# codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME: Tel. 5797 Cables Foodagri

ALINORM 79/20

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Thirteenth Session
Rome, 3-14 December 1979

REPORT OF

THE FOURTEENTH SESSION OF

THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Washington D.C.
25-29 September 1978

TABLE OF CONTENTS

---

ALINORM 79/20

# REPORT OF
# THE FOURTEENTH SESSION OF
# THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Washington D.C.
25-29 September 1978

## INTRODUCTION

1. The Codex Committee on Processed Fruits and Vegetables held its Fourteenth Session in Washington, D.C., from 25 to 29 September 1978, by the courtesy of the Government of the United States of America. Mr. Eddie F. Kimbrell (USA) was in the chair, in the absence of Dr. Floyd F. Hedlund. The session was attended by government delegations or observers from 22 countries and observers from 1 international organization. A list of participants, including the Secretariat, is given in Appendix I to this report.

## ADOPTION OF PROVISIONAL AGENDA

2. The Committee adopted the provisional agenda without rearrangement of items.

## MATTERS CONCERNING THE WORK OF THE COMMITTEE ARISING FROM SESSIONS OF THE COMMISSION AND CODEX COMMITTEES HELD SINCE THE COMMITTEE'S THIRTEENTH SESSION

3. The Committee had before it document CX/PFV 78/15, which contained a summary report on the undermentioned matters.

### Codex Alimentarius Commission (Twelfth Session)

4. The Committee took note of the action taken by the Commission at its Twelfth Session, concerning the Draft Standard for Canned Tropical Fruit Salad, Pickled Cucumbers, Canned Carrots and Dried Apricots. It also noted that the Commission had decided not to omit Steps 6 and 7 with respect to the amendments proposed by the Committee to the Step 9 standard for Canned Peaches.

5. Concerning its future work, the Committee noted the decisions of the Twelfth Session of the Commission and agreed that it would be considering this matter under a later item of the agenda (see paras. 184-186).

6. The Committee took note of documents presented to the Twelfth Session of the Commission containing a progress report on acceptance of recommended Codex standards. The Committee also took note of amendments adopted by the Commission to the Procedure for the Elaboration of Worldwide Codex Standards, in response to the wishes of developing countries, providing for comments at Steps 3, 5 and 6 concerning the possible implications of the draft standards for the economic interests of countries.

Codex Committee on Food Additives

7. The Committee noted that the Codex Committee on Food Additives had discussed the question of food additives in jams and jellies and had endorsed the use of most of the food additive provisions which had been proposed. This Step 9 standard had been published in 1977.

Codex Committee on Pesticide Residues

8. The Committee noted that the Codex Committee on Pesticide Residues had decided to give consideration to fumigant residues in various foods as a general issue. As regards the question of fumigant residues in dates, the Codex Committee on Pesticide Residues had requested the Codex Committee on Processed Fruits and Vegetables to assist in obtaining relevant information on the basis of which it could consider setting maximum residue limits for this product. The Codex Committee on Processed Fruits and Vegetables requested the Secretariat to seek information from governments on what pesticides were used to fumigate dried fruits and other foods (e.g. dates) considered by the Committee. Governments should also be requested to provide the necessary residue data on the basis of which the Codex Committee on Pesticide Residues could establish recommended maximum residue limits.

9. It was also decided that, as far as possible, the Committee would identify during the Session the fumigants currently used and the foods on which they were used (see para. 187 and Appendix XIII).

Coordinating Committees for Africa and Asia

10. The Committee noted that the above Coordinating Committees had expressed interest in the elaboration of a world-wide standard for cashew kernels and that the Twelfth Session of the Commission had agreed that this product could be included in the future work of the Committee (see para. 183).

Codex Committee on Food Labelling

11. The Committee noted that the labelling provisions in the standards for Canned Tropical Fruit Salad and the draft amendments to the Recommended Standard for Canned Peaches had been endorsed by the Codex Committee on Food Labelling. It also noted that the Twelfth Session of the Commission had adopted the "Guideline for Date Marking of Prepackaged Foods" elaborated by the Codex Committee on Food Labelling. The Committee agreed to consider the guidelines when discussing the labelling section of individual standards. In doing this, the Committee decided to concern itself first with draft standards at earlier Steps than Step 9, following which, in the light of experience, it would consider date marking in the Step 9 standards.

CONSIDERATION OF THE GENERAL PROVISION FOR STYLES

12. The Committee had before it document CX/PFV 78/11 containing government comments on the question of providing for a general provision for styles in standards submitted to governments for acceptance. The issue to be resolved was to determine the Step 9 standards where the inclusion of a general provision for styles, not covered by the standards, would be appropriate in order to provide a certain flexibility (see paras. 185-191, ALINORM 74/44 and paras 274-276, ALINORM 76/44).

13. During the discussions it emerged that the inclusion of a general provision for styles in Codex standards would lead to certain difficulties. These were due to the fact that certain provisions of Codex standards were linked to specific styles listed in those standards and that any additional styles, not described in detail in the standard, would not be subject to those provisions (e.g. allowances for defects, drained weight, etc.). 1/

14. The Committee noted the conclusions of the Delegation of the U.S.A. included in document CX/PFV 78/11 as regards the standards where the inclusion of the general provision for styles was considered by that delegation to be feasible, but decided not to take any action at this time. The Codex Alimentarius Commission was requested to give guidance on the way the problems created by the inclusion of the general provision for styles in Codex standards might be overcome.

REVISION OF STEP 9 STANDARDS

15. The Committee had requested governments, at its Thirteenth Session, to indicate the standards which, in their opinion - apart from the question of the general provision for styles - should be revised. It had before it document CX/PFV 78/12 summarizing comments received from governments.

16. On the basis of government replies, the Committee concluded that there was no need, at this time, to undertake a review of Step 9 standards.

CONTAMINANTS

17. The Committee noted that in Circular Letter CL 1977/31, October 1977, Governments had been requested to provide information and comments concerning levels of contaminants in processed fruits and vegetables, on the basis of which the Committee could propose maximum residue limits for contaminants such as tin and others in these products. The Committee had before it certain information from governments in response to this request (document CX/PFV 78/14). The delegation of Poland drew attention to some typing errors in the analytical figures shown for Poland and this was noted by the Secretariat.

18. The Committee was informed that the Commission, at one of its recent sessions, had specifically recommended that the standards for processed fruits and vegetables should include a section on contaminants which would include other contaminants beside tin. The Committee attached particular importance to arriving at international limits for contaminants, especially tin, but also others such as lead and cadmium, in the interests of consumer protection and the facilitation of international trade.

19. In order to arrive at meaningful international limits, it was necessary for governments to make greater efforts to provide the Committee with the necessary data concerning limits needed in their countries, in order to enable the Committee to be in a position to propose, for consideration of the Codex Committee on Food Additives, maximum limits based on a discussion of actual data. At the same time, there was a need for the relevant toxicological data to be made available by governments to the Joint FAO/WHO Expert Committee on Food Additives.

20. The main problem was that not much data had been provided so far by governments and the Committee wished to bring this matter to the attention of the Codex Alimentarius Commission. The Expert Committee on Food Additives also wished to make known to the Commission its concern about the importance of this problem of contaminants and also about the need to make greater progress in this area, particularly as regards levels for tin. Priority needed to be given to this matter both by governments through the provision of data and also by the Joint FAO/WHO Expert Committee on Food Additives.

1/ See further decisions of the Committee concerning the inclusion of the general provision for styles in para. 191.

21. Concerning limits for tin in the standards for processed fruits and vegetables, it was noted that a provisional figure of 250 mg/kg had been accepted by the Commission, pending the outcome of toxicological studies. Although a number of delegations thought the existing figure of 250 mg/kg for tin was much too high in several and indeed in most of the standards, nevetheless it was the majority view in the Committee that, as a general working principle, it would not be appropriate to change this figure at this time and that it would be better to await the outcome of the toxicological studies. However, this would not prevent the Committee from recommending whatever figures it thought proper concerning maximum limits for tin in the standards under discussion at the present session. The delegation of Mexico drew attention to the need for taking into account dietary patterns in each country.

22. As a practical step towards meeting this problem, the Committee decided to establish a Working Group from amongst the members of the Committee. It was agreed that the Working Group, whose composition would be determined at the end of the session, should make recommendations to the Committee concerning levels of contaminants in standards for processed fruits and vegetables. To assist the Working Group in making such recommendations to the Committee, the Secretariat would issue a circular letter to governments requesting data from governments concerning contaminants in the products dealt with by the Committee. In framing the circular letter to be sent to governments, the Secretariat should communicate with the Chairman of the Working Group. It was expected that the Working Group would meet for probably a day immediately before the next session of the Committee. In the meantime, the Working Group could communicate with each other on this subject.

## SAMPLING PLANS FOR PREPACKAGED FOODS

23. The Committee had before it document CX/PFV 78/13 on the question of Sampling Plans for Prepackaged Foods prepared by the delegation of the USA. It was noted that the Tenth Session of the Codex Committee on Methods of Analysis and Sampling had also considered that paper but had not reached final conclusions concerning it. However, the ad hoc Working Group on Sampling of the Codex Committee on Methods of Analysis and Sampling had formulated comments on the paper as contained in paras 11 and 12 of Appendix III to ALINORM 78/23.

24. In introducing the paper, the delegation of the USA pointed to the various issues dealt with in the paper and the Committee reached the following conclusions:

(a) Operating Characteristics (OC) Curve

Noting that the OC curve included in the Codex publication CAC/RM 42-1969 was in error, the Committee decided that the corrected OC curve presented in document CX/PFV 78/13 should be substituted for that in the Sampling Plans (CAC/RM 42-1969) on the appropriate occasion.

(b) Clarification of the use of Sampling Levels I and II

The Committee noted the clarification that Sampling Levels I and II were not inteded to be additive (i.e., Sampling at Level II was not intended to be performed following sampling at Level I where a dispute arose after the initial inspection). Rather, users should decide in advance what Sampling Level should be employed. The Committee decided that this interpretation be brought to the attention of governments with a view to obtaining their comments.

(c) Sample Size

The Committee considered a proposal of the delegation of the USA for plans using reduced sample sizes, in view of the fact that destructive sampling was involved, while maintaining an AQL of 6.5 and adequate levels of confidence. The Committee agreed that the proposed two new tables (sampling plans) should be submitted to governments for comment. Governments should be requested to also indicate whether

they considered that the new tables elaborated by the USA should be regarded as sampling plans additional to those already in the Codex Sampling Plans (CAC/RM 42-1969) or whether they should replace the existing sampling plans.

25. It was noted that the question of Codex 'referee' methods of analysis was under consideration by the Codex Alimentarius Commission and by the Codex Committee on Methods of Analysis and Sampling and that the meaning of 'referee' methods of sampling would, in all likelihood, also be considered. It was also noted that the Sampling Plans for Prepackaged Foods had been designed for quality assessment (see Introduction to document CAC/RM 42-1969) and that, therefore, they were inappropriate for sampling, e.g. for microbiological examination. In attracting the Sampling Plans to Codex standards, the purpose of the Plans should be given appropriate attention.

26. The Committee agreed that the question of sampling plans for prepackaged foods should be given priority and decided to reconsider the question in the light of government comments at its next session.

27. It was also agreed that the Sampling Plans, as amended at the next session, would be submitted to the Codex Committee on Methods of Analysis and Sampling for consideration and endorsement.

DRAFT AMENDMENTS TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEACHES (CAC/RS 14-1969)

28. The Committee had before it document CX/PFV 78/16 and Add. 1 containing government comments, at Step 6, on the above draft amendments contained in Appendix II, ALINORM 78/20.

29. In introducing the amendments (see also para. 4), the delegation of the USA pointed out that the purpose of the amendments was to bring the standard for canned peaches in line with other Step 9 standards for canned fruits as regards packing medium, syrup strengths and the labelling provisions relating to these aspects.

30. As regards the proposed amendment to Section 6.1.4.1 of the above standard, some delegations were of the opinion that, as the packing medium could consist of varying proportions of water and peach or other juices, the label declarations 'in water' or 'packed in water' would be misleading.

31. The question was also raised whether provision should not be made for the use of the term 'unsweetened' in connection with a product to which no sugar had been added, in order to inform the consumer who was interested in such a product (e.g. diabetics).

32. The delegation of Australia raised the question of providing for the use of peach and other nectars, for which Codex standards had been elaborated, and for the use of fruit pulp of peaches and other compatible fruits, in the packing medium.

33. The Committee noted that the issues in paras 30 to 32 involved a number of canned fruit products already at Step 9 of the Codex Procedure and decided that it should be considered at a future session with a view to possibly amending the Step 9 Codex standards concerned.

34. The delegation of Poland proposed that in Section 6.1.4.3 there was a need to specify only one of the three alternative designations, i.e. "in mixed fruit juices", indicating the fruits by name. The Committee did not accept this proposal.

35. The Committee decided to submit the draft amendments to the Commission at Step 8 of the Codex Procedure (see Appendix II).

PROPOSED DRAFT STANDARD FOR PICKLED CUCUMBERS

36. The Committee had before it the above standard contained in Appendix IV of ALINORM 78/20 and comments received from governments summarized in documents CX/PFV 78/2, and Add. 1 and Add. 2 thereto. The following paragraphs summarize the discussion of the standard. The standard, as amended by the Committee, is given in Appendix IV to this report.

1. Scope

37. It was noted that there was some editorial overlap between the scope and the description sections. The Committee decided not to change the text of these two sections. The delegation of the Netherlands pointed out that there was no need for the use of chemical preservatives in small consumer packs if the product was properly heat treated.

38. Other delegations were of the opinion that the use of preservatives was necessary to protect the product once the container had been opened. The Committee decided not to delete reference to the use of chemical preservatives. The delegation of the Netherlands expressed its reservation concerning this decision.

2.2.3 Sub-types

39. The Committee noted that sub-section 2.2.3 (c) in the French text should read "au vinaigre". The Committee decided to include a further sub-type "hot" with a characterizing flavour "pronounced pepper" (see 2.2.3(i) in Appendix IV). The Committee agreed that the figures for total acidity and salt content were appropriate and decided to delete the square brackets in subsection 2.2.3(g). Some delegations were of the opinion that the lower range of total acidity for the sour type (2.2.3(c)) should be raised from 0.7% to 1.5% for a clearer distinction between sub-types 'sour' and 'sweet-sour'. The Committee did not accept this proposal.

2.3 Styles

40. The proposal was made to reduce the maximum diameter of products designated as 'gherkins' to 22 mm. Noting that the limit of 27 mm was an appropriate compromise which had been arrived at previously, the Committee decided to confirm that figure by removing the square brackets.

41. After discussion the Committee agreed that a curvature of more than $60^{o}$ in the case of the 'whole curved' style should not be regarded a defect and decided to delete the words "but less than $60^{o}$" in section 2.3(b) and to make the necessary consequential amendments to the definition of 'curved cucumbers' and 'mishaped cucumbers' (see sections 3.2.5(a) and (b) and Annex I in Appendix IV).

42. A proposal was made by the delegation of the Netherlands, supported by the delegation of the Federal Republic of Germany, to change the present method for the measurement of curvature to a simpler method involving the expression of curvature as the ratio between the height of the curvature and the length of the cucumber. Some delegations expressed their preference for the older method at present included in the standard. The question arose as to whether both methods could be included in the standard. As the Committee was not in a position to determine whether the two methods would give equivalent results, it was agreed that only one method, i.e. the method included in the standard should be adopted. The delegations of the Netherlands and the Federal Republic of Germany reserved their position.

3.2.6 Allowance for Defects

43. Noting that, following mechanical harvesting, it was not possible to avoid some mechanical damage and that the allowance in section 3.2.6(d) was too stringent, the Committee decided to increase the allowance to 2 for 'whole curved' and 'whole' cucumbers.

## 4. FOOD ADDITIVES

### 4.1 Solubilizing and Dispersing Agents

44. The delegations of the Federal Republic of Germany and France reserved their position concerning the use of solubilizing and dispersing agents. It was pointed out that these additives were used to disperse essential oils and similar ingredients permitted in the standard. The Committee decided that the alginates included the Ca, $NH_4$, K and Na salts as well as propylene glycol alginate. The delegation of Japan was against the use of polysorbate 80.

### 4.2 Firming Agents

45. The delegation of the Federal Republic of Germany reserved its position concerning the use of aluminium salts as firming agents, while the delegations of France and Poland reserved their position concerning the use of all firming agents. It was pointed out that firming agents were only occasionally required when the crop did not have sufficiently good textural quality. In order to take into account current technological practice the Committee decided to include calcium gluconate and calcium lactate as further permitted calcium salts. It was also agreed that the limit of 250 mg/kg referred to the substances singly or in combination.

### 4.3 Preservatives

46. Some delegations were of the opinion that a level of 600 mg/kg for benzoate and sorbate would be sufficient. Noting that the action of these preservatives was pH dependent and that some countries permitted 1,000 mg/kg in the finished product or 1,500 mg/kg in the liquid phase, the Committee decided not to change the maximum level of 1,000 mg/kg. The delegation of the Netherlands reserved its position concerning the use of preservatives in small consumer packs and the maximum level of 1,000 mg/kg. The delegation of Poland was of the opinion that there was no need for the use of preservatives.

### 4.4 Colouring Matters

47. The delegations of the Netherlands, France and the Federal Republic of Germany reserved their position concerning the use of other than natural colours. The delegation of Poland was against the use of colours. The Committee decided to include in the list the natural colour riboflavin (lactoflavin) and also clarified the meaning of 'caramel' as natural caramel and ammonium sulphite treated caramel colours.

### 4.5 Thickening Agents

48. The Committee agreed that the modified starches provided for in this section should be those included in the Codex List. The delegations of the Netherlands and the Federal Republic of Germany reserved their position concerning the use of some modified starches (i.e. those involving epichlorhydrin) pending the outcome of toxicological investigations. The Committee agreed that this matter be brought to the attention of the Codex Committee on Food Additives.

49. The Committee agreed to add furcellaran, noting that this substance had been included in a combined specification with carrageenan. It further agreed that the alginates included those listed in para. 44. As regards pectins the Committee agreed that both natural and amidated pectin were to be included in section 4.5.

### 4.6 Acidifiers

50. The delegations of Canada, France, Iran, Iraq and Mexico were opposed to the use of other than acetic acid produced by fermentation. Noting the concern of the Codex Committee on Food Additives regarding the wide use of tartaric acid in the light of the ADI established for this substance, and also noting that there was no real interest in the use of this acidifier, the Committee decided to delete tartaric acid.

4.7 Natural Flavours

51. The Committee decided to include reference to document CAC/FAL 1-1973 (Codex List of Food Additives) where a definition of the natural and nature-identical flavours are given.

General Considerations

52. The Committee agreed that only those additives should be included in Codex standards the use of which had been adequately justified and which had been endorsed by the Codex Committee on Food Additives from a point of view of safety to the consumer.

5. Contaminants

53. The delegations of the Federal Republic of Germany, the Netherlands and Poland reserved their position concerning the maximum level of 250 mg/kg tin, which in their opinion was unduly high. The Committee recalled its previous conclusion concerning contaminants in processed fruits and vegetables (see paras. 17-22).

6. Hygiene

54. The point was made that pickled cucumbers were not always packed or offered for sale in hermetically sealed containers and that the product was not always subjected to heat treatment. Section 6.3(a) should, therefore, be changed to take this into account. The Committee decided that the present wording of section 6.3(a) was appropriate.

7.1.2 Minimum volume fill for whole styles

55. The Committee agreed that section 7.1.2 applied both to 'whole' and 'whole curved' styles and decided to amend the title of this section accordingly. On the suggestion of several delegations the Committee increased the minimum volume fill as shown in section 7.1.2 of Appendix IV.

8.1.2

56. The delegations of Poland and the Federal Republic of Germany were of the opinion that preservatives should be declared in close proximity to the name of the product. The Committee did not accept this proposal.

57. It was agreed that it would be more appropriate to require that types and styles of pack be declared in close proximity to the name of the product rather than as part of the name (see section 8.1.2 of Appendix IV). It was also decided to require the declaration of 'cured pack' in section 8.1.2(a). The delegation of Canada was of the opinion that the declaration of 'cured pack' should not be mandatory as, unless otherwise indicated, the product was expected by the consumer to be the cured product.

8.3 Net Contents

58. The delegation of the Federal Republic of Germany was of the opinion that a declaration of ingoing weight should be provided for. The delegations of Japan, the Netherlands, France and Libya proposed that, in addition to net weight, the declaration of drained weight should be provided for. As regards the question of drained weight, several delegations pointed out that the standard did not provide for minimum drained weight and that, furthermore, drained weight depended on many factors such as the type and style of the product, density of the cucumber ingredient and method of filling. This was the reasons why the standard provided for minimum volume fill, which afforded adequate protection of the consumer.

59. On the advice of a working group set up to consider the question of the declaration of drained weight, the Committee adopted the following amendment to section 8.3: "The quantity of contents shall be declared as net volume, net weight, drained weight or as any combination of these."

Date Marking

60. The delegations of the Federal Republic of Germany and France were of the opinon that the standard should provide for minimum durability. The delegation of France was of the opinion that vegetable ingredients in the packing medium should be declared in close proximity to the name of the product. The delegation of Japan was of the opinion that the date of manufacture should be declared. The Committee agreed that there was no need to provide for date marking of this type of product with an extended shelf life. The above delegations reserved their position.

