP
3.2	Malic acid	
3.3	Carbon dioxide	
3.4	L-Ascorbic acid	400 mg/kg in the final product

3.5 Processing Aids

3.5.1 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with good manufacturing practice.

		Maximum Level
3.5.2	Precipitated calcium carbonate	limited by GMP
3.5.3	Potassium tartrate	
3.5.4	Calcium hydroxide	
3.5.5	Vegetable carbon	
3.5.6	Nitrogen	
3.5.7	Carbon dioxide	

4. CONTAMINANTS

	Contaminant	Maximum Level
4.1	Arsenic (As)	0.2 mg/kg
4.2	Lead (Pb)	0.3 mg/kg [1/]
4.3	Copper (Cu)	5 mg/kg
4.4	Zinc (Zn)	5 mg/kg
4.5	Iron (Fe)	15 mg/kg
4.6	Tin (Sn)	150 mg/kg (temporarily endorsed)[1]
4.7	Total metal content precipitable by potassium hexacyanoferrate (II)	17 mg/kg, expressed as Fe
4.8	Sulphur dioxide	10 mg/kg
4.9	Mineral impurities insoluble in 10% hydrochloric acid	20 mg/kg

[1/] These limits remain under review.

5. HYGIENE

The following provisions in respect of the food hygiene of this product have been endorsed by the Codex Committee on Food Hygiene:

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable-of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The grape juice shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7. LABELLING (subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

7.1 The Name of the Food

The name of the product shall be "grape juice" immediately preceded or followed by a varietal designation except in those countries where national authorities determine that the omission of such a varietal designation would not mislead or deceive the consumer. The varietal designation shall consist of the name of the variety of grapes from which the juice was derived. If juices from two or more varieties have been blended, the name of the variety whose juice is present in the greatest proportion shall be accompanied by the words "and other varieties".

7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that water added for reconstitution of juice according to Section 1 and the processing aids specified in Sections 3.5.1 to 3.5.7 need not be declared.

7.2.2 In the case of grape juice made from concentrate, the fact of reconstitution shall be declared in the list of ingredients as follows: "grape juice made from concentrate" or "reconstituted grape juice" or "grape juice made from concentrated grape juice". If there are no ingredients to be listed in accordance with Section7.2.1, the expression "grape juice made from concentrate" or "reconstituted grape juice" or "grape juice made from concentrated grape juice" shall appear on the label.

7.2.3 The addition of L-Ascorbic acid shall be declared in the list of ingredients as:

(a) "L-Ascorbic acid as antioxidant" or
(b) "antioxidant"

7.3 Net Contents

The net contents shall be declared by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold; for British units, units of capacity measurement shall be used.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor *of* the product shall be declared.

7.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

7.7 Additional Requirements

The following additional specific provisions shall apply:

7.7.1 No fruit or fruit juice may be represented pictorially on the label except grapes or grape juice.

7.7.2 The term "carbonated" or an equivalent term in other languages shall be declared on the label if the grape juice contains more than 2 g/kg of carbon dioxide.

7.7.3 No claims shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantity of "Vitamin C" as would be accepted by national authorities in the country in which the product is sold, as warranting such claim or the use of such term.

7.7.4 Where grape juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

7.8 Bulk Packs

In the case of grape juice in bulk, the information required by Sections 7.1 to 7.7.4 shall either be given on the container or be given in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

Will be completed later.

DRAFT STANDARD FOR CONCENTRATED GRAPE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS [1/]

(Advanced to Step 8 of the Procedure)

[1/] For the purpose of this Standard and at this time preservation by physical means does not include ionizing radiation.

1. DESCRIPTION

1.1 Product Definition

Concentrated grape juice is the unfermented product which is capable of fermentation after reconstitution, preserved exclusively by physical means, obtained by the process of concentration (as defined in Section 1.2} from the raw materials as described in Section 1.3. The product may be turbid or clear, but is substantially free of crystals of salts of tartaric acid. The concentrated grape juice may be clarified and corrected for acidity.

