

# CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**REP20/PFV**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEX ALIMENTARIUS COMMISSION**  
**43<sup>rd</sup> Session**  
**Virtual meeting, September 2020**

**REPORT OF THE 29<sup>th</sup> SESSION OF THE**  
**CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

**Working by Correspondence**  
**January - July 2020**

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SUMMARY AND STATUS OF WORK					
Party	Purpose	Text/Topic	Code	Step	Para.
CCEXEX79 /CAC43	Adoption	Proposed draft standard for gochujang		5/8	13 and App. II
		Proposed draft standard for chili sauce		5/8	15 and App. III
		Proposed draft revision to the <i>Standard for Mango Chutney</i>	CXS 160-1987	5/8	17 and App. IV
		Proposed draft general standard for dried fruits		5/8	21 and App. V
		Proposed draft general standard for canned mixed fruits		5/8	26 and App. VI
CCEXEX79 /CAC43	Adoption	The revised food additive provisions of the <i>Standard for Pickled Cucumbers</i>	CXS 115-1981	-	31 and App. VII, Part B (A)
		The revised food additive provisions of the <i>Standard for Canned Bamboo Shoots</i>	CXS 241-2003	-	31 and App. VII, Part B (B)
		The revised food additive provisions of the <i>Standard for Jams, Jellies and Marmalades</i>	CXS 296-2009	-	31 and App. VII, Part B (C)
		Proposed Amendment to annex on French Fried Potatoes of the <i>Standard for Quick Frozen Vegetables</i>	CXS 320-2015	-	33 and App. VIII
CCEXEC79 /CAC43	Approval	CCPFV29 agreed to seek approval from CCEXEC79 and CAC43 to adjourn CCFV <i>Sine Die</i>			35
CCFFV	Information/action	CCFPV29 recommended that the proposed draft standard for fresh dates include those unprocessed, fresh dates which have moisture levels greater than the levels specified in the existing <i>Standard for Dates</i> (CXS 143-1985)			12
CCFA	Endorsement	Food additives provisions in the proposed draft standard for gochujang, the proposed draft standard for chili sauce, the proposed draft revision to the <i>Standard for Mango Chutney</i> (CXS 160-1987), the proposed draft general standard for dried fruits, and the proposed draft general standard for canned mixed fruits			14, 16, 18, 22, 27 Apps. II, III, IV, V and VI
CCFL	Endorsement	Food labelling provisions in the proposed draft standard for Gochujang, the proposed draft standard for Chili Sauce, the Proposed Draft Revision to the <i>Standard for Mango Chutney</i> (CXS 160-1987), the proposed draft general standard for Dried Fruits, and the proposed draft general standard for Canned Mixed Fruits			
CCMAS	Endorsement	Methods of analysis provisions in the proposed draft standard for gochujang, the proposed draft standard for chili sauce, the proposed draft revision to the <i>Standard for Mango Chutney</i> (CXS 160-1987), the proposed draft general standard for Dried Fruits, and the proposed draft general standard for Canned Mixed Fruits			

CCFA	Information/action	CCPFV29 agreed to forward to CCFA the technical justification for the use of several food additives CCPFV29 supported CCFA's alignment plan and recommended that CCFA conduct the alignment work	20, 23, 28, 30
CCMAS	Information	CCPFV29 recommended removing the FFA requirement for analysis from the annex on French Fried Potatoes of the <i>Standard for Quick Frozen Vegetables</i> (CXS 320-2015) and informing CCMAS that the FFA test and an extraction method were not needed.	33 and App. VIII

**LIST OF ABBREVIATIONS**

AQL	Acceptable Quality Level
CAC	Codex Alimentarius Commission
CAC/RM	Codex Recommended Method
CCASIA	FAO/WHO Coordinating Committee for Asia
CCFA	Committee on Food Additives
CCFL	Codex Committee on Food Labelling
CCEXEC	Executive Committee
CCMAS	Committee on Methods of Analysis
CCSCH	Committee on Spices and Culinary Herbs
CL	Circular Letter
CRD	Conference Room Document
EU	European Union
EVM	Extraneous Vegetable Material
EWG	Electronic Working Group
FAO	Food and Agriculture Organisation
FFA	Free Fatty Acids
GSFA	General Standard for Food Additives
INS	International Numbering System
JECFA	Joint FAO/WHO Expert Committee on Food Additives
USA	United States of America
WG	Working Group
WTO	World Trade Organization

## INTRODUCTION

1. The Codex Committee on Processed Fruits and Vegetables (CCPFV) held its twenty-ninth session from January to July 2020 by correspondence through the electronic user-group “CCPFV29” using the Codex electronic forum. Mr. Richard Boyd, Chief, Contract Services Branch, Specialty Crops Inspection Division, Specialty Crops Program, Agricultural Marketing Service, U.S. Department of Agriculture, USA, chaired the Session. The registered participants in the Session included representatives from 27 member countries, one member organization and 3 observer organizations. A list of participants is contained in Appendix I.

## OPENING OF THE SESSION

2. Mr. Richard Boyd, Chairperson of CCPFV opened the meeting and welcomed the participants noting the arrangement of working by correspondence created unique conditions and opportunities to progress work without participating physically. He also encouraged members of CCPFV29 to provide comments and/or suggestions actively to ensure the core Codex values of collaboration, inclusiveness, consensus building, and transparency.

## APPROACH OF CCPFV29

3. As agreed by the 42<sup>nd</sup> Session of the Codex Alimentarius Commission (CAC42), CCPFV29 worked by correspondence on the Codex online forum. Members and observers were asked to register to the CCPFV29 usergroup on the online forum to participate in the meeting.
4. CCPFV29 conducted its work with the aim of paralleling the functions of a physical plenary meeting as much as practicable. CCPFV29 worked from the opening of the session in January 2020, to the conclusion and issuance of the report in July 2020.
5. CCPFV29 discussed seven documents (five electronic working group (EWG) reports of draft standards for comment at step 3 and two EWG reports covering Matters Referred from the Codex Committee on Food Additives (CCFA) and Committee on Methods of Analysis and Sampling (CCMAS) respectively). Chairs of these seven EWGs served as rapporteurs who summarised and revised the documents based on the comments received.
6. During the discussion of each agenda item, relevant document(s) were posted and CCPFV29 allotted a certain time period for comments from participants to be posted electronically. If a response was not received from a CCPFV29 registered participant by the due date, the standing of the participant was interpreted as “not opposed.” As such, it was considered supportive with respect to consensus. Each agenda had at least two rounds of consultations. Once the time period was completed for each agenda item, and the designated rapporteurs provided summaries as needed, the CCPFV29 Chairperson posted the final draft proposals for concurrence from CCPFV29 members.
7. CCPFV29 completed summary reports for agenda items as the items were completed. The final report included a compilation of these individual summary reports.

## Division of competence<sup>1</sup>

8. CCPFV29 noted the division of competence between the European Union (EU) and its member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

## ADOPTION OF THE AGENDA (Agenda item 1)<sup>2</sup>

9. CCPFV29 adopted the agenda.

## MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda item 2)<sup>3</sup>

10. CCPFV29 noted that some matters were for information only and that matters referred by CCFA49, CCFA50 and CCFA51 would be considered under agenda item 8; matters referred by CCMAS38 would be considered under agenda item 9, and took the following decisions:

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<sup>1</sup> CRD1

<sup>2</sup> CX/PFV 19/29/1

<sup>3</sup> CX/PFV 19/29/2, CX/PFV 19/29/2 Add.1

## Matters from CCFFV21

### Clarification on the *Standard for Dates* (CXS 143-1985)

11. CCFV29 was appreciative of the information provided by the Codex Committee on Fresh Fruits and Vegetables (CCFFV) regarding CCFFV's proposed draft standards for Fresh Dates and the need to ensure clear differentiation between the products that would be covered by such a standard and those covered under the existing *Standard for Dates* (CXS 143-1985). CCFV29 noted that the existing *Standard for Dates* (CXS 143-1985) covered dates prepared from sound fruit of the date tree (*Phoenix dactylifera L.*), which was harvested at the appropriate stage of maturity and may be dried or hydrated to adjust moisture content.
12. CCFV29 also noted that the *Standard for Dates* (CXS 143-1985) covers the product packed ready for direct consumption that meets the criteria in the standard, including the maximum moisture allowances in the standard. CCFV29 further noted that there are some dates which are covered by the existing *Standard for Dates* (CXS 143-1985) which have not undergone any hydration or drying. In order to ensure a clear differentiation between the products covered under the existing *Standard for Dates* (CXS 143-1985) and the proposed draft standard for Fresh Dates, CCFV29 recommended that the proposed draft standard for Fresh Dates include those unprocessed, fresh dates which have moisture levels greater than the levels specified in the existing *Standard for Dates* (CXS 143-1985). The existing *Standard for Dates* (CXS 143-1985) would continue to cover those dates with moisture levels at or below the maximum allowances in the existing *Standard for Dates* (CXS 143-1985). CCFV29 noted that, in some cases, these will be dates to which no processes, such as drying or hydrating, have been applied.

### **CONVERSION OF REGIONAL STANDARD FOR GOCHUJANG TO WORLDWIDE STANDARD (STEP 4) (Agenda item 3)<sup>4</sup>**

13. CCFV29 agreed to forward the proposed draft standard for Gochujang to CAC43 for adoption at Step 5/8 (Appendix II).
14. CCFV29 noted:
  - The proposed draft standard for Gochujang will supersede the *Regional Standard for Gochujang*(CXS 294R-2009); and
  - The Food additives, labelling and methods of analysis provisions would be forwarded to CCFA, the Codex Committee on Food Labelling (CCFL), and CCMAS respectively for endorsement.

### **CONVERSION OF REGIONAL STANDARD FOR CHILI SAUCE TO WORLDWIDE STANDARD (STEP 4) (Agenda item 4)<sup>5</sup>**

15. CCFV29 agreed to forward the proposed draft standard for Chili Sauce to CAC43 for adoption at Step 5/8 (Appendix III).
16. CCFV29 noted:
  - The proposed draft standard for Chili Sauce will supersede the *Regional Standard for Chili Sauce* (CXS 306R-2011); and
  - The food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL, and CCMAS respectively for endorsement.

### **PROPOSED REVISION TO THE STANDARD FOR MANGO CHUTNEY (CXS 160-1987) (STEP 4) (Agenda item 5)<sup>6</sup>**

17. CCFV29 agreed to forward the proposed revision to the *Standard for Mango Chutney* (CXS 160-1987) to CAC43 for adoption at Step 5/8 (Appendix IV).
18. CCFV29 noted that the food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL, and CCMAS respectively for endorsement.

### **Technological justification for the use of tartrates (INS 334, 335(ii), 337) in Food Category (FC) 04.1.2.6 (Fruit based spreads (e.g. chutney), excluding products in FC 04.1.2.5)<sup>3</sup>**

19. One member introduced that tartrates (INS 334, 335 (ii), 337) were not used in mango chutney in their country.
20. CCFV29 agreed with the inclusion of tartrates (INS 334, 335 (ii), 337) as acidity regulators in FC 04.1.2.6 (Fruit based spreads (e.g. chutney), excluding products in FC 04.1.2.5), with following technical justifications:

<sup>4</sup> CX/PFV 19/29/3, CX/PFV 19/29/3 Add.1

<sup>5</sup> CX/ PFV 19/29/4, CX/PFV 19/29/4 Add.1

<sup>6</sup> CX/ PFV 19/29/5, CX/PFV 19/29/5 Add.1, CRD2 (Japan)

- Mango is generally rich in vitamins & minerals like calcium, iron, vitamin C, vitamin B complex. These nutrients are highly susceptible to temperature and oxidation. Tartrates, as acidity regulators, can protect against this;
- Use of tartrates in fruit-based spreads, e.g., Mango Chutney, can help improve product shelf life by helping ensure:
  - the pH of the product does not exceed 4.6;
  - product is not spoiled by bacteria (spoilage bacteria cannot grow at low pH); and
  - Potential for lesser amounts of preservatives to be used due to the maintenance of a low pH.

#### **PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS (STEP 4) (Agenda item 6)<sup>7</sup>**

21. CCPFV29 agreed to forward the proposed draft standard for Dried Fruits to CAC43 for adoption at Step 5/8 (Appendix V).
22. CCPFV29 noted:
  - The proposed draft general standard will supersede the *Standards for Dried Apricots* (CXS 130-1981), *Dates* (CXS 143-1985), and *Raisins* (CXS 67-1981); and
  - The food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL, and CCMAS respectively for endorsement.

#### **The technical justifications for the use of acidity regulators in general, and tartrates specifically (INS 334, 335(ii), 337) in FC 04.1.2.2 (Dried fruit)<sup>3</sup>**

23. CCPFV29 agreed to forward to CCFA the technical justification for the use of acidity regulators in general in FC 04.1.2.2 (Dried fruit) with followings:
  - Acidity regulators are used to control the acidity or alkalinity of various types of dried fruits. The pH of food can greatly affect food safety and consumer perception and therefore acidity regulators such as citric acid (INS 330) and ascorbic acid, L- (INS 300) are needed to be used as pH adjusting agents to protect dried fruits against microbial growth.
24. CCPFV29 did not provide a response regarding the use of tartrates specifically (INS 334, 335(ii), 337) in FC 04.1.2.2 (Dried fruit).

#### **PROPOSED DRAFT GENERAL STANDARD FOR CANNED MIXED FRUITS (STEP 4) (Agenda item 7)<sup>8</sup>**

25. With regard to Section 4.1 Name of the Produce of Annex B: Canned Tropical Fruit Salad, one member proposed to include "Tropical Fruit Mix," and "Tropical Fruit Cocktail" as examples of other alternative names since these names had been included in the *Standard for Canned Tropical Fruit Salad* (CXS 99 -1981) and were widely used in food trade. The Chairperson explained that other names such as "Tropical Fruit Mix" or "Tropical Fruit Cocktail" could be used for Tropical Fruit Salad as long as these names were accurate and not confusing or misleading to the consumer. It was further explained that in view of the broad nature of the proposed draft standard, the option of not including the names "Tropical Fruit Mix" or "Tropical Fruit Cocktail" in Annex B could provide flexibility and naming options for products containing tropical fruits that fall under the general standard rather than Annex B.
26. CCPFV29 agreed to forward the proposed draft general standard for Canned Mixed Fruits to CAC43 for adoption at Step 5/8 (Appendix VI).
27. CCPFV29 noted :
  - The proposed draft general standard will supersede the *Standards for Canned Fruit Cocktail* (CXS 78-1981) and *Canned Tropical Fruit Salad* (CXS 99 -1981); and
  - The food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL, and CCMAS respectively for endorsement.