9.2.5 Method for Determination of Volume Fill

61. The Committee considered those methods included in document CX/PFV 78/2 for the determination of volume fill. It was noted that method I was based on the AOAC method. Considering the General Principles for the Selection of Methods of Analysis and Sampling, the Committee agreed that this method should be specified as Codex 'referee' method. However, it was agreed that methods II and III should be included as alternative methods (see Appendix IV). The delegation of the Netherlands was opposed to the choice of Method I as referee method as, in its opinion Method 3 was a simpler method which would give equivalent results.

Status of the Standard

62. The Committee decided to advance the draft standard for pickled cucumbers, as amended, to Step 8 of the Codex Procedure (see Appendix III).

## DRAFT STANDARD FOR CANNED CARROTS

63. The Committee had before it the above draft standard contained in Appendix V to ALINORM 78/20 and government comments, at Step 6, contained in documents CX/PFV 78/4 and Add. 1 thereto. The discussions and conclusions of the Committee are summarized in the following paragraphs. The draft standard as amended by the Committee is given in Appendix IV to this report.

1.2 Varietal Types

64. The Committee discussed as to whether the cultivar "Paris Carrot" should be deleted from Section 1.2 Noting that this cultivar was only presented in the styles "whole" or "baby whole", it was decided that the second sentence of Section 1.2 should be transferred to Sections 1.3(a) and 1.3(b). The largest diameter in each direction for the "whole" style and for the "baby whole" style were set at 45 mm and 18 mm respectively. The Committee also made editorial changes in Section 1.3(a) in order to clarify the meaning of smallest diameter.

65. The delegation of Australia was of the opinion that certain short and tapered carrots with a diameter of greater than 23 mm should also be regarded as "baby whole" and proposed to increase the maximum diameter to 27 mm. They noted that this matter had been considered at length at the last session when a figure of 23 mm had been accepted as a compromise. The Committee decided to make no change.

2.2 Optional Ingredients

66. The Committee did not agree with a proposal to reduce the maximum of 10% for the ingredients listed under 2.2(c) to 5%, but confirmed the figure of 10 by removing the square brackets.

2.3.4 Defects and Allowances

67. The delegation of the Netherlands proposed that the allowance for EVM be increased to 2 pieces/1000 g. The delegation of Nigeria was against this proposal as there was no size limitation on the piece of EVM which may be present in the product. The Committee decided not to change the standard.

3. Food Additives

68. As regards monosodium glutamate (MSG) some delegations questioned the technological need for this additive. It was also noted that the use of MSG was not considered advisable in the diet of infants under 12 weeks age. On the other hand it was recognized that the use of flavour enhancers was a question of consumer preference and national eating habits and that very young infants were not likely to consume canned carrots. The Committee had before it technical information indicating that a level of 500 mg/kg was not sufficient in achieving the desired effect and that a maximum level of 2500 mg/kg was required. The Committee adopted this maximum level noting that a number of countries permitted the use of MSG at similar levels. The delegation of Mexico reserved its position. The delegation of Iran was of the opinion that the amount of added MSG should be declared on the label.

3.2 Firming Agents

69. As several delegations indicated that the use of firming agents were not required in the preparation of canned carrots, the Committee decided to delete this section.

3.3 Thickening Agents

70. Similar concern was expressed by some delegations concerning the use of modified starches as in para. 48. The Committee pointed out that in selecting food additives it considered technological need and levels of use. It was a matter for the Codex Committee on Food Additives to ascertain whether the proposed additives and their maximum levels were acceptable from a point of view of health. Governments were requested to make available toxicological information to the Secretariat of the Joint FAO/WHO Expert Committee on Food Additives so that any questions relating to the safety of some chemically modified starches could be resolved.

4. Contaminants

71. A number of delegations were of the opinion that a maximum level of 250 mg/kg for a low-acid product such as canned carrots was too high. Other delegations considered that the maximum level of 250 mg/kg was appropriate on a provisional basis until the whole question of contaminants could be resolved on the basis of appropriate data and the evaluation of the FAO/WHO Experts.

72. The Committee expressed concern about lack of appropriate scientific data and evaluation on the basis of which acceptable maximum levels for contaminants could be elaborated in Codex standards. It was decided that this problem, as outlined in paras 17-22, should be brought to the attention of the Commission. Governments were requested to assist in generating and/or making available the necessary data.

6.2.1 Minimum drained weight

73. The delegations of the Netherlands, France and the Federal Republic of Germany proposed to increase the provision for minimum drained weight, which, in their opinion, was too low. The Committee decided not to change the standard. The delegation of the Netherlands reserved its position.

7.1 The name of the food

74. In the opinion of the delegation of the Federal Republic of Germany, the term "baby", in connection with the name of the product, would, when translated into other languages, be confusing to the consumer. The Committee noted that governments could translate such descriptions into their language in such a way as would not be misleading. The delegation of Nigeria shared the view that the term could be misleading.

75. The Committee decided to add a footnote to the designation "baby whole" indicating that, in some countries an alternate designation might have to be used in order to avoid misleading the consumer.

7.1.3

76. The Committee decided that the "Paris" type carrots should be declared as "round carrots".

7.1.4

77. The Committee decided to remove the square brackets in the last sentence of this section.

7.3 Net Contents

78. The delegation of Canada informed the Committee that the net contents of canned carrots were declared by volume in that country.

Date Marking

79. The Committee discussed whether date marking was necessary for this product and, if so, how date marking should be required. Opinion was divided as to how date marking should be made. On the one hand it was pointed out that canned carrots was a product with extended shelf life while on the other hand it was noted that no food had an unlimited shelf life. The Committee decided that it was not necessary to provide for date marking of this shelf stable product. The delegations of the Federal Republic of Germany, France, the Netherlands, and Iraq reserved their position.

Status of the Standard

80. The Committee decided to advance the draft standard for canned carrots as amended, to Step 8 of the Codex Procedure (see Appendix IV).

## CONSIDERATION OF DRAFT STANDARD FOR DRIED APRICOTS AT STEP 7

81. The Committee had before it the above draft standard contained in Appendix VI to ALINORM 78/20 and government comments thereon.

82. The delegation of Poland informed the Committee that the Working Party on Standardization of Perishable Produce of the United Nations Economic Commission for Europe had a subsidiary Group of Experts on Dry and Dried Fruits. This Group of Experts had been elaborating European Standards for dry and dried fruits for a considerable number of years and had already developed standards for products for which the Codex Committee on Processed Fruits and Vegetables was elaborating standards.

83. The delegation of Poland informed the Committee of the concern which had been expressed by the UNECE Working Party on Standardization of Perishable Produce regarding the need to avoid a situation where there could be two international standards with differing provisions for the same products. To avoid such a situation, the UNECE Working Party on Standardization of Perishable Produce was of the opinion that a Joint UNECE/CODEX Alimentarius Group of Experts on Standardization of Dry and Dried Fruits should be established, in the same way that the Joint UNECE/CODEX Alimentarius Group of Experts on Standardization of Fruit Juices and Quick Frozen Foods had been established. The delegation of Poland informed the Committee that a number of non-European countries had taken part in the work of the UNECE Working Party on Standardization of Dry and Dried Fruits. Concerning the draft standards currently before the Committee for consideration, the delegation of Poland indicated that the above remarks referred to the draft standards for dried apricots, dates and unshelled pistachio nuts. In conclusion, the delegation of Poland stressed the importance, from the point of view of international trade, of there being no significant differences between the Codex and UNECE standards. To ensure this, the delegation of Poland favoured the establishment of a Joint UNECE/Codex Group of Experts on Standardization of Dry and Dried Fruits.

84. The delegation of Iran (rapporteur) expressed appreciation of the various comments which had been received from governments on this draft standard. The delegation of Iran indicated that it was fully in support of harmonizing the two standards, as far as possible. It thought, however, that, as dried apricots were traded internationally, and that as the proposed Codex standard for this product would be a worldwide standard prescribing minimum requirements, it would be more appropriate for the UNECE to harmonize its revised draft standard for this product with the proposed Codex standard. The delegation of Iran made the same point with regard to the draft standards for dates and unshelled pistachio nuts which the Committee would be considering.

85. The Codex Secretariat drew the Committee's attention to the fact that under the Statutes of the Codex Alimentarius Commission part of the purpose of the Joint FAO/WHO Food Standards Programme was to promote the coordination of all food standards work undertaken by international governmental and non-governmental organizations. It was important, therefore, to make every effort to avoid a situation where a number of international standards for the same products emanating from two intergovernmental organizations might not be in harmony with each other. Concerning the means of avoiding such a situation, the Codex Secretariat expressed the view that the essential thing was to insure that there was no significant conflict between the draft UNECE standards and the draft Codex standards so far as the minimum requirements were concerned. As regards the proposal for establishing a new Joint UNECE/Codex Alimentarius Group of Experts on Standardization of Dry and Dried Fruit, the Codex Secretariat informed the Committee of the views of the FAO Conference concerning the need for reducing, as far as possible, the number of meetings and corresponding documentation and of the prevailing attitudes concerning the establishment of new bodies. In view of this, the time did not appear to be appropriate for recommending to the Commission the establishment of a new Codex/UNECE body dealing with standards for dry and dried fruit, more especially as there was a possibility of resolving such differences as existed between the standards concerned by means of close attention being paid by each of the two bodies to the other's texts.

86. The Chairman of the Committee indicated that in the past the relevant draft standards of the UNECE had been considered by the Committee and that this would continue in an effort to promote coordination and harmonization of the work, as called for under the Statutes of the Commission.

87. The delegations of European countries represented at the session conveyed to the Committee a request to them from the Working Party on Standardization of Perishable Produce, that the draft standard for dried apricots not be advanced at the current session to Step 8 for consideration by the Commission at its next session in December 1979. The attention of the Committee was also drawn to the same request addressed by the Director of the ECE/FAO Agriculture and Timber Division to Dr. F. F. Hedlund, who had chaired the previous sessions of the Committee.

88. Taking the view that there might not be as many differences between the two drafts as feared, and taking into account that the main thing was to avoid, as far as possible, conflicting provisions so far as minimum requirements were concerned, the Committee decided to defer consideration of the matter of the status of the draft standard until it had completed its examination of the draft standard in the light both of government comments and the relevant sections of the UNECE draft standard (AGRI/WP. 1/736/Rev. 2, 14 October 1977).

89. The Committee agreed that the main thing, so far as resolving any differences between the draft UNECE and Codex standards was concerned, was to concentrate on the minimum requirements in both drafts. It was considered that provisions which were only optional would not give rise to difficulties, as between the two drafts.

90. Concerning Section 1, Scope, it was agreed to add in the draft standard the botanical name appearing in the UNECE draft, since, as indicated by the delegation of Iran, both botanical names were synonymous with each other.

91. As regards Section 2.1, Product Definition, it was agreed that the product should be prepared not only from sound but also from ripe fruit, as provided for in the UNECE draft.

92. As regards Section 2.1 Styles, it was noted that there was no conflict between the two draft standards. The draft Codex standard provided for the same styles as the draft UNECE standard, and, in addition, provided for a number of other styles. The Committee decided, therefore, to leave the draft Codex standard unchanged in this respect.

93. Concerning the question of inserting a general provision for "other styles", the delegation of Iran indicated that it was not aware of the existence in trade of any styles in addition to those provided for in the standard, nor did it foresee the emergence of any new styles. It was agreed, therefore, not to include a general provision on "other styles" in the draft standard. The delegation of Australia, supported by the delegation of Canada, considered that the question of including in the standards for processed fruits and vegetables a general provision on "other styles" should be placed on the agenda of the Committee's next session.

94. The attention of the Committee was drawn to the need for an editorial correction in the size classification table in Section 2.4. It was noted in respect to the designation "small" that the range 334-480 should read 331-480.

95. Concerning Section 2.4 Size Classification, it was noted that in the draft UNECE standard sizing was optional at the minimum level (Class II). To this extent there was no conflict with the draft Codex standard, where sizing was also optional. Concerning the actual ranges prescribed in the size classification in both draft standards, it was noted that there were differences between them. The delegation of the Netherlands urged the adoption of the ranges appearing in the UNECE draft standard.

96. On the other hand, the delegation of Iran (rapporteur) indicated that the ranges in the draft UNECE standard represented European requirements, whereas the range in the draft Codex standard covered world-wide requirements, which were wider than those of Europe. The delegation of Australia pointed out that the medium range in the draft Codex standard accommodated the medium range in the draft UNECE standard. It was pointed out that the wider range of the draft Codex standard reflected differences in requirements at the world-wide level. Taking this into account as well as the fact that a Working Party set up by the Committee at its last session had, after much discussion and compromise, agreed on the figures appearing in the draft Codex standard, the Committee decided not to make any changes in size classification. The delegation of the Netherlands thought, nonetheless, that, so far, sufficient reason had not been provided for deviating from the sizing figures in the UNECE draft standard. In response, it was stated that the draft Codex standard had to take into account a wider range of trade than mainly European trade.

97. As regards Section 3.3.1 Moisture Content, it was noted that there was no real difference of significance between the two draft standards. It was noted that the UNECE draft allowed a moisture content as high as 35% in certain cases.

98. As regards Section 3.3.2 Quality Factors - General Requirements, the Committee came to the conclusion that there were no real differences when compared with the UNECE draft.

99. Concerning Section 3.3.4 Allowances for Defects, the Committee noted that there was a difference between the two drafts. The UNECE draft did not provide for immature fruit under this heading. On the other hand, the Committee agreed that some immature fruit did, in practice, enter consignments and that it was necessary, therefore, to provide a tolerance in this respect. In this matter, the Committee saw no reason to change the draft Codex standard.

100. During the course of the discussions on Section 3.3.4, it was agreed that mouldy fruit should be placed in a category apart, i.e., apart from insect infested fruit, because of possible health risks. Following a report from a working group which had been set up during the session to make recommendations to the Committee concerning reclassification of defects and allowances therefor, the Committee agreed on the following. It was agreed to make a separate provision for mouldy fruit. It was also agreed to draw a distinction between insect damaged fruit and fruit damaged from other causes. Insect damaged fruit and dirty fruit would be linked together. It was also agreed to provide a separate tolerance for slabs (slabs are defined in 2.3(e)). The revised allowances for defects agreed upon were as follows:

| | |
|---|---|
| Slabs | - 10% (m/m) |
| Damaged Fruit | - 10% ( " ) |
| Broken Fruit | - 10% ( " ) |
| Insect Damaged Fruit & Dirty Fruit | - 8% ( " ) |
| Mouldy Fruit | - 2% ( " ) |
| Total | 20% |
| Immature Fruit | 10% |

101. Concerning the above tolerances, the delegations of France, the Federal Republic of Germany and Poland reserved their positions. The delegation of the Federal Republic of Germany, supported by the delegations of the Netherlands and Poland, considered that the maximum figure for mouldy fruit should be reduced to 1%. The delegation of Poland considered that the maximum figure for insect damaged fruit should be 5%. Concerning mould and mycotoxin, the delegation of Iran stated that there was no danger from dried apricots when dried under proper conditions.

102. Following the adoption of the revised allowances for defects, the Committee made the appropriate changes in Section 3.3.3, Definition of Defects. This included the addition of definitions for (i) Insect Damaged and Dirty Fruit, and (ii) Mouldy Fruit. The definition of 3.3.3(a) was amended by removing the reference to 'insect or mould action'. The delegation of Mexico thought that 'insect damaged fruit' should read 'insect infested fruit'. However, after some discussion, it was decided, in the light of the new definitions and allowances for defects, that the term 'insect damaged' corresponded more to what the Committee had in mind.

103. Concerning Section 4, Food Additives, the Committee decided to remove glycerol from this section, since no delegation present disagreed with the view that there was no technological need for this additive in the preparation of the product. The delegation of the Netherlands considered that there was no need to provide for sorbic acid and its sodium and potassium salts if sulphur dioxide was being used. It further thought that the level of sulphur dioxide should be reduced to 1,000 mg/kg. The delegation of the Federal Republic of Germany thought that there was no need for sorbic acid except where the moisture content of the product was over 20%.

104. Following a discussion on the above matter during which a number of delegations explained why they considered the existing provisions should remain, the Committee decided not to amend the provisions for sorbic acid and sulphur dioxide.

105. Concerning Section 5, Hygiene, the Committee agreed that no changes were necessary.

106. As regards Section 7, Labelling, the delegation of the Federal Republic of Germany, referring to the style Kamaradin in sub-section 7.1.2, indicated that the term Kamaradin was not meaningful in describing the product in the Federal Republic and that it would be the intention in the Federal Republic of Germany to provide a translation in German to indicate the nature of this product. The delegation of the Federal Republic of Germany also considered that if sorbic acid or sulphur dioxide was used as a preservative, such use should be mentioned in close proximity to the name of the product. The Committee made no changes in the labelling section of the standard.

107. As regards date marking, the Committee agreed that the crop year (year of pack) should be declared on the label as a mandatory requirement.

108. Concerning Section 8.1, Sampling, the Committee agreed to adopt the proposal of the USA as given in document CX/PFV 78/5. Concerning Section 8.2.1, the proposal of the United Kingdom, in that country's written comments, was adopted.

109. In connection with earlier discussions on Fumigants and the Circular Letter to be issued by the Codex Secretariat on this subject (see para. 22), the delegation of the USA provided the information given in Appendix VIII to this report.

Status of the Draft Standard for Dried Apricots

110. The Committee accepted the proposal of the rapporteur (delegation of Iran) that the draft standard be advanced to Step 8 for consideration by the Commission at its next session in December 1979. The Committee took this decision, taking into account that, so far as minimum requirements were concerned, the differences between the draft Codex standard and the draft UNECE standard had now been narrowed considerably, and also that the amended draft Codex standard would be sent to the UNECE for consideration well in advance of the next session of the Commission. In this connection, it was noted that the UNECE Group of Experts on Standardization of Dry and Dried Fruit would be meeting in Geneva from 12 to 15 February 1979. A further consideration which the Committee took into account in deciding to advance the draft standard to Step 8 was that it would be open to the Commission not to adopt the standard at Step 8 or to hold it at Step 8 if, in the light of comments made to the Commission, the Commission were to conclude that this would be the proper course. The draft standard, as amended by the Committee is contained in Appendix V to this Report.

111. The Committee expressed the hope that the UNECE Group of Experts would make every effort to bring their draft standard into line with the draft world-wide standard, particularly as regards minimum requirements. In response to an inquiry from the delegation of Nigeria, the Secretariat indicated that all member countries of the Commission and interested international organizations in the food standards field in all the regions of the world would have the opportunity to comment on the draft Codex standard before the next session of the Commission. The Committee noted that certain countries represented at the present session had also been represented at the session of the UNECE Group of Experts on Standardization of Dry and Dried Fruits. From the decisions reached in the UNECE Group and from the views expressed by certain delegations at the present session, it appeared that some countries needed to coordinate their national positions to avoid a situation of apparently putting forward different national views on the same subject in different international fora. In the interest of effective harmonization efforts, the Committee strongly recommended that interested countries sending delegations to sessions of the Codex Committee on Processed Fruits and Vegetables should give favourable consideration to sending the same delegates to sessions of the UNECE Group of Experts on Standardization of Dry and Dried Fruit. Failing this, the Committee expressed the hope that effective international coordination measures be taken at the national level.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR DATES AT STEP 4

112. The Committee had before it the above draft standard contained in document CX/PFV 78/3 and government comments thereon. The Committee also had before it the revised draft standard of the UNECE for dates, contained in document AGRI/WP.1/R.21, dated 31 August 1977.

113. The remarks by the delegation of Poland in para. 65 and the remarks by the delegation of Iran in para. 66, also apply to this draft standard.

114. In view of the shortage of time, the Committee did not have the opportunity to enter into as detailed an examination of this draft standard as it had in the case of the draft standard for dried apricots. On the other hand, this draft standard was only at Step 4, and there would be a further opportunity for detailed consideration by the Committee at its next session.

115. Concerning section 2.1 - Product Definition, it was agreed to delete the provision permitting the use of fumigants on the grounds that (i) in all other Codex standards, including, in particular, standards for other dried fruit, there was no such provision; (ii) the absence of such a provision in the standard did not mean that fumigation was not permitted, it meant simply that the application of fumigant pesticides was not a matter for inclusion in the standards; and (iii) the residues resulting from the use of fumigants was a matter proper to Codex work, but was dealt with by the Codex Committee on Pesticide Residues.

116. Attention was directed to the need for some editorial revision of sub-section 2.1 - Product Definition.

117. As regards section 3.1.1 - General Requirements, the delegation of Iraq proposed that sub-section (e), Pits (Stones) (in Pitted Style) be amended to read as follows: "Not more than two pits or four pieces of pits per 100 dates." The Committee agreed to place "two pits" and "four pieces" in square brackets.

118. The delegation of Poland, supported by the delegation of the Federal Republic of Germany, proposed that sub-section 3.1.1 (e), "Sand and similar inorganic matter", be changed to read "Mineral Impurities" and that a precise tolerance be fixed. The delegation of the Federal Republic of Germany suggested a figure of 0.1%. The Committee agreed that the provision should read as follows: "Mineral Impurities - Not more than [ X mg/kg]".