1.2 Process Definition

The process of concentration consists of the physical removal of water until the product has a soluble grape solids content of not less than 30% m/m as determined by refractometer at 20°C uncorrected for acidity and read as ^{o}Brix on the International Sucrose Scales and may include the addition of (l) juice or concentrate or water suitable for the purpose of maintaining the essential composition and quality factors of the concentrate, and (2) natural volatile grape juice components where these have been removed. Natural volatile grape juice components may only be restored to concentrated juice of the same type of grapes from which such natural volatile grape juice components have been removed.

1.3 Raw Material

The raw material from which this product is obtained is unfermented but fermentable grape juice obtained by a mechanical process from sound, ripe grapes.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Requirements for the juice after reconstitution

The product obtained by reconstituting the concentrated grape juice in accordance with Section 7.8 shall comply with the provisions of the Draft Standard for Grape Juice Preserved Exclusively by Physical Means (see Appendix II to this Report).

3. FOOD ADDITIVES	Maximum Level
3.1 Malic acid	
3.2 Citric acid	limited by GMP
3.3 L-Ascorbic acid	

3.4 Processing Aids

3.4.1 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with good manufacturing practices.

		Maximum Level
3.4.2	Precipitated calcium carbonate	limited by GMP
3.4.3	Potassium tartrate	
3.4.4	Calcium hydroxide	
3.4.5	Vegetable carbon	
3.4.6	Nitrogen	
3.4.7	Carbon dioxide	

4. CONTAMINANTS

When grape juice concentrate is reconstituted in accordance with Section 7.8, the limits of contaminants shall not exceed those laid down in Section 4 of the Draft Standard for Grape Juice Preserved Exclusively by Physical Means (see Appendix II of this Report).

5. HYGIENE

The following provisions in respect of the food hygiene of this product have been endorsed by the Codex Committee on Food Hygiene:

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of the Food Hygiene (Ref. No. CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill (exclusive of bulk packs)

The concentrated grape juice shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7. LABELLING (subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following provisions apply:

7.1 The Name of the Food

The name of the product shall be "concentrated grape juice" immediately preceded or followed by a varietal designation except in those countries where national authorities determine that the omission of such a varietal designation would not mislead or deceive the consumer. The varietal designation shall consist of the name of the variety of grapes from which the concentrated juice was derived. If juices from two or more varieties have been blended, the name of the variety whose juice is present in the greatest proportion shall be accompanied by the words "and other varieties".

7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that the components mentioned in Section 1.2 and the processing aids specified in Sections 3.4.1 to 3.4.7 need not be declared.

7.2.2 The addition of L-Ascorbic acid shall be declared in the list of ingredients as:

(a) "L-Ascorbic acid as antioxidant" or
(b) "antioxidant"

7.3 Net Contents

The net contents shall be declared by volume in one or. more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold; for British units, units *of* capacity measurement shall be used.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country, of Origin .

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

7.7 Additional Requirements

The following additional specific provisions shall apply:

7.7.1 No claims shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantity of "Vitamin C" as would be accepted by national authorities in the country in which the product is sold, as warranting such claim or the use of such term.

7.7.2 No fruit or fruit juice may be represented pictorially on the label except grapes or grape juice.

7.7.3 Where concentrated grape juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

7.8 Degree of Concentration

Instructions for dilution shall be given on the container by stating the percentage of soluble grape solids, by weight, as determined by refractometer at 20°C, uncorrected for acidity, and read as Brix on the International Sucrose Scales or in the case of repackaged products, by stating the number of parts by volume of water which are required to be added to one part by volume of the concentrated juice to obtain juice which complies at least with the minimum requirements of the Draft Standard for Grape Juice Preserved Exclusively by Physical Means.

7.9 Bulk Packs

In the case of concentrated grape juice in bulk, the information required by Sections 7.1 to 7.8 shall either be given on the container or in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

Will be completed later.

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APPENDIX IV

DRAFT STANDARD FOR SWEETENED CONCENTRATED LABRUSCA TYPE GRAPE JUICE PRESERVED EXCLUSIVELY 3Y PHYSICAL MEANS [1/]

(Advanced to Step 8)

[1/] For the purpose of this standard and at this time preservation by physical means does not include ionizing radiation.

