

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 4(a)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-fourth Session

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS – OUTSTANDING STANDARDS FORWARDED BY CCPFV29

BACKGROUND

1. The 29th Session of Codex Committee on Processed Fruits and Vegetables (CCPFV)¹ forwarded food additive provisions of five standards (i.e., Revisions to the *Standards for Gochujang* (CXS 294 - 2003); *Chili Sauce* (CXS 306 - 2003); *Mango Chutney* (CXS 160 - 1987); *General Standards for Dried Fruits*; and *Canned Mixed Fruits*) for endorsement by CCFA. These five standards have been adopted by CAC43(2020)².

2. CCFA52³ considered this matter and agreed to refer the food additive provisions of in the five CCPFV standards to the EWG on alignment for resolving some identified technical issues.

3. CCFA53⁴ completed the alignment work of the three standards from CCPFV29 (i.e., *Standards for Gochujang* (CXS 294 - 2023); *Chili Sauce* (CXS 306 - 2023); and *Mango Chutney* (CXS 160 - 2023)) and acknowledged the need to consider the two remaining standards (*General Standard for Dried Fruits* and *General Standard for Canned Mixed Fruits*) at its future sessions.

NEW PROPOSAL FROM THE CHAIR OF THE ALIGNMENT EWG/PWG

4. In light of the comments submitted, and the need to avoid further delays to the publication of the two outstanding standards while also enhancing the efficiency of future alignment efforts, the Chair of the Alignment EWG/PWG has proposed to first endorse the food additive provisions of these two standards at the current CCFA session and then incorporate these two standards into the alignment workplan for future alignment.

5. Considering the proposal put forward by the Chair of the Alignment EWG/PWG, the information from [CX/FA 21/52/5](#) concerning these two standards has been included in this document.

RECOMMENDATION

6. CCFA54 is invited to:

- (i) review the new proposal from the Chair of the Alignment EWG/PWG; and
- (ii) consider the endorsement of the food additive provisions in the two outstanding CCPFV standards i.e. *General Standard for Dried Fruits* and *General Standard for Canned Mixed Fruits* (Appendix I of this document).

¹ [REP20/PFV](#), paragraphs 14, 16, 18, 22, 27, Appendices II, III, IV, V and VI

² [REP20/CAC](#), paragraph 121 and Appendix II

³ [REP21/FA](#), paragraph 75

⁴ [REP23/FA](#), paragraphs 60-61

Appendix I**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES
IN COMMODITY STANDARDS**

The Committee **is invited to consider for endorsement** the food additive provisions (see Annex 1) forwarded by:

- the 29th Session of Codex Committee on Processed Fruits and Vegetables (working by correspondence) (REP20/PFV) related to:
 - *General standard for dried frutis* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)
 - *General standard for canned mixed fruits* (adopted by CAC43 at Step 5/8 subject to endorsement of its food labelling and food additive provisions)

Annex I**CCPFV****STANDARD FOR DRIED FRUITS (Adopted by CAC43 at Step 5/8) ⁵**

	Note
<p>4. FOOD ADDITIVES</p> <p>For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, the food additive classes as presented in 4.1 may be used.</p> <p>4.1 Acidity regulators, antioxidants, colours⁶ glazing agents, preservatives⁷, sweeteners¹⁹, and sequestrants used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and food category 04.1.2.7 (Candied fruit)⁸ or listed in Table 3 of the <i>General Standard for Food Additives</i> are acceptable for use in foods conforming to this Standard.</p> <p>4.2 Flavourings used in products covered by this Standard (i.e., products covered in Annexes that allow flavourings, and products not covered by Annexes) should comply with the Guidelines for the Use of Flavourings (CXG 66-2008).</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX A: DRIED APRICOTS

	Note
<p>3. FOOD ADDITIVES</p> <p>Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex A of this Standard.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX B: DATES

	Note
<p>3. FOOD ADDITIVES</p> <p>Only humectants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex B of this Standard.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

⁵ REP20/PFV, App. V

⁶ For use in preserved dried fruits only.

⁷ Excluding products defined as "Untreated Dried Fruits"

⁸ For preserved dried fruits only.

ANNEX C: RAISINS

	Note
<p>3. FOOD ADDITIVES</p> <p>3.1 Humectants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex C of this Standard.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
<p>3.2 Sulphur dioxide (INS 220) as a bleaching agent for bleached raisins used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried Fruit) is acceptable for use in foods conforming to Annex C of this Standard.</p>	

ANNEX D: DRIED LONGANS

	Note
<p>3. FOOD ADDITIVES</p> <p>3.1 “Dried whole longan”</p> <p>None permitted.</p>	For info only
<p>3.2 “Dried longan flesh” and “Freeze dried longan stuffed with fruit paste”</p> <p>Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in “dried longan flesh” and “Freeze dried longan stuffed with fruit paste” conforming to Annex D of this Standard..</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

ANNEX E: DRIED PERSIMMONS

	Note
<p>3. FOOD ADDITIVES</p> <p>Only preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to Annex E of this Standard.</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)

• **GENERAL STANDARD FOR CANNED MIXED FRUITS (Adopted by CAC43 at Step 5/8)**⁹

	Note
<p>4. FOOD ADDITIVES</p> <p>For products covered by the Annexes, only those food additive classes listed below and in the individual Annexes are technologically justified and may be used in products covered by this Standard. For products not covered by the Annexes, the food additive classes listed below may be used, and other food additive classes may also be justified based on the characteristics of the fruit used and the overall product.</p> <p>4.1 Acidity regulators, antioxidants, and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard..</p>	Text aligned with provisions of the Procedural Manual (Format for Codex Commodity Standards)
<p>4.2 The flavourings used in products covered by this standard should comply with the <i>Guidelines for the use of flavourings</i> (CXG 66-2008).</p>	

⁹ REP20/PFV, App. VI