119. As regards section 3.1.3 - Allowances for Defects, the delegation of the Federal Republic of Germany drew attention to its written comments, in which a reduction was proposed in the figures for total defects. The Committee decided to leave the figures unchanged and retain the square brackets.

120. Concerning sub-sections 3.1.3(j), Souring, 3.1.2(l), Decay and 8.1, The Name of the Food, the delegation of France drew attention to some inaccuracies in the French version of the draft standard and handed a corrected French version to the Secretariat.

121. The Committee deleted section 5, Contaminants, which provided that the relevant tolerances for pesticide residues would apply. It was explained to the Committee that recommendations as to maximum limits for pesticide residues were made by the Codex Committee on Pesticide Residues and that in the elaboration of such maximum limits there was no direct connection between the Codex Committee on Pesticide Residues and the various Codex Commodity Committees, although there was nothing in the organizational arrangements of the Food Standards Programme to prevent any Commodity Committee from providing inputs to the Codex Committee on Pesticide Residues, if it so desired. Furthermore, maximum limits for pesticide residues were subject to a separate acceptance procedure from that governing the commodity standards. It would be up to interested governments to make known their views on levels for fumigants and other pesticides in this and other products in the appropriate forum - the Codex Committee on Pesticide Residues. The Committee indicated its wish to be kept informed of any relevant developments in the Codex Committee on Pesticide Residues in this connection.

122. Concerning Section 6 - Hygiene, it was amended to bring it into line with the latest version. In this connection, it was noted that section 6.2(b) would read "shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health."

123. As regards labelling, the question was raised as to whether there was a need in section 8.5 - Country of Origin, to retain, in the case of this product, sub-section (b) relating to processing in a second country. It was agreed that there was a possibility of repacking and mixing dates from different sources in a second country and that, therefore, sub-section (b) should be retained.

124. Concerning date marking, the Committee decided to provide for a mandatory declaration of crop year (year of pack), as in the case of the draft standard for dried apricots.

125. As regards sampling, the delegation of Iran provided a revised version of section 9.1.1, Gross Sample, as shown in the amended version of the standard.

Status of the Proposed Draft Standard for Dates

126. The Committee decided to advance the proposed draft standard to Step 5. The revised draft standard is contained in Appendix VI to this Report. The Committee also decided to refer the draft standard to the UNECE Working Party on Standardization of Dry and Dried Fruits for consideration. It was agreed that the remarks in the relevant paragraphs of this report concerning the draft standards for dried apricots and the desirability of the UNECE making efforts to harmonize its draft standards - more especially minimum requirements - applied here also. The remarks concerning attendance at the next UNECE session on standardization of dried fruit (para. 93) also applied.

Spanish Version of the Proposed Draft Standard

127. The delegation of Mexico drew attention to some inaccuracies in the Spanish version of the draft standard and requested that this matter be looked into by the Secretariat.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS AT STEP 4

128. The Committee had before it the above draft standard contained in Appendix VII to ALINORM 78/20, and government comments thereon. The Committee also had before it the revised UNECE draft standard for this product (document AGRI/WP.1/593/Rev.1).

129. The general remarks made by the delegations of Poland and Iran in the case of the draft standard for dried apricots and dates also apply to this draft standard (see paras 65 and 66).

130. The delegation of Iran (rapporteur) indicated to the Committee that it had made efforts to harmonize the draft standard with the draft standard of the UNECE.

131. The delegation of France drew attention to an inaccuracy in the French version of the text of "Scope" and handed a note on this matter to the Secretariat.

132. In section 3.1 - Raw Material, the Committee agreed, at the request of the rapporteur, to delete the words "and fresh".

133. Concerning the provision for lime juice, as an optional ingredient in section 3.2, it was noted that the intention was that if there was a Codex standard for lime juice, the definition of lime juice would be that laid down in the Codex standard for that commodity.

134. As regards section 3.3.2, Quality Factors - General Requirements, the Committee agreed to amend 3.3.2(a) to read "Practically free from mould and mouldy or rancid taste".

135. Concerning section 3.3.3 - Definition of Defects, the Committee agreed that this sub-section should be rearranged and redrafted along the lines agreed upon in the case of the draft standard for dried apricots.

136. As regards section 3.3.4 - Allowance for Defects, it was noted that the allowances were by count. It was agreed that food damaged by disease (mould, mildew, rot, etc.) should be restricted to not more than 1%. The delegation of Mexico drew attention to the fact that no total tolerance had been provided for, and it was agreed that this matter would be considered by the Committee at its next session.

137. As regards Section 4 - Food Additives, the Committee at the request of the rapporteur, agreed to provide provisionally for the use of red colour, to be specified later for consideration by the Committee at its next session. The rapporteur stated that while pistachios were not normally dyed, there was a certain amount of trade in products treated with the colour, and it was for that reason that provision for colour had been included in the draft standard. It was agreed that the delegation of Iran should provide for the next session of the Committee a list of red colours needed and a technological justification for their use.

138. As regards Section 7 - Labelling, it was agreed that the name of the product should be either "unshelled pistachio" or "unshelled pistachio nuts". It was noted that in the Spanish language "unshelled pistachio" was sufficient.

139. Concerning section 7.4 - Name and Address, the word "may", which was in square brackets, was changed to "shall", to bring the provision into conformity with the General Standard for the Labelling of Prepackaged Foods.

140. It was agreed to delete the square brackets from section 7.6 - Lot Identification.

141. Section 7.7 - Size Classification, was deleted on grounds of redundancy (see 7.1.3).

142. As regards date marking, it was agreed to provide, as a mandatory requirement, for year of production, as in the case of the draft standards for the other dried fruit considered at the session.

143. Concerning Section 8.1 - Sampling, the delegation of Iran provided a revised version of 8.1.1, as shown in the amended version of the draft standard.

144. In section 8.2.1 - Test Procedure, Moisture, reference to Codex Secretariat was deleted in the square brackets.

145. Section 8.2.2 - Pathogenic Factors, was also deleted.

146. In section 8.2.3 - Determination of Specific Defects, sub-section (a), Determination of Foreign Matter, was deleted. So also was the corresponding section of Annex I. The reason for the deletions was that no specific limit had been provided in the draft standard for foreign matter.

Status of the Proposed Draft Standard for Unshelled Pistachio Nuts

147. The Committee agreed to advance the proposed draft standard to Step 5 and also to refer it to the UNECE Group of Experts on Standardization of Dry and Dried Fruit for consideration. The Committee wished to draw attention to the fact that its remarks addressed to the UNECE Group of Experts in the case of the draft standards for dried apricots and dates also applied in the case of this standard. The Committee's recommandations concerning participation in the next session of the UNECE Group of Experts also applied. The proposed standard as amended is given as Appendix VII to this report.

PROPOSED DRAFT STANDARD FOR CANNED APRICOTS

148. The Committee had before it the above standard contained in Appendix VIII of ALINORM 78/20 and comments received from governments, at Step 3, given in document CX/PFV 78/7. The following paragraphs summarize discussions on the standard. The standard, as amended by the Committee, is given in Appendix IX to this report.

1.2 Styles

149. The observer from South Africa informed the Committee that, although different cultivars of apricots existed in commercial quantities in international trade, these were divided into two groups commonly referred to as the "Royal" - and "Bulida" - types in South Africa. As many importing countries distinguished between these two groups on the basis of characteristic differences, the Codex standard should provide for a clause in the case of the style "halves" to prohibit mixing these two groups in the same container.

1.2(e) Solid Pack

150. The question was raised as to whether solid packs of canned apricots represented a distinct style or whether they were simply different types of pack. The Committee noted that solid packs of canned apricots consisted of peeled and/or unpeeled apricots in any one or more of the styles specified packed together tightly into containers. The Committee agreed that solid pack was more appropriately described as a type of pack rather than a style and decided to delete section 1.2(e) from the section on Styles. It was decided that a new section should be introduced into the standard dealing with types of pack in which solid packs would be defined.

2.1 Packing media

151. The delegation of Australia recalled the discussions concerning packing media earlier in the session (see paras. 29-33) and was of the opinion that the question of the definition of juice and nectar as well as the question of the use of fruit pulp in the packing medium would have to be resolved. The Commission agreed to take this matter up at its next session.

2.1.1(e) Fruit nectar

152. The Committee noted that the footnote describing this packing medium may not be up to date and requested the Secretariat to ensure that it would correspond to that drawn up by the Group of Experts on Fruit Juices.

2.1.2.2

153. In view of the fact that large quantities of apricots (processed) moved in international trade, packed in a basic syrup strength of minimum $18^{o}$ Brix, and commonly known as "in syrup", the observer from South Africa recommended a further basic category to be included between the existing (a) and (b), i.e., syrup not less than $18^{o}$ Brix.

2.3.7 Allowances for defects

154. As it was not clear as to what was meant by the term "one pit or the equivalent of one pit", the delegation of Poland proposed that the text be reworded to read "one pit or two pieces". Such a change was considered by that delegation to be necessary as even very small, sharp fragments of pits would be objectionable to the consumer. Furthermore, the term "its equivalent" did not indicate as to how many such small fragments may be present in the product. The Committee was informed that experience of the Canning Industry in South Africa was that, with good manufacturing practices, the possibility of pieces of pit pierced into the flesh during the canning process was rather remote - no such instances of complaints could be recalled. Any defects of this nature normally appeared separated from the fruit and the fragments were in the syrup. The risk of any oral damage was, therefore, minimized. The Committee decided to place the allowance for pit material in square brackets and to request government comments on the above proposal.

3. Food Additives

155. In the opinion of France it was not appropriate to use apricot essence in the preparation of canned apricots. Where natural flavours were used, the label should indicate the characterizing flavour. The Committee noted these remarks but did not make any change to the provision for

flavours other than to amend it editorially to bring it into line with the other standards.

4. Contaminants

156. The delegations of the Federal Republic of Germany and Poland were of the opinion that a maximum level of 150 mg/kg tin was sufficient (see also paras. 17-22).

5. Hygiene

157. The Committee decided to bring section 5.3 into line with other Codex standards.

6.1.4 Minimum drained weight

158. The delegation of Australia informed the Committee that a minimum drained weight of 56% in lightly sweetened packing media was difficult to achieve in practice. The Committee agreed to reduce the figure to 55%. This figure was placed in square brackets in order to obtain government comments. The delegation of Canada was not certain whether the requirements for minimum drained weight were applicable to the whole style. In the absence of appropriate information the Committee decided to place the words "except that the requirements do not apply to 'whole style'" (section 6.4.1) in square brackets.

6.1.4.2

159. In the opinion of the observer from South Africa the expression "unreasonable shortage" was open to controversial interpretation. A practical approach would be to apply a defined deviation for individual cans in the sample as follows: ".... provided that no individual container in a sample of 20 containers shall have a shortage of more than 10% of the declared drained weight".

7.1.2

160. The Committee made consequential amendments to the section due to the redefinition of solid pack as a type of pack rather than a style.

7.3 Net Contents

161. The delegation of the Federal Republic of Germany was of the opinion that a provision for the declaration of drained weight should be provided for in addition to net weight. The Committee recalled its previous discussion on this subject (see paras 58-59) and agreed that the question of drained weight affected a number of standards and should be reexamined as a general issue at the next session.

Date marking

162. Similar discussion took place as in connection with the standard for Pickled Cucumbers. The Committee agreed that this question, which was a general one, should be considered at the next session.

Lot Identification

163. The Committee decided to include a provision for lot identification as in the other standards.

Status of the standard

164. The Committee decided to advance the proposed draft standard for canned apricots, as amended, to Step 5 of the Codex Procedure (see Appendix VIII).

## CONSIDERATION OF DRAFT STANDARD FOR CANNED PALMITO AT STEP 2

165. The Committee had before it document CX/PFV 78/8, April 1978, Revised Version, containing the above draft standard. The document was introduced by the delegation of Brazil (rapporteur). The delegation of Brazil recalled that it had prepared a paper for the last session of the Committee justifying the need for an international standard for this product (see ALINORM 78/20, para. 106). The Committee had agreed at its last session on the desirability of elaborating an international standard for this product.

166. In response to a query from the delegation of Mexico, the delegation of Brazil indicated that whilst the product before processing could be considered a low-acid food, the product after processing was not a low-acid canned food.

167. The delegation of the Netherlands expressed interest in the achievement of a greater degree of uniformity of diameter of the product in the same container. The delegation of Brazil explained that this was a matter to which increasing attention was, in fact, being given.

168. The delegation of France drew attention to certain inaccuracies in the French version of the draft standard and handed the Secretariat a note on the corrections to be made.

### Status of the Draft Standard for Canned Palmito

169. The Committee agreed to advance the draft standard for Canned Palmito to Step 3 of the Procedure (see Appendix IX).

## PROPOSED AMENDMENTS TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEARS

170. The Committee had before it amendments proposed by the delegation of USA to the standard for canned pears (see document CX/PFV 78/17). The purpose of the amendments was to lower the allowance for harmless plant material in section 2.3.5(e) based on a count for stems and an area for flat material as in canned strawberries, raspberries and plums.

171. The delegation of Switzerland proposed to increase the allowance for core material in section 2.3.5 as the present allowance, in its opinion, was not practical to achieve.

172. The Committee agreed to submit the above proposed amendments to the Commission for consideration (see Appendix XII). It was noted that, should the Commission agree to proceed with the amendments, they would be before the next session of the Committee at Step 4 of the Procedure.

## CONSIDERATION OF JUSTIFICATION PAPER FOR CANNED CHESTNUTS

173. The Committee had before it document CX/PFV 78/CRP/4, entitled "Explanations concerning the Necessity of Standardization of Canned Sweetened Chestnuts." The document was introduced by the delegation of Japan (rapporteur). In the light of the above document and the supplementary information provided by the delegation of Japan, the Committee agreed on the need for elaborating an international standard for this product. The delegation of Japan was requested to prepare a draft standard for this product and send it to the Codex Secretariat in Rome for translation and distribution for consideration by the Committee at its next session at Step 2. The delegation of Japan indicated that it had prepared such a draft and would send it officially to the Codex Secretariat.

## CONSIDERATION OF DRAFT STANDARD FOR CANNED MANGOES AT STEP 2

174. The Committee had before it document CX/PFV 78/10, entitled "Justification Paper Prepared by Mexico on the Need to Draw up an International Standard for Canned Mangoes in Syrup". The Committee also had before it document CX/PFV 78/10-Add. 1, containing a proposed Draft Standard for Canned Mango Slices in Syrup, also prepared by Mexico. The delegation of Mexico (rapporteur) which introduced and commented on the salient features of document CX/PFV 78/10, indicated that, in reply to a questionnaire, most of the important mango-producing countries had stated that they were in favour of elaborating an international standard for this product.

175. In the light of the information supplied by the delegation of Mexico, the Committee agreed that there was justification for the elaboration of an international standard for Canned Mango Slices in Syrup.

### Status of Draft Standard for Canned Mangoes

176. The Committee decided to advance the proposed Draft Standard for Canned Mangoes, which it had before it at Step 2 to Step 3 of the Procedure. The delegation of Mexico indicated that it might be necessary to make a number of editorial amendments to the draft standard and left this matter in the hands of the Secretariat (see Appendix X).

## CONSIDERATION OF DRAFT STANDARD FOR MANGO CHUTNEY AT STEP 2

177. The Committee had before it document CX/PFV 78/CRP/7, containing a draft standard for Mango Chutney, which had been prepared by the delegation of India. In providing the Committee with a verbal justification on the need for elaborating an international standard for this product, the delegation referred to the discussion on this subject which had taken place at the First Session of the Coordinating Committee for Asia (ALINORM 78/15, para. 99(iv)). The delegation of India indicated that United Kingdom and India were marketing this product all over the world and that the United Kingdom had indicated its agreement that the Committee could proceed with the development of an international standard for this product.

178. The need for an international standard for this product was strongly supported by the delegation of Brazil which also produced this product.

179. Having heard the case for the elaboration of an international standard for mango chutney made by the delegation of India and supported by the delegation of Brazil, the Committee agreed that such a standard should be elaborated.

### Status of the Draft Standard for Mango Chutney

180. The Committee agreed to advance the proposed draft standard for Mango Chutney, which was before it at Step 2, to Step 3 of the Procedure. The standard is included as Appendix XI to this report.

## CONSIDERATION OF THE NEED FOR AN INTERNATIONAL STANDARD FOR PICKLES IN OIL OR VINEGAR

181. The delegation of India referred to discussions on this subject which had taken place at the First Session of the Coordinating Committee for Asia (ALINORM 78/15, para. 99 (vi)). Although India had been asked by the Coordinating Committee for Asia to prepare a justification paper and a draft standard for this product for consideration by the Codex Committee on Processed Fruits and Vegetables, India had, in the meantime, reconsidered this matter. The delegation of India indicated that as this was a traditional product with widely ranging composition from one country to another, it would prefer to have further discussions within the Coordinating Committee for Asia on this subject before proceeding with the presentation of a draft standard to the Committee. The Committee took note of the statement of the delegation of India.

## CONSIDERATION OF THE NEED FOR AN INTERNATIONAL STANDARD FOR CASHEW KERNELS

182. The delegation of India referred to discussions on this subject at the First Session of the Coordinating Committee for Asia (ALINORM 78/15, para. 99(i)) and at the Third Session of the Coordinating Committee for Africa (ALINORM 78/28, para. 34). The delegation of India informed the Committee that the Coordinating Committee for Asia was of the opinion that a worldwide standard should be elaborated for this product. It also informed the Committee that, within the framework of the Coordinating Committee for Africa, the delegation of Kenya had indicated its willingness to host a meeting in order to determine whether there was a case for the standardization of cashew nuts, amongst a number of other items. The delegation of India requested guidance from the Committee on how to proceed in the circumstances.

183. The Committee noted that the Commission, at its Twelfth Session, had agreed that cashew kernels should be included in the future work of the Committee on Processed Fruits and Vegetables. The Committee thought, therefore, that the delegation of India should contact the appropriate authorities in Kenya, following which the Committee would be ready to consider at its next session, at Step 2, a draft standard for cashew kernels prepared jointly by India and Kenya.

## FUTURE WORK PROGRAMME

### A. Commodity Standards

184. The Committee noted that the standards or amendments advanced to Steps 3 and 5, together with those for which there was justification to establish Codex standards, would be included on the agenda of its next session. It was also noted that standards advanced to Step 8, if returned by the Commission, should be before the next session of the Committee.

185. The delegation of Australia indicated its interest in the elaboration at some stage in the future of a worldwide Codex standard for canned sweet cherries and informed the Committee that trade in that commodity was significant. The Committee took note of this wish expressed by the delegation of Australia.

186. The following is a list of standards under elaboration by the Codex Committee on Processed Fruits and Vegetables.

| | Standard | Step to which the Standard is Advanced | Remarks |
|---|---|---|---|
| (1) | Amendments to the Standard for Canned Peaches | 8 | |
| (2) | Canned Pickled Cucumbers | 8 | |
| (3) | Canned Carrots | 8 | |
| (4) | Dried Apricots | 8 | |
| (5) | Dates | 5 | |
| (6) | Unshelled Pistachio Nuts | 5 | |
| (7) | Canned Apricots | 5 | |
| (8) | Canned Palmito | 3 | |
| (9) | Canned Mango Slices | 3 | |
| (10) | Mango Chutney | 3 | |
| (11) | Cashew Kernels | 2 | To be prepared by India and Kenya |
| (12) | Canned Chestnuts | 2 | To be prepared by Japan |

| Standard | Step to which the Standard is Advanced | Remarks |
|---|---|---|
| (13) Amendments to the Standard for Canned Pears | 2 | Subject to agreement by the Commission |

B. General Issues

| Topic | Remarks |
|---|---|
| (14) Amendment to the Sampling Plans for Prepackaged Foods | Consideration in the light of comments |
| (15) Maximum levels for contaminants in canned fruits and vegetables | Consideration in the light of the report of the ad hoc working group |
| (16) General provision for styles in canned fruits and vegetables | Reconsideration in the light of the view of the Commission |
| (17) Date marking of canned fruits and vegetables | General discussion (no working paper envisaged) |
| (18) Drained weight (provision for and declaration of) | Working paper by FRG/USA |
| (19) Packing media of canned fruits (composition and labelling) | Working paper by Australia |
| (20) Maximum residue limits for fumigants in dried fruits and vegetables (progress report) | To be included in Secretariat paper on matters of interest to the Committee |

## OTHER BUSINESS

### Fumigants

187. The delegation of the USA was of the opinion that the question of the residues of fumigants in dried fruits and vegetables and other foods dealt with by the Committee should be reported on by the Secretariat at the next session. The Committee noted that it would receive a report on progress made by the Codex Committee on Pesticide Residues in this field (see para. 8).

### Contaminants

188. The Committee set up a Working Group on Contaminants to deal with the problems outlined in paras 17 to 22. The countries listed below were designated members of the ad hoc working group. (Other countries desiring to participate in the work of the Group may do so if they wish. They are requested to notify the Chairman of the Working Group (Australia). It was envisaged that the Working Group would meet in conjunction with the next session of the Committee, in all likelihood on the Friday preceding the session.)