1. SCOPE

This standard applies only to the sweetened concentrate which is made from Labrusca type grape juices and which has the essential flavour characteristics of Labrusca type grapes and which is prepackaged for retail sale.

2. DESCRIPTION

2.1 Product Definition

Sweetened concentrated grape juice is the sweetened unfermented product which is capable of fermentation after reconstitution, preserved exclusively by physical means, obtained by the process of concentration (as defined in Section 2.2), from the raw materials as described in Section 2.3. The product may be turbid or clear but shall be free from crystals of salts of tartaric acid. The sweetened concentrated grape juice may be clarified with the aid of clarifying and filtering agents in accordance with Section 4, and may be corrected for acidity.

2.2 Process Definition

The process of concentration consists of the physical removal of water until the product has a soluble grape solids content of not less than 30% m/m as determined by refractometer at 20^0 C, uncorrected for acidity and read as ^{0}Brix on the International Sucrose Scales (exclusive of added sugars) and may include the addition of (l) juice or concentrate or water suitable for the purpose of maintaining the essential composition and quality factors *of* the concentrate, and (2) natural volatile grape juice components where these have been removed.

2.3 Raw Material

The raw material from which this product is obtained is unfermented but fermentable grape juice obtained by a mechanical process from sound, ripe Labrusca type grapes.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Requirements for the Juice after Reconstitution

The product obtained by reconstituting the sweetened concentrated grape juice to a minimum of 15^0 Brix, exclusive of added sugars, in accordance with Section 8.8, shall comply in all other respects with the provisions of the Draft Standard for Grape Juice Preserved Exclusively by Physical Means (see. Appendix II to this Report) allowing for the addition of sugars according to Section 3.2.

3.2 Sugars

One or more of the following sugars shall be added: sucrose (white sugar), dextrose and glucose syrup, as defined by the Codex Alimentarius Commission. The addition of fructose is also permitted.

4. FOOD ADDITIVES

		Maximum Level
4.1	Citric acid	Limited by GMP
4.2	Malic acid	
4.3	L-Ascorbic acid	

4.4 Processing Aids

4.4.1 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with good manufacturing practices:

		Maximum Level
4.4.2	Vegetable carbon	Limited by GMP
4.4.3	Nitrogen	
4.4.4	Carbon dioxide	

5. CONTAMINANTS

When s4weetened Labrusca type grape juice concentrate is reconstituted in accordance with Section 8.8, the limits of contaminants shall not exceed those laid down in Section 4 of the Draft Standard for Grape Juice Preserved Exclusively by Physical Means (see Appendix II to this Report).

6. HYGIENE

The following provisions in respect of food hygiene of this product have been endorsed by the Codex Committee on Food Hygiene:

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

6.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

Fill of Container

Minimum Fill

The sweetened concentrated grape juice shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 C which the sealed container will hold when completely filled.

8. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/ES 1-1969), the following provisions apply:

8.1 The Name of the Food

The name of the product shall be "sweetened concentrated grape juice" immediately preceded or followed by a varietal designation, except in those countries where national authorities determine that the omission of such a varietal designation would not mislead or deceive the consumer. The varietal designation shall consist of the name of the variety of grapes from which the concentrated juice was derived. If juices from two or more varieties have been blended, the name of the variety whose juice is present in the greatest proportion shall be accompanied by the words "and other varieties".

8.2 List of Ingredients

8.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that the components mentioned in Section 2.2 and the processing aids specified in Sections 4.4.1 to 4.4.4 need not be declared.

8.2.2 The addition of L-Ascorbic acid shall be declared in the list of ingredients as:

(a) "L-Ascorbic acid as antioxidant" or
(b) "Antioxidant"

8.3 Net Contents

The net contents shall be declared by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold; for British units, units of capacity measurement shall be used.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter, or vendor of the product shall be declared.

8.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

8.7 Additional Requirements

The following specific provisions shall apply:

8.7.1 No claims shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantity of "Vitamin C" as would be accepted by national authorities in the country in which the product is sold as warranting such claim or the use of such term.