#### **MATTERS REFERRED FROM CCFA49, CCFA 50 AND CCFA51 (Agenda item 8)<sup>9</sup>**

##### **Technological justification for the use of food additives (and the relevant use levels)**

<sup>7</sup> CX/ PFV 19/29/6, CX/PFV 19/29/6 Add.1

<sup>8</sup> CX/ PFV 19/29/7, CX/PFV 19/29/7 Add.1

<sup>9</sup> CX/ PFV 19/29/8



28. CCPFV29 agreed to forward CCFA CCPFV29's responses regarding the technical justifications for the use of the following (See Appendix VII, Part A):
- “emulsifiers, stabilizers, thickeners” in general, and xanthan gum (INS 415) in particular, in food category (FC) 14.1.2 (Fruit and vegetable juices) and FC 14.1.3 (Fruit and vegetable nectar);
  - colors in French fried potatoes;
  - acidity regulators in general, and calcium lactate (INS 327) specifically, in FC 14.1.2.1 (Fruit juice) generally, and in Chinese plum juice specifically;
  - acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i) (v);542) and tartrates (INS 334, 335(ii), 337) specifically in FC 14.1.2.2 (Vegetable juice), FC 14.1.2.4 (Concentrates for vegetable juice), FC 14.1.3.2 (Vegetable nectar), and FC 14.1.3.4 (Concentrates for vegetable nectar) and the maximum use levels needed to achieve the intended technological effect; and
  - tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981).
29. CCPFV29 agreed to refer the technical justifications for the use of the following food additives for consideration under agenda items 5 (Mango Chutney) and 6 (Dried Fruits), respectively:
- tartrates (INS 334, 335(ii), 337) in FC 04.1.2.6 (Fruit based spreads (e.g. chutney), excluding products in food category 04.1.2.5) (See report coverage agenda item 5); and
  - acidity regulators in general, and tartrates specifically (INS 334, 335(ii), 337) in FC 04.1.2.2 (Dried fruit)(See report coverage for agenda item 6).

#### **Workplan for the future alignment of food additive provisions in the commodity standards**

30. CCPFV29 supported CCFA's alignment plan and recommended that CCFA conduct the alignment work.

#### **Proposed amendments to the food additive provisions in various commodity standards (i.e., revocation of some food additive provisions, and inclusion of one food additive provision)**

31. CCPFV29 agreed to forward to CAC43 the revised food additive provisions of the following:
- the *Standard for Pickled Cucumbers* (CXS 115-1981) in relation to the inclusion of one food additive (i.e. tamarind seed polysaccharide (INS 437)) (See Appendix VII, Part B, (A)); and
  - the Standards for *Canned Bamboo Shoots* (CXS 241-2003), and *Jams, Jellies and Marmalades* (CXS 296-2009), in relation to the revocation of provisions for several food additives (i.e. monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)), sodium sorbate (INS 201)) (See Appendix VII, Part B, (B) and (C)).

#### **MATTERS REFERRED FROM CCMAS 38 (Agenda item 9)<sup>10</sup>**

##### **Quick frozen French Fried Potatoes – method for free fatty acids**

32. Concerning the request of CCMAS38 to recommend a method for fat extraction for testing for free fatty acids (FFA) in quick frozen French fried potatoes, CCPFV29 noted that the testing of FFA is performed on oil used to “par-fry” the potatoes (before freezing) and not on the potatoes. As a result, the FFA analysis would not be a quality requirement for quick-frozen French fried potatoes.
33. CCPFV29 recommended removing this requirement for analysis from the annex on French Fried Potatoes of the *Standard for Quick Frozen Vegetables* (CXS 320-2015) (see Appendix VIII) and informing CCMAS that the FFA test and an extraction method were not needed.

##### **OTHER BUSINESS (Agenda item 10)**

34. CCPFV29 noted that no other business had been proposed.

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<sup>10</sup> CX/ PFV 19/29/9

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**FUTURE WORK AND WORK METHOD OF CCPFV AND DATE AND PLACE OF THE NEXT SESSION  
(Agenda item 11)**

35. CCPFV29 agreed to seek approval from CCEXEC79 and CAC43 to adjourn CCPFV *Sine Die* with the understanding that the Committee may be re-activated in the future based on needs identified by members and sufficient priority workload.
36. A date and place for a next session was not established and will be subject to agreement between the Secretariat and host country.

**LIST OF PARTICIPANTS LISTE DES PARTICIPANTS LISTA DE PARTICIPANTES****CHAIRPERSON - PRÉSIDENT - PRESIDENTE**

Mr. Richard B. Boyd  
 Chief, Contract Services Branch  
 Specialty Crops Inspection Division, SC Program  
 Agricultural Marketing Service, U.S. Department of Agriculture  
 1400 Independence Avenue, SW  
 Washington, DC 20250 USA  
[Richard.boyd@usda.gov](mailto:Richard.boyd@usda.gov)

**MEMBER COUNTRIES - ÉTATS MEMBRES - ESTADOS MIEMBROS****ARGENTINA**

Ms. María Alejandra Larre  
 Asesora de este Punto Focal  
 Punto Focal Codex Alimentarius de Argentina  
 Dirección Nacional de Mercados Agroindustriales  
 Internacionales  
 Ministerio de Agricultura, Ganadería y Pesca  
[mlarre@magyp.gob.ar](mailto:mlarre@magyp.gob.ar)

**AUSTRIA**

Prof. HR Dr. Manfred GÖSSINGER  
 Head of Department Fruit Processing  
 Education and Research Center for Viticulture and  
 Pomology  
 Klosterneuburg, Austria  
[manfred.goessinger@weinobst.at](mailto:manfred.goessinger@weinobst.at)

**BRAZIL**

Mr. André Bispo Oliveira  
 Plant Products Inspector  
 Ministry of Agriculture, Livestock and Food Supply -  
 MAPA  
[andre.oliveira@agricultura.gov.br](mailto:andre.oliveira@agricultura.gov.br)

**CANADA**

Mrs. Amelie Vega  
 Senior Policy Analyst – Codex  
 Canadian Food Inspection Agency (CFIA)  
[Amelie.vega@canada.ca](mailto:Amelie.vega@canada.ca)

**CROATIA**

Iva Mraović  
 Head of Department  
 Ministry of Agriculture, Croatia  
[iva.mraovic@mps.hr](mailto:iva.mraovic@mps.hr)

**EGYPT**

Eng. Mohammed Abdelfattah Abo Baker  
 Food Standards Specialist  
 Egyptian Organization for Standardization and Quality  
 (EOS)  
 Ministry of Trade and Industry  
[abobakm@yahoo.com](mailto:abobakm@yahoo.com)

**EUROPEAN UNION**

Mr Marco CASTELLINA  
 European Commission  
 DG SANTE  
[Marco.CASTELLINA@ec.europa.eu](mailto:Marco.CASTELLINA@ec.europa.eu)  
[sante-codex@ec.europa.eu](mailto:sante-codex@ec.europa.eu)

**GERMANY**

Ms. Katharina Gatev-Gröber  
 Bundesministerium  
 für Ernährung und Landwirtschaft  
 Federal Ministry of Food and Agriculture  
[katharina.gatev-groeber@bmel.bund.de](mailto:katharina.gatev-groeber@bmel.bund.de)

**GHANA**

Dr. Eli Gaveh  
 Lecturer, Department of Horticulture, Faculty of  
 Agriculture  
 Kwame Nkrumah University of Science and  
 Technology (KNUST)  
[eligaveh@outlook.com](mailto:eligaveh@outlook.com)

**GREECE**

Mr. Achilleas Theocharis  
 Head of Unit of Utilisation of Plant Origin Products  
 Hellenic Ministry of Rural Development and Food  
 General Directorate of Food  
[atheocharis@minagric.gr](mailto:atheocharis@minagric.gr)

Ms. Anna Foulidi  
 Head of Department Food Policy and Legislation  
 Hellenic Ministry of Rural Development and Food  
[afoulidi@minagric.gr](mailto:afoulidi@minagric.gr)

Ms. Elena Bellou  
 Public Officer of Department Food Policy and  
 Legislation  
 Hellenic Ministry of Rural Development and Food  
[ebellou@minagric.gr](mailto:ebellou@minagric.gr)

**GUATAMALA**

Mr. Fernando Maldonado  
Guatemala National Codex Committee  
Food Safety Directorate, Ministry of Agriculture,  
mottofernando@gmail.com

**HUNGARY**

Ms. Rita Temesfalvi  
Head of Division  
Email address: [rita.temesfalvi@am.gov.hu](mailto:rita.temesfalvi@am.gov.hu)

Ms. Zsuzsanna Murár  
Officer  
Email address: [zsuzsanna.murar@am.gov.hu](mailto:zsuzsanna.murar@am.gov.hu)

**INDIA**

Dr. Satish Kumar Sharma  
Assistant Professor  
G.B. Pant University of Agriculture, Pantnagar  
sksharmajee@gmail.com

Dr. Harinder Singh Oberoi  
Head, Division of Post- Harvest Technology and  
Agricultural Engineering  
ICAR - Indian Institute of Horticultural Research  
Hessaraghatta, Bengaluru- 560 089, India  
[harinder.oberoi@icar.gov.in](mailto:harinder.oberoi@icar.gov.in); [hari\\_manu@yahoo.com](mailto:hari_manu@yahoo.com)

Dr. OP Chauhan  
Scientist E and Officer-in-Charge Fruits and  
Vegetables Technology Department Defence Food  
Research Laboratory, Siddarthanagar, Mysore  
[opchauhan@gmail.com](mailto:opchauhan@gmail.com)

Shri. P. Karthikeyan  
Deputy Director (Codex & Regulations)  
Food Safety and Standards Authority of India  
[baranip@yahoo.com](mailto:baranip@yahoo.com)

Ms. Pushpinder Jeet Kaur  
Assistant Director(Codex)  
Food Safety and Standards Authority of India  
[pushpinder5711@gmail.com](mailto:pushpinder5711@gmail.com)

**INDONESIA**

Dr. Wahyu Purbowasito  
Director of Standards Development for Agro,  
Chemistry, Health and Halal  
National Standardization Agency of Indonesia  
[subdit.psphbsn@gmail.com](mailto:subdit.psphbsn@gmail.com)

**IRAN**

Zohr Pouretedal  
Secretary of CCPFV in Iran  
Institute of Standards and Industrial Research of  
Iran  
[Zoh\\_pour@yahoo.com](mailto:Zoh_pour@yahoo.com)

**JAPAN**

Ms. Aya Orito-Nozawa  
Associate Director  
International Standards Office, Food Safety Policy  
Division, Food Safety and Consumer Affairs Bureau  
Ministry of Agriculture, Forestry and Fisheries of  
Japan  
[aya\\_orito460@maff.go.jp](mailto:aya_orito460@maff.go.jp)

Mr. Mitsuhide Kamikochi  
Deputy Director  
Food Manufacture Affairs Division, Food Industry  
Affairs Bureau, Ministry of Agriculture, Forestry and  
Fisheries of Japan  
[mitsuhide\\_kamikoc690@maff.go.jp](mailto:mitsuhide_kamikoc690@maff.go.jp)

Ms. Mayumi Tenga  
Section Chief  
Food Manufacture Affairs Division, Food Industry  
Affairs Bureau, Ministry of Agriculture, Forestry and  
Fisheries of Japan  
[mayumi\\_tenga130@maff.go.jp](mailto:mayumi_tenga130@maff.go.jp)

Mr. Takashi Kato  
Section Chief  
Horticultural Crop Division, Agricultural Production  
Bureau, Ministry of Agriculture, Forestry and  
Fisheries of Japan  
[takashi\\_kato190@maff.go.jp](mailto:takashi_kato190@maff.go.jp)

Mr. Yoichiro Shibayama  
Section Chief  
Horticultural Crop Division, Agricultural Production  
Bureau, Ministry of Agriculture, Forestry and  
Fisheries of Japan  
[yoichiro\\_shibayam450@maff.go.jp](mailto:yoichiro_shibayam450@maff.go.jp)

**KAZAKHSTAN**

Mrs Zhanar Tolysbayeva  
Expert on hygiene of nutrition  
Ministry of Health of Kazakhstan  
[tolyazhan@gmail.com](mailto:tolyazhan@gmail.com)

Mr Alexandr Razzaryonov  
Expert on veterinary and phytosanitary  
Ministry of Health of Kazakhstan  
[razzaryonov.alex@gmail.com](mailto:razzaryonov.alex@gmail.com)

**MEXICO**

Ms. Tania Daniela Fosado Soriano  
Punto de Contacto CODEX México  
Secretaría de Economía  
[tania.fosado@economia.gob.mx](mailto:tania.fosado@economia.gob.mx)

**MOROCCO**

Dr Ouazzani Sanae  
Cadre au Service de Normalisation et Codex  
Alimentarius à l'Office  
National de Sécurité Sanitaire des Produits  
Alimentaires (ONSSA)  
ouazzanisanae@gmail.com

**REPUBLIC OF KOREA**

Yoye Yu  
SPS(OIE,IPPC,CODEX) Researcher  
Ministry of Agriculture, Food and Rural Affairs  
(MAFRA)  
yoye@korea.kr

YouShin Shim  
Principal Research Scientist  
Korea Food Research Institute  
ysshim@kfri.re.kr

Jinwoo Kim  
Research Scientist  
Korea Food Research Institute  
The Republic of Korea  
jwkim@kfri.re.kr

Yeonkyo Lee  
Codex Researcher  
Food Safety Policy Division, Ministry of Food and  
Drug Safety (MFDS)  
yeonkyolee@korea.kr

Ah Young Yoo  
CODEX researcher  
Ministry of Food and Drug Safety (MFDS)  
ayoung7170@korea.kr

Hayun Kim  
Researcher  
Department of Agrofood Resources, National  
Institute of Agricultural Sciences, Rural  
Development Administration, Republic of Korea  
khy0617@korea.kr

**NETHERLANDS**

Dr. Marie Ange Delen  
c/o Ministry of Agriculture, Nature and Food Quality  
Plant Agri Chains and Food Quality Department  
m.a.delen@minlnv.nl

**SENEGAL**

Mr. Baba GADJI  
Chimiste Sénior, Fondation CERES-Locustox  
bgadji@yahoo.fr

**SLOVAKIA**

Ms. Eva Mrugová  
c/o Ministry of Agriculture and Rural Development of  
the Slovak Republic  
eva.mrugova@land.gov.sk

**SWITZERLAND**

Ms. Franziska Franchini  
Scientific Officer  
Federal Food Safety and Veterinary Office FSVO  
franziska.franchini@blv.admin.ch

Mr. Paul Zwiker  
Advisor  
zwiker@bluewin.ch

**THAILAND**

Ms. Oratai Silipanapaporn  
Advisor  
National Bureau of Agricultural Commodity and  
Food Standards  
oratai\_si@hotmail.com

Ms. Jiraporn Banchuen  
Standards Officer  
National Bureau of Agricultural Commodity and  
Food Standards  
jiraporn@acfs.go.th

**UNITED KINGDOM**

Ms. Michelle McQuillan  
Food Compositional Standards Team Lead  
Department for Environment Food and Rural Affairs,  
United Kingdom  
Michelle.mcquillan@defra.gov.uk

Ms. Sophie Gallagher  
Food Compositional Standards Policy Advisor  
Department for Environment, Food and Rural  
Affairs, United Kingdom  
[Sophie.gallagher@defra.gov.uk](mailto:Sophie.gallagher@defra.gov.uk)

**UNITED STATES**

Mr. Dorian A. LaFond  
International Standards Coordinator  
AMS Specialty Crops Program  
Specialty Crops Inspection Division  
dorian.lafond@usda.gov

Yinqing Ma, Ph.D.  
Chief, Beverages Branch, Division of Plant Products  
and Beverages,  
Yinqing.Ma@fda.hhs.gov

Ms. Doreen Chen-Moulec  
International Issues Analyst  
U.S. Codex office  
U.S. Department of Agriculture  
Doreen.chen-moulec@usda.gov

**INTERNATIONAL COUNCIL OF BEVERAGES  
ASSOCIATIONS**

Maia M. Jack, Ph.D.  
Vice President, Science and Regulatory Affairs  
ICBA/American Beverage Association  
mjack@ameribev.org

Ms. Paivi Julkunen  
ICBA Codex Policy Advisor  
International Council of Beverages Associations  
paivi@icba-net.org

**INTERNATIONAL FRUIT AND VEGETABLE  
JUICE ASSOCIATION**

Mr. John Collins  
Executive Director  
Organisation: IFU (International Fruit and Vegetable  
Juice Association)  
john@ifu-fruitjuice.com

**INTERNATIONAL NUT AND DRIED FRUIT  
COUNCIL**

Ms. Irene Gironès  
Statistics and Technical Projects Manager  
International Nut and Dried Fruit Council (INC)  
irene.girones@nutfruit.org

Ms. Ana Bermejo  
Food Safety and Law Specialist  
International Nut and Dried Fruit Council (INC)  
ana.bermejo@nutfruit.org

**CODEX SECRETARIAT**

Ms. Lingping Zhang  
Food Standards Officer  
Lingping.Zhang@fao.org

Ms. Myoengsin Choi  
Food Standards Officer  
Myoengsin.Choi@fao.org

## Appendix II

**Proposed Draft Standard for Gochujang  
(At Step 5/8)**

**1. SCOPE**

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard does not apply to chili paste or chili sauce products having red pepper as the main ingredient.