### Members of the Ad Hoc Working Group on Contaminants

189. Australia (Chairman), USA, Poland, Federal Republic of Germany, Canada, Japan, Mexico, India, Thailand, Brazil.

### General Provision on 'Other Styles'

190. The delegation of Australia drew attention to the fact that the Committee had decided not to submit to the Commission a proposed amendment of its Step 9 standards with a view to providing in them for a general provision on 'other styles'. At the same time, the Committee had, however, included such a general provision in a number of the draft standards considered at the current session. Since this subject would be considered by the Committee at its next session,

as a general issue, in the light of the comments of the Twelfth Session of the Commission, the Committee decided to revoke its decision to include this general provision in the draft standards considered at the present session (see paras 12-14).

Communication by Chile

191. The Committee had before it a late arriving letter from the Government of Chile indicating that Chile had been having problems in the export of fresh nectarines, because some countries had been applying the definition of canned peaches to the fresh product.

192. Lacking time to consider the request for an amendment in detail, the Committee agreed that limitations on or definitions of varieties included in Codex standards for processed foods did not necessarily apply to the fresh fruit. It was agreed to bring this matter to the attention of the Commission.

## DATE AND PLACE OF NEXT SESSION

193. The Committee noted that its agenda for the next session was quite heavy. The Chairman of the Committee indicated that the possibility for a six-day session would be explored. The Committee was informed that the next session of the Committee would probably be held around mid 1980, the exact time to be determined between the Host Government and the Secretariat.

ALINORM 79/20
APPENDIX I

# LIST OF PARTICIPANTS*
# LISTE DES PARTICIPANTS
# LISTA DE PARTICIPANTES

Chairman

Eddie F. KIMBRELL
Deputy Administrator
Commodity Services
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250
U.S.A.

Rapporteur

Gerard R. PARLET
Marketing Specialist, Processed Products Branch
Fruit and Vegetable Quality Division
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250
U.S.A.

FAO Representatives
Représentants de la FAO
Representantes de la FAO

Leslie G. LADOMERY
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization
Via delle Terme di Caracalla
00100 Rome
Italy

Henry J. McNALLY
Senior Officer
Joint FAO/WHO Food Standards Programme Group
Food Policy and Nutrition Division
Food and Agriculture Organization
Via delle Terme di Caracalla
00100 Rome
Italy

WHO Representative
Représentant de l'OMS
Representante de la OMS

L.R.R. REINIUS
Food Hygienist
Veterinary Public Health
Division of Communicable Diseases
World Health Organization
1211 Geneva 27
Switzerland

---

* The heads of delegations are listed first.
Les chefs de délégations figurent en tête.
Figuran en primer lugar los jefes de las delegaciones.

AUSTRALIA
AUSTRALIE

J.L. ERWIN
Principal Executive Officer
Codex Section
Department of Primary Industry
Canberra ACT

BRAZIL
BRESIL
BRASIL

Agide GORGATTI-NETTO
Director
Institute of Food Technology (ITAL)
P.O. Box 139
Campinas-Sao Paulo Estate

Vera Lucia PUPO FERREIRA
Food Engineer
Instituto de Tecnología de Alimentos-ITAL
Av. Brasil 2880 - CP139
Campinas-Sao Paulo Estate

José Eduardo PASCHOALINO
Agricultural Engineer
Food Technology Institute
Government of Sao Paulo
Av. Brasil 2880 - CP139
Campinas-Sao Paulo Estate

Mauricio CORTES PERALVA
Engineer, Assessor
Ministry of Industry and Commerce/STI
Maua Square No. 7, 14th Floor
Rio de Janeiro

CANADA

C.P. ERRIDGE
Assistant, Processed Products Section
Fruit and Vegetable Division
Food Production and Marketing Branch
Agriculture Canada
Sir John Carling Building
Ottawa, Ontario K1A OC5

Carl ROSS
Research Manager
Canadian Food Processors Association
Canadian Canners Ltd., Research Dept.
1101 Walker's Lane
Burlington, Ontario L7N 2G4

ECUADOR
EQUATEUR

Hernán ORELLANA
Minister Counselor
Embassy of Ecuador
2535 - 15th Street, N.W.
Washington, D.C. 20009, U.S.A.

FRANCE
FRANCIA

Claudine MUCKENSTURM
Inspecteur au Service de la Répression
des Fraudes et du Contrôle de la Qualité
44 boulevard de Grenelle
Paris 15ème

GERMANY, F.R.
ALLEMAGNE, REP. FED.
ALEMANIA, REP. FED.

E. HUFNAGEL
Regierungsdirektorin
Bundesministerium für Jugend, Familie
und Gesundheit
Deutscherrenstrasse 87
D-5300 Bonn 2

Eckart HENGSTENBERG
Diplom-Ingenieur
Hengstenberg Company
Postfach 229
D-7300 Esslingen

INDIA
INDE

Daya NAND
Director, Fruits and Vegetable Division
Ministry of Agriculture and Irrigation
Krishi Bhavan
New Delhi

IRAN

A. KHALESSY
Deputy Director General
Institute of Standards and Industrial Research
of Iran
P.O. Box 2937
Tehran

A.A. AGAH
Deputy Director-General
Plant Pests and Diseases' Research Institute
P.O. Box 3178
Tehran

IRAQ
IRAK

Munir RASOUL ALALI
Director of Date Research Laboratory
Iraq Date Administration
Museum Square
Baghdad

Ms. Hasiba ABDUL RAHMAN ABDULLA
Assistant Manager
Iraqi Organization for Standards
Officer's City STR. 24, House 7
Baghdad

JAPAN
JAPON

Satoshi TAKAYA
Technical Official
Food Sanitation Division
Environmental Health Bureau
Ministry of Health and Welfare
Tokyo

Hideaki KUMAZAWA
First Secretary (Agriculture)
Embassy of Japan
2520 Massachusetts Avenue, N.W.
Washington, D.C. 20008, U.S.A.

Shiro ASANO
Second Secretary (Health, Welfare and Environment)
Embassy of Japan
2520 Massachusetts Avenue, N.W.
Washington, D.C. 20008, U.S.A.

Hisayoshi TAKEUCHI
Secretary, Technical Committee
Japan Baby Food Processors' Association
No. 567 Marunouchi Building
Chiyoda-ku
Tokyo

LIBYA
LYBIE
LIBIA

Fauzi BASHIR ELBADRI
Director of Food Standards and Control Department
Council of Nutrition and Marine Wealth
P.O. Box 315
Tripoli

LIBYA (cont.)

El ABIAD
Chief of Applied Nutrition
Council of Nutrition and Marine We th
P.O. Box 315
Tripoli

MEXICO
MEXIQUE

Heriberto BARRERA BENITEZ
Head of the Quality Control Normalization and Inspection Department
Comisión Nacional de Fruticultura
Paseo del Rocío No. 81
Colonia de Vista Hermosa
Mexico (10) D. F.

NETHERLANDS
PAYS-BAS
PAISES BAJOS

W.G. ALDERSHOFF
Public Health Officer
Ministry of Public Health and Environmental Hygiene
P.O. Box 439
2260 AK Leidschendam

E. DENIG
Counselor (Agriculture)
Embassy of the Netherlands
4200 Linnean Avenue, N.W.
Washington, D.C. 20008, U.S.A.

NEW ZEALAND
NOUVELLE ZELANDE
NUEVA ZELANDIA

D.R. BUCKLAND
Supervising Inspector of Health (Food)
Department of Health
P.O. Box 5013
Wellington

NIGERIA

M.N. UMESI
Principal Scientific Officer
Federal Ministry of Health
Lagos

O. ERINLE
Senior Standards Officer
Nigerian Standards Organization
Federal Ministry of Industries
Lagos

NORWAY
NORVEGE
NORUEGA

P.A. ROSNESS
Deputy Director
Government Quality Control
(Processed Fruits and Vegetables)
Gladengveien 3 B
Oslo 6

PHILIPPINES
FILIPINAS

Lydia C. CRISOSTOMO
Plant Research Chief
Bureau of Plant Industry
Ministry of Agriculture
Manila

POLAND
POLOGNE
POLONIA

Waclaw ORLOWSKI
Chief of Fruit and Vegetable Section
Quality Inspection Office
Ministry of Foreign Trade and Shipping
Stepinska Str. 9
00-957 Warsaw

SWITZERLAND
SUISSE
SUIZA

T.L. AVIGDOR
Expert en Législation Alimentaire
Société d'Assistance Technique pour Produits Nestlé S.A.
Case Postale 88
CH-1814 La Tour-de-Peilz

THAILAND
THAILANDE
TAILANDIA

Amara BHUMIRATANA
Director
Institute of Food Research and Product Development
Kasetsart University
P.O. Box 4-170
Bangkok 9

THAILAND (cont.)

Ms. Sermsii GONGSAKDI
Secretary, The National Codex Alimentarius Committee of Thailand
Department of Science
Ministry of Industry
Bangkok 4

Vivad CHARANVAS
Assistant Managing Director
Siam Food Products Co., Ltd.
183 Pratra Buildings, 5th Floor
Bangkok 11

UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA

Dale C. DUNHAM
Assistant Chief
Processed Products Branch
Fruit and Vegetable Quality Division
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250

Lowrie M. BEACHAM
National Canners Association
1133 20th Street, N.W.
Washington, D.C. 20036

Thomas E. CRIDER
Marketing Specialist
Processed Products Branch
Fruit and Vegetable Quality Division
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250

William J. FRANKS, Jr.
Supervisory Mathematical Statistician
Mathematics and Statistics Division
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250

Patricia SAUNDERS
Mathematical Statistician
Mathematics and Statistics Division
Food Safety and Quality Service
Department of Agriculture
Washington, D.C. 20250

Robert W. WEIK
Assistant to the Director for International Standards
Bureau of Foods, HFF-4
Food and Drug Administration
Dept. of Health, Education and Welfare
Washington, D.C. 20204

OBSERVER COUNTRY
PAYS OBSERVATEUR
PAIS OBSERVADOR

SOUTH AFRICA
AFRIQUE DU SUD
AFRICA DEL SUR

Peet J. WESSELS
Director
Division of Inspection Services
Dept. of Agricultural Economic and Marketing
Private Bag X258
Pretoria, 0001

Attie VAN WYK
Representative
S.A. Fruit and Vegetable Canners' Association (Pty) Ltd.
P.O. Box 3484
Cape Town, 8000

OBSERVER ORGANIZATION
ORGANISATION OBSERVATRICE
ORGANIZACION OBSERVADORA

INTERNATIONAL FEDERATION OF GLUCOSE INDUSTRIES (IFG)

Charles FELDBERG
Director
Health and Safety Affairs
CPC International Inc.
International Plaza
Englewood Cliffs
New Jersey 07632
U.S.A.

# DRAFT AMENDMENTS TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEACHES
(CAC/RS 14-1969, Rev.1)

Advanced to Step 8

The following text would replace sections 2.1.1.1 through 2.1.2 in the present standard:

2.1.1.1 Water - in which water is the sole packing medium;

2.1.1.2 Fruit juice - in which peach juice, or any other compatible fruit juice is the sole packing medium;

2.1.1.3 Water and fruit juice(s) - in which water and peach juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;

2.1.1.4 Mixed fruit juices - in which two or more fruit juices, which may include peach, are combined to form the packing medium;

2.1.1.5 With sugar(s) - any of the foregoing packing media (2.1.1.1 through 2.1.1.4) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup.

2.1.2 Classifications of packing media when sugars are added:

2.1.2.1 When sugars are added to peach juice or other fruit juices, the liquid media shall be not less than 14° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened (name of fruit) juice - Not less than 14° Brix
Heavily sweetened (name of fruit) juice - Not less than 18° Brix

2.1.2.2 When sugars are added to water or water and peach juice or water and fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

Basic Syrup Strengths

Light Syrup - Not less than 14° Brix
Heavy Syrup - Not less than 18° Brix

2.1.3 Optional Packing Media

When not prohibited in the country of sale, the following packing media may be used:

| | |
|---|---|
| Slightly Sweetened Water<br>Water Slightly Sweetened<br>Extra Light Syrup | Not less than 10° Brix but less than 14° Brix |
| Extra Heavy Syrup | More than 22° Brix |

2.1.4 The cut-out strength of sweetened juice or syrup shall be determined on sample average, but no container may have a Brix value lower than that of the minimum of the next category below, if such there be.

The following text would be added after 6.1.3 and would replace 6.1.2 (b) which would be deleted:

6.1.4 The packing medium shall be declared as part of the name, or in close proximity to the name.

6.1.4.1 When the packing medium is composed of water, or water and peach juice, or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as:

"In water" or "Packed in water".

6.1.4.2 When the packing medium is composed solely of peach juice, or any other single fruit juice, the packing medium shall be declared as:

"In peach juice" or "In (name of fruit) juice".

6.1.4.3 When the packing medium is composed of two or more fruit juices, which may include peach juice, it shall be declared as:

"In (name of fruits) juice", or
"In fruit juices", or
"In mixed fruit juices".

6.1.4.4 When sugars are added to peach juice or other fruit juices, the packing medium shall be declared as:

"Lighlty sweetened (name of fruit) juice", or
"Heavily sweetened (name of fruits) juice(s)", or
"Lightly sweetened fruit juices", or
"Heavily sweetened mixed fruit juice(s)"

as may be appropriate.

6.1.4.5 When sugars are added to water, or water and a single fruit juice (including peach juice) or water and two or more fruit juices, the packing medium shall be declared as:

"Light Syrup" or "Heavy Syrup" or
"Water slightly sweetened" or "Slightly sweetened water", or
"Extra light syrup", or "Extra heavy syrup"

as may be appropriate.

6.1.4.6 When the packing medium contains water and peach juice or water and one or more fruit juice(s), in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example:

"Peach juice and water" or
"(name of fruit) juice(s) and water".

# DRAFT STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES)

Advanced to Step 8

## 1. SCOPE

This standard applies to Pickled Cucumbers (in some countries Cucumber Pickles) intended for direct consumption, which are:

(a) prepared with cucumbers as the predominant ingredient;

(b) prepared from desalted cured cucumbers, fermented naturally or by controlled fermentation, or from fresh cucumbers which are acidulated;

(c) preserved through natural or controlled fermentation or added acidulants and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives.

In some countries, the word "cucumbers" is associated with large size fruit whereas the word "gherkin" (in French "cornichons") refers to small fruit. Irrespective of customary national trade practice these products are included in this standard.

This standard does not cover finely chopped products called relish.

## 2. DESCRIPTION

### 2.1 Product Definition

Pickled cucumbers is the product:

(a) prepared from clean, sound cucumbers of cultivars conforming to the characteristics of Cucumis sativus L.;

(b) such cucumbers may or may not be peeled and may or may not have seeds removed;

(c) packed with or without a suitable liquid packing medium and seasoning ingredients appropriate to the product;

(d) is preserved in an appropriate manner before or after the container is closed - such preservation to include acidulation to a pH of 4.6 or less either by natural or controlled fermentation or addition of a vinegar or an edible acid, and may also include heat pasteurization, refrigeration or a chemical preservative.

### 2.2 Types and kinds of pack

#### 2.2.1 Fresh pack type

Prepared from fresh, uncured and unfermented cucumbers.

#### 2.2.2 Cured type

Prepared from cucumbers which have been cured in salt brine or in other suitable curing solution with or without natural or controlled fermentation. Such salt stock may be sufficiently desalted, if necessary, during preparation for processing.

2.2.3 Sub-types

Analytical characteristics of the sub-type are determined on the packing medium after equalization.

| Sub-type | Characterizing flavour | Prepared from —— Type | Total Acidity (as acetic acid) | Salt (NaCl) | Salt-free soluble solids |
|---|---|---|---|---|---|
| (a) Dill | Dill herb and/or Oil of dill | Fresh-pack or Cured Types | 0.4% to 2.0% | 1.0% to 4.5% | - |
| (b) "(Name of herb)" | Herb and oils thereof other than dill herb and/or oil of dill | Fresh-pack or Cured Types | 0.4% to 2.0% | 1.0% to 4.5% | - |
| (c) Sour | Pronounced sour | Fresh-pack or Cured Types | 0.7% to 3.5% | 1.0% to 5.0% | - |
| (d) Sweet-Sour | Moderately sweet-sour | Fresh-pack or Cured Types | 0.5% to 2.0% | 0.5% to 3.0% | 1.5% to less than 14% |
| (e) Sweet | Pronounced sweet | Fresh-pack or Cured Types | 0.5% to 2.5% | 0.5% to 3.0% | 14.0% minimum |
| (f) Mustard | Mustard sauce, mustard seed and/or oil of mustard | Fresh-pack or Cured Types | 0.5% to 3.0% | 1.0% to 3.0% | - |
| (g) Salt sour | Pronounced salty | Fresh-pack Type | 0.5% to 3.5% | 5.0% to 10% | - |
| (h) Mild | Neither sweet nor sour | Fresh-pack or Cured Types | 0.4% to 0.7% | 1.0% to 3.5% | - |
| (i) Hot | Pronounced pepper | Fresh-pack or Cured Types | 0.5% to 3.0% | 1.0% to 3.0% | - |

2.3 Styles

The product shall be presented in one of the following styles:

(a) Whole - Cucumbers with a maximum diameter of 54 mm. In containers larger than 4 litres the cucumbers may have a maximum diameter of 65 mm. Whole cucumbers of this style may be designated as "gherkin" when they are not larger than 27 mm in diameter.

(b) Whole curved - Whole cucumbers with a maximum diameter of 54 mm and curved at least 35°.

(c) Halves - Cucumbers divided lengthwise into halves.

(d) Finger cut, Sliced lengthwise or Spears - Cucumbers cut lengthwise into sections of approximately equal size.

(e) Ring cut or Chunks - Cucumbers cut at right angles to the longitudinal axis having a thickness from 10 to 40 mm and a maximum diameter of 54 mm.

(f) Slices or Cross cuts or Chips - Cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10 mm and a maximum diameter of 54 mm.

(g) Strips ("Asier") - Large cucumbers, peeled, divided lengthwise. The prepared halves are cut at right angle to the longitudinal direction into strips of approximately 10 mm width.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Permitted Ingredients

Cucumbers as specified in Sections 1 and 2.

Water
Vinegar
Salt (sodium chloride)
Vegetable Oils
Nutritive carbohydrate sweeteners
Herbs
Spices
Condiments

Vegetables ) shall not exceed 5% of the total weight of the product, except for the sub-
Fruits ) type "mustard" which may contain not more than 30%

### 3.2 Quality Criteria

#### 3.2.1 Colour

The cucumbers shall have normal colour characteristics typical of the variety, type of pack and style.

#### 3.2.2 Texture

The cucumbers shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds.

#### 3.2.3 Flavour

The cucumbers shall have a good flavour typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.

#### 3.2.4 Size Uniformity

(a) Whole style; Spears or Sliced lengthwise

80% or more, by count, of the cucumbers shall meet the following requirements:

Length - the length of the longest unit shall not exceed that of the shortest unit by more than 50%.

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%.

These requirements do not apply to cucumbers packed in containers of over 4 litres.

(b) Ring cut; Slices; Cross cuts

80% or more by weight of units having the most uniform size meet the following requirement for individual containers or sample units:

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%.

#### 3.2.5 Definition of Defects

(a) Curved cucumbers - means whole cucumbers that are curved at an angle of $35^{o}$ when measured as illustrated in Annex I.

(b) Mishaped Cucumbers - means whole cucumbers, nubbins, and other deformed cucumbers as illustrated in Annex I.

(c) Blemished - means affected to a degree that materially detracts from appearance and edibility by discolouration, scars, scratches, skin breaks or other similar imperfections.

(d) Mechanical damage - means crushed or broken units.

(e) Stem - means any stalk longer than 15 mm.

(f) Poor texture - excessively shrivelled, very soft or flabby or units with very large seeds.

(g) Off colour - units that vary markedly from the colour typical of the variety and type of pack.

(h) Hollow centres - whole cucumbers in which the internal cavity is large or Ring cuts and Slices in which a substantial portion of the center is missing.

(i) Grit, sand or silt - means any mineral impurities, whether in the liquid packing medium or imbedded in the skin or flesh of the cucumbers that affect the edibility.

3.2.6 Allowances for Defects

Whole; Whole curved; Halves; Finger Cut or Spears

Standard sample unit - 20 whole cucumbers; or 40 halves, finger cut or spears.

| Defect | Maximum Limit (No. of Units) | |
|---|---|---|
| | Whole curved | Halves |
| | Whole | Finger Cut or Spears |
| (a) Curved (except curved style) | 3 | 2 |
| (b) Misshapen | 2 | 1 |
| (c) Blemished | 3 | 3 |
| (d) Mechanical damage | 2 | 3 |
| (e) Stem | 3 | 2 |
| (f) Poor texture | 1 | 3 |
| (g) Off colour | 1 | 2 |
| (h) Hollow centre | 1 | - |
| Maximum allowable total (a) through (h) | 7 | 11 |

Ring cuts; Slices; Strips

Standard sample unit - 300 g drained pickles

| Defect | Maximum Limit in g |
|---|---|
| (a) Blemished | 15 g |
| (b) Mechanical damage | 30 g |
| (c) Poor texture | 10 g |
| (d) Off colour | 10 g |
| (e) Hollow centre | 30 g |
| (f) Stems | 2 each |
| Maximum allowable total (a) through (e) | 75 g |

3.2.7 Mineral Impurities

All styles and types, except for cucumbers that are peeled, not more than 0.08% m/m.