8.7.2 No fruit or fruit juice may be represented pictorially on the label except Labrusca grapes or Labrusca grape juice.

8.7.3 Where sweetened concentrated grape juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

8.8 Degree of Concentration

Instructions for dilution shall be given on the prepackaged products by stating the number of parts by volume of water which is required to be added to one part by . volume of the sweetened concentrated juice in order to obtain minimum 15^0 Brix, exclusive of added sugar.

9. METHODS OF ANALYSIS AND SAMPLING

Will be completed later.

DRAFT STANDARD FOR PINEAPPLE JUICE PRESERVED EXCLUSIVELY BY PHYSICAL MEANS [1/]

(Advanced to Step 8 of the Procedure)

[1/] For the purpose of this Standard and at this time preservation by physical means does not include ionizing radiation.

1. DESCRIPTION

Unfermented but fermentable juice, intended for direct consumption, obtained by a mechanical process, which may include centrifuging but not filtering, from the flesh or parts thereof, with or without code material, of sound, ripe pineapples (Ananas comosus L. Merrill = Ananas sativus L. Lindl) preserved exclusively by physical means. The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Soluble Solids

2.1.1 The soluble pineapple solids content of pineapple juice (exclusive of added sugars) shall not be less than 10% m/m as determined by refractometer at 20^0 C, uncorrected for acidity and read as ^{0}Brix on the International Sucrose Scales.

2.1.2 Where the juice has been obtained using concentrated juice with the addition of water the soluble pineapple solids content (exclusive of added sugars) shall be not less than 13.5%, as determined by refractometer at 20 C, uncorrected for acidity and read as Brix on the International Sucrose Scales.

2.2 Sugars

The following sugars may be added: sucrose (white sugar), dextrose and dried glucose syrup, as defined by the Codex Alimentarius Commission. The addition of fructose is also permitted. The quantity-of sugars added shall not exceed 25 g/kg. The addition of sugars is not permitted when the juice has been acidified in accordance with Section 3.2.

2.3 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

2.4 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of pineapple juice. Natural volatile pineapple juice components may be restored to any pineapple juice from which natural volatile pineapple juice components have been removed.

2.5 Use of Concentrates

The addition of concentrate to juice is permitted. Only concentrate from Ananas comosus L. Merrill may be used.

3. FOOD ADDITIVES

The following provisions in respect of food additives are subject to endorsement by the Codex Committee on Food Additives:

		Maximum Level
3.1	Dimethylpolysiloxane (as an antifoaming agent)	10 mg/kg
3.2	Citric acid	limited by GMP
3.3	Malic acid	

The addition of these acids is not permitted when the juice contains sugars added in accordance with Section 2.2.

4. CONTAMINANTS

The following provisions in respect of contaminants are subject to endorsement by the Codex Committee on Food Additives:

	Contaminants	Maximum Level
4.1	Arsenic (As)	0.2 mg/kq
	Lead (Pb)	0.3 mg/kg [1/]
	Copper (Cu)	5.0 mg/kg
	Zinc (Zn)	5.0 mg/kg
	Iron (Fe)	15.0 mg/kg
	Tin (Sn)	150.0 mg/kg (provisional limit) [1/]
4.2	Total metal content precipitable by potassium hexacyanoferrate (II)	20 mg/kg expressed as Fe
4.3	Sulphur dioxide	10 mg/kg

[1/] These limits remain under review.

5. HYGIENE

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES Fill of Container Minimum Fill

The pineapple juice shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 C which the sealed container will hold when completely filled.

7. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, *2,* 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "pineapple juice".

7.1.2 If the quantity of added sugar or sugars exceeds 15 g/kg, the words '"x" added' shall plainly and conspicuously accompany- the name of the product where "x" represents the name or names of the sugar or sugars added.

7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that water added for reconstitution of the juice in accordance with Section 1 need not be declared.

7.2.2 In the case of pineapple juice made from concentrate, the fact of reconstitution shall be declared in the list of ingredients as follows: "pineapple juice made from concentrate" or "reconstituted pineapple juice" or "pineapple juice made from concentrated pineapple juice". If there are no ingredients to be listed in accordance with Section 7.2.1, the expression "pineapple juice made from concentrate" or "reconstituted pineapple juice" or "pineapple juice made from concentrated pineapple juice" shall appear on the label.