**2. DESCRIPTION****2.1 PRODUCT DEFINITION**

*Gochujang* is a red or dark red pasty fermented food manufactured through the following process:

- (a) Saccharified material is manufactured by saccharifying grain starch with powdered malt, or by naturally occurring microorganisms (which are not pathogenic and do not produce toxin) during fermentation;
- (b) Salt is mixed with the saccharified material obtained in the above (a). Subsequently, the mixture must be fermented and aged;
- (c) Red pepper powder is mixed and other ingredients may be mixed with the mixture before or after the fermentation process (b) above; and
- (d) Processed by heat or other appropriate means, before or after being hermetically sealed in a container, so as to prevent spoilage.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 COMPOSITION****3.1.1 Basic Ingredients**

- (a) Grains
- (b) Red pepper (*Capsicum annuum* L.) powder
- (c) Salt
- (d) Potable water

**3.1.2 Optional Ingredients**

- (a) Powdered *meju*;<sup>\*</sup>

\* Fermented material of soybeans or the mixture of soybeans and grains using microorganisms (bacteria, molds and yeasts) in a natural state

- (b) Soybeans;
- (c) Sugars as defined in the *Standard for Sugars* (CXS 212-1999);
- (d) Distilled alcohol derived from agricultural products;
- (e) Soy sauce;
- (f) Fermented soybean paste;
- (g) Fish sauce as defined in the *Standard for Fish sauce* (CXS 302-2011);
- (h) Sea food extract;
- (i) Fermented wheat protein;
- (j) Fermented rice;
- (k) Yeast extract;
- (l) Hydrolyzed vegetable protein;
- (m) Seasoned vegetables;
- (n) Vinegar; and

(o) Other ingredients

## 3.2 QUALITY FACTORS

### 3.2.1 Quality Factors

- (a) Capsaicin not less than 10.0 µg/mL (w/w)
- (b) Crude protein not less than 3.0% (w/w)
- (c) Moisture not more than 60.0% (w/w)

3.2.2 *Gochujang* shall have its unique flavour, odour, and the following qualities.

- (a) Colour: The product shall have a red or dark red colour derived from red pepper (*Capsicum annuum* L.).
- (b) Taste: The product shall have a hot and savoury taste. It may also have a somewhat sweet taste and a somewhat salty taste.
- (c) Texture: The product shall have an appropriate level of viscosity.

### 3.2.3 Defects and Allowances

The product shall be practically free from defects such as seeds, peels, grit or any other extraneous matter.

## 3.3 CLASSIFICATION OF “DEFECTIVES”

Any container that fails to meet the applicable quality requirements, as set out in Sections 3.2, should be considered a “defective”.

## 3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2, when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans with an AQL of 6.5.

## 4. FOOD ADDITIVES<sup>1</sup>

4.1 Preservatives, flavor enhancers, antioxidants, acidity regulators and stabilizers used in accordance with Tables 1 and 2 of the *General Standard of Food Additives* (CXS 192-1995) in food category 04.2.2.7 (Fermented vegetable) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this standard.

4.2 The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008)

## 5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Foods* (CXS 193-1995).

The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

## 7. WEIGHTS AND MEASURES

### 7.1. FILL OF CONTAINER

#### 7.1.1 MINIMUM FILL

- (a) The container should be well filled with the product which should occupy not less than 90% (minus any

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<sup>1</sup> The general reference to the *General Standard for Food Additives* (CXS 192-1995) is applicable only if CCFA has agreed to the proposal presented in annex II.



necessary head space according to good manufacturing practices) 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.

(b) Flexible containers should be filled as full as commercially practicable.

#### 7.1.2. CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a "defective".

#### 7.1.3. LOT ACCEPTANCE

A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of "defectives", as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plans with an AQL of 6.5.

### 7.2 MINIMUM WEIGHT

As for a product whose indicated weight is not more than 1,000g, the tolerance allowed shall be less than 15g. As for a product whose indicated weight is 1,000-5,000g, the net weight of the product shall not be less than 98.5% of the indicated weight. As for a product whose indicated weight is more than 5,000g, the net weight of the product shall not be less than 99% of the indicated weight.

#### 7.2.1. CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet the requirement for minimum weight of Section 7.2 shall be considered a "defective".

#### 7.2.2 LOT ACCEPTANCE

A lot should be considered as meeting the requirements of Section 7.2. when the number of "defectives", as defined in Section 7.2.1, does not exceed the acceptance number (c) of the appropriate sampling plans with an AQL of 6.5.

## 8. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), the following specific provisions apply.

### 8.1 PRODUCT NAME

8.1.1 The name of product shall be "*Gochujang*".

8.1.2 The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

### 8.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING<sup>2</sup>

### 9.1 SAMPLING

Sampling shall be conducted as follows:

(a) Samples shall be stored in such a way as materials may not be heated up;

(b) Great care shall be taken so that samples, sampling equipment, and sampling containers may be protected from outside pollution;

(c) Samples shall be kept in a clean and dry container with its lid. The container shall carry detailed descriptions about sampling such as sampling date, seller's name, and other particulars of consignment sale.

### 9.2 METHODS OF ANALYSIS

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<sup>2</sup> The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999

Provision	Method	Principle	Type
Capsaicin	AOAC 995.03	HPLC	II
Capsaicin	Described in the Standard (Annex I)	Gas chromatography	IV
Crude protein	AOAC 984.13 (Nitrogen conversion factor: 6.25)	Kjeldahl	I
Moisture	AOAC 934.01 ( $\leq 70^{\circ}\text{C}$ , $\leq 50$ mm Hg)	Gravimetry	I

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I - Normal Sampling

Inspection level II - Disputes, (Codex referee purposes sample size),  
enforcement or need for better lot estimate

**SAMPLING PLAN 1**

(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2

(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

## Annex I

**Determination of Capsaicin in Gochujang using Gas Chromatography (GC) Detection****1. SCOPE**

This method is suitable for the determination of capsaicin in *Gochujang* using gas-chromatographic detection. The method uses squalene as an internal standard. The concentration of capsaicin is expressed as µg/mL.

**2. PRINCIPLE**

To extract capsaicin, the mixture is blended to a homogeneous consistency. Capsaicin in *Gochujang* is extracted with 100% methanol, followed by methanol – hexane fractionation to remove hydrophilic and hydrophobic interfering substances by a separating funnel. Capsaicin in methanol layer is extracted with dichloromethane (DCM) and the saturated solution of NaCl, concentrated by a rotary evaporator. A portion of the concentrated sample extract is then taken and completely solved with DCM containing squalene as an internal standard for analysis using gas chromatographic detection.

**3. REAGENT AND MATERIALS**

During the analysis, unless otherwise stated, use only reagent of recognized analytical grade and water of at least grade 3 as defined in ISO 3696.

**3.1 Reagents**

3.1.1 Capsaicin (99 + %, C<sub>18</sub>H<sub>27</sub>NO<sub>3</sub>, Fw 305.42, CAS 404-86-4)

3.1.2 Squalene (CAS 111-02-4)

3.1.3 Hexane

3.1.4 Methanol

3.1.5 Methanol + Water (80 + 20, v/v)

3.1.6 Dichloromethane

3.1.7 Sodium chloride

3.1.8 Sodium sulfate

**3.2 Preparation of standard solution****3.2.1 Capsaicin Stock solution (A)**

Weigh approximately 100 mg of capsaicin, making up to 100 mL in a volumetric flask with DCM to give solution (A) of approximate 1000 µg/mL.

**3.2.2 Capsaicin working solution (B)**

Prepare 100-mL intermediate solution B by dilution of 10 mL solution A (3.2.1) with 100 mL of DCM to exactly 100 µg/mL in DCM.

**3.2.3 Squalene internal standard working solution (C)**

Weigh approximately 100 mg squalene and make up to 250 mL in a volumetric flask with DCM to give a solution (C) of approximately 400 µg/mL in DCM.

**3.3 Calibration solutions of capsaicin**

Dispense volumes of the 100 µg/mL solution (B, 3.2.2) into 50 mL flat bottom flask, dried up and add 2 mL of internal standard working solution (C, 3.2.3) to give 10.0, 50.0, 100.0, 300.0, 500.0 µg/mL capsaicin.

**4. APPARATUS**

4.1 Gas chromatograph with flame ionization detector (FID). The following conditions have been found to be suitable:

4.1.1 Injector / Detector temperature : 320°C / 350°C

4.1.2 Oven temperature program: 220°C for 1 minute, ramp at 5°C/min to 250°C, hold for 13 minutes and raise to 280°C holding 5 minutes by 20°C/min. Helium carrier gas at 1.5 mL /minute

4.1.3 Make split injection of 1.0 µL with split ratio 1:5

4.2 GC column, 30 m x 0.32 µm, 0.25 µm film thickness, HP-1 or equivalent

- 4.3 Analytical balance, capable of weighing to 4 decimal places
- 4.4 Shaker, capable of attaining 2,000 rpm
- 4.5 Centrifuge, capable of attaining 3,500 rpm
- 4.6 Filter paper (Whatman No. 2 or equivalent)

## 5. LABORATORY SAMPLES

On receipt, samples are given a unique sample number. *Gochujang* sample is stored at below 4°C. All other samples are stored at room temperature in an air tight container prior to analysis.

## 6. PROCEDURE

### 6.1 Laboratory sample

Samples should be minced or grated to a homogeneous mixture. All samples should be stored in the air-tight container and at room temperature prior to analysis. All samples should be mixed thoroughly to a homogeneous mixture before analysis.

### 6.2 Test sample

- 6.2.1 Thoroughly mix the sample. Weigh, to the nearest 0.01 g, and 10 g portion of *Gochujang* into a 250 mL centrifuge bottle.
- 6.2.2 Add 50 mL of methanol and shaking for 2 hours, extracting capsaicin.
- 6.2.3 Filter the extract with Whatman No. 2 filter paper into a 250-mL flat bottom flask (Ext-A).
- 6.2.4 Add additional 30 mL of methanol to residue and shaking for 1 hour, extracting capsaicin (Ext-B).
- 6.2.5 Repeat step 6.2.3 to 6.2.4 (Ext-C)
- 6.2.6 Combine Ext-A, Ext-B and Ext-C in 250 mL flat bottom flask, concentrating up to approximately 5 mL.
- 6.2.7 Solve the concentrate with 20 mL of 80% methanol and 20 mL of hexane.
- 6.2.8 Transfer the solution into a 250 mL separating funnel.
- 6.2.9 Shake and separate into two layers, methanol layer (M1-layer, upper) and hexane layer (H1-layer, lower)
- 6.2.10 Reserve H1-layer in 100 mL flask and transfer M1-layer (6.2.9) into a separating funnel and add additional 20 mL of hexane.
- 6.2.11 Repeat step 6.2.9 to 6.2.10 (M2-layer and H2-layer)
- 6.2.12 Repeat step 6.2.9 to 6.2.10 (M3-layer and H3-layer)
- 6.2.13 Combine H1-layer, H2-layer and H3-layer (HC-layer) in the 250 mL separating funnel, adding 20 mL 80% methanol, shaking and separating into two layers, methanol layer (M'1-lower layer) and hexane layer (H'1-upper layer).
- 6.2.14 Reserve M'1-layer in the new 250 mL flat bottom flask.
- 6.2.15 Add 20 mL of 80% methanol into the separating funnel containing HC-layer, shaking and separating into two layers (M'2-layer and H'2-layer)
- 6.2.16 Combine the all M-layer in the new separating funnel (250 mL), adding 20 mL of saturated solution of NaCl and 20 mL of DCM.
- 6.2.17 Shake and separate into two layers (D1-layer and WM1-layer) in the 250 mL separating funnel.
- 6.2.18 Transfer D1-layer into the new 250 mL flat bottom flask.
- 6.2.19 Add additional 20 mL DCM into the separating funnel (6.2.16), shaking and separating into two layers (D2-layer and WM1-layer)
- 6.2.20 Repeat step 6.2.16 (D3-layer and WM1-layer)
- 6.2.21 Combine D1-layer, D2-layer and D3-layer into the 250 mL flat bottom flask, concentrating it (C-D)
- 6.2.22 Transfer the concentrate (C-D, 6.2.21) into a 100 mL flat bottom flask, solving it completely with DCM.

- 6.2.23 Mount approximate 3 g of sodium sulfate on the filter paper and dehydrate C-D by passing through sodium sulfate
- 6.2.24 Collect the dehydrated C-D layer in 50 mL flat bottom flask and concentrate to dryness by the rotary evaporator
- 6.2.25 Solve the concentrate with 2 mL of DCM containing squalene as the internal standard solution (C, 3.2.3)
- 6.2.26 Analyze the sample solution by GC

## 7. CALCULATION – INTERNAL STANDARD METHOD

- 7.1 Measure the area of the capsaicin and squalene peaks.
- 7.2 Calculate the ratio of the capsaicin and squalene peak areas.
- 7.3 Construct a calibration graph for the standards by plotting the peak area ratio against the weight in micrograms of capsaicin in the vial.
- 7.4 Calculate the slope of the calibration line.
- 7.5 Divide the peak area ratio of the unknowns by the value of the slope to give the weight of capsaicin per vial for the unknown samples.