3.3 Classification of "Defectives"

A container that fails to meet the applicable quality requirements as set out in Section 3.2 shall be considered a "defective".

3.4 Acceptance

A lot will be considered as meeting requirements for Quality Criteria when the number of "defectives" as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

4. FOOD ADDITIVES

Unless otherwise stated, the following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

| | Maximum level in finished product |
|---|---|
| **4.1 Solubilizing and dispersing agents** | |
| Polysorbate 80 (polyoxyethylene/20 sorbitan monooleate)<br>Xanthan gum<br>Gum Tragacanth 1/<br>Gum Arabic<br>Alginates (Ca, $NH_4$, Na, K Salts)<br>Propylene glycol alginate<br>Carrageenan and furcellaran | 500 mg/kg, singly or in combination |
| **4.2 Firming agents** | |
| Aluminium ammonium sulphate<br>Aluminium potassium sulphate 1/<br>Aluminium sodium sulphate 1/<br>Aluminium sulphate 1/<br>Calcium (chloride, lactate, gluconate) | 250 mg/kg, singly or in combination |
| **4.3 Preservatives** | |
| Sulphur dioxide (as a carry over from raw product) | 50 mg/kg |
| Benzoic acid or its sodium and potassium salts<br>Potassium sorbate | 1000 mg/kg, singly or in combination |
| **4.4 Colouring matters** | |
| Riboflavin<br>Fast Green FCF<br>Chlorophylls<br>Tartrazine 19140<br>Annatto extract 2/<br>Oleoresin of turmeric 1/<br>Turmeric 2/<br>Sunset Yellow FCF 15985<br>Beta-Carotene<br>Paprika<br>Oleoresin paprika<br>Brilliant Blue FCF 42090<br>Caramel natural 3/<br>Caramel - ammonium sulphite treated | 300 mg/kg, singly or in combination |

1/ Endorsement postponed pending toxicological evaluation.
2/ Temporarily endorsed.
3/ Endorsement postponed pending specification of the caramel used.

| | Maximum level in finished product |
|---|---|
| 4.5 Thickening agents (in mustard type only) | |
| Modified starches approved by CAC 1/ | according to Good Manufacturing Practice |
| Xanthan gum 1/ | |
| Carrageenan and furcellaran 1/ | |
| Alginates 1/ (Ca, $NH_4$, Na, K Salts) | |
| Propylene glycol alginate | |
| Pectins (amidated and non-amidated) 1/ | |
| Gum Tragacanth 2/ | |
| Gum Guar | |
| Gum Arabic | |
| Carboxymethylcellulose, sodium | |
| Cardo bean (Locust bean) gum 3/ | |
| 4.6 Acidifiers | |
| Acetic acid | according to Good Manufacturing Practice |
| Lactic acid | |
| Malic acid | |
| Citric acid | |
| 4.7 Flavours | |
| Natural flavours and nature-identical flavours, as defined in the Codex Alimentarius list of additives, CAC/FAL 1-1973 3/ | according to Good Manufacturing Practice |

5. CONTAMINANTS

Tin, maximum level 250 mg/kg calculated as Sn 3/

6. HYGIENE

6.1 It is recommended that the product 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).

6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

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

(a) shall be free from microorganisms capable of development under normal conditions of storage; and

(b) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

---

1/ Endorsement postponed pending clarification of the modified starches and pectins used, information on levels in the final product of thickeners with an ADI. (N.B. The actual modified starches may have to be listed).

2/ Endorsement postponed pending toxicological evaluation.

3/ Temporarily endorsed.

7.1.1 Minimum Fill (Pickles plus Packing Medium)

The container shall be well filled with cucumbers and the product (including packing medium) shall occupy not less than 90% 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.

7.1.2 Minimum volume fill for whole and whole curved styles

The cucumber ingredient shall occupy not less than 55% for cured type and 53% for fresh-pack type of the total capacity (volume) of the container.

7.1.3 Minimum volume fill for all styles except whole

The vegetable and fruit ingredient in styles other than whole shall occupy:

(a) not less than 55% in the case of fresh pack, and

(b) not less than 57% in the case of cured, of the total capacity (volume) of the container.

7.2 Acceptance

The requirements for fill of container (as specified in Section 7.1) shall be deemed to be complied with when the average from all containers is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

8. 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 specific provisions apply:

8.1 Name of the food

8.1.1 The name of the product is:

"Pickled Cucumbers", "Cucumber Pickles", "Pickles" or "Gherkins".

8.1.2 The following shall be included in close proximity to the name of the product:

(a) the type of pack, e.g. "Fresh pack" or "Cured pack";

(b) the style of pack and the sub-type, including the name of the herb in relation to sub-type 2.2.3 (b);

(c) the sub-type "dill" which may be declared "natural dill" or "genuine dill" when the cucumbers are fermented naturally in a low salt concentration brine;

(d) in whole style, the approximate count range, in containers larger than 4 litres.

8.2 List of ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods.

8.3 Net Contents

The quantity of contents shall be declared as net volume, net weight, drained weight or as any combination of these, in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

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

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

(b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

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.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

9.2 Test procedures

9.2.1 Soluble solids

Soluble solids shall be determined by the Refractometric method. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Section 31.011 except make no correction for invert sugar.

9.2.2 Salt (NaCl)

Salt (NaCl) shall be determined by titration with a standard $AgNO_3$ solution. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Sections 3.069 and 3.070 using a test sample (packing medium) of 10.00 grammes and expressing results as percent by weight (m/m) salt (NaCl). Each ml of N/10 $AgNO_3$ equals 0.005845 g NaCl.

9.2.3 Total Acidity

Total acidity shall be determined by titration with a standard NaOH solution using phenolphthalein indicator. Reference: Official Methods of Analysis of the Association of Analytical Chemists, 11th Edition, Section 22.058. Report as percent by weight or m/m.

9.2.4 Mineral Impurities

Mineral impurities shall be determined in accordance with the method for Canned Strawberries, Appendix XIV, 9th Session, ALINORM 72/20A, except steps 13, 14 and 15 relating to treatment with HCl are omitted.

9.2.5 Method for Determination of Water Capacity of Containers

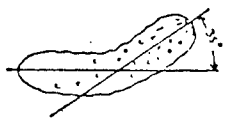
In accordance with Codex Alimentarius Commission Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 46-1972.

ANNEX I to
Appendix III

CUCUMBER PICKLES

VISUAL AID ILLUSTRATING CURVED AND MISSHAPEN CUCUMBERS

(a) Curved cucumber. A curved cucumber is one that is curved at an angle of 35 degrees or more, when measured as illustrated.



(b) Misshapen cucumbers. Misshapen cucumbers include crooked, nubbins, and otherwise misshapen cucumbers. A nubbin cucumber is one that is not cylindrical in form, is short and stubby, or is not well developed. Nubbins and otherwise misshapen cucumbers are similar to the following illustrations:

9.2.6 Method for Determination of Volume Fill (by Displacement)

METHOD 1

(1) This method may be used for all subtypes of pickles. Use a four to eight litre size can with an overflow spout constructed from 0.5 cm to 1 cm inside diameter metal tubing (see figure 1). The tubing is soldered to an opening in the side of the can 2 to 3 cm from the bottom and is bent upward parallel to sides. The tube is bent over and slightly downward from the can at the upper end to form a spout about 4 cm below the top of the can. The lower tip end of the spout is lower than the inside lower curve of the spout (point A). The upper tip end of the spout is higher than the inside lower curve of the spout (point A). The upper tip end of the spout is slightly shorter than the lower tip end of the spout. A brace near the top of the can holds the tubing firmly in place. A wowen wire basket made from screen wire with about eight meshes to the inch with a handle is used for lowering the pickle ingredient into the overflow can.

(2) Place overflow can on a level table so that overflow will discharge into a sink. Fill the overflow can with water at room temperature (approximately 20°C or 68°F). Place the empty basket into the filled overflow can.

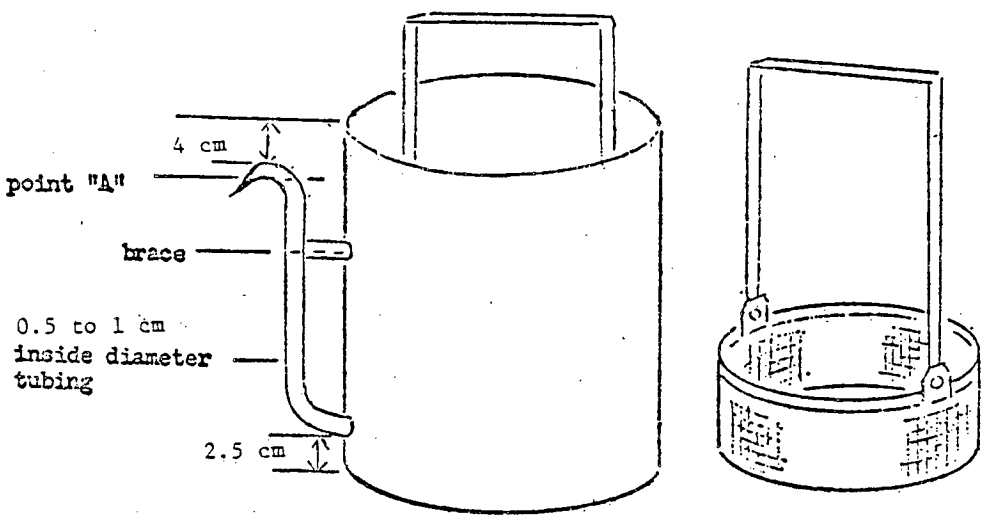
(3) When overflow ceases, place a beaker or graduated cylinder under the spout. 1/

1/ NOTE: Prior to determining the percent volume of pickle ingredient for mustard pickles, the drained pickle ingredient is prepared as follows: Empty the contents of the container upon an ISO Recommendation R565 or a U.S. Standard No. 8 sieve of proper diameter so as to distribute the product evenly. Wash off all adhering sauce under a spray of water at a temperature of approximately 20°C (68°F). Incline the sieve to facilitate drainage and allow to drain for two minutes. Proceed with (4) overleaf.

(4) Remove basket and place drained pickle ingredient (at room temperature) in basket and lower slowly into the overflow can. When overflow ceases, measure the volume of the fluid overflow. The percent volume of pickle ingredient (volume occupied) is calculated as follows:

$$\frac{\text{Overflow Volume}}{\text{Total capacity (volume) of container (see 9.2.5)}} \times 100 = \text{percent volume of pickle ingredient}$$

FIGURE 1




OVERFLOW CAN

METHOD 2

(1) Use water to partially fill a graduated cylinder (or other technical measuring device large enough so that the pickle ingredient from one container may be completely submerged.

(2) Prior to adding the pickle ingredient, record the volume of water in the partially filled cylinder. 1/

(3) Add all the drained pickle ingredient from one container so that it is entirely submerged.

(4) Measure the volume of liquid and pickle ingredient after submersion of pickle ingredient.

(5) Subtract the value in (2) from the value in (4) to obtain the pickle ingredient displacement.

(6) To determine Volume Fill, calculate:

1/ NOTE: Prior to determining the percent volume of pickle ingredient for mustard pickles, the drained pickle ingredient is prepared as follows: Empty the contents of the container upon an ISO Recommendation R565 or a U.S. Standard No. 8 sieve of proper diameter so as to distribute the product evenly. Wash off all adhering sauce under a spray of water at a temperature of approximately 20°C (68°F). Incline the sieve to facilitate drainage and allow to drain for two minutes. Proceed with (3) above.

$$\frac{\text{Pickle Ingredient Displacement}}{\text{Total Capacity (Volume) of container (see 9.2.5)}} \times 100 = \text{percent volume of pickle ingredient}$$

METHOD 3

(1) Remove and collect the packing medium from the container for other quality determinations -- 2.2.3. 1/

(2) With the pickle ingredient in the container fill it to capacity (9.2.5) with water.

(3) Drain, collect and measure the water.

(4) To determine Volume Fill, calculate:

$$\frac{\text{Total capacity (volume) of container (9.2.5)} - \text{Volume of Drained water from (3) above}}{\text{Total capacity (volume) of container (9.2.5)}} = \text{Percent volume of pickle ingredient}$$

---

1/ NOTE: Prior to determining the percent volume of pickle ingredient for mustard pickles, the drained pickle ingredient is prepared as follows: Empty the contents of the container upon an ISO Recommendation R565 or a U.S. Standard No. 8 sieve of proper diameter so as to distribute the product evenly. Wash off all adhering sauce under a spray of water at a temperature of approximately 20°C (68°F). Incline the sieve to facilitate drainage and allow to drain for two minutes. Proceed with (2) above.

---

ALINORM 79/20
APPENDIX IV

## DRAFT STANDARD FOR CANNED CARROTS
Advanced to Step 8

### 1. DESCRIPTION

#### 1.1 Product Definition

Canned carrots is the product (a) prepared from clean, sound roots of carrot varieties (cultivars) conforming with the characteristics of the species Daucus carota L. from which the leaves, green tops, and peel have been removed; (b) packed with water or other suitable liquid medium, which may contain nutritive sweeteners, seasonings and other ingredients, appropriate to the product; and (c) processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

#### 1.2 Varietal types

Any suitable variety (cultivar) of carrot may be used.

#### 1.3 Styles

(a) Whole: consist of carrots which, after processing, retain their approximate original conformation. The largest diameter of carrots, measured at right angles to the longitudinal axis shall not exceed 50 mm. The variation in diameter between the largest carrot and smallest carrot shall not exceed 3:1. The cultivar "Paris carrot" consists of fully mature carrots of a roundish shape of which the largest diameter in each direction shall not exceed 45 mm.

(b) Baby whole: where whole carrots have a diameter of not more than 23 mm and are not longer than 100 mm they may be described as baby whole. 1/ Baby whole carrots of the cultivar "Paris carrots" may have a largest diameter in each direction not exceeding 18 mm.

(c) Halved: carrots bisected by cutting through the longitudinal axis so that two approximately equal halves result.

(d) Quartered: carrots cut into four approximately equal sections by two cuts at right angles through the longitudinal axis.

(e) Sliced lengthwise: consist of carrots which have been sliced longitudinally, either smooth or corrugated, into four or more pieces of approximately equal size. Not less than 20 mm long and not less than 5 mm in width measured at the maximum width.

(f) Sliced or Ring cut: consist of carrots which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10 mm and a maximum diameter of 50 mm.

(g) Diced: consist of carrots cut into approximate cubes with edges not exceeding 12.5 mm.

(h) Julienne, French style, or Shoestring: consist of carrots cut longitudinally, either smooth or corrugated, into strips. The cross section shall not exceed 5 mm (measured at the longest side of the cross section).

(i) Double diced: sections of carrots cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12.5 mm.

(j) Chunks or pieces: whole carrots cut crosswise into sections having a thickness greater than 10 mm or whole carrots which are halved and then cut crosswise into sections or sections of carrots that may be irregular in shape and size and which are larger than ring cut or double diced.

(k) Finger cut: sections of whole carrots cut into pieces not less than 40 mm long and a diameter not more than 23 mm.

1.4 Types of pack

(a) "Liquid pack" when a liquid medium is used; or

(b) "Vacuum pack" or "Vacuum packed" if the liquid packing medium does not exceed 20 percent of the total net weight of the product and the container is closed under conditions creating a high vacuum in the container.

## 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Basic ingredients

Carrots and liquid packing medium appropriate to the product.

2.2 Optional ingredients

(a) Salt (sodium chloride)

(b) Sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup, fructose, and fructose syrup.

---

1/ To avoid possible confusion to consumers in some countries where the English language is used, arising from the use of the style designation "Baby whole", an alternative designation may be required by a country on accepting the standard.

(c) Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, etc.); garnishes composed of one or more vegetables (lettuce, onions, pieces of green or red peppers, or mixtures of both) up to a maximum of 10% of the total drained vegetable ingredient.

(d) Butter, margarine or other edible animal or vegetable fats or oils. If butter or margarine is added, such butter or margarine must amount to not less than 3% of the final product (total contents).

(e) Cheese sauce - containing cheese in amounts to give the sauce the characteristic taste of the cheese used.

(f) Starches - natural (native), physically or enzymatically modified - only when butter or other edible animal or vegetable fats or oils are ingredients (see Section 4.3.1).

2.3 Quality criteria

2.3.1 Colour

The colour of the product, including the packing medium, shall be normal.

2.3.2 Flavour

Canned carrots shall have a normal flavour and odour free from flavours or odours foreign to the product.

2.3.3 Texture

The carrot units shall be reasonably free from units that are excessively fibrous or tough.

2.3.4 Defects and Allowances

Canned carrots shall be reasonably free from defects and shall not exceed the limits set herein for the respective defects:

(a) Extraneous Vegetable Material - consisting of any leaf or plant material from the carrot plant or other harmless plant material not purposely added as an ingredient.

Allowance - 1 piece per 1000 grammes based on total contents of all the containers in the sample (i.e. Sample Average).

(b) Other Defects - defects other than EVM shall comply with the limitations as set forth in Table I and Table II for the respective styles.

The sample unit size for "Other Defects" is as follows:

(1) Whole - 40 units

(2) Baby whole, Halves, Quartered, Sliced lengthwise, Chunks, Finger cuts - 80 units

(3) Diced, Double diced, Julienne, Sliced or Ring cut styles - 400 grammes drained weight.

TABLE I

Whole, Baby Whole, Halved, Quartered, Sliced Lengthwise, Chunks, Finger Cuts

| DEFECT | CATEGORY | | |
|---|---|---|---|
| | Minor | Major | Serious |
| (a) Blemished - spotted or discoloured areas | | | |
| - up to 30 $mm^2$ | x | | |
| - 30 $mm^2$ up to 200 $mm^2$ | | x | |
| - 200 $mm^2$, or any very dark or black exceeding 30 $mm^2$ | | | x |
| (b) Mechanical - damaged by crushing or fraying during canning | | | |
| - slightly frayed | x | | |
| - crushed or broken or showing cracks | | x | |
| (c) Misshapen - abnormal distortion or growth cracks | | | |
| - slightly affected | x | | |
| - materially affected | | x | |
| (d) Unpeeled - unpeeled areas | | | |
| - slightly affected | x | | |
| - materially affected | | x | |
| (e) Fibrous - units that are tough or woody due to fibre development | | | |
| - slightly affected | x | | |
| - materially affected | | x | |
| - seriously affected (woody) | | | x |
| (f) Green - units with green tops, except "Baby whole" and "Whole style" | | | |
| - slightly affected | x | | |
| - materially affected | | x | |
| "Whole style" | | | |
| - materially affected | x | | |

Allowance for Defects (Maximum Number Permitted)

Baby Whole, Halved, Quartered, Sliced Lengthwise, Chunks, Finger Cuts

Sample of 80 Units - Total of all defects 13 per sample unit, provided that not more than 10 are major and serious combined, and further provided that not more than 1 is serious.

Whole

Sample of 40 Units - Total of all defects 13 per sample unit, provided that not more than 5 are major and serious combined, and further provided that not more than 1 is serious.

TABLE II

Diced, Double-diced, Julienne, and Sliced Ring Cut Styles

Definition of Defects

(a) Disintegrated unit is a unit deformed or disintegrated to the extent that the original shape is destroyed or not recognizable.

(b) Blemished unit is a unit with dark or green spots, or pieces of peel, to the extent that the appearance or eating quality is seriously affected.

(c) Fibrous unit is a unit with a fibrous texture to the extent that the eating quality is seriously affected.

Allowance for Defects

Total of all defects - 50 grams per 400 gram sample unit, provided that no single defect ((a), (b) or (c) above) exceeds 25 grams per sample unit.

2.3.5 Classification of "defectives"

A sample unit that exceeds the allowance provisions applicable to Tables I and II (2.2.4) or other quality criteria (2.3.1 - 2.3.3) shall be considered a "defective".

2.3.6 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3 when the number of "defectives", as defined in sub-section 2.3.5, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969, and does not exceed the allowance provisions for harmless extraneous material which is based on the sample average (2.3.4(a)).

3. FOOD ADDITIVES

Unless otherwise stated, the following provisions for food additives have been endorsed by the Codex Committee on Food Additives:

| | Maximum level in the finished product |
|---|---|
| 3.1 Monosodium glutamate | 2500 mg/kg 1/ |

3.2 Thickening agents

To be used only when butter or other animal or vegetable fats or oils are used as ingredients as in a "sauce pack".