7.3 Met Contents

The net contents shall be declared by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold; for British units, units of capacity measurement shall be used.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

The country of origin of the product shall be declared, if its omission would mislead or deceive the consumer.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

7.7 Additional Requirements

The following additional specific provisions shall apply:

7.7.1 No fruit or fruit juice may be represented pictorially on the label except pineapples or pineapple juice.

7.7.2 Where pineapple juice requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

7.8 Bulk Packs

In the case of pineapple juice in bulk, the information required by Sections 7.1 to 7.7.2 shall either be given on the container or in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents,

8. METHODS OF ANALYSIS AMD SAMPLING

Will be completed later.

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APPENDIX VI

PROPOSED DRAFT STANDARD FOR NON-PULPY BLACKCURRANT NECTAR PRESERVED EXCLUSIVELY BY PHYSICAL MEANS [1/]

(Advanced to Step 5)

[1/] For the purpose of this standard and at this time preservation by physical means does not include ionizing radiation.

1. DESCRIPTION

Unfermented but fermentable product, intended for direct consumption, obtained by blending the juice of sound and ripe blackcurrants concentrated or unconcentrated, with water and sugars, and preserved exclusively by physical means. The product may be turbid or clear.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Minimum Content of Fruit Juice

The product shall contain not less than *30%* m/m of single strength blackcurrant juice or the equivalent derived from concentrated blackcurrant juice.

2.2 Sugars

One or more of the following sugars shall be used: sucrose (white sugar), dextrose and glucose syrup as defined by the Codex Alimentarius Commission. The addition of fructose is also permitted.

2.3 Honey

Honey, as defined by the Codex Alimentarius Commission, may be used if it is the sole added sweetening ingredient.

2.4 Soluble Solids

The soluble solids content of the product shall be not less than 13% m/m as determined by refractometer at 20^0 C, uncorrected for acidity and read as Brix on the International Sucrose Scales.

2.5 Acidity

The acidity of the product shall be not less than 8 g/kg, calculated as anhydrous citric acid.

2.6 Ethanol Content

The ethanol content shall not exceed 2 g/kg.

2.7 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of the fruit from which it is made.

3. FOOD ADDITIVES

		Maximum Level
3.1	Citric acid	Limited by GMP
3.2	Malic acid	

4. CONTAMINANTS

The following provisions in respect of contaminants are subject to endorsement by the Codex Committee on Food Additives:

	Contaminant	Maximum Level
4.1	Arsenic (As)	0.2 mg/kg
4.2	Lead (Pb)	0.3 mg/kg
4.3	Copper (Cu)	5 mg/kg
4.4	Zinc (Zn)	5 mg/kg
4.5	Iron (Fe)	15 mg/kg
4.6	Tin (Sn)	150 mg/kg [2/]
4.7	Total metal content precipitable by potassium hexacyanoferrate (II)	20 mg/kg expressed as Fe
4.8	Sulphur dioxide	10 mg/kg

[2/] The provisional limit of 150 mg/kg for tin is currently under review.

5. HYGIENE

The following provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene.

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the Recommended General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

Minimum Fill

The nectar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20^0 C which the sealed container will hold when completely filled.

7. LABELLING (Subject to endorsement by the Codex Committee on Food Labelling)

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

7.1 The Name of the Food

The name of the product shall be "clear" or "turbid nectar of blackcurrants" or "clear" or "turbid blackcurrant nectar" as appropriate, except in countries where national authorities determine that these names would mislead consumers.

7.1.1 The words "minimum fruit juice content 30%" shall appear in close proximity, to the name of the product.

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, except that added water need not be declared.

7.3 Net Contents

The net contents shall be declared by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units as required by the country in which the product is sold; for British units, units of capacity measurement shall be used.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

7.7 Additional Requirements

The following additional specific provisions shall apply:

7.7.1 No fruit juice or fruit nectar may be represented pictorially on the label except blackcurrants or the product thereof.