## 8. FINAL PRESENTATION OF RESULTS

Results are expressed as  $\mu\text{g/mL}$  and quoted to 2 significant digits.

## REFERENCES

1. W. Hawer and J. Ha et al.: Effective separation and quantitative analysis of major heat principles in red pepper by capillary GC, *Food Chemistry*, 49, pp.99-103, 1994.
2. J. Jung and S. Kang: A new method for analysis of capsaicinoids content in microcapsule, *Korean J. Food Sci. Technol.*, Vol.32, No. 1, pp.42-49, 2000.
3. C.A. Reilly et al.: Quantitative analysis of capsaicinoids in fresh peppers, oleoresin capsicum and pepper spray products, *J. of Forensic Science*, Vol.43, No. 3, pp.502-509, 2001.
4. Ha et al.: Gas Chromatography Analysis of Capsaicin in Gochujang, *Journal of AOAC International* Vol. 91. No. 2, 2008.

Table 1. Summary of repeatability test for trial proper samples ( $\mu\text{g/mL}$ )

Test No.	<i>Gochujang - K</i>
1	64.7
2	69.0
3	70.6
4	71.8
5	70.5
Mean	69.3
RSD,%	3.99

Table 2. Summary of recovery test for trial proper samples (%)

Test No.	<i>Gochujang - K</i>
1	80.47
2	77.29
3	87.97
4	91.00
5	95.18
Mean	86.38
RSD,%	8.56



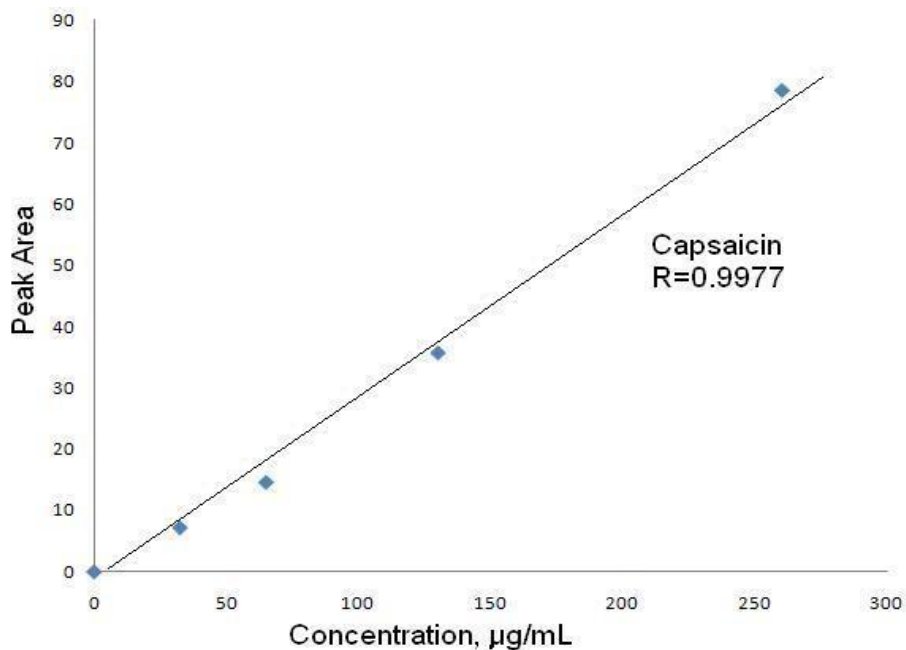


Fig.1. Calibration curve of capsaicin by GC method.

Fig. 2. GC chromatogram of capsaicin standards.

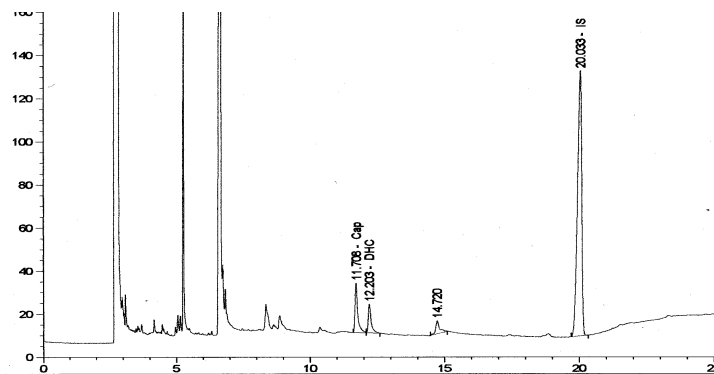
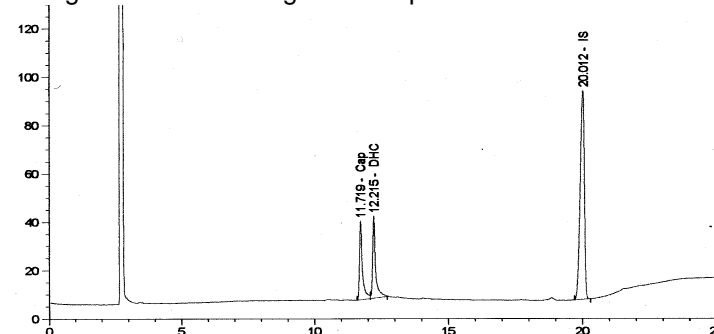


Fig. 3. GC chromatogram of capsaicin in *Gochujang*.

## Annex II

**PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF THE PROPOSED DRAFT STANDARD FOR GOCHUJANG**

The following are food additive provisions present in the existing *Regional Standard for Gochujang* (CXS 294R-2009) which have different allowed maximum levels from the ones present in the GSFA under food category 04.2.2.7(fermented vegetable) (present in brackets[ ]).

**ACIDITY REGULATORS**

<b>INS No.</b>	<b>Name of food additives</b>	<b>Maximum level</b>
[339(i)]	Sodium dihydrogen phosphate]	[5000 mg/kg as phosphorus, singly or in combination] <sup>3</sup>
[339(ii)]	Disodium hydrogen phosphate]	
[340(i)]	Potassium dihydrogen phosphate]	
[340(ii)]	Dipotassium hydrogen phosphate]	
[452(i)]	Sodium polyphosphate]	
[452(ii)]	Potassium polyphosphate]	

CCFA is requested to consider and make corresponding changes to the GSFA in order to reflect the requirements as described above.

<sup>3</sup> In the GSFA, the permitted level for phosphate in FC 04.2.2.7 is 2200 mg/kg but in this standard, the requested limit is 5000 mg/kg. Therefore, the committee requests CCFA to include a new Note specifying the permitted limit for this product. The maximum level of these food additives with brackets was already endorsed by CCFA39 and CCFA41.

**Proposed Draft Standard for Chili Sauce****(At Step 5/8)****1. SCOPE**

This standard applies to chili sauce, as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

**2. DESCRIPTION****2.1 Product definition**

Chili sauce is the product:

(a) prepared from the edible portion of sound, clean and fresh chili (*Capsicum spp.*) and/or processed chili and raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;

(a) intended for use as seasoning and condiment;

(b) processed by heat or by other physical means, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

**2.2 Styles****2.2.1 Chili sauce can be of the following styles**

(a) with pulp and seeds homogeneously ground together.

(b) with pulp and seeds homogeneously ground together with the addition of particles of chili pulp, flakes and pieces and seeds distributed in the sauce.

(c) with crushed pulp and seeds as separate layers or distributed in the sauce.

(d) with only pulp or crushed pulp or both.

**2.2.2 Other styles**

(a) Any other presentation of the product should be permitted provided that the product:

(b) is sufficiently distinctive from other forms of presentation laid down in the Standard;

(c) meets all other requirements of the Standard, as applicable; and

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

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Composition****3.1.1 Basic Ingredients**

Product covered by this standard shall consist of the following ingredients:

(a) fresh chili (*Capsicum spp.*) and/or processed chili such as chili powder ground from dried chili, roasted chili, ground chili, chili preserved in vinegar or in brine or frozen;

(b) fresh chili/peppers (*Capsicum spp.*) whole or pieces or pepper mash;

(c) vinegar or other permitted acid;

(d) salt<sup>1</sup>;

(e) water

**3.1.2 Optional Ingredients**

Any other food ingredient of plant origin suitable for this product may be used in the products covered by this Standard. This includes:

(a) Fresh or processed, whole, pieces or pulp of fruits such as mango, papaya, tamarind and/or others;

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<sup>1</sup> Salt as defined in the *Standard for Food Grade Salt* (CXS 150-1985) or any other edible salt

- (b) Fresh or processed, whole, pieces or pulp of vegetables such as tomato, garlic, onion, carrot, sweet potato, and/or others.
- (c) spices and culinary herbs and/or their extracts<sup>2</sup>;
- (d) sugars<sup>3</sup> and/or other foodstuffs with sweetening properties such as honey<sup>4</sup>; and
- (e) chili extract.

### 3.2 Quality criteria

#### 3.2.1 General Requirements

- (a) Colour, Flavour, Odour and Texture

Chili sauce should have normal colour, flavour, and odour, corresponding to the type of raw materials used and should possess texture characteristic of the product.

- (b) pH

Shall not exceed 4.6, as appropriate to the type of chili sauce.<sup>5</sup>

- (b) Total Soluble Solids

Chili Sauce shall contain 8% - 60% total soluble solids-, as appropriate to the type of chili sauce.

#### 3.2.2 Definition of *Defects*

Extraneous vegetable material means any vegetable part (such as, but not limited to, chili pedicels, leaves, calyxes and garlic stems) that does not pose any hazard to human health but affects the overall appearance of the final product.

#### 3.2.3 Defects and Allowances

The product shall be practically free from dark specks or scale-like particles, discoloured seeds or pieces of abnormally discoloured ingredients and extraneous vegetable material excluding the dark specks or dark particles that are obtained from the natural process of the sauce, for example in the roasting process.

### 3.3 Classification of “defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as a “defective”.

### 3.4 Lot acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan with an Acceptable Quality Level (AQL) of 6.5.

## 4. FOOD ADDITIVES

4.1 Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners, emulsifiers, stabilizers and thickeners used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces e.g. ketchup, cheese sauce, cream sauce, brown gravy) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.

### 4.2 Flavourings

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

## 5. CONTAMINANTS

5.1 The product covered by this Standard shall comply with the Maximum Levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

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<sup>2</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available;

<sup>3</sup> Sugars as defined in the *Standards for Sugars* (CXS 212-1999)

<sup>4</sup> Honey as defined in the *Standards for Honey* (CXS 12-1981)

<sup>5</sup> Different types of chili sauce will have different pH values, none of which shall exceed 4.6.

5.2 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods* (CXC 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

## 7. WEIGHTS AND MEASURES

### 7.1 Fill of container

#### 7.1.1 Minimum Fill

(a) The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.

(b) Flexible containers should be filled as full as commercially practicable.

#### 7.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a "defective".

#### 7.1.3 Lot Acceptance

A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of "defectives", as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

## 8. LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

### 8.1 Name of the product

8.1.1 The name of the product shall be "Chili sauce", "Sweet chili sauce" or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

8.1.2 The level of chili pungency (heat value) may be declared in conjunction with, or in close proximity to, the name of the product in a manner not to mislead the consumer, and must be accepted by or be acceptable to competent authorities of the country where the product is sold.

8.1.3 If other permitted ingredients, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the product shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.

### 8.2 Labelling of non-retail containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I – Normal sampling

Inspection level II – Dispute (Codex referee purpose sample size), enforcement or need for better lot estimate

**SAMPLING PLAN 1**

(Inspection Level I, AQL = 6.5)

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	6	1
4,801 – 24,000	13	2
24,001– 48,000	21	3
48,001- 84,000	29	4
84,001 – 144,000	38	5
144,001– 240,000	48	6
more than 240,000	60	7
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	6	1
2,401 – 15,000	13	2
15,001– 24,000	21	3
24,001– 42,000	29	4
42,001– 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	6	1
601 – 2,000	13	2
2,001– 7,200	21	3
7,201 – 15,000	29	4
15,001– 24,000	38	5

24,001– 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN 2**  
(Inspection Level II, AQL = 6.5)

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	13	2
4,801 – 24,000	21	3
24,001– 48,000	29	4
48,001- 84,000	38	5
84,001 – 144,000	48	6
144,001– 240,000	60	7
more than 240,000	72	8
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	13	2
2,401 – 15,000	21	3
15,001– 24,000	29	4
24,001– 42,000	38	5
42,001– 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	13	2
601 – 2,000	21	3
2,001– 7,200	29	4
7,201 – 15,000	38	5
15,001– 24,000	48	6
24,001– 42,000	60	7

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more than 42,000	72	8
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## Annex I

**PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF THE PROPOSED DRAFT STANDARD FOR CHILI SAUCE**

The following are the food additive provisions present in the existing *Regional Standard for Chilli Sauce* (CXS 306R-2011) but they are either not listed in the GSFA under food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)) (provisions present in square brackets []) or have different allowed maximum level from the one present in GSFA under food category 12.6.2 (present in curly brackets{}).

**Acidity regulators**

INS No.	Food Additive	Maximum level
{452(i)}	Sodium polyphosphate	1000 mg/kg(as phosphorus)}

**Antioxidants**

INS No.	Food Additive	Maximum level
{320}	Butylated hydroxyanisole	100 mg/kg}

**Colours**

INS No.	Food Additive	Maximum level
[100(i)]	Curcumin	GMP]
[102	Tartrazine	100 mg/kg]
{120	Carmines	50 mg/kg}
[127	Erythrosine	50 mg/kg]
{141(i)}	Chlorophylls, copper complexes	30 mg/kg (as Cu)}
{150c	Caramel III – ammonia process	1500 mg/kg}
{150d	Caramel IV – sulphite ammonia process	1500 mg/kg}
[155	Brown HT	50 mg/kg]
[160b(i)]	Annatto extracts, bixin based	10 mg/kg]
{160d(i)}	Lycopene (synthetic)	390 mg/kg}

**Emulsifiers**

INS No.	Food Additive	Maximum level
{473	Sucrose esters of fatty acids	5 000 mg/kg}
{475	Polyglycerol esters of fatty acids	10 000 mg/kg}
[477	Propylene glycol esters of fatty acids	20 000 mg/kg]

**Sweeteners**

INS No.	Food Additive	Maximum level
{954(i)}	Saccharin	150 mg/kg(singly or in combination)}
{954(ii)}	Calcium saccharin	
{954(iii)}	Potassium saccharin	
{954(iv)}	Sodium saccharin	

**Thickeners**

INS No.	Food Additive	Maximum level
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[405	Propylene glycol alginate	8 000 mg/kg]
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CCFA is requested to make corresponding changes to the GSFA in order to reflect the requirements as described above.

**PROPOSED DRAFT REVISION TO THE STANDARD FOR MANGO CHUTNEY (CXS 160-1987)****(At Step 5/8)****1. SCOPE**

This standard applies to Mango Chutney, as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, if required. It does not apply to the product when indicated as being intended for further processing.