3.2.1 Modified starches

| | |
|---|---|
| Acid-treated starches<br>Alkali-treated starches<br>Bleached starches<br>Distarch phosphate<br>Distarch phosphate, phosphated<br>Monostarch phosphate<br>Starch acetate<br>Starch, hydroxypropyl<br>Distarch adipate, acetylated<br>Distarch glycerol, hydroxypropyl | 10 g/kg singly or in combination |

1/ Endorsement postponed pending reconsideration by Commodity Committees.

| | Maximum level in the finished product |
|---|---|
| Starch sodium succinate 1/<br>Distarch phosphate, acetylated<br>Distarch glycerol, acetylated<br>Distarch glycerol<br>Oxidized starches<br>Distarch phosphate, hydroxypropyl | 10 g/kg, singly or in combination |
| **3.2.2 Vegetable gums** | |
| Arabic gum<br>Carrageenan and Furcellaran<br>Guar gum<br>Gum tragacanth 1/<br>Carob bean (Locust bean) gum | 10 g/kg, singly or in combination |
| **3.2.3 Alginates** | |
| Ammonium alginate<br>Calcium alginate<br>Potassium alginate<br>Sodium alginate<br>Propylene glycol alginate | 10 g/kg, singly or in combination |
| 3.2.4 Pectins (Amidated and Non-Amidated) | 10 g/kg, singly or in combination |

## 4. CONTAMINANTS

Tin, maximum level 250 mg/kg, calculated as Sn. 2/

## 5. HYGIENE

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

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

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

(a) shall be free from microorganisms capable of development under normal conditions of storage; and

(b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

5.4 The product shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum.

## 6. WEIGHTS AND MEASURES

### 6.1 Fill of Container

#### 6.1.1 Minimum Fill

The container shall be well filled with carrots and, except for "vacuum pack" carrots, the product (including packing medium) shall occupy not less than 90% 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.

1/ Endorsement postponed pending toxicological evaluation by the Joint Expert Committee on Food Additives.

2/ Temporarily endorsed.

6.1.2 Classification of "defectives"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of 6.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot shall be considered as meeting the requirement of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

6.2 Minimum drained weight

6.2.1 The drained weight of the product, as a percent by weight of the water capacity of the container, except for sauce packs, shall be not less than:

| Style | Containers 850 ml or less | Containers more than 850 ml |
|---|---|---|
| Whole (Paris type) | 50 | 55 |
| Whole | 53 | 57 |
| Halved, Baby Whole | 55 | 57 |
| Sliced Lengthwise | 58 | 57 |
| Diced, Double Diced | 58 | 57 |
| Julienne or Shoestring | 53 | 57 |
| Quarters, Chunks, Sliced | 58 | 60 |
| Finger Cut | 62 | 65 |

6.2.2 The requirement for minimum drained weight in 6.2.1 shall be deemed to be complied with when the average drained weight of all containers, examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. 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 specific provisions apply:

7.1 The name of the food

7.1.1 The name of the product shall be "Carrots".

7.1.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name: "Whole", "Baby Whole", "Sliced Lengthwise", "Finger Cut", "Ring Cut", "Diced", "Julienne", "French Style", "Shoestring", "Double Diced", "Chunks", "Pieces", "Sliced", "Cuts", "Halved", "Quartered".

7.1.3 The name of the product may include the variety or type of the carrots used or the phrase "crinkle cut" to describe the corrugated cut or slice, except that the variety "Paris carrot" shall be declared as"Round" carrots.

7.1.4 A declaration of any special sauce, vegetable and/or seasoning which characterizes the product, e.g. "With X" or "In X", when appropriate shall be made. If margarine is used, the declaration shall be "In Margarine Sauce". If the declaration is "With (or "In") Butter Sauce", the fat used shall only be butter fat. If cheese sauce is used, the declaration shall be "In Cheese Sauce" where the variety name of the cheese may accompany the word "cheese".

7.1.5 If canned carrots are vacuum packed, this fact shall be declared on the label as "vacuum pack" or "vacuum packed".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2.(c) of the General Standard for the Labelling of Prepackaged Foods.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold, except that carrots packed in other than sauce packs carry a declaration of drained weight, in addition to net weight, of the food.

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

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

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

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.

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods. The methods referred to in 8.1, 8.2 and 8.3 have been endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Method for Determination of Water Capacity of Containers

In accordance with Codex Alimentarius Commission Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 46-1972.

# DRAFT STANDARD FOR DRIED APRICOTS

Advanced to Step 8

## 1. SCOPE

This standard applies to dried fruits of Armeniaca vulgaria Lam. (Prunus armeniaca L.) which have been suitably treated or processed and which are offered for direct consumption. It also covers dried apricots which are packed in bulk containers and which are intended for repacking into consumer size containers or for direct sale to consumers.

## 2. DESCRIPTION

### 2.1 Product Definition

Dried apricots is the product: (a) prepared from sound ripe fruit of varieties of Armeniaca vulgaria Lam. (Prunus armeniaca L.); and (b) processed by drying either by the sun or by other recognized methods of dehydration - which may be preceded by sulphuring - into a form of marketable dried product.

### 2.2 Varietal Types

Any suitable variety (cultivar) of apricot may be used.

### 2.3 Styles

The product shall be presented in one of the following styles:

(a) Whole, unpitted
(b) Whole, pitted
(c) Whole, pitted and stuffed with edible materials
(d) Halves
(e) Slabs - consisting of portions of sound, ripe apricots of characteristic colour, irregular in shape, size and thickness and excluding whole fruit
(f) Kamaradin - consisting of dried apricot pulp or paste prepared as a sheet or flakes.

### 2.4 Size Classification (Optional)

Dried apricots may be designated as to size in accordance with the following table:

| Designation | No. of unpitted wholes per kg | No. of pitted wholes per kg | No. of halves per kg |
|---|---|---|---|
| Very small | Over 205 | Over 240 | Over 480 |
| Small | 150 - 205 | 166 - 240 | 331 - 480 |
| Medium | 115 - 149 | 131 - 165 | 261 - 330 |
| Large | 95 - 114 | 100 - 130 | 200 - 260 |
| Extra large | Less than 95 | Less than 100 | Less than 200 |

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Basic Ingredients

Clean, sound apricots of a quality suitable for human consumption.

### 3.2 Optional Ingredients

Other edible material as may be appropriate to stuffing the product, including nutritive carbohydrate sweeteners as approved by Codex. (See 2.3(c) and 7.1.2(c)).

3.3 Quality Criteria

3.3.1 Moisture Content

(a) Unsulphured dried apricots - not more than 15% m/m
(b) Sulphured dried apricots - not more than 25% m/m

3.3.2 Quality Factors - General Requirements

(a) Colour characteristic of the variety and the type of treatment;
(b) Flavour and odour characteristic of the product;
(c) Free from damaged, broken, mouldy and immature fruit for styles 2.3(a) to (d) as described in sub-section 3.3.3 and subject to tolerances provided for in sub-section 3.3.4;
(d) Generally uniform in size within any count category, where declared;
(e) Free from living insects or mites;
(f) Mineral impurities - may not be present to the extent that the eating quality or usability is materially affected;
(g) Foreign matter - practically free from extraneous vegetable matter, insect debris and other objectionable matter.

3.3.3 Definition of Defects

(a) Damaged fruit - fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 $mm^2$ of fruit surface.
(b) Broken fruit - fruit affected by any damage resulting from improper halving or other mechanical action.
(c) Immature fruit - fruit which is generally deficient in sugar and may be sour in taste.
(d) Insect damaged fruit - fruit which is affected by insect damage or containing dead insects, mites, or other pests.
(e) Mouldy fruit - fruit which is affected by mould to a visible extent, or decay.
(f) Dirty fruit - fruit affected by imbedded dirt or any other foreign material.

3.3.4 Allowances for Defects

The sample unit size shall be 1 kg.

The following allowances for defects shall apply to all the styles with the exception of the "Slab" and "Kamaradin" styles:

| Defect | | Maximum Allowed |
|---|---|---|
| Slabs | | 10% (m/m) |
| Damaged fruit | | 10% (m/m) |
| Broken fruit (see 8.2.3) | | 10% (m/m) |
| Insect damaged and dirty fruit | | 8% (m/m) |
| Mouldy fruit | | 2% (m/m) |
| | Total | 20% |
| Immature fruit | | 10% (m/m) |

4. FOOD ADDITIVES

Unless otherwise stated, the following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

| | | Maximum level in the finished product |
|---|---|---|
| 4.1 | Sorbic acid and its sodium and potassium salts | 500 mg/kg, singly or in combination, expressed as sorbic acid |
| 4.2 | Sulphur dioxide | 2000 mg/kg |

5. HYGIENE

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

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

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

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

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. 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 specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

7.1 The name of the food

7.1.1 The name of the product as declared on the label shall be "Dried Apricots".

7.1.2 In addition, there shall appear on the label as part of the name or in close proximity to the name, the form of presentation as indicated below:

(a) Whole, unpitted
(b) Whole, pitted
(c) Whole, pitted, filled with ....., as appropriate
(d) Halves
(e) Slabs
(f) Kamaradin

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(b) and 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

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

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

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

7.6 Lot Identification

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

7.7 Date marking

The year of production shall be declared.

7.8 Optional Declarations

7.8.1 A size classification for dried apricot halves or whole dried apricots may be stated on the label if the pack complies with the appropriate requirements of sub-section 2.4.

7.8.2 The variety or varietal type of the dried apricots may be stated on the label.

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969, with the following additions and modifications:

(a) When product is presented in containers of 10 kilograms or more the sample size (n) (e.g. - number of sample units examined) will be determined by dividing the total net weight of the lot in kilograms by 10 and utilizing the table for containers with a net weight greater than 4.5 kg.

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 22.013: Moisture in Dried Fruits (7) - Official Final Action (and 22.008(c)) or according to the FAO/WHO Codex Alimentarius method CAC/RM 50-1974. (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, 3rd Series, CAC/RM 50/53-1974, Moisture Determination - Electrical Conductance Method). However, in the case of dispute, the method of analysis of the AOAC, 1975, 22.013, Moisture in Dried Fruits, will be the reference method.

8.2.2 Sulphur Dioxide

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 20.104: Colorimetric Method (31) - Official Final Action (Applicable to Dried Fruit)).

8.2.3 Broken, Slabs, Dirty, Mouldy, Damaged and Immature Fruit

Examine the fruits visually and weigh the defective items.

# DRAFT STANDARD FOR DATES

Advanced to Step 5

## 1. SCOPE

This standard applies to commercially prepared whole dates in pitted or unpitted styles packed ready for direct consumption. It does not apply to other forms such as pieces or mashed dates or dates intended for industrial purposes.

## 2. DESCRIPTION

### 2.1 Product Definition

Dates are the product prepared from sound fruit of the date tree (Phoenix dactylifera L.), which fruit:

(a) is harvested at the appropriate stage of maturity;
(b) is sorted and cleaned to remove defective fruit and extraneous material;
(c) may be pitted and capped;
(d) may be dried or hydrated to adjust moisture content;
(e) may be washed and/or pasteurized; and
(f) is packaged in suitable containers to assure preservation and protection of the product.

### 2.2 Varietal Types

Varietal types are classified as:

(a) Cane sugar varieties (containing mainly sucrose) such as Daglat Nuur (Deglet Noor) and Daglat Beidha (Deglet Beidha).

(b) Invert sugar varieties (containing mainly invert sugar - glucose, and fructose) such as Barhi (Barhee), Saiidi (Saidy), Khadhraawi (Khadrawy), Hallaawi (Halawy), Zahdi (Zahidi), and Sayir (Sayer).

### 2.3 Styles

Styles may be classified as:

(a) unpitted; and
(b) pitted.

### 2.4 Sub-Styles

Sub-styles are as follows:

(a) Pressed - dates which are compressed into layers using mechanical force.
(b) Unpressed or Loose - dates which are free-flowing or packaged without mechanical force or compression.
(c) Clusters - dates with the main bunch stem attached.

### 2.5 Size Classification (Optional)

Dates may be designated as to size names in accordance with the following charts:

(a) Unpitted dates

| Size | No. of dates in 500 g. |
|---|---|
| Small | more than 90 |
| Medium | 80 to 90 |
| Large | less than 80 |

(b) Pitted dates

| Size | No. of dates in 500 g. |
|---|---|
| Small | more than 100 |
| Medium | 90 to 100 |
| Large | less than 90 |

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Quality Factors

#### 3.1.1 General Requirements

Dates shall be prepared from such fruit and under such practices that the finished product shall possess a characteristic colour and flavour for the variety and type, be of proper stage of ripeness, be free of live insects and mites and meet the following additional requirements:

(a) Moisture content

| | Minimum | Maximum |
|---|---|---|
| Cane Sugar varieties | 20% | 25% |
| Invert Sugar varieties | 10% | 30% |

(b) Size (minimum)

Unpitted Dates - 5.5 grams
Pitted Dates - 4.0 grams

(NOTE: This requirement only tentative - subject to review and possible correlation with varietal type).

(c) Pits (Stones) (in Pitted Style) - Not more than /two pits/ or /4 pieces/ of pit per 100 dates.

(d) Caps - Not more than three caps or six pieces of caps per 100 dates.

(e) Mineral impurities - Not more than /x mg/kg/.

#### 3.1.2 Definition of Defects

(a) Sunburn - dates which have very light areas, such area being at least 7 mm in the shortest dimension.
(b) Mechanical damage - dates affected by mashing, tearing, breaking of the skin, or other similar abnormalities caused by handling.
(c) Blemish - scars, discolouration or similar abnormalities affecting an area at least as large as a circle 7 mm in diameter.
(d) Unripe dates - dates which are light in weight, have little flesh or a decidedly rubbery texture.
(e) Blacknose - noticeable darkening of the head, generally accompanied with severe checking or cracking of the flesh.
(f) Side spot - a very dark area extending into the flesh and having an area at least as large as a circle 5 mm in diameter.
(g) Unpollinated - dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.
(h) Dirt - dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an area 5 mm in diameter or larger.
(i) Insects and mites damage and contamination - dates damaged by insects or mites or contaminated by the presence of dead insects or mites, fragments of insects or mites or their excreta.
(j) Souring - breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
(k) Mould - presence of visible mould filaments.
(l) Decay - dates that are in a state of decomposition and very objectionable in appearance.

#### /3.1.3 Allowances for Defects

The maximum allowances for the defects defined in 3.1.2 shall be:

A total of 20% by count of defects (a) through (l) of which not more than
10% by count may be defects (d) through (l) of which not more than
5% by count may be defects (h) through (l) of which not more than
1% by count may be defects (j) through (l)./

3.2 Lot Acceptance

A lot will be considered as meeting the quality criteria requirements of the standard when:

(a) there is no evidence of live infestation; and

(b) the sub-sample, as taken in conformity with sub-section 9.1.2 meets the general requirements of sub-section 3.1.1 and does not exceed the allowances for the respective defects in sub-sections 3.1.2 and 3.1.3, except that, with respect to size requirements, 5% by count (5 dates out of 100) may weigh less than the specified minimum.

4. FOOD ADDITIVES

None permitted.

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Dried Fruits recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 3-1969).

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

(a) shall be free from microorganisms capable of development under normal conditions of storage; and

(b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. 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 specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Dates".

7.1.2 The style shall be indicated as "pitted" or "unpitted", as is applicable.

7.1.3 The name of the product may include the varietal type, the sub-style as "pressed" or "unpressed", and the size designation as "small", "medium" or "large".

7.2 List of Ingredients

No ingredient listing required inasmuch as no ingredients or additives other than dates are permitted.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

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

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

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

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 Date Marking

The year of the production shall be declared.

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods and have been endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

8.1.1 Gross Sample

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 300 g and in any case sufficient to obtain a gross sample of not less than 3,000 g. Use the gross sample for checking carefully for live infestation and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.

8.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

For moisture test - 500 grams
For pits (in pitted style) - 100 dates
For specified defects and size requirements - 100 dates

8.2 Test Procedure

8.2.1 Determination of Moisture Content

8.2.1.1 Moisture shall be determined in accordance with the AOAC (1975) Method (Official Methods of Analysis of the AOAC, 1975, 12th Ed., 22.013, Moisture in Dried Fruits).

8.2.1.2 As an alternate to the method in 8.2.1.1 the moisture may be determined in accordance with the FAO/WHO Codex Alimentarius Method CAC/RM 50-1974 (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Third Series, CAC/RM 50/53-1974, Moisture Determination - Electrical Conductance Method). However, in cases of dispute, the method in 8.2.1.1 will be the referee method.

8.2.2 Internal Defects

Examine each date carefully for internal defects using a strong light. If the dates are pitted, open up the flesh so that the internal cavity can be viewed. If the dates are unpitted, slit the date open so as to expose the pit, remove the pit and examine the pit cavity.

# DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS

Advanced to Step 5

## 1. SCOPE

This standard applies to unshelled pistachios from varieties of Pistacia vera L. either in natural or in processed condition and which are offered for direct consumption. It also covers unshelled pistachios which are packed in bulk containers and which are intended for repacking in consumer size containers.

## 2. DESCRIPTION

### 2.1 Product Definition

Pistachios are the product obtained from mature seeds from the fruit of Pistacia vera L. which have been artificially sun-dried and naturally or mechanically opened. The product may be roasted, salted, dyed, and/or lime-juice treated.

### 2.2 Varietal Type

Varietal types are classified as:

(a) Long pistachio
(b) Round pistachio

### 2.3 Styles

The product shall be presented in one of the following styles:

(a) Raw pistachio
(b) Roasted pistachio

### 2.4 Sub-styles

The product may be presented in one or more of the following sub-styles:

(a) Salted
(b) Dyed
(c) Lime-juice treated

### 2.5 Size Classification (Optional)

Pistachios may be designated as to size in accordance with the following Table:

| Designation | No. of pistachios per 100 grams |
|---|---|
| Small | over 106 |
| Medium | 92 to 106 |
| Large | 81 to 91 |
| Very Large | up to 81 |

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Raw Material

Clean, sound pistachios of a quality suitable for human consumption.

### 3.2 Optional Ingredients

(a) Salt
(b) Lime juice

### 3.3 Final Product

3.3.1 Composition - Moisture Content

Maximum moisture content 7%.

3.3.2 Quality Factors - General Requirements

(a) Practically free from mould and mouldy or rancid taste.
(b) Free from living insects and mites.
(c) Practically free from foreign matter - anything other than pistachio (kernel, hard shell and pericarp)

3.3.3 Definition of Defects

(a) Closedness (unsplit) - pistachio shells which are not split open;
(b) Emptiness - the condition of pistachio in which the kernel is not developed;
(c) Unripeness (immaturity) - the condition of pistachio in which the kernel has not developed adequately;
(d) Insect damaged fruit - fruit which is affected by insect damage or containing dead insects, mites, or other pests.
(e) Mouldy fruit - fruit which is affected by mould to a visible extent, or decay.

3.3.4 Allowances for Defects

The maximum allowances by count for "defined defects" are as follows:

Category (a) - 5%
Category (b) - 5%
Category (c) - 8%
Category (d) - 4%
Category (e) - 1%

3.4 Lot Acceptance

A lot will be considered as meeting the quality criteria requirements of the standard when:

(a) there is no evidence of live infestation; and

(b) the sub-samples as taken in accordance with section 8.1.2 meet the general requirements for sub-sections 3.3.1 and 3.3.2 and do not exceed the allowances for the respective defects in sub-section 3.3.4.

4. FOOD ADDITIVES

Red colour (to be specified by the Codex Committee on Processed Fruits and Vegetables).

5. HYGIENE

The following provisions apply subject to endorsement by the Codex Committee on Food Hygiene:

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

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

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

## 6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

## 7. 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 specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

### 7.1 The name of the food

7.1.1 The name of the product as declared on the label shall be "unshelled pistachio" or "unshelled pistachio nuts".

7.1.2 In addition, there shall appear on the label as part of the name [or in close proximity to the name] the form of presentation as indicated below:

(a) Raw
(b) Roasted

7.1.3 The name of the product may include the varietal type as "long" or "round", and the sub-style as "salted", "dyed" or "lime-juice treated" and the size designation as "small", "medium", "large" or "very large".

### 7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(a) and 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

### 7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

### 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

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

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

### 7.6 Lot Identification

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

### 7.7 Date Marking

The year of production shall be declared.

## 8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described here or referred to hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

8.1.1 Gross Sampling

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 150 g. and in any case sufficient to obtain a gross sample of not less than 1,500 g. Where the product is packed in bulk containers select at random from various parts of the containers and per each portion of 1,000 kg of the lot, not less than two samples of 150 g, and in any case sufficient to obtain a gross sample of not less than 1,500 g. Use the gross sample for checking carefully for live infestation, mouldy pistachios and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.

8.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

(a) Moisture Test - 50 grams
(b) General Requirements - 500 grams
(c) Specific Defects - 600 grams

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 22.013: Moisture in Dried Fruits (7) - Official Final Action (and 22.003(c)) / or 27.005 (Codex Secretariat)/7.

8.2.2 Determination of Specific Defects

See Annex I.

(a) Determination of Closedness - See Annex I
(b) Determination of Emptiness and Unripeness - See Annex I
(c) Determination of Pest and Disease Damage - See Annex I

8.2.3 Size Classification

(a) Weigh 500 grams of the above pistachios the foreign matter of which has been separated;
(b) count the number of pistachios;
(c) divide the number of pistachios counted in 500 grams by 5 and match the result with the figures in 2.5 for size classification.

Annex I

## DETERMINATION OF SPECIFIC DEFECTS

1. Determination of Closedness

(a) Weigh 500 grams of the pistachios and count the number.
(b) Separate all the closed pistachios.
(c) Count the closed pistachios.
(d) Divide the number of closed pistachios by the number of pistachios in the sample to determine the percentage of closedness (x 100).