7.7.2 No claim shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantities of "Vitamin C" as would be accepted by national authorities in the country in which the product is sold, as warranting such claim or the use of such term.

7.7.3 Where the product requires to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary thawing of the product.

7.7 Bulk Packs

In the case of products in bulk, the information required by Sections 7.1.1 to 7.7.3 shall either be given on the container or in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

Will be completed later.

PROPOSED DRAFT STANDARD FOR PULPY NECTARS OF CERTAIN SMALL FRUITS PRESERVED EXCLUSIVELY BY PHYSICAL MEANS [1/]

(Returned to Step 3)

[1/] For the purpose of this standard, and at this time, preservation by physical means does not include ionizing radiation.

1. SCOPE

This standard applies to nectars made from berries of the following species and their hybrids:

- blackcurrants (Ribes nigrum L.)
- red and white currants (cultivars from Ribes rubrum L., R. pallidum, Otto, and Dietr., R. sylvestre (Lam.) Mert. and W.D.J. Kock, etc.) *
- gooseberries (Ribes uva-crispa L. and hybrids)
- strawberries (cultivars and hybrids from Fragaria spp.)
- raspberries (Rubus ideaus L.)
- blackberries (Rubus procerus P.J. Muell., etc.)
- cloudberries (Rubus chamaemorus L.)
- cranberries (Vaccinium oxycoccus L., V. macrocarpon Ait.)
- whortleberries [2/] (Vaccinium vitis idaea L.)
- bilberries (Vaccinium myrtillus L.)
- rowanberries (Sorbus aucuparia L.)
- sea buckthorn (Hippophaërhamnoides L.)

[2/] Known also by the Swedish name of "lingon" berries.

2. DESCRIPTION

Unfermented but fermentable product [3/], intended for direct consumption, obtained by blending the total edible sieved or ground and homogenized product of clean, sound and ripe berries, concentrated or unconcentrated, with water and sugars, and preserved exclusively by physical means.

[3/] In some species the natural content of free benzoate and sorbate may cause the result of the fermentation test to be negative.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Minimum Content of Fruit Ingredient

The product shall contain not less than 30% m/m /From blackcurrant and cranberry, not less than *25%* m/m, from rowanberry and sea buckthorn, not less than 15% m/m7', of single strength fruit ingredient or the equivalent derived from concentrated fruit ingredient.

3.2 Sugars

One or more of the following sugars shall be used: sucrose (white sugar), dextrose and glucose syrup as defined by the Codex Alimentarius Commission. The addition of fructose is also permitted.

3.3 Honey

*[*Honey, as defined by the Codex Alimentarius Commission, may be used but it may be mentioned on the label only when it is the sole added sweetening ingredient*].*

3.4 Lemon Juice

Lemon juice may be added as an acidifying agent.

3.5 Soluble Solids

The soluble solids content of the product shall be not less than 13% m/m as determined by refractometer at 20^0 C, uncorrected for acidity and read as Brix on the International Sucrose Scales.

3.6 Apparent viscosity

The apparent viscosity of the product shall be such that the flow-time is not less than 25 seconds.

3.7 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

3.8 Hydroxymethylfurfural

The hydroxymethylfurfural content shall be not more than 10 mg/kg.

3.9 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of the berry species from which it is made.

4. FOOD ADDITIVES

The following provisions in respect of food additives are subject to endorsement by the Codex Committee on Food Additives:

		Maximum Level
4.1	Citric acid	Limited by GMP
4.2	Malic acid	
4.3	L-Ascorbic acid	[400] mg/kg in the final product

5. CONTAMINANTS

The following provisions in respect of contaminants are subject to endorsement by the Codex Committee on Food Additives:

		Maximum Level
5.1	Arsenic (As)	0.2 mg/kg
5.2	Lead (Pb)	0.3 mg/kg
5.3	Copper (Cu)	5 mg/kg
5.4	Zinc (Zn)	5 mg/kg
5.5	Iron (Fe)	15 mg/kg
5.6	Tin (Sn)	150 mg/kg [1/]
5.7	Total metal content precipitable by potassium hexacyanoferrate (II)	20 mg/kg expressed as F
5.8	Sulphur dioxide	10 mg/kg

[1/] The provisional limit of 150 mg/kg for tin is currently under review.