**2. DESCRIPTION****2.1 Product Definition**

Mango Chutney is the product

(1) prepared from substantially sound fruits both ripe and unripe fresh and/or preserved mango, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as sorting, trimming, washing, peeling, cutting, and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits (stone) etc.;

(2) packed with optional ingredients as indicated in Section 3.1.2;

(3) processed in an appropriate manner, before or after being hermetically sealed in a container or flexible container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.

**2.2 Varietal Types**

Any suitable variety of Mango fruit (*Mangifera indica* L.)

**2.3 Styles**

2.3.1 Mango Chutney can be of the following styles:

- a) Mango chutney with only pulp or crushed pulp or both
- b) Mango chutney with pulp and pieces

**2.3.2 Other styles**

Any other presentation of the product should be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (b) meets all other requirements of the Standard, as applicable; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Composition****3.1.1 Basic Ingredients**

Mango, and/or preserved mango

**3.1.2 Optional Ingredients**

- a) Sugars<sup>1</sup> and /or foodstuffs with sweetening properties such as honey<sup>2</sup>, jaggery, date syrup;
- b) Spices and culinary herbs<sup>3</sup> ;
- c) Food Grade Salt<sup>4</sup> or other edible salt;
- d) Other fruits and vegetables such as onion, garlic and ginger; and
- e) Other suitable food ingredients such as, vinegar, tamarind, dry fruits and nuts, edible oil etc.

**3.2 Minimum Content of Mango Fruit**

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<sup>1</sup> Standard for Sugars (CXS 212-1999)

<sup>2</sup> Standard for Honey (CXS 12-1981)

<sup>3</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available

<sup>4</sup> Standard for Food Grade Salt (CXS 150-1985)

The product shall contain not less than 40% m/m of mango fruit ingredient in the finished product.

### 3.3 Quality Criteria

#### 3.3.1 Colour, Flavour, Odour and Texture

Mango Chutney shall have normal colour, flavour and odour of Mango Chutney corresponding to the type of fruits and added optional ingredients used and shall possess texture characteristic of the product.

#### 3.3.2 pH

The pH shall not exceed 4.6.

#### 3.3.3. Definition of Defects

Extraneous vegetable material means any vegetable part (such as, but not limited to, a leaf or portion thereof, or a stem) that does not pose any hazard to human health but affects the overall appearance of the final product.

Fibrous matter means visible strands of fiber (from fruits and/or other ingredient) of length more than 1cm.

#### 3.3.4 Defects and Allowances

The product shall be reasonably free from defects such as, seed or particles thereof, peels, grit or any other extraneous vegetable material. The product shall also be reasonably free from discolouration due to oxidation, objectionable, and metallic or off-flavour or foreign odour and fibrous matter.

### 3.4. Classification of “Defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in section 3.3 and minimum content of mango fruit, as set out in Section 3.2, should be considered as a “defective”.

### 3.5 Lot Acceptance

A lot should be considered as meeting the applicable quality requirements for minimum fruit content referred to in Section 3. 2, and the quality criteria in Section 3.3, when the number of “defectives” does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

## 4. FOOD ADDITIVES<sup>5</sup>

Acidity regulators, antioxidants, antifoaming agents, colours, firming agents, preservatives and thickening agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this standard.

## 5. CONTAMINANTS

5.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Canned Fruit and Vegetable Products* (CXC 2-1969), *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CXC 23-1979), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

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<sup>5</sup> The general reference to the *General Standard for Food Additives* (CXS 192-1995) is applicable only if CCFA has agreed to the proposal presented in annex I.

## 7.-WEIGHTS AND MEASURES

### 7. 1 Fill of container

#### 7.1.1 Minimum Fill

a) The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.

b) Flexible containers should be filled as full as commercially practicable.

#### 7.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

#### 7.1.3 Lot Acceptance-

A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

## 8. LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

### 8.1 The name of the product shall be:

- a) “Mango Chutney or other names in accordance with the composition or
- b) Other names usually employed in the country
- c) If an added ingredient, as defined in Section 3.1.2 alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.

### 8.2 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING<sup>6</sup>

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

### Sampling Plans

The appropriate inspection level is selected as follows:

- Inspection level I - Normal Sampling
- Inspection level II - Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate

<sup>6</sup> The listing of sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999.

SAMPLING PLAN 1 (Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN (Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2

4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8

NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)

Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8

NET WEIGHT GREATER THAN 4.5 KG (10 LB)

Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

PROPOSALS TO CCFA RELATING TO THE FOOD ADDITIVE PROVISIONS UNDER SECTION 4 OF  
PROPOSED DRAFT REVISED STANDARD FOR MANGO CHUTNEY

The following are the food additive provisions present in the existing *Standard for Mango Chutney* (CXS 160-1987) but they are either not listed in the GSFA under food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) (provisions present in square brackets [ ]) or have different allowed maximum levels from the one present in GSFA under food category 04.1.2.6 (present in curly brackets{ }).

3.2 Preservatives		
INS No.	Additives Name	Maximum Level
233	[3.2.1 Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO <sub>2</sub> ]
224	[3.2.2 Potassium metabisulphite	100 mg/kg singly or in any combination expressed as SO <sub>2</sub> .]
211	{3.2.3 Sodium benzoate	250 mg/kg singly or in any combination expressed as the acid}
212	Potassium benzoate	
214	{3.2.4 <sup>7</sup> Ethyl para-hydroxybenzoate	250 mg/kg singly or in any combination expressed as the acid}
218	Methyl para-hydroxybenzoate	

CCFA is requested to make corresponding changes to the GSFA in order to reflect the requirements as described above.

<sup>7</sup> Propyl para-hydroxybenzoate (INS 216) is included in CXS 160-1987). This food additive is not included on the list since JECFA has not established specifications for it.



**PROPOSED DRAFT GENERAL STANDARD FOR DRIED FRUITS****(At Step 5/8)****1. SCOPE**

This Standard applies to dried fruits in general, as defined in Section 2 below and also provides specific provisions for products covered in the Annexes. In all cases, this standard covers products offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing. The provisions in the General Standard apply to all products unless specified otherwise.

**2. DESCRIPTION****2.1 Product Definition**

Dried fruits are the products:

- (1) prepared from substantially sound fruits reasonably mature, sufficiently developed or ripe fruits, and as defined in the individual Annexes;
- (2) processed by drying either by the sun or by other recognized methods of drying and or dehydration into a form of marketable dried products, with or without sweetening solution and may be coated with one or more of the ingredients as defined in Section 3 and in the individual Annexes. Dried fruits being prepared by frying are excluded;
- (3) that may undergo operations such as washing or pasteurizing, peeling, coring, pitting, seed removing, stemming, slicing, cutting, sorting, grading, etc., depending on the type of product. However, none of their essential characteristic elements should be removed.
- (4) packaged in suitable containers to assure preservation and protection of the product;
- (5) that may be considered as “Untreated Dried Fruits”, “Treated Dried Fruits” or specifically “Preserved Dried Fruits” as follows:
  - “Untreated Dried Fruits” – Products processed by drying without treating with any additive before or after drying.
  - “Treated Dried Fruits” – Products processed by drying and treated with preservatives or preserved by other means (e.g. pasteurization).
    - ⊖ “Preserved Dried Fruits” – Products processed by drying and processing (e.g. salting, sugaring) before or after drying. The products may be treated with preservatives.

**2.2 Styles**

Dried fruits may be presented in the following styles. For products covered by Annexes, only styles in the corresponding Annex or Section 2.2.1 apply.

- (1) Whole - peeled and unpeeled, with core and coreless/unpitted or pitted of an entire fruit;
- (2) Halves - peeled and unpeeled, with core and coreless/unpitted or pitted fruits that have been cut longitudinally into two approximately equal parts;
- (3) Quarters - peeled and unpeeled, with core and coreless/unpitted or pitted fruits that have been cut into four approximately equal parts;
- (4) Slices - peeled and unpeeled with coreless /pitted fruits that have been cut longitudinally into slices or rings;
- (5) Half slices - uniformly cut, approximately semi-circular halves of slices;
- (6) Broken Slices - arc-shaped portions which are not required to be uniform in size and /or shape;
- (7) Tidbits - reasonably uniform wedge-shaped sectors;
- (8) Chunks - short and thick units;
- (9) Dices or cubes - reasonably uniform, cube-shaped units;
- (10) Strips - long fine narrow pieces;
- (11) Sticks – long thin straight pieces;

- (12) Spears - slender sectors cut radially and lengthwise;
- (13) Pieces - (or mixed pieces or irregular pieces) irregular shapes and sizes not identifiable as a specific style;
- (14) Flattened - flattened whole, half or portions of fruits of irregular shape, size and thickness;
- (15) Sheets - a large piece of thin dried fruits;
- (16) Shreds/ Chips - small, thin pieces and irregular shapes and sizes;
- (17) Granules - broken shreds/chips or small pieces and irregular shapes and sizes;
- (18) Coins – small flat round pieces.

### **2.2.1 Other Styles**

Any other presentation of the product is permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the General Standard or Annex, as appropriate; and
- (2) is adequately described on the label to avoid confusing or misleading the consumer.

### **2.3 Species and Varietal Types**

Any variety or type of fruit suitable for human consumption that is suitable for drying may be used.

## **3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

### **3.1 Composition**

#### **3.1.1 Basic Ingredients**

Fruits as defined in Section 2 and the individual Annexes.

#### **3.1.2 Optional Ingredients**

See individual Annexes for optional ingredients for the products covered by the Annexes. Optional ingredients for dried fruits not covered in an Annex may include, but are not limited to:

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oils.

##### **3.1.2.1 Preserved Dried Fruits**

- (1) Sugars and/or other foodstuffs with sweetening properties such as honey as defined in the *Standards for Sugars* (CXS 212-1999) and *Honey* (CXS 12-1981) respectively;
- (2) Spices and culinary herbs and /or their extracts<sup>1</sup>;
- (3) Edible stuffing material from fruits;
- (4) Salt;
- (5) Fruit juice.

### **3.2 Quality Criteria**

#### **3.2.1 Colour, Flavour, Odour and Texture**

Dried fruits shall have normal colour<sup>2</sup>, flavour and odour characteristic of dried fruit, corresponding to the fruit involved, the type of treatment and added optional ingredients used and shall possess texture characteristic of the product.

#### **3.2.2 Moisture Content**

For products covered by the Annexes, in accordance with the relevant provisions in the corresponding Annexes.

For products not covered by the Annexes, dried fruits shall comply with the maximum moisture content specific to the individual fruit variety; and dried fruits shall be sufficiently dried to ensure food safety, taking into consideration the effects of preservatives, etc., when used.

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<sup>1</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available.

<sup>2</sup> On certain types of fruits, slight browning or a darker color may occur.

**3.2.3 Dried fruits should be**

- (1) clean;
- (2) practically free of any visible foreign matter;
- (3) free from mouldy fruits; and
- (4) free from living pests whatever their stage of development, including the presence of dead insects and/or mites, their debris or excreta.

**3.2.4 Uniformity**

For products covered by the Annexes, in accordance with the relevant provisions in the corresponding Annexes. In addition, the following apply to products covered by the Annexes and other dried fruit:

The contents of each package shall be uniform in size and contain only dried fruits of the same quality and variety. The visible part of the contents of the package shall be representative of the entire contents.

However, a mixture of dried fruits of distinctly different species may be packed together in a sales package, provided they are uniform in quality. However, in case of those mixtures, uniformity in size among species is not required.

**3.2.5 Defects****3.2.5.1 Definition of Defects**

<b>Defects</b>	<b>Definitions</b>
Blemished unit	Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance.
Mouldy fruit	Fruit affected internally or externally by mould filaments, visible to the naked eye.
Damage caused by pests	Visible damage caused by insects, mites, rodents or other animal pests.
Foreign matter	All organic and inorganic materials other than extraneous vegetable material.
Extraneous Vegetable Material (EVM)	Harmless vegetable matter associated with the product (such as, but not limited to a leaf or portion thereof or a stem or portion thereof).

**3.2.5.2 Defects and Allowances**

Dried fruits should be reasonably free from visible defects such as blemished units and practically free from mouldy fruits and damage caused by pests.

For products covered by the Annexes, specific defects and allowances shall be in accordance with the relevant provisions in the corresponding Annexes.

**3.3 Classification of "Defectives"**

**3.3.1** A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a "defective".

**3.3.2** Any standard sample unit, which fails to comply with the quality requirements, as set out in Section 3.2.5 shall be regarded as a "defective".

**3.4 Lot Acceptance**

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:

- (1) for those requirements which are not based on averages, the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an Acceptable Quality Level (AQL) of 6.5; and
- (2) the requirements of Section 3.2, which are based on sample averages, are complied with.

#### 4. FOOD ADDITIVES

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes.

For products not covered by the Annexes, the food additive classes as presented in 4.1 may be used.

**4.1** Acidity regulators, antioxidants, colours<sup>3</sup> glazing agents, preservatives<sup>4</sup>, sweeteners<sup>3</sup>, and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) and food category 04.1.2.7 (Candied fruit)<sup>5</sup> or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

**4.2** Flavourings used in products covered by this Standard (i.e., products covered in Annexes that allow flavourings, and products not covered by Annexes) should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

#### 5. CONTAMINANTS

**5.1** The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

**5.2** The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

#### 6. HYGIENE

**6.1** It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

**6.2** The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

#### 7. WEIGHTS AND MEASURES

##### 7.1. Fill of Container

###### 7.1.1 Net weight

The container should be filled with product as full as commercially practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

###### 7.1.2 Lot Acceptance

The requirements for net weight should be deemed to be complied with when the average net weight of all containers examined is not less than the declared weight, provided that there is no unreasonable shortage in individual containers.

#### 8. LABELLING

**8.1** The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

##### 8.2 Name of the Product

**8.2.1** The names of the dried fruits shall appear on the label, such as "Dried XXX", "Dehydrated XXX" and/or "Freeze dried XXX" where XXX is the name of the fruit; or as defined in the individual Annexes.

**8.2.2** The name of the product shall include indication of the style as set out in Section 2.2 or as indicated in the individual Annex, as appropriate.

**8.2.3 Other styles** - If the product is produced in accordance with the other styles provision (Section 2.2.1), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

**8.2.4** If an added ingredient, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.

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<sup>3</sup> For use in preserved dried fruits only.

<sup>4</sup> Excluding products defined as "Untreated Dried Fruits"

<sup>5</sup> For preserved dried fruits only.

**8.2.5** The name of the product may include the varietal type.

**8.2.6** Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g., "Sugar Coated", "Coated with X".

**8.2.7** When dried fruits are sized, the size (or sizes when sizes are mixed), as defined in the individual Annex, may be declared as part of the name or in close proximity to the name of the product.

### **8.3 Labelling of Non-Retail Containers**

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## **9. METHODS OF ANALYSIS AND SAMPLING<sup>6</sup>**

For checking the compliance with this standard, the methods of analysis contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard and the following methods of analysis, shall be used.