2. Determination of Emptiness and Unripeness

(a) Mix the closed pistachios with the rest of the weighed sample.
(b) Open all the pistachios in the sample. Count the empty ones and unripe ones separately.
(c) Divide the number of empty ones and unripe ones by the number of pistachios in the sample, to determine the percentage of emptiness and unripeness (x 100).

3. Determination of Pest and Disease Damage

(a) Examine all the kernels of the above sample individually for pest and disease damaged kernels.
(b) Count the damaged kernels.
(c) Divide the number of pest and disease damaged pistachios by the number of pistachios in the sample to determine the percentage of pest and disease damaged pistachios (x 100).

---

ALINORM 79/20
APPENDIX VIII

## PROPOSED DRAFT STANDARD FOR CANNED APRICOTS

Advanced to Step 5

### 1. DESCRIPTION

#### 1.1 Product Definition

Canned apricots is the product: (a) prepared from stemmed, fresh or frozen or previously canned mature apricots of commercial canning varieties, conforming to the characteristics of the fruit of Prunus armeniaca; (b) packed with or without a suitable liquid packing medium, nutritive sweeteners, and seasoning or flavouring ingredients appropriate to the product; and (c) processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

#### 1.2 Styles

Canned apricots in these styles may be prepared as either peeled or unpeeled. In addition, solid pack may be prepared using a combination of both peeled and unpeeled apricots in the same pack:

(a) Whole - unpitted whole apricots
(b) Halves - pitted and cut into two approximately equal parts along the suture from stem to apex
(c) Slices - pitted and cut into wedge shaped sectors
(d) Pieces - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.

#### 1.3 Types of Pack

1.3.1 Regular Pack - with liquid packing medium.

1.3.2 Solid Pack - practically all fruit with very little free flowing liquid.

### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 2.1 Packing Media

2.1.1 Where a packing medium is used, it may consist of:

(a) Water - in which water is the sole packing medium;
(b) Fruit juice - in which apricot juice, or any other compatible fruit juice, is the sole packing medium;
(c) Water and fruit juice(s) - in which water and apricot juice, or water and any other single fruit juice or water and two or more fruit juices are combined to form the packing medium;
(d) Mixed fruit juices - in which two or more fruit juices, which may include apricot, are combined to form the packing medium;

(e) Fruit nectar 1/ - in which apricot nectar or any other compatible nectar is the sole packing medium;
(f) With sugar(s) - any of the foregoing packing media ((a) through (e)) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup;
(g) Dry sweetener - without added liquid but with permitted dry sweeteners, namely, sucrose, invert sugar, dextrose, dried glucose syrup and such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

2.1.2 Classification of packing media when sugars are added

2.1.2.1 When sugars are added to apricot juice or other fruit juices, or to nectars the liquid media shall be not less than 16° Brix and shall be classified on the basis of the cut-out strength as follows:

(a) Lightly sweetened (name of fruit) juice(s) or nectar(s) - Not less than 16°Brix
(b) Heavily sweetened (name of fruit) juice(s) or nectar(s) - Not less than 21°Brix

2.1.2.2 When sugars are added to water or water and apricot juice or water and fruit juices, the liquid media shall be classified on the basis of the cut-out strength as follows:

Basic syrup strengths

(a) Light syrup - not less than 16°Brix
(b) Heavy syrup - not less than 21°Brix

2.1.3 Optional packing media

When not prohibited in the country of sale, the following packing media may be used:

(a) Slightly sweetened water )
(b) Water slightly sweetened ) not less than 10°Brix but less than 16°Brix
(c) Extra light syrup )

(d) Extra heavy syrup ) not less than 25°Brix

2.1.4 The cut-out strength shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other ingredients

Nutritive sweeteners, spices, vinegar, apricot pits, and apricot kernels.

2.3 Quality Criteria

2.3.1 Colour

The colour of the product shall be normal for the apricot variety. Canned apricots containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

Canned apricots shall have a normal flavour and odour free from flavours or odours foreign to the product and canned apricots with special ingredients shall have a flavour characteristic of that imparted by the apricots and the other substances used.

2.3.3 Texture

The apricots shall be reasonably fleshy and may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs and shall not be excessively firm in solid packs.

2.3.4 Uniformity of size

---

1/ Fruit nectar is the unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible part of the sound ripe fruit, concentrated or unconcentrated, with water and sugars, and preserved exclusively by physical means.

2.3.4.1 Whole, Halves - 90% of units shall be reasonably uniform in size. The weight of the largest unit shall be no more than twice the weight of the smallest unit. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

2.3.4.2 Other styles - (there are no requirements for size uniformity)

2.3.5 Symmetry

Not more than 20% by count of units shall be off-suture cuts as defined and of these not more than half may be cut horizontally showing the stem end.

2.3.6 Definition of Defects

(a) Blemishes - means surface discolouration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.

(b) Crushed or broken - considered a defect only in whole or halved canned apricots in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.

(c) Peel - considered as a defect except in "Unpeeled" styles; means peel that adheres to the apricot flesh or is found loose in the container.

(d) Pit (or stone) material - considered a defect in all styles except whole and except when whole apricot pits or apricot kernels are used as seasoning ingredients; means whole pits and pieces that are hard and sharp.

(e) Off-suture cut: considered a defect in halves style; means the cut is more than 7 mm at the widest measurement, from the suture.

(f) Harmless extraneous material: means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.

2.3.7 Allowances for Defects

The product shall be substantially free from defects such as extraneous material, pit (stone) material, peel (in peeled styles only), blemished units, and broken units. Certain common defects shall not be present in amounts greater than the following limitations:

| Defects | Liquid Media Packs | Solid Pack |
|---|---|---|
| Blemish and Trim | 30% by count | 3 units per 500 g |
| Broken (whole, halves) | 5% by count | not applicable |
| Peel (average in peeled styles only) | Not more than 6 $cm^2$ aggregate area per 500 g | not more than 12 $cm^2$ aggregate area per 500 g |
| Pit or pit material (average) | 1 pit or its equivalent per 500 g | 1 pit or its equivalent per 500 g |
| Harmless extraneous material | 2 pieces per 500 g | 3 pieces per 500 g |

The weight of product referred to in the above table is the drained weight determined in accordance with section 8.2 of this standard.

2.4 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.1 through 2.3.7 (except peel and pit material which are based on an average) shall be considered a "defective".

2.5 Lot Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

(a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.4 does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. No. CAC/RM 42-1969); and

(b) the requirements which are based on sample averages are complied with.

3. FOOD ADDITIVES

| Flavours | Maximum level of use |
|---|---|
| 3.1 Natural fruit essences<br>3.2 Natural flavours and nature identical flavours as defined in the Codex Alimentarius List of Additives, CAC/FAL 1-1973 | Limited by GMP 1/ |

4. CONTAMINANTS

Tin, maximum level 250 mg/kg, calculated as Sn 1/

5. HYGIENE

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

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

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

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

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with apricots and the product (including packing medium) shall occupy not less than 90% 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.

6.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

---

1/ Subject to endorsement.

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section 6.1.1 when the number of "defectives", as defined in sub-section 6.1.2, does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. No. CAC/RM 42-1969).

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled, [except that the requirements do not apply to "Whole Style":]

- In heavily sweetened fruit juice(s) or nectar(s) heavy and extra heavy syrup - 54%
- In lightly sweetened fruit juice(s) or nectar(s) light and extra light syrup [55%]
- Solid Pack - 82%

6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), and subject to endorsement by the Codex Committee on Food Labelling, the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Apricots".

7.1.2 The following, as appropriate, shall be declared as a part of the name or in close proximity to the name:

(a) The style "Whole", "Halves", "Slices", "Pieces" or "Mixed Pieces" or "Irregular Pieces".
(b) The type of pack: "Solid Pack" if of this type.

7.1.3 The name shall include a declaration of any flavouring which characterises the product, e.g. "with x", when appropriate.

7.1.4 The packing medium shall be declared as part of the name, or in close proximity to the name.

7.1.4.1 When the packing medium is composed of water, or water and apricot juice, or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as:

"In water" or "Packed in water".

7.1.4.2 When the packing medium is composed solely of apricot juice, or any other single fruit juice, the packing medium shall be declared as:

"In apricot juice" or "In (name of fruit) juice".

7.1.4.3 When the packing medium is composed of two or more fruit juices, which may include apricot juice, it shall be declared as:

"In (name of fruits) juice"
or
"In fruit juices"
or
"In mixed fruit juices".

7.1.4.4 When the packing medium is composed of apricot nectar or other single fruit nectar or of a mixture of nectars it shall be declared as:

"In (name of fruit) nectar"
or
"In (name of fruit(s)) nectar".

7.1.4.5 When sugars are added to apricot juice or other fruit juices the packing medium shall be declared as:

"Lightly sweetened (name of fruit) juice"
or
"Lightly sweetened (name of fruits) juices"
or
"Lightly sweetened fruit juices"
or
"Lightly sweetened mixed fruit juices"

as may be appropriate, or the same for "heavily sweetened" juices.

7.1.4.6 When sugars are added to apricot nectar or other fruit nectars the packing medium shall be declared as:

"Lightly sweetened (name of fruit) nectar"
or
"Lightly sweetened (name of fruits) nectar"
or
"Lightly sweetened fruit nectars"
or
"Lightly sweetened mixed fruit nectars"

as may be appropriate, or the same for "heavily sweetened" nectars.

7.1.4.7 When sugars are added to water, or water and a single fruit juice (including apricot juice) or water and two or more fruit juices, the packing medium shall be declared as:

"Slightly sweetened water"
"Water slightly sweetened"
"Extra light syrup"
"Light syrup"
"Heavy syrup"
"Extra heavy syrup".

7.1.4.8 When the packing medium contains water and apricot juice or water and one or more fruit juice(s) in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example:

"Apricot juice and water" or "(name of fruit) juice(s) and water".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(b) and (c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), except that water need not be declared.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

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

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

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Optional Declarations

A declaration of whether the apricots are "peeled" or "unpeeled" may be included.

7.7 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. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling referred to hereunder are international referee methods.

8.1 Method of Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Syrup Measurements (Refractometric Method)

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 31.011: (Solids) by Means of Refractometer (4) - Official Final Action (and 52.008 and 52.009).

Results are expressed as % m/m of sucrose ("degree Brix"), with correction for temperature to the equivalent at 20°C.

# PROPOSED DRAFT STANDARD FOR CANNED PALMITO

Advanced to Step 3

## SCOPE

This standard covers the product known as canned Palmito (in some countries Canned Hearts of Palm), and is prepared with palmito as the predominant ingredient, and which may include small quantities of vegetables as a garnish or seasoning, and also spices and aromatic herbs. The product is prepared from fresh palmito, which is acidified and heat pasteurized or heat sterilized. The word Palmito hereafter used in this document means Canned Palmito or Canned Hearts of Palm.

## 1. DESCRIPTION

### 1.1 Product Definition

Canned palmito is the product:

(a) prepared from the edible portion of sound palms, which includes their terminal vital part (apical gemmation), and the upper and lower regions, corresponding respectively to the growing soft leaves (characterized by a heterogeneous structure) and palm stipe consisting of the soft tissues of the stipe (characterized by a homogeneous structure which may be involved by one or two soft leaves), conforming with the characteristics of the species Euterpe edulis (Mart.) or Euterpe oleracea (Mart.) or any other genera and/or species appropriate for human consumption, from which the fibrous parts have been removed;

(b) packed with water or other suitable medium, seasonings and other ingredients appropriate to the product, and

(c) processed by heat in an appropriate manner, before or after being sealed in a container to prevent spoilage.

### 1.2 Flavour types

With respect to flavour, canned palmito of distinct genera or species may be designated as:

(a) Normal
(b) Bitter

### 1.3 Styles

(a) Whole - consisting of the terminal vital part of the palm and its upper region, cut transversely into pieces not less than 80 mm, and not more than 120 mm in length.

(b) Slices - consisting of the terminal vital part of the palm and its upper region, cut transversely into pieces not less than 15 mm and not more than 35 mm in thickness.

(c) Palm stipe-cuts - consisting of the lower region of the terminal vital part of the palm, cut into pieces which may or may not be symmetrical and uniform in size and shape.

#### 1.3.1 Other styles

Any other presentation of the product shall be permitted provided that it:

(a) is sufficiently distinctive from other forms of presentation laid down in this standard;

(b) meets all other requirements of this standard;

(c) is adequately described on the label to avoid confusing or misleading the consumer.

#### 1.3.2 Allowances for Styles

The length and thickness requirements for the styles "whole" and "slices", respectively listed in 1.3 (a) and (b), will be considered to have been met when:

1. The predominant length or thickness of the units in each container of the sample (n) falls within the designated style classification; and

2. The length or thickness of the units is reasonably uniform. "Reasonably uniform", based on the units of each container, signifies:

   (a) Whole - All the units from the container are within ± 10 mm of the predominant length, provided they are in accordance with 1.3 (a).

   (b) Slices - All the units from the container are within ± 10 mm of the predominant thickness, provided they are in accordance with 1.3 (b).

1.3.2.1 Any container that exceeds the allowances in the foregoing paragraph 1.3.2 will be considered as "defective" for its style designation.

1.3.2.2 A lot will be considered as meeting the criteria for style designation when the number of defectives as defined in paragraph 1.3.2.1 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

1.4 Designation in accordance with size (diameter)

Whole - may be designated according to size in the following manner:

Single sizes

| | |
|---|---|
| "Small" ---------- | above 8 mm and up to 18 mm inclusive |
| "Medium" ---------- | above 18 mm and up to 38 mm inclusive |
| "Large" ---------- | above 38 mm and up to 58 mm inclusive |
| "Extra large" ------- | above 58 mm |

Blend of sizes or

Assorted sizes -- a mixture of two or more single sizes.

1.4.1 Definition of "diameter"

The diameter of a "whole" is the maximum diameter at the thickest part of the unit, measured at right angles to the longitudinal axis of the unit.

1.4.2 Compliance with "single size" designations

(a) When the product is declared, presented or offered as conforming to the single size designation in:

1.4 Other than "Blend of sizes" or "Assorted sizes" - then the contents of each container shall conform to the diameter specified for each single size, with the following allowances:

| Number of units in the container | Allowance<br>Number of units in the container which may fall into the adjacent size group(s) |
|---|---|
| From 2 to 4 | 1 |
| From 5 to 8 | 2 |
| From 9 to 11 | 3 |
| From 12 to 14 | 4 |
| From 15 to 18 | 5 |
| From 19 to 21 | 6 |
| From 22 to 24 | 7 |
| From 25 to 28 | 8 |
| From 29 to 31 | 9 |
| 32 or more | 30% (*) by count, of all the units in the container 1/ |

(*) Fractional numbers resulting from the calculation of the referred percentage shall conform to the following criteria of numbers approximation:

Fractions

| | |
|---|---|
| From .01 to .49 | The number of units shall be the immediately preceding round number in relation to the fractional number |
| From .50 to .99 | The number of units shall be the immediately following round number in relation to the fractional |

(b) Any container that exceeds the allowance in the foregoing sub-paragraph (a) will be considered as "defective" for its Size Classification.

(c) A lot will be considered as meeting the criteria for a Single Size Designation, when the number of defectives as defined in sub-paragraph (b) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

## 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 2.1 Basic Ingredients

Palmito and packing medium appropriate to the product, plus other ingredients (see 2.1.1).

### 2.1.1 Other permitted ingredients

(a) Salt (sodium chloride), sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup, vinegar.

(b) Aromatic herbs and spices; stock or juice of vegetables (lemon juice, etc.) and aromatic herbs (onions, carrots, etc.); garnishes composed of one or more vegetables (onions, carrots, pieces of green or red peppers, or mixtures of both, etc.), up to a maximum of 15% of the total drained vegetable ingredients.

(c) Butter, margarine, or other edible animal or vegetable fats or oils. If butter or margarine is added, this must amount to not less than 3% of the final product (total contents).

(d) Starches - natural (native) - are only added when butter, margarine or other edible animal or vegetable fats or oils have also been added.

### 2.2 Quality Criteria

### 2.2.1 Colour

The drained palmito shall have the normal colour characteristics for canned palmito. Canned palmito containing permitted ingredients and additives shall be considered to be of a characteristic colour when there is no abnormal discolouration considering the different ingredients.

### 2.2.2 Packing Medium

The packing medium, when liquid, may be slightly turbid or moderately turbid, when affected by other ingredients, and only a small amount of sediment or bits of palmito may be present.

### 2.2.3 Flavour

Canned palmito shall have a normal flavour for the different "Flavour Types" (1.2) and a normal odour, free from flavours or odours foreign to the product. Canned palmito containing special ingredients shall have the flavour characteristics imparted by the palmito and the other substances added.

2.2.4 Texture

The product shall be reasonably free from units that are tough or excessively fibrous, and/or excessively soft.

2.2.5 Defects and Allowances

| | Limitations |
|---|---|
| (a) Poor texture<br>(Tough or excessively fibrous and/or excessively soft parts, which seriously affect the edibility of the unit) | 10% m/m of the drained weight of the sample (n) 1/ |
| (b) Extraneous matter<br>(such as sand, grit, or earthy material) | The product shall be practically free from such material |
| (c) Blemished units<br>(includes discolouration, scars or scratches, skin breaks or other similar imperfections which seriously affect the appearance of the unit) | 10%(*), by count, of all the units in the sample (n) 1/ |
| (d) Mechanical damage<br>(means broken or split units or detached pieces which seriously affect the appearance of the unit) | 10%(*), by count, of all the units in the sample (n) 1/ |
| (e) Off Colour<br>(those units that vary markedly from the typical colour of the product) | 10%(*), by count, of all the units in the sample (n) 1/ |
| (f) Physiological Factors<br>(those units of the styles "Whole" (1.3(a))and "Slices" (1.3(b)) that include growing parts of the palm stipe) | 10%(*), by count, of all the units in the sample (n) 1/ |

1/ Based on the total of units from all containers in the sample (n) of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (CAC/RM 42-1969).

(*) Fractional numbers resulting from the calculation of the referred percentages shall conform to the following criteria of numbers approximation:

Fractions

| | |
|---|---|
| From .01 to .49 | The number of units shall be the immediately preceding round number in relation to the fractional number. |
| From .50 to .99 | The number of units shall be the immediately following round number in relation to the fractional number. |

Total limitation of all defects in (c), (d), (e), (f) for the following styles:

| | |
|---|---|
| Whole | 20%, by count, of all the units in the sample (n) |
| Slices | 25%, by count, of all the units in the sample (n) |

Total limitation of defects in (e) for the style:

Palm stipe-cuts - 10%, by count, of all the units in the sample (n).

2.2.6 Classification of "defectives"

A sample (n) that fails to meet one or more of the applicable quality requirements, as set out in sub-sections 2.2.1 through 2.2.5, shall be considered as "defective".

2.2.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.6 when the requirements which are based on the total sample are complied with.

3. FOOD ADDITIVES

The following provisions with respect to food additives and their specifications as contained in section ..... of the Codex Alimentarius, are subject to endorsement by the Codex Committee on Food Additives, as indicated:

| | | Maximum level of use |
|---|---|---|
| 3.1 | L-glutamate monosodium | limited by GMP |
| 3.2 | Stannous chloride only for palmito in glass or in fully enamel-lined (lacquered) cans | to be determined |
| 3.3 | L-ascorbic acid | limited by GMP |
| 3.4 | Acidifying Agents | |
| 3.4.1 | Acetic acid ) | |
| 3.4.2 | Citric acid ) | to maintain the pH at a level not above |
| 3.4.3 | dl-malic acid ) | 4.6 if the product is heat pasteurized |
| 3.4.4 | L(+)tartaric acid ) | or limited by GMP if the product is |
| 3.4.5 | dl-lactic acid ) | heat sterilized |
| 3.5 | Antioxidants | |
| 3.5.1 | BHT - butylated hydroxy toluene ) | |
| 3.5.2 | BHA - butylated hydroxy anisole ) | |
| 3.5.3 | Sodium metabisulphite ) | |
| 3.5.4 | SAPP - disodium diphosphate ) | to be determined |
| 3.5.5 | EDTA - ethylene diaminetetra-acetic acid or its calcium or sodium salts ) | |

3.6 Modified starches, vegetable gums, alginates, propylene glycol alginate - to be used only when butter, margarine or other edible animal or vegetable fats or oils are used as ingredients, as follows:

Maximum level of use - 1% m/m singly or in combination

3.6.1 Modified starches

- Acid-treated starches
- Alkali-treated starches
- Bleached starches
- Distarch phosphate, phosphated
- Distarch phosphate (sodium tri-metaphosphate treated)
- Monostarch phosphate
- Starch sodium succinate
- Distarch phosphate (phosphorous oxychloride treated)
- Distarch phosphate, acetylated
- Distarch phosphate, hydroxypropyl
- Distarch glycerol, acetylated
- Distarch glycerol
- Starch acetate
- Starch hydroxypropyl
- Distarch adipate, acetylated
- Distarch glycerol, hydroxypropyl
- Oxydazed starches

3.6.2 Vegetable gums

- Arabic gum
- Guar gum
- Gum tragacanth
- Carob bean (Locust bean) gum

3.6.3 Carrageenan and Furcellaran

3.6.4 Pectin

3.6.5 Alginates (Ca, K, Na, $NH_4$)

3.6.6 Propylene glycol alginate

4. CONTAMINANTS

The following provision with respect to contaminants is subject to endorsement by the Codex Committee on Food Additives:

Tin, maximum level 250 mg/kg, calculated as Sn.