6. HYGIENE

The following provisions in respect of the food hygiene of this product have been endorsed by the Codex Committee on Food Hygiene:

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969) recommended by the Codex Alimentarius Commission.

6.2 When tested by appropriate methods of sampling and examination, the product:

(a) shall be free from micro-organisms capable of development under normal conditions of storage; and
(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard 'to health.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill

The nectar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 C which the sealed container will hold when completely filled.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

8.1 The Name of the Food

8.1.1 The name of the product shall be "X nectar" or "pulpy X nectar" or "nectar of X" or "pulpy nectar of X" where "X" is the common name of the berry used.

8.1.2 The words "minimum fruit content X%" shall appear in close proximity to the name of the product where "X" is the minimum percentage prescribed for the nectar in Section 3.1.

8.2 List of Ingredients

8.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion, except that added water, *[*and honey when added as part of the sweetening matter*]*, need not be declared.

8.2.2 The addition of L-Ascorbic acid shall be declared in the list of ingredients as:

(a) "L-Ascorbic acid as antioxidant" or
(b) "antioxidant"

8.3 Net Contents

The net contents shall be declared by volume in one or more of the following systems of measurement: Metric ("Système International"), U.S. or British units, as required by the country in which the product is sold; for British units, units of capacity measurement shall be used.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

8.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked, in code or in clear, to identify the producing factory and the lot.

8.7 Additional Requirements

The following additional specific provisions shall apply:

8.7.1 The pictorial representation of fruit or nectar on the label may only be the species of fruit used as the fruit ingredient.

8.7.2 No claim shall be made in respect of "Vitamin C" nor shall the term "Vitamin C" appear on the label unless the product contains such quantities of "Vitamin C" as would be accepted by national authorities in the country in which the product is sold, as warranting such claim or the use of such term.

8.7.3 Where fruit nectars require to be kept under conditions of refrigeration, there shall be information for keeping and, if necessary, thawing of the product.

8.8 Bulk Packs

In the case of fruit nectars in bulk, the information required by Sections 8.1.1 to 8.7.3 shall either be given on the container or in accompanying documents except that the name of product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

(To be completed).

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APPENDIX VIII

PROPOSED CHANGES TO STEP 9 STANDARDS FOR FRUIT JUICES AND NECTARS

(To be submitted to the Executive Committee)

The following amendments are considered to be editorial by the Group of Experts:

1. Essential Composition and Quality Factors

Organoleptic Properties

The word "volatile" should be added between the word "natural" and the name of the juice.

2. Food Additives and Processing Aids

The words "of use" to be deleted from the heading "Maximum Level of use".

Delete the word "pure" wherever it occurs.

3. Hygiene

The reference to the Recommended International Code of Hygienic Practice for Quick Frozen Fruits and Vegetables and their Juices to be deleted and replaced by "reference to the General Principles of Food Hygiene".

4. Labelling

The word "specific" to be deleted from the Preamble. Name of the Food

Insert the words "or sugars are" between the words "sugar" and "added" and delete the word "is".

Country of Origin

The second sub-section relating to "when the product undergoes processing in a second country which changes its nature" to be deleted.

Additional Requirements

The following words to be inserted after the phrase "as would be accepted by national authorities": "in the country in which the product is sold".

The following amendments are regarded as substantive:

Product Definition

This amendment relates to concentrated juices only. The words "but fermentable juice" to be deleted and substituted by the words "product which is capable of fermentation after reconstitution".

Process Definition

The word "includes" to be replaced by "and may include" and the word "previously" in the last line of this sub-section to be deleted.

Labelling

List of Ingredients

In sub-section 7.2.2 the words "as the first ingredient" to be deleted and a sentence to be included to read as follows: "If there are no ingredients to be listed in accordance with Section 7.2.1 the expression "... juice made from concentrate" or "reconstituted ... juice" or "... juice made from concentrated ... juice" shall appear on the label.