<b>Commodity</b>	<b>Provision</b>	<b>Method</b>	<b>Principle</b>	<b>Type</b>
Dried fruits	Identification of defects	Described in the standard	Visual inspection	I
Dried fruits	Moisture	AOAC 934.06	Gravimetry (vacuum oven)	I

<sup>6</sup> The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999.

**Sampling Plans**

The appropriate inspection level is selected as follows:

<b>Inspection level I</b>	<b>- Normal Sampling</b>
<b>Inspection level II</b>	<b>- Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate</b>

**SAMPLING PLAN 1 (Inspection Level I, AQL = 6.5)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001 – 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001 – 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN (Inspection Level II, AQL = 6.5)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001 – 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001 – 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8

## ANNEX A

### DRIED APRICOTS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

#### 1. DESCRIPTION

##### 1.1 Product Definition

Dried apricots is the product:

- (1) prepared from clean, sound ripe fruit of a quality suitable for human consumption, of varieties of *Armeniaca vulgaris Lam. (Prunus armeniaca L.)*; and
- (2) 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.

##### 1.2 Styles

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

- (1) Whole, unpitted;
- (2) Whole, pitted;
- (3) Halves - unpitted or pitted fruits that have been cut longitudinally into two approximately equal parts;
- (4) Quarters - unpitted or pitted fruits that have been cut into four approximately equal parts;
- (5) Granules- broken shreds/chips or small pieces and irregular shapes and sizes;
- (6) Slabs -whole and half apricots of irregular shape, size and thickness, that have lost their normal contour and have become definitely flattened at the edge or rim.

#### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 2.1 Composition

###### 2.1.1 Basic Ingredients

Apricots as defined in Section 1.1 Product definition.

###### 2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oil.

##### 2.2 Quality Criteria

###### 2.2.1 Moisture Content

- (1) Untreated dried apricots shall have a moisture not more than 25% (by mass);
- (2) Dried apricots treated with preservatives or preserved by other means (e.g. pasteurization) shall have a moisture content between above 25% and 40% (by mass).

###### 2.2.2 Sizing (Optional)

Dried apricots may be sized by:

- (1) the number of fruits per kg (1,000g);
- (2) diameter (diameter means the shortest measurement across the face of the apricot half when restored to its normal position); or
- (3) in accordance with existing trade practices. When sized in accordance with existing trade practices, the method used and sized must be indicated.

The following tables are guides; however, uniformity in size can be achieved according to one of the following options:

###### (1) By count:



Size Code	No. of unpitted wholes per kg	No. of pitted wholes per kg	No. of halves per kg
1	Over 205	241 – 500	481 – 800
2	150 – 205	166 – 240	331 – 480
3	115 – 149	131 – 165	261 – 330
4	95 – 114	100 – 130	200 – 260
5	Less than 95	Less than 100	Less than 200

## (2) By diameter:

Range (mm)	Range (inches)
>34	>1 3/8
>31-34	>1 1/4 - 1 3/8
>28-31	>1 1/8 - 1 1/4
>25-28	>1 - 1 1/8
20-25	13/16 - 1
Smaller than 20	Smaller than 13/16

## (3) Size ranges other than option (1) or (2) and size codes other than option (1) are allowed provided that the range used is labelled accordingly such as

Grade code	Number of whole fruits without stones per kg		
A	140 and less	or	32 mm and bigger
B	141-180	or	30 mm - 32 mm
C	181-220	or	26 mm - 29 mm
D	221-260	or	21 mm - 25 mm
E	261 and more	or	Less than 20 mm

## Or by count

Size code	Number of Fruits per kg
1	≤100
2	101- 120
3	121- 140
4	141- 160

Size code	Number of Fruits per kg
5	161- 180
6	181- 200
7	201- 220
8	≥ 221

### 2.2.3 Uniformity

Generally uniform in size within any count category, where declared.

### 2.2.4 Size tolerance

Size tolerance 10% by weight or number for produce not conforming to the size indicated by diameter (if sized). (If the sizing is determined by the number of fruits per kilogramme, not applicable).

### 2.2.5 Definition of Defects

- (1) Damaged fruit - fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 mm<sup>2</sup> of fruit surface.
- (2) Broken fruit - fruit affected by any damage resulting from improper halving or other mechanical action.
- (3) Immature fruit - fruit which is generally deficient in sugar and may be sour in taste.
- (4) Damage caused by pests- Visible damage caused by insects, mites, rodents or other animal pests.
- (5) Dirty fruit - fruit affected by imbedded dirt or any other foreign material.

### 2.2.6 Defects and Allowances

- (1) Free from damaged, broken, mouldy and immature fruit for styles 1.2 (1) to (3) as described in sub-section 2.2.5 (see sub-section 3.2.5.1 in the general standard for description of mouldy) and subject to tolerances provided for in Section 2.2.6(2);
- (2) The following allowances for defects shall apply to all the styles with the exception of the "Slab" style:

This table does not apply to dried apricots that are processed or for industrial processing, except when mixed with other products for direct consumption without further preparation.

Defects Allowed	Tolerances allowed Percentage defective produce by number <sup>7</sup> or weight <sup>8</sup>
<b>1. Tolerances for produce not satisfying the following minimum requirements, of which no more than:</b>	<b>20</b>
1.1 Mouldy	1
1.2 Rotten	2

<sup>7</sup> Percent based on count of defective units divided by count of total units

<sup>8</sup> %m/m

<b>Defects Allowed</b>	<b>Tolerances allowed Percentage defective produce by number<sup>7</sup> or weight<sup>8</sup></b>
1.3 Damage caused by pests	4
1.4 Fermented (untreated)	5
1.5 Fermented (treated)	2
1.6 Substantial defects in colour or texture, heat injury and sunburn	10
1.7 Spotted	10
1.8 Lesion and Calluses	8
<b>2.Tolerance for other defects</b>	
2.1 Extraneous vegetable materials except pits, pit fragments in pitted fruit (by mass)	0.5
2.2 Presence of pits, pit fragments and pedicels in pitted fruit (per 100 apricot units)	2
2.3 Presence of apricot pieces among whole fruit and halves	6
2.4 Dried apricots belonging to varieties other than that indicated	10

**Note:** All sample units for the inspection for defects shall be a minimum of 1 kg.

### 3. FOOD ADDITIVES

Only preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex A of this Standard.

### 4. LABELLING

Dried apricots that have a moisture content between above 25% (by mass) and 40% (by mass), shall be labelled as high moisture or equivalent denomination.

## ANNEX B

### DATES

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

#### 1. DESCRIPTION

##### 1.1 Product Definition

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

- (1) is harvested at the appropriate stage of maturity.
- (2) is sorted and cleaned to remove defective fruit and extraneous material;
- (3) may be pitted and capped;
- (4) may be dried or hydrated to adjust moisture content;
- (5) may be washed and/or pasteurized; and
- (6) is packaged in suitable containers to assure preservation and protection of the product.

##### 1.2 Varietal Types

Varietal types are classified as:

- (1) Cane sugar varieties (containing mainly sucrose) such as Daglat Nuur (Deglet Noor) and Daglat Beidha (Deglet Beidha).
- (2) 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).

##### 1.3 Styles

1.3.1 Unpitted in their natural state (or intact). May be classified as sub-styles as follows:

- (1) in clusters (consisting mainly of the rachis and the stems to which the fruit is attached naturally);
- (2) in stems (stems which are separated from the rachis and to which the fruit is attached naturally);
- (3) Unpressed or separated in individual fruit, pedicel may be missing, arranged in layers, or loose in the package.
- (4) Stems presented in clusters or separated from the rachis must be at least 10 cm in length and carry an average of four fruits per 10 cm of length.

Where the dates are presented in stems or clusters, there may be a maximum of 10 percent of loose dates.

The ends of the stems must be cleanly cut.

1.3.2 Pitted and capped in their natural state. May be classified as sub-styles as follows:

- (1) Unpressed or separated in individual fruit, arranged in layers, or loose in the package.
- (2) Pressed - dates which are compressed into layers using mechanical force.

#### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 2.1 Composition

###### 2.1.1 Basic Ingredients

Dates as defined in Section 1.1 Product definition.

###### 2.1.2 Optional Ingredients

Glucose syrup

White rice flour

##### 2.2 Quality Criteria

**2.2.1 Moisture Content**

<b>Varietal Type</b>	<b>Maximum moisture content % (by mass)</b>
Cane Sugar varieties	26
Deglet Noor	30 (not processed in accordance with 1.1(4) and 1.1(5))
Invert Sugar varieties	30

**2.2.2 Sizing (Optional)**

**2.2.2.1** Dates may be sized depending on the varieties. When sized, in accordance with existing trade practices, the method used and sized must be indicated.

**2.2.2.2 Size tolerance**

Size tolerance 10% by weight or number for produce not conforming to the size indicated (if sized).

**2.2.3 Definition of Defects**

- (1) Blemishes – Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance affecting an aggregate area greater than that of a circle 7 mm in diameter or 5 mm long or wide.
- (2) Damaged – dates affected by mashing and/or tearing of the flesh exposing the pit or to such an extent that it significantly detracts from the visual appearance of the date.
- (3) Unpollinated Dates – Dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.
- (4) Damage by pests: Visible damage caused by insects, mites, rodents or other animal pests.
- (5) Scouring – Breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
- (6) Decay – Dates that are in a state of decomposition and very objectionable in appearance.

**2.2.4 Defects and Allowances**

- (1) Unpitted dates shall not show significant damage.
- (2) Dates should be practically free from dates belonging to other varieties than that indicated on the package.
- (3) The maximum allowances for certain defects defined in 2.2.3 shall be:

<b>Defects Allowed</b>	<b>Tolerances allowed Percentage of defective produce by number or weight</b>
<b>1.Tolerances for produce not satisfying the following minimum requirements, of which no more than:</b>	<b>20</b>
1.1 Immature or unpollinated fruit	4
1.2 Sour, decayed or mouldy fruit	1
1.3 Damaged by pest	12
1.4 Blemished, discoloured or blacknose, sunburnt, cracking of the flesh	7

<b>Defects Allowed</b>	<b>Tolerances allowed Percentage of defective produce by number or weight</b>
1.5-Dates belonging to other varieties than that indicated on the package.	5
<b>2. Tolerance for other defects</b>	
2.1 Foreign matter (by weight)	1
2.2 Unpitted among pitted fruit (by number)	2
2.3 Presence of perianthes or part of perianth in pitted fruits (by number)	2 per 100 dates
2.4 Pits (Stones) (in Pitted Style)	Not more than two pits or 4 pieces of pit per 100 dates

### 3. FOOD ADDITIVES

Only humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex B of this Standard.

### 4. LABELLING

- 4.1 The name of the product shall be "Dates" or optionally "Dates coated with Glucose Syrup".
- 4.2 The style shall be indicated as "pitted" or "unpitted", as is applicable.
- 4.3 The name of the product may include the name of the varietal type, such as "Hallawi", "Saher", "khadhrawi", "Deglet Noor", "Barhee", "Majhoul", "Boufeggous", "Najda" or others, the sub-style as "pressed" or "unpressed", and the size designation.

### 5. METHODS OF ANALYSIS AND SAMPLING

#### 5.1 Special Provisions for Sampling of Dates

##### 5.1.1 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.

## ANNEX C

### RAISINS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

#### 1. DESCRIPTION

##### 1.1 Product Definition

Raisins or sound dried grapes is the product:

- (1) prepared from fruits or bunch of berries of the varieties conforming to the characteristics of *Vitis vinifera* L. (but excluding currant types);
- (2) processed by drying in an appropriate manner into a form of marketable raisin with or without coating with suitable optional ingredients.

##### 1.2 Style

###### 1.2.1 Type Groups

- (1) Seedless – prepared from grapes that are naturally seedless or almost seedless.
- (2) Seed-bearing – prepared from grapes that possess seeds, which may or may not be removed in processing.

###### 1.2.2 Forms

- (1) Non-Seeded (or Unseeded) – with seeds not removed in seed-bearing types.
- (2) Seeded – with seeds removed mechanically in seed-bearing types.
- (3) Clusters – with main bunch stem attached.

#### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 2.1 Composition

###### 2.1.1 Basic Ingredients

Raisins as defined in Section 1.1 Product definition.

###### 2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oil.

##### 2.2 Quality Criteria

###### 2.2.1 Moisture Content

	Maximum moisture content % (by mass)
Malaga Muscatel type	31
Monukka and seed-bearing varieties-	19
All other styles and /or types	18

###### 2.2.2 Sizing

Size is optional. However, when sized, size is determined by:

- (1) screening, i.e. minimum diameter; or
- (2) count, i.e. maximum number of berries per unit of 100 g

###### 2.2.3 Definitions of Defects

- (1) Piece of stem – portion of the branch or main stem.
- (2) Cap-stem – the dried small woody stem that attaches the individual grape to the bunch exceeding 3 mm in length which attaches the grape to the branch of the bunch and whether or not attached to a raisin. (Cap-stems are not considered a defect in “Unstemmed” Malaga Muscatel type raisins or lots presented with cap stems. In considering allowances for cap-stems on a “percentage by count” basis, cap-stems that are loose are counted as being on a raisin).
- (3) Immature or Undeveloped Raisins – refers to raisins that:
  - (i) are extremely light-weight berries, lacking in sugary tissue indicating incomplete development;
  - (ii) are completely shriveled with practically no flesh, and
  - (iii) may be hard.
- (4) Damaged Raisins – raisins affected by sunburn, scars, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality.  
 In “Seedless” type, normal mechanical injury resulting from removal of cap-stems is not considered “damage”.
- (5) Sugared Raisins – raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisin. Raisins that are sugar-coated or to which sugar is added intentionally are not considered “sugared raisins”.
- (6) Seeds (in seeded forms) – substantially whole, fully developed seeds which have not been successfully removed during processing of seeded forms.

**2.2.4 Defects and Allowances**

- (1) Raisins shall not contain excessive defects (whether or not specifically defined or as allowed in this standard). Certain common defects as defined in paragraph 2.2.3 may not exceed the limitations specified as follows:

Defect allowed	Percent by weight		Pieces by count in 100g	
	Seedless	Seed bearing	Seedless	Seed bearing
<b>1.Tolerances for produce not satisfying the following requirements.</b>				
Total tolerance	15	15	-	-
1.1 Under developed berries	5	8	-	-
1.2 Mouldy	4	4	-	-
1.3 Damage by pests, sunburn, mechanical damage	3	3	-	-
1.4 Berries having seeds in seedless types	-	-	1	-
1.5 Berries with cap stem attached (applies only to raisins presented without capstems)	-	-	3	1
<b>2. Tolerances for other defects</b>				



Defect allowed	Percent by weight		Pieces by count in 100g	
	Seedless	Seed bearing	Seedless	Seed bearing
2.1 Extraneous vegetable material excluding pieces of stems	0.03	0.03	-	-
2.2 Foreign matter	0.01	0.01	-	-
2.3 Sugared	15	15	-	-
2.4 Pieces of stem (maximum number of pieces in 1kg)	-	-	2	2

### 3. FOOD ADDITIVES

- 3.1 Humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex C of this Standard.
- 3.2 Sulphur dioxide (INS 220) as a bleaching agent for bleached raisins used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried Fruit) is acceptable for use in foods conforming to Annex C of this Standard.