5. HYGIENE

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

5.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

5.3 The product shall not contain any pathogenic microorganisms or any substances originating from microorganisms in amounts which may represent a hazard to health.

5.4 The heat pasteurized product shall have been properly artificially acidified to a pH of 4.6 or below to prevent the growth of Clostridium botulinum.

5.5 The product shall have received a heat treatment rendering it free of viable forms of microorganisms capable of development under normal conditions of storage.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with palmito and the product (including packing medium) shall occupy not less than 90% 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.

6.1.2 Classification of "Defective"

A container that fails to meet the requirements for minimum fill (90% container capacity) of 6.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot will be considered as meeting the requirements of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plans (AQL-6.5) in the Sampling Plans for Processed Fruits and Vegetables.

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall be not less than the following percentages, calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

| Styles | Percentages |
|---|---|
| Whole | |
| Slices | |
| Palm stipe-cuts | |

6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

## 7. LABELLING

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

### 7.1 The Name of the Food

The name of the product shall be "Palmito" or "Hearts of Palm" or its equivalent according to the country in which the product is intended to be sold.

7.1.1 The following, as appropriate, shall be included as part of the name or in close proximity to the name.

7.1.1.1 The Style:

"Whole"
"Slices"
"Palm stipe-cuts"

7.1.1.2 The flavour:

For flavour type (1.2) only the bitter flavour (1.2 (b)) shall be declared on the label as: "Bitter".

7.1.1.3 A declaration of any special sauce and/or seasoning which characterizes the product, e.g. "with X" or "in X", when appropriate. If the declaration is "with (or"in") Butter Sauce", the fat used shall only be butter fat.

### 7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2 (c) of the General Standard for the Labelling of Prepackaged Foods, except that the water need not be declared. The label shall not present any reference to vitamin C when ascorbic acid is used as antioxidant and/or acidulant.

### 7.3 Net contents

The net contents shall be declared by weight in either the metric ("Système international" units) or avoirdupois, or both systems of measurement as required by the country in which the product is sold.

### 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

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

(b) When the product undergoes processing in a second country which changes its nature, then the country in which the processing is performed shall be considered as being the country of origin for the purposes of labelling.

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 Other Declarations

7.7.1 Size representation - in Style Whole

7.7.1.1 If these size names comply with the applicable requirements of this standard, they may be stated as: "Small", "Medium", "Large", "Extra Large", "Blend of Sizes", or "Assorted Sizes", as appropriate.

7.7.1.2 The number of units present in the container may be shown by a range of approximate count, e.g.: "approximately _____ to _____ pieces".

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling referred to hereunder are international referee methods.

8.1 Method of Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 36/39-1970, Determination of Drained Weight - Method 1). Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Determination of Water Capacity of Containers

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Second Series, Determination of Water Capacity of Containers, CAC/RM 46-1972). Results are expressed as volume of distilled water that the container holds.

ALINORM 79/20
APPENDIX X

# PROPOSED DRAFT STANDARD FOR CANNED MANGOES

Advanced to Step 3

## 1. DESCRIPTION

### 1.1 Product Definition

"Canned mango" is the product: (a) prepared from stemmed, fresh, wholesome, clean and mature fruit of commercial varieties conforming to the characteristics of the fruit of Mangifera indica; (b) which may or may not be packed with a suitable liquid packing medium, nutritive sweeteners and other ingredients appropriate to the product; and (c) processed by heat, in an appropriate manner, before or after being sealed in a container, in order to preserve its essential composition and quality factors.

### 1.2 Types or Varieties

Any cultivated variety or type suitable for Canned Mangoes may be used in the preparation.

### 1.3 Styles

The product shall be prepared from peeled fruit for all the following styles. In addition, solid pack may be prepared using a combination of peeled fruit in its own juice in the same pack.

(a) Halves - pitted and cut into two approximately equal parts along the stone from stem to apex.
(b) In Slices - pitted and sliced in oval sectors.
(c) Pieces (or mixed pieces or irregular pieces) - pitted and comprising irregular shapes and sizes.
(d) Solid Pack - closely packed fruit with very little free-flowing liquid, prepared by packing without a liquid packing medium. A dry sweetener may be used.

## 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 2.1 Packing Media

Where a packing medium is used, it may consist of:

(a) Fruit juice - in which mango juice or any other compatible fruit juice is the sole packing medium;
(b) Water and fruit juice - in which water and mango juice, or water and any other single fruit juice, or water and two or more fruit juices are combined to form the packing medium;
(c) Mixed fruit juices - in which two or more fruit juices are combined to form the packing medium;
(d) Fruit nectar 1/ - in which mango nectar or any other compatible nectar is the sole packing medium;
(e) With sugar(s) - any of the foregoing packing media ((a) through (d)) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup;
(f) Dry sweetener - without added liquid but with permitted dry sweeteners, namely, sucrose, invert sugar, dextrose, dried glucose syrup and such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

---

1/ Unfermented but fermentable pulpy product, intended for direct consumption, obtained by blending the total edible part of the sound ripe fruit, concentrated or unconcentrated, with water and sugars, and preserved exclusively by physical means.

2.1.2 Classification of packing media when sugars are added

2.1.2.1 When sugars are added to mango juice or other fruit juices, or to nectars, the liquid media shall be not less than 15°Brix and shall be classified on the basis of cut-out strength, as follows:

(a) Lightly sweetened (name of fruit) juice(s) or nectar(s)- up to 15°Brix, but with not less than 11% of soluble solids (°Brix).
(b) Heavily sweetened (name of fruit) juice(s) or nectar(s)- up to 19°Brix, but with not less than 15% of soluble solids (°Brix).

2.1.2.2 When sugars are added to water, or to water and mango juice, or water and fruit juices, the liquid media shall be classified on the basis of the cut-out strength, as follows:

Basic syrup strengths:

(a) Heavy syrup - up to 25°Brix, but with not less than 19% soluble solids (°Brix)
(b) Very heavy syrup - not exceeding 35°Brix, but with not less than 25% soluble solids (°Brix)

2.1.3 The cut-out strength shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other Ingredients

Nutritive sweeteners as defined by the Codex Alimentarius Commission.

2.3 Quality Criteria

2.3.1 Colour

The colour of the product shall be characteristic of the type or variety of mango. Canned mangoes containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

Canned mangoes shall have a flavour and odour characteristic of the variety or type used for canning and shall be free from odours or flavours foreign to the product; and canned mangoes with special ingredients shall have the characteristic flavour of the mangoes and the other substances used.

2.3.3 Texture

The mangoes shall be reasonably fleshy and have little fibre. They may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs, and shall not be excessively firm in solid packs.

2.3.4 Uniformity of Size

2.3.4.1 Halves - 90% of the units shall be reasonably uniform in size. The weight of the largest piece shall be not more than twice the weight of the smallest unit. Where a unit has broken within the container, the combined broken pieces are considered as a single unit.

2.3.4.2 Other styles - (There are no requirements for size uniformity).

2.3.5 Symmetry - Not more than 20% by count of units shall be sliced in a direction other than parallel to the crease (as stated above) and of these not more than half may have been sliced horizontally.

2.3.6 Definition of defects

(a) Blemishes - surface discolouration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour, and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.

(b) Crushing or breakage - considered a defect only in halved canned mango in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Partially disintegrated halves are not counted as broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.

(c) Rind - considered as a defect. It refers to rind adhering to the pulp of the mango or found loose in the container.

(d) Pit (or stone) material - considered a defect in all styles.

(e) Harmless extraneous material - means any vegetable substance (such as, but not limited to, a leaf or portion thereof or a stem or portion thereof) that is harmless but which tends to detract from the appearance of the product.

2.3.7 Allowances for defects

The product shall be reasonably free from defects such as extraneous material, pit (stone) material, rind and spotted slices or chunks. Certain common defects shall not be present in amounts greater than the following limitations:

| Defects | Liquid media packs | Solid packs |
|---|---|---|
| Blemishes and trim | 30% by count | 3 units per 500 g |
| Broken (slices) | 5% by count | not applicable |
| Rind | not more than 6 $cm^2$ aggregate area per 500 g | not more than 12 $cm^2$ aggregate area per 500 g |
| Pit or pit material (average) | 1/4 stone or equivalent per 1000 g | 1/4 stone or equivalent per 1000 g |
| Harmless extraneous material | 2 pieces per 500 g | 3 pieces per 500 g |

The weight of the product referred to in the above table is the drained weight determined in accordance with section 8.2 of this standard.

2.4 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.1 to 2.3.7 (except for rinds and pit or pit material, which are based on averages), shall be considered a "defective".

2.5 Lot Acceptance

A lot shall be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

(a) for those requirements which are not based on averages, the number of "defectives" as defined in sub-section 2.4 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/RM 42-1969); and

(b) the requirements which are based on sample average are complied with.

2.6 Organoleptic Characteristics

The product shall have the colour, odour and flavour characteristics corresponding to the varieties or types of mango used in the preparation of the product.

3. FOOD ADDITIVES

| 3.1 Flavours | Maximum level in the finished product |
|---|---|
| 3.1.1 Natural fruit essences | Limited by GMP |
| 3.1.2 Natural flavours and nature identical flavours as defined in the Codex Alimentarius list of additives, CAC/FAL 1-1973 | Limited by GMP |

| | | Maximum level in the finished product |
|---|---|---|
| 3.2 | Natural colours | |
| 3.2.1 | Beta-carotene | Limited by GMP |
| 3.3 | Acidifying agents | |
| 3.3.1<br>3.3.2<br>3.3.3 | Citric acid )<br>Malic acid )<br>Fumaric acid ) | Limited by GMP |
| 3.4 | Texturizing agents (thickening and/or chelating agents) | |
| 3.4.1<br>3.4.2 | Calcium pectinate )<br>Sodium pectinate ) | 200 g/kg, singly or in combination |
| 3.4.3 | Calcium chloride | 350 mg/kg, calculated as total Ca in the finished product |
| 3.5 | Preservatives | |
| 3.5.1<br>3.5.2 | Sodium benzoate )<br>Potassium benzoate ) | 200 mg/kg, singly or in combination |

| 4. | CONTAMINANTS | Maximum Limit |
|---|---|---|
| 4.1 | Arsenic (As) | 0.5 mg/kg |
| 4.2 | Copper (Cu) | 5.0 mg/kg |
| 4.3 | Lead (Pb) | 0.3 mg/kg |
| 4.4 | Zinc (Zn) | 5.0 mg/kg |
| 4.5 | Iron (Fe) | 15.0 mg/kg |
| 4.6 | Tin (Sn) | 250 mg/kg calculated as Sn |
| 4.7 | Total metal content precipitable by potassium hexacyanoferrate | 20 mg/kg, expressed as Fe |

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius (Ref. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 The product shall be analyzed with appropriate sampling and analytical methods which should show as a result that the product:

(a) is free from microorganisms which can develop under normal storage conditions; and
(b) is free from any substance arising from microorganisms in quantities which may constitute a health hazard.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with mangoes and the product (including packing medium) shall occupy not less than 90% 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.

6.1.2 Classification of "Defective" containers

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section 6.1.1 when the number of "defectives" as defined in sub-section 6.1.2, does not exceed the Acceptance Number (c) of the appropriate Sampling Plans (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/RM 42-1969).

6.2 Minimum Drained Weight

6.2.1 The drained weight of the product shall be not less than 50% of the distilled water at 20°C which the sealed container will hold when completely filled.

6.2.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Mangoes".

7.1.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name:

"Halves", "Slices", "Pieces" or "Mixed Pieces" or "Irregular Pieces".

7.1.3 The packing medium shall be declared as part of the name or in close proximity to the name.

7.1.3.1 When the packing medium is composed of water, or water and mango juice and/or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as part of the name or in close proximity to the name, as:

"In water" or "Packed in water".

7.1.3.2 When the packing medium is composed solely of mango juice, or any other single fruit juice, the packing medium shall be declared as part of the name or in proximity to the name, as:

"In mango juice"
or
"In (name of fruit) juice"

7.1.3.3 When the packing medium is composed of two or more fruit juices, which may include mango juice, the packing medium shall be declared as part of the name or in proximity to the name, as:

"In (name of fruits) juice"
"In fruit juices"
"In mixed fruit juices"

7.1.3.4 When the packing medium is composed of mango nectar or other single fruit nectar or of a mixture of nectars, it shall be declared as:

"In (name of fruit) nectar"
"In mixed (name of fruit(s)) nectars"

7.1.3.5 When sugars are added to the water and one or more mango juices, or to one or more other fruit juices which must contain mango juice, the packing medium shall be declared, as appropriate in each case, as:

"Lightly sweetened (name of the fruit) juice"
"Lightly sweetened (names of the fruits) juices"
"Lightly sweetened fruit juices"
"Lightly sweetened mixed fruit juices"

or a similar declaration in the case of "heavily sweetened" juices.

7.1.3.6 When sugars are added to mango nectar or to other fruit nectars, the packing medium shall be declared, as appropriate in each case, as:

"Lightly sweetened (name of the fruit) nectar"
"Lightly sweetened (names of the fruits) nectar"
"Lightly sweetened fruit nectars"
"Lightly sweetened mixed fruit nectars"

or a similar declaration in the case of "heavily sweetened" nectars.

7.1.3.7 When sugars are added to water, or to water and a single fruit juice (including mango juice), or to water and two or more fruit juices, the packing medium shall be declared as:

"Lightly sweetened water"
"Water lightly sweetened"
"Extra light syrup"
"Light syrup"
"Heavy syrup"
"Extra heavy syrup"

7.1.3.8 When the packing medium contains water and mango juice, or water and one or more fruit juices in which the fruit juices constitute 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the prevalence of such fruit juice as, for example:

"Mango juices or the names of other fruit juices used and water".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with sub-sections 3.2(b) and (c) of the International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), except that water need not be declared.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois, or in both systems of measurement, as required by the country in which the product is sold.

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

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

7.5.2 When the product undergoes reprocessing in a second country and that reprocessing changes the real nature of the product, the country in which reprocessing is performed shall not be considered to be the country of origin. However, for the purposes of labelling only, it may be declared on the label that the product has been repackaged or reprocessed in that second country in conformity with its good processing practices.

7.5.3 In any case, the country of origin of the product shall be declared on the label if its omission could confuse the consumer.

7.6 Lot Identification

Each container shall carry an identifying mark, in clear or in code, embossed or otherwise, indicating the producing plant and including the date of processing of the lot.

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described or referred to hereunder are international referee methods.

8.1 Sampling Methods

8.1.1 Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Minimum Drained Weight

According to the FAO/WHO Codex Alimentarius Method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Syrup Measurements (Refractometric Method)

According to the AOAC Method (1975) (Official Methods of Analysis of the AOAC, 1975, 31.011: (Solids) by means of a refractometer (4) - Official Final Action (and 52.008 and 52.009)).

Results are expressed as % m/m of sucrose ("°Brix") with correction for temperature to the equivalent at 20°C.

8.3.1 Size of Sample Unit

(a) For ascertaining Fill of Container (including drained weight) the sample unit shall be the entire container.

(b) For ascertaining compliance with the requirements for Styles and Defects, the sample unit shall be:

(i) the entire container when it holds 1 litre or less; or
(ii) 500 g of drained fruit (of a representative mixture) when the container holds more than 1 litre.

8.4 Method for Determination of Water Capacity of Containers

In accordance with the Codex Alimentarius Commission's Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 46-1972.

---

## APPENDIX XI

# PROPOSED DRAFT STANDARD FOR MANGO CHUTNEY

## Advanced to Step 3

1. DESCRIPTION

1.1 Product Definition

Mango Chutney is the comminuted chopped or shredded product

a) prepared from washed clean sound fruits which have been peeled and sliced.

b) packed with suitable nutritive sweeteners, seasoning ingredients and food additives appropriate to the product or processed by heat in appropriate manner before being sealed in containers so as to prevent spoilage.

1.2 Varietal Types

Any suitable variety of mango may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Minimum Content of Fruit Ingredients

The product shall contain not less than 40% of fruit ingredient in the finished product.

2.2 Basic Ingredients

Sugar-sucrose (white sugar), salt (sodium chloride), spice, and condiments, vinegar, onion, garlic, ginger, etc.

2.3 Minimum Percentage of Total Soluble Solids

The T.S.S. shall be not less than 50% of the finished product.

2.4 Quality Criteria

Colour: The product shall have a normal colour characteristic of mango chutney.

2.5 Flavour: It shall have characteristic flavour and odour of mango chutney free from flavour or odour foreign to the product.

2.6 Consistency: The product shall possess good consistency and be reasonably free from fibrous matter. The fruit piece shall possess a reasonably tender tissue.

2.7 The total ash and ash insoluble in Hcl shall not exceed 5% and 0.5% respectively.

2.8 Defects: The number, size and presence of defects such as seed or particles thereof, peels, or any other extraneous matter which may seriously affect the appearance or the eating quality of the product renders the product defective.

3. FOOD ADDITIVES

| | | Maximum level in the finished product |
|---|---|---|
| 3.1 | Acidifying Agents | |
| 3.1.1 | Citric acid ) | Limited by GMP |
| 3.1.2 | Acetic acid ) | |
| 3.2 | Preservatives | |
| 3.2.1 | Sodium metabisulphite ) | 100 mg/kg singly or in any combination expressed as $SO_2$ |
| 3.2.2 | Potassium metabisulphite ) | |
| 3.2.3 | Sodium benzoate ) | 250 mg/kg singly or in any combination expressed as benzoic acid |
| 3.2.4 | Potassium benzoate ) | |

4. CONTAMINANTS

| | | |
|---|---|---|
| 4.1 | Arsenic (As) | 0.5 mg/kg, as As |
| 4.2 | Lead (Pb) | 2 mg/kg, as Pb |
| 4.3 | Copper (Cu) | 5 mg/kg, as Cu |
| 4.4 | Zinc (Zn) | 5 mg/kg, as Zn |

6. HYGIENE

6.1 It is recommended that the product covered by the provision of this standard be prepared in accordance with the International Code of Hygienic Practice as recommended by the Codex Alimentarius (Ref. CAC/RCP 2-1969).

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 The product shall be analyzed with appropriate sampling and analytical methods which should show as a result that the product has microorganisms in quantities which may constitute a health hazard.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), the following specific provisions apply:

7.1 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.

7.3 The net content shall be declared by weight in either the metric or avoirdupois, or both systems of measurent as required by the country in which the product is sold.

7.4 The name and address of the manufacturer, packer, distributor, 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 not mislead the consumer.

7.6 Lot Identification

Each container shall carry an identifying mark in clear or in code, embossed or otherwise, indicating the producing plant and including the date of processing of the lot.

8. METHOD OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described or referred to hereunder are International Referee Methods.

8.1 Sampling Method

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

---

APPENDIX XII

## AMENDMENT TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEARS (CAC/RS 61-1972)

Recommended for Advancement to Step 3

(1) The USA proposes an Amendment to the Recommended International Standard for Canned Pears (CAC/RS 61-1972). A proposed draft amendment for the standard is given below. This amendment is being proposed to lower the allowance for harmless plant material (2.3.5(e)). The USA in preparing to accept this standard has noted that the allowance for harmless plant material of 0.2 m/m of total contents would allow approximately 10 stems, 3 to 4 cm long (0.6 to 0.7 g per stem) in a No. 10 can of pears. USA food regulations would allow only one stem per 3 kg (approximately 1 per No. 10 can) total contents. The harmless plant material allowance, which for all practical purposes is a stem allowance, could be more equitably based on a count for stems and an area for flat material as it is in Canned Strawberries, Canned Raspberries and Canned Plums.

Proposed Amendment

The following text would replace section 2.3.5(e) in the present standard:

"(e) Harmless plant material

(i) stems or stalks --- 1 piece per 3 kg of total contents (in styles in which the stem is customarily removed)

(ii) leaf (or similar vegetable material) --- 2 $cm^2$ per 3 kg of total contents"

(2) Switzerland proposed the following addition to the amendment above increasing the core material allowance in 2.3.5(c) from 2 to 3 units per kg of total contents.

| | |
|---|---|
| (c) Core material (Average) (Except in "Whole-Not Cored" Styles) (consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample shall be aggregated and pieces totalling approximately one-half of a core shall be counted as one unit) | 3 units per kg of total contents |

---

APPENDIX XIII

## INFORMATION SUPPLIED BY THE DELEGATION OF THE USA ON FUMIGANTS IN DRIED FRUIT

A. Maximum Limits in force in the USA

(1) Methyl Bromide

Prunes - 125 mg/kg
Raisins - 125 mg/kg
Dates - 125 mg/kg
Dried Apricots - 125 mg/kg
Walnuts and Almonds - 200 mg/kg
Figs - 250 mg/kg
Pistachio Nuts - 200 mg/kg

(2) Phostoxin (Aluminium Phosphide)

All products - 0.1 mg/kg

B. The following are desired by the industry, but not necessarily permitted at this date:

(1) Methyl Formate and Ethyl Formate

Dates and Raisins - 250 mg/kg

(2) Ethylene Oxide

All fruits and tree nuts - 50 mg/kg

(3) Propylene Oxide

All products - 700 mg/kg

---