### 4. LABELLING

#### 4.1 The Name of the Food

- 4.1.1 The name of the product shall be "Raisins"; or it shall be "Sultanas" in those countries where the name sultana is used to describe certain types of raisins.
- 4.1.2 If the raisins are bleached, part of the name shall include a meaningful term as customarily understood and used in the country of sale, such as "Bleached", "Golden", or "Golden Bleached".
- 4.1.3 If raisins are of the seed-bearing type, the name of the product shall include, as appropriate:
- (1) the description "Seeded" or "With Seeds Removed";
  - (2) the description "Non-Seeded", "Unseeded", "With Seeds", or similar description indicating that the raisins are naturally not seedless, except in cluster form and Malaga Muscatel type.
- 4.1.4 If raisins are in cluster form, the name of the product shall include the description "Clusters", or a similar appropriate description.
- 4.1.5 If raisins intentionally do not have cap-stems removed, the name of the product shall include the description "Unstemmed" or a similar appropriate description, except in cluster form and Malaga Muscatel type.
- 4.1.6 Where a characteristic coating or similar treatment has been used, appropriate terms may be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", "Coated with X"

#### 4.2 Optional Declarations

- 4.2.1 Raisins may be described as "Natural" when they have not been subjected to dipping in an alkaline lye as an aid to drying nor subjected to bleach treatment,
- 4.2.2 Raisins may be described as "Seedless" when they are of that type.
- 4.2.3 The product name may include the variety or varietal type group of raisins.

## ANNEX D

### DRIED LONGANS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

#### 1. DESCRIPTION

##### 1.1 Product Definition

Dried longan is the product prepared from fresh mature fruit of *Dimocarpus longan* Lour., of *Sapindaceae* family which has been peeled or unpeeled, pitted or unpitted and dehydrated without immersing longans in sugar solution prior to drying.

##### 1.2 Style

- (1) Dried whole longan: Fruit, unpeeled and unpitted.
- (2) Dried longan flesh: Peeled and pitted whole fruit of irregular shape, size and thickness.
- (3) Dried longan stuffed with fruit paste: Peeled and pitted whole fruit of irregular shape, size and thickness and stuffed with fruit paste.

#### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 2.1 Composition

###### 2.1.1 Basic Ingredients

Longans as defined in Section 1.1.

###### 2.1.2 Optional Ingredients

Edible stuffing material such as fruit paste.

##### 2.2 Quality Criteria

###### 2.2.1 Moisture Content

Dried Longans	Maximum moisture content % (by mass)
Dried whole longans	13.5 (whole fruit including flesh, seed and peel) 17 (flesh only)
Dried longan flesh	18
Dried longans stuffed with fruit paste	shall be sufficiently dried to ensure food safety

###### 2.2.2 Classification

In accordance with the defects allowed in section 2,2,6 "Defects and Allowances", the following two styles of dried longans can be classified into the following classes:

###### (1) Dried whole longan

"Extra Class", "Class I", "Class II", "Class III".

###### (2) Dried longan flesh

"Extra Class", "Class I", "Class II".

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

### 2.2.3 Sizing

Sizing of dried longans is optional. However, when sized, size for the following two styles of dried longans is determined as follows:

#### (1) Dried whole longan

Size is determined by diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (cm)
1	≥ 2.8
2	< 2.8-2.5
3	< 2.5-2.2
4	< 2.2-2.0
5	< 2.0-1.8

#### (2) Dried longan flesh

Size is determined by the number of fruits per 100 g in accordance with the following table:

Size Code	Number of peeled and pitted whole fruits per 100 g
1	50-60
2	61-70
3	71-85
4	86 and over

### 2.2.4 Size tolerances

For all classes, 10% tolerances by number or weight of dried longans corresponding to the size immediately above or below that indicated on the package.

### 2.2.5 Definition of Defects

Defects	Definition
Cracks	Broken on fruit surface, caused by mechanical actions.
Defect in shape	Deformation of peel caused by drying process affecting more than 20% of the total surface area of dried whole longans.
Syrup stains	Stains caused by the seeping of longan syrup through the cracks or peduncle during dehydration.
Broken flesh	Dried longan flesh affected by tearing of the flesh into two or more parts.

### 2.2.6 Defects and Allowances

The allowances for the defects defined in Section 2.2.6 shall be:

**(1) Dried whole longans**

Defects	Maximum Allowed % (by mass)			
	Extra Class	Class I	Class II	Class III
Crack	1	2	3	4
Defect in shape	3	5	7	10
Syrup Stains	1	5	10	15

**(2) Dried longan flesh**

Defects	Maximum Allowed % (by mass)		
	Extra Class	Class I	Class II
Broken flesh	1	2	10
EVM	1	2	5

**(3) Freeze dried longan stuffed with fruit paste**

The maximum allowance for broken flesh shall be 7% by mass.

**3. FOOD ADDITIVES****3.1 "Dried whole longan"**

None permitted.

**3.2 "Dried longan flesh" and "Freeze dried longan stuffed with fruit paste"**

Only preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in "dried longan flesh" and "Freeze dried longan stuffed with fruit paste" conforming to Annex D of this Standard.

**4. LABELLING****4.1** The Name of the product shall be "Dried longan", "Dehydrated longan" or "Freeze Dried longan" as appropriate.**4.2** The style shall be indicated as "Dried whole longan", "Dried longan flesh", "Freeze dried longan flesh" or "Freeze Dried longan flesh stuffed with" as appropriate.

## ANNEX E

### DRIED PERSIMMONS

In addition to the general provisions applicable to dried fruits, the following specific provisions apply:

#### 1. DESCRIPTION

##### 1.1 Product definition

Dried persimmon is the product:

- (1) prepared from clean sound ripe fruit of a quality suitable for human consumption, of the varieties conforming to the characteristics of *Diospyros kaki Thunb.*; and
- (2) processed by drying either by the sun or by other methods of dehydration into a form of marketable dried product.

##### 1.2 Style

Styles may be classified as:

- (1) Whole: Whole fruit, unpeeled or peeled, unpitted or pitted and flattened.
- (2) Sliced/pieces: Peeled, pitted, and sliced persimmon flesh of irregular shape, size and thickness.

#### 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 2.1 Composition

###### 2.1.1 Basic Ingredients

Fruits as defined in Section 1.1.

###### 2.1.2 Optional Ingredients

- (1) Flour (e.g., rice flour, corn flour);
- (2) Edible vegetable oils;
- (3) Edible material as may be appropriate to stuffing the product.

##### 2.2 Quality Criteria

###### 2.2.1 Colour, Flavour, Odour and Texture

Dried persimmon shall have normal colour, flavour and odour characteristic of dried persimmons, corresponding to the variety of persimmons.

###### 2.2.2 Moisture content

Dried persimmon	Moisture content % (by mass)
(1) Dried whole persimmon	Not less than 20 and not more than 35
(2) High moisture, semi-dried fruit	Not less than 35 and not more than 60
(3) Dried persimmon flesh, peeled, pitted and sliced	Not less than 15 and not more than 40

###### 2.2.3 Sizing

Sizing of dried persimmons is optional. However, when sized, size is determined as follows:

- (1) Dried whole persimmon may be sized in accordance with Table 1.

**Table 1** Dried whole persimmon

Size code	No. of fruit per 1 kg
1	Over 34

2	26 -33
3	21 -25
4	16 -20
5	Less than 15

- (2) High moisture / Semi-dried whole persimmon may be sized in accordance with Table 2.

**Table 2** High moisture / Semi-dried whole persimmon

Size code	No. of fruit per 1 kg
1	Over 21
2	16 - 20
3	11 - 15
4	Less than 10

#### 2.2 4 Size tolerance

Size tolerance 10% for produce not conforming to the size indicated, if sized.

#### 2.2 5 Definition of Defects

- (a) Cracks – Broken on fruit surface.
- (b) Defect in shape – Deformation in circular shape caused by drying process affecting more than 20% of the total surface area of dried whole persimmons.
- (c) Unclean fruit – fruit affected by imbedded dirt or any other visible foreign material.

#### 2.2.6 Defects and Allowances

Defect allowed	Tolerances allowed percentage of defective produce, by weight
<b>1. Tolerances for produce not satisfying the following minimum requirements, of which no more than</b>	<b>10</b>
1.1 Injuries calluses and damage caused by heat during drying, cuts/broken flesh, cracks, defects in shape	5
1.2 Mouldy	3
1.3 Damaged by pests, rotting or deterioration	3
1.4 Extraneous matter, skin fragments among peeled	2
1.5 Foreign matter	1
<b>2. Presence of pieces among whole peeled</b>	<b>10</b>

**Note:** All sample units for the inspection for defects shall be a minimum of 1 kg.

**3. FOOD ADDITIVES**

Only preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.2 (Dried fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to Annex E of this Standard.

**4. LABELLING**

- 4.1 The Name of the product shall be “Dried persimmon”, “Dehydrated persimmon” or “Semi-dried whole persimmon” as appropriate.
- 4.2 The style shall be indicated as “Dried whole peeled persimmon” or “Dried slices or pieces peeled persimmon” as appropriate.

## Appendix VI

**PROPOSED DRAFT GENERAL STANDARD FOR CANNED MIXED FRUITS****(at Step 5/8)****1. SCOPE**

This Standard applies to canned mixed fruits in general, as defined in Section 2 and also provides specific provisions for products covered in the Annexes. In all cases, this standard covers product offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing. The provisions in the General Standard apply to all products unless specified otherwise.

This Standard does not cover:

- (1) products which are clearly intended or labelled as intended for special dietary uses;
- (2) reduced sugar products or those with a very low sugar content;
- (3) products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.

**2. DESCRIPTION****2.1 Product Definition**

Canned mixed fruits is the product:

- (1) Prepared from a mixture of whole small fruits and/or small pieces of fruits as defined in Section 2.2 Styles, substantially sound, fresh, frozen or canned, thermally processed, or processed by other physical methods having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as washing, peeling, coring, stemming, grading, cutting, trimming, deseeding, pitting etc., as may be applicable for the respective fruit in normal culinary preparation, depending on the type of product;
- (2) (a) packed with a suitable liquid packing medium including other optional ingredients as indicated in Section 3.1.2 and 3.1.3; or  
(b) vacuum packaged with packing medium that does not exceed 20% of the product's net weight and when the container is sealed in such conditions as to generate an internal pressure in accordance with good manufacturing practices<sup>1</sup>; and
- (3) processed in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.

**2.2 Styles**

Style in this standard refers to the nature of the fruit combination in the product, e.g., 2 fruits, 3 fruits, tropical fruits, non-tropical fruits, etc. For products covered by the Annexes, only styles in the individual Annex should be permitted. For products not covered by the Annexes, any style is permitted that meets the provisions of this general standard as indicated in section 2.2.1.

**2.2.1 Other Styles**

For products not covered by the Annexes, any presentation of the product is permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (2) is adequately described on the label to avoid confusing or misleading the consumer.

**2.3 Varietal Type**

For products covered by the Annexes, the varietal type defined in the individual Annexes may be used. For products not covered by the Annexes, any commercially variety or type suitable for canning may be used.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1 Composition**

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<sup>1</sup> High vacuum products typically have an internal pressure of approximately 300 millibars or more below atmospheric pressure (depending on container size and other relevant factors).



### 3.1.1 **Basic Ingredients**

Fruits as defined in Section 2 and the individual Annexes and liquid packing medium appropriate to the product as per Section 3.1.3 below.

### 3.1.2 **Optional Ingredients**

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, optional ingredients for canned mixed fruits may include, but are not limited to;

- (1) Spices and culinary herbs<sup>2</sup>, spice oil
- (2) Aloe vera

### 3.1.3 **Packing Media**

In accordance with the *Guidelines for Packing Media for Canned Fruits* (CXG 51-2003). In addition, clarified pineapple juice is allowed.

The cut-out strength for any syrup packing medium shall be determined on average, but no container may have a soluble solids (°Brix) value beyond the next category of the medium °Brix.

## 3.2 **Quality Criteria**

### 3.2.1 **Colour, Flavour, Odour and Texture**

Canned mixed fruits shall have normal colour, flavour and odour of canned mixed fruits, corresponding to the type of fruits, packing medium, added optional ingredients used and shall possess texture characteristic of the product.

### 3.2.2 **Proportions of fruits**

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, any proportions of fruits for canned mixed fruits other than those specified in the individual Annexes should be allowed.

### 3.2.3 **Size and shapes of fruits**

For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, size and shapes of fruits shall be as appropriate for the product.

### 3.2.4 **Defects and Allowances**

For products not covered by the Annexes, canned mixed fruits should be substantially free from defects. For products covered by the Annexes, defects should not be present in amounts greater than the limitations fixed in the individual Annexes.

## 3.3 **Classification of “defectives”**

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a “defective”.

## 3.4 **Lot Acceptance**

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.1.3 and 3.2 when:

- (1) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an Acceptable Quality Level (AQL) of 6.5; and
- (2) the requirements of Sections 3.1.3 and 3.2, which are based on sample averages, are complied with.

## 4. **FOOD ADDITIVES**

For products covered by the Annexes, only those food additive classes listed below and in the individual Annexes are technologically justified and may be used in products covered by this Standard.

For products not covered by the Annexes, the food additive classes listed below may be used, and other food additive classes may also be justified based on the characteristics of the fruit used and the overall product.

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<sup>2</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available.

4.1 Acidity regulators, antioxidants, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in foods conforming to this Standard.

4.2 Flavourings used in products covered by this Standard (i.e., products covered by Annexes and products not covered by Annexes) should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).

## 5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Canned Fruit and Vegetable Products* (CXC 2-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

## 7. WEIGHTS AND MEASURES

### 7.1 Fill of Container

#### 7.1.1 *Minimum Fill*

The container should be well filled with the product (including packing medium) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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. This provision does not apply to vacuum packaged fruits.

In case of flexible containers and rigid plastic containers, these should be filled as full as commercially practicable.

#### 7.1.2 *Classification of "Defectives"*

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a "defective".

#### 7.1.3 *Lot Acceptance*

A lot should be considered as meeting the requirement of Section 7.1.1 when the number of "defectives", as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

#### 7.1.4 *Minimum Drained Weight*

7.1.4.1 For products covered by the Annexes, in accordance with the relevant provisions in the individual Annexes. For products not covered by the Annexes, the drained weight of the product should be not less than 50%, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled<sup>3</sup>.

#### 7.1.4.2 *Lot Acceptance*

The requirements for minimum drained weight should 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.

## 8. LABELLING

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<sup>3</sup> For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

**8.1** The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

**8.2 Name of the Product**

**8.2.1** For products covered by the Annexes, the names of the canned mixed fruits shall be those defined in the individual Annexes. For products not covered by the Annexes, specific names of canned mixed fruits should be permitted provided that they are not misleading or confusing to the consumer.

**8.2.2** For products covered by the Annexes, when the fruits are sized, the size (or sizes when sizes are mixed), as defined in the individual Annexes, may be declared as part of the name or in close proximity to the name of the product.

**8.2.3** The name of the product shall include the indication of the packing medium as set out in Section 2.1(2)(a). For canned mixed fruits packaged in accordance with Section 2.1 (2) (b) the words "vacuum packaged" shall be affixed to the commercial designation of the product or in close proximity.

**8.2.4** For products covered by the Annexes, the name of the product shall include indication of the style as set out in Section 2.2.

**8.2.5** For products not covered by the Annexes, If the product is produced in accordance with the other styles provision (Section 2.2.1), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

**8.2.6** If an added ingredient, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.

**8.2.7** The name of the product may include the varietal type.

**8.3 Labelling of Non-Retail Containers**

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**9. METHODS OF ANALYSIS AND SAMPLING<sup>4</sup>**

For checking the compliance with this standard, the methods of analysis contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

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<sup>4</sup> The listing of sampling will be removed when the standard is adopted by CAC and included in CXS 234-1999.

**Sampling Plans**

	The appropriate inspection level is selected as follows:
Inspection level I	- Normal Sampling
Inspection level II	- Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate

**SAMPLING PLAN 1 (Inspection Level I, AQL = 6.5)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001 – 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001– 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN 1 (Inspection Level II, AQL = 6.5)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001 – 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001 – 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8

**ANNEX A**  
**CANNED FRUIT COCKTAIL**

In addition to the general provisions applicable to canned mixed fruits, the following specific provisions apply:

**1. DESCRIPTION**

**1.1 Product Definition**

Canned Fruit Cocktail is the product prepared from a mixture of small fruits and small pieces of fruits as listed under Section 1.3.

**1.2 Styles**

**1.2.1 - 5 Fruits - Fruit cocktail**

A mixture of the five fruits defined in Section 1.3 of which apples can be substituted for pears.

**1.2.2 - 4 Fruits - Fruit Cocktail**

A mixture of four fruits as described in Section 1.3 except that:

- (1) Cherries may be omitted; or
- (2) Grapes may be omitted.

**1.3 Varietal Type**

The fruits shall be of the following species/varieties, form and characteristics.

<b>Fruit Common Name</b>	<b>Scientific Name</b>	<b>Form</b>	<b>Other Characteristics</b>
Apples	<i>Malus domestica</i>	Peeled, cored, diced	Any cultivars of the species mentioned
Cherries	<i>Prunus cerasus</i> L.	Halves or whole, pitted or unpitted	(i) any light, sweet variety; or (ii) artificially coloured red; or (iii) artificially coloured red with added flavourings, whether natural or synthetic
Grapes	<i>Vitis vinifera</i> L. or <i>Vitis labrusca</i> L.	Whole seedless varieties	
Peaches	<i>Prunus persica</i> L.	Peeled, pitted, diced pieces	Firm yellow varieties including clingstone and freestone types but excluding nectarines
Pears	<i>Pyrus communis</i> L. or <i>Pyrus sinensis</i> L.	Peeled, cored, diced pieces	Any variety of the species mentioned
Pineapples	<i>Ananas comosus</i> L.	Peeled, cored in sectors, or diced	Any variety of the species mentioned

**2. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**2.1 Composition**

**2.1.1 Basic ingredients**

Fruits as defined in Section 1.

### 2.1.2 *Optional Ingredients*

Spices and culinary herbs<sup>2</sup>.

## 2.2 *Quality Criteria*

**2.2.1 *Colour*** - Canned Fruit Cocktail shall have normal colour except that a slight leaching of colour from the coloured cherries is acceptable and not considered a defect.

**2.2.2 *Flavour*** - Canned Fruit Cocktail shall have a normal flavour characteristic for each fruit therein and for the entire mixture and/or flavor characteristic imparted by optional ingredients.

**2.2.3 *Texture*** - The fruit ingredients shall not be excessively firm nor excessively soft, as is appropriate for the respective fruit.

### 2.2.4 *Proportions of fruits*

The products shall contain fruits in the following proportions, based on the individual drained fruit weights in relation to the total drained weight of all the fruits:

	<b>5 Fruits - Fruit Cocktail</b>	<b>4 Fruits - Fruit Cocktail</b>
Peaches	30% to 50%	30% to 50%
Pears or apples	25% to 45%	25% to 45%
Pineapple	6% to 16%	6% to 25%
		and either
Grapes	6% to 20%	6% to 20%
		or
Cherries	2% to 6%	2% to 15%

### 2.2.5 *Size and shape of fruits*

#### 2.2.5.1 *Diced peaches, pears/apples, or pineapple*

75% or more of all such drained fruits are of approximate cube-shapes which:

- (1) are not over 20 mm in greatest edge dimension; and
- (2) will not pass through square meshes of 8 mm.

#### 2.2.5.2 *Sectors of pineapple*

80% or more of all the drained pineapple portion approximate wedge-shapes-of the following dimensions:

- (1) outside arc - 10 mm to 25 mm; and
- (2) thickness - 10 mm to 15 mm; and
- (3) radius (from inside to outside arc) - 20 mm to 40 mm.

#### 2.2.5.3 *Whole grapes or cherries*

90% or more by count (based on sample average) of whole grapes, or of whole cherries, approximate normal shape except for proper preparation (such as removing pits or stems) and:

- (1) are not broken into two or more parts;
- (2) are not seriously crushed, mutilated, or torn.

#### 2.2.5.4 *Halved cherries*

80% or more by count (based on sample average) of the cherry units are approximate halves which are not broken into two or more parts.

### 2.2.6 Definition of Defects

- (1) Blemished fruit pieces - consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities.
- (2) Peel - considered a defect only when occurring on, or from, those fruits which are peeled.
- (3) Pit material - consisting of pieces of pit or of fruit stones and hard and sharp pit points; very small pit fragments of less than 5 mm in greatest dimension which do not have sharp points or edges are disregarded.

### 2.2.7 Allowances for Defects

Canned Fruit Cocktail shall be substantially free from defects within the limits set forth as follows:

<b>Defects</b>	<b>Maximum Limits</b> (based on the weight of drained fruit)
(1) Blemished fruit pieces	20% m/m Total of all fruit units so affected
(2) Peel (based on averages)	25 cm <sup>2</sup> aggregate area per kg
(3) Pit material (based on averages)	1 piece, of any size per 2 kg
(4) Small stems (based on averages) (such as capstems from grapes)	5 per kg
(5) Large stems (based on averages) (such as from peaches, pears, or cherries)	1 large stem, or piece thereof, per kg

## 3. WEIGHTS AND MEASURES

### 3.1 Minimum Drained Weight

The drained weight of the product should be not less than 60% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

## 4. LABELLING

### 4.1 Name of the Product

4.1.1 The name of the product shall be "Fruit Cocktail".



**ANNEX B**  
**CANNED TROPICAL FRUIT SALAD**

In addition to the general provisions applicable to canned mixed fruits, the following specific provisions apply:

**1. DESCRIPTION**

**1.1 Product Definition**

Canned tropical fruit salad is the product prepared from a mixture of basic fruits as listed under Section 1.3.1 "Basic fruits" to which may be added one or more optional fruits as listed under Section 1.3.2 "Optional fruits".

**1.2. Styles**

The fruit ingredient shall consist of each of the two fruit groups listed under Section 1.3.1 "Basic Fruits" to which may be added any one or more of the tropical fruits listed under Section 1.3.2 "Optional Fruits".

**1.3 Varietal Type**

**1.3.1 Basic Fruits**

- (1) Pineapple – chunk, tidbits, pieces, dices of the specie of the species *Ananas comosus* (L.) Merrill.
- (2) Papaya -pieces, dices or slices of the species *Carica papaya* L.

**1.3.2 Optional Fruits**

Any suitable kind of tropical fruits may be used. A non-exhaustive list of optional tropical fruits, their species and forms are defined in the following Table

Common Name	Scientific name	Form
Banana	cultivated edible species of <i>Musa</i>	Slices or dices.
Carambola	<i>Averrhoa carambola</i> L.	Pieces, dices or slices.
Cashew	<i>Anacardium occidentale</i> L.	As flesh.
Dragon fruit	<i>Hylocereus undatus</i> , Britt. Et. Rose	Chunk, dices.
Grapefruit	<i>Citrus reticula</i> MACFAD	Whole or half segments.
Grape	Cultivated edible species of <i>Vitis</i>	Whole grapes of any seedless variety.
Guava (Guayaba)	<i>Psidium guajava</i> L.	Quarters, chunk or dices or pieces.
Jack Fruit	<i>Artocarpus integrifolia</i> L.	Slices or chunk.
Litchi	<i>Litchi chinensis</i> SONN	Whole or broken segments (and pitted).
Longan	<i>Euphoria longan</i> (LOUR. STEUD.)	Whole or broken segments (and pitted).
Mango	<i>Mangifera indica</i> L.	Slices, dices or sections.
Melon	<i>Cucumis melo</i> L.	Slices, dices or balls.

Common Name	Scientific name	Form
Orange	<i>Citrus sinensis</i> (L.) OSBECK and <i>Citrus reticulata</i> BLANCO (including <i>Mandarin</i> )	whole segments.
Passion Fruit	Cultivated edible species of <i>Passiflora</i>	Pulp (flesh) with or without seeds
Pomegranate	<i>Punica granatum</i>	Arils
Rambutan	<i>Nephelium lappaceum</i> L.	Whole or broken segments (and pitted).
Water melon	<i>Citrullus lanatus</i>	Slices, dices or balls.

## 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 2.1 Composition

#### 2.1.1 Basic ingredients

Tropical Fruits as defined in Section 1.3.1 and 1.3.2

#### 2.1.2 Optional Ingredients

- (1) Aloe vera
- (2) Nata de coco (Coconut jelly/gel)
- (3) Puree of tropical fruits
- (4) Tropical fruit juices
- (5) Spices and culinary herbs<sup>2</sup>, spice oils.
- (6) Cherries: any variety of the species *Prunus cerasus* L., and which may be:
  - (i) any light, sweet variety;
  - (ii) artificially coloured red; or
  - (iii) artificially coloured red with added flavourings, whether natural or synthetic.

### 2.2 Quality Criteria

#### 2.2.1 Colour, Flavour, Odour and Texture

##### 2.2.1.1 Colour

Canned Tropical Fruit Salad shall have a colour characteristic of the mixed processed fruits, except that a slight bleaching of colour from the coloured cherries or other fruits and fruit juices used as packing medium such as pomegranate or passion fruit is acceptable.

##### 2.2.1.2 Flavour and Odour

Canned Tropical Fruit Salad shall have a normal flavour and odour characteristic for the particular blend of fruits.

##### 2.2.1.3 Texture

The texture of the fruit ingredient shall be appropriate for the respective fruit.

#### 2.2.2 Proportion of Fruits

Fruits shall be in the following proportions, based on the individual drained fruit weights in relation to the drained weights of all the fruit

	Minimum	Maximum
<b>Basic Fruits</b>		

<i>Pineapple</i>	20%	70%
<i>Papaya</i>	20%	70%
<b>Optional Fruits</b>	5%	20%

### 2.2.3 Definition of Defects

- (1) **Blemished fruit pieces** - consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities.
- (2) **Peel** - considered a defect only when occurring on, or from those fruits which are peeled.

### 2.2.4 Allowances for Defects

Canned Tropical Fruit Salad shall be substantially free from defects within the following prescribed limits:

<b>Defect</b>	<b>Maximum Limits</b>
(1) Blemished fruit pieces	2 pieces/100 g of drained fruit
(2) Peel (based on averages)	6.5 cm <sup>2</sup> /500 g of total contents
(3) Seeds (other than Passion fruit seeds, Pomegranate seeds and dragon fruit seeds) Seed Material and Extraneous Vegetable Matter	2 g/500 g of total contents

## 3. WEIGHTS AND MEASURES

### 3.1 Minimum Drained Weight

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

## 4. LABELLING

### 4.1 Name of the Product

- 4.1.1 The name of the product shall be "Tropical Fruit Salad" or another name that accurately describes the product and is not misleading or confusing to the consumer.

**MATTERS RELATED TO CCFA****Part A: TECHNOLOGICAL JUSTIFICATIONS FOR THE USE OF FOOD ADDITIVES AND THE RELEVANT USE LEVELS****(FOR INFORMATION AND ACTION BY CCFA)**

**CCFA49 requested CCPFV to provide more conclusive replies concerning the technological justification for the use of “emulsifiers, stabilizers, thickeners” in general, and xanthan gum (INS 415) in particular, in food category (FC) 14.1.2 (Fruit and vegetable juices) and FC 14.1.3 (Fruit and vegetable nectar) generally and in specific sub-categories.<sup>1</sup>**

CCPFV29 was not able to resolve all the issues as requested. CCPFV29 believed that additional clarification was needed with respect to the proper classification of juice and nectar products with non-juice food additive ingredients, such as emulsifiers, stabilizers, thickeners (ESTs).

CCPFV29 made the following recommendations:

Pectins

To recommend the addition of pectins (INS 440) at a use level of GMP in Tables 1 and 2 of the GSFA for FC 14.1.2.2 (vegetable juice) with note 35 and for FC 14.1.2.4 (concentrates for vegetable juice) with notes 35 and 127.

- Note 35: For use in cloudy juices only.
- Note 127: On the served to the consumer basis.

Request CCFA clarification on the proper classification of juice and nectar products with “non-juice food additive ingredients,” and provided the following observations/actions ([click here](#) for a compilation of these suggestions):

- To inform CCFA that there was a significant market presence of formulated juice and nectars with “non-juice food additive ingredients,” such as ESTs.
- To inform CCFA that a key to resolve some of the food additive issues was to get clarification on the proper classification of formulated juice/nectars with “non-juice food additive ingredients,” such as ESTs within the GSFA.
- To ask CCFA for input on how to properly classify formulated juice/nectars with “non-juice food additive ingredients” within the GSFA.
- To inform CCFA that the addition of “non-juice food additive ingredients” should not result in the diminution of juice soluble solids or in the case of expressed juice, a change in the volume.
- To ask CCFA for input on how to properly define “non-juice food additive ingredients.”

Request CCFA for classification of blends of fruit and vegetable juices and nectars under GSFA and provided the following observations:

- To inform CCFA that there was a significant market presence of blends of fruit and vegetable juices and nectars.
- To inform CCFA the broad category of FC 14.1.2 suggested that these types of products should be captured under FC 14.1.2; however, CCPFV did not have consensus and further clarification from CCFA was needed, especially considering the absence of a Codex standard for vegetable juices and nectars.

**CCFA49 invited the Committee to submit available information on the technological justification for the use of colors in French fried potatoes<sup>2</sup>**

CCPFV29 made the following recommendations:

- To inform CCFA that there were divergent views on the technological justification of color additives in

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<sup>1</sup> REP17/FA, para 14(ii)

<sup>2</sup> REP17/FA, para 14(iii)

frozen French fried potatoes. While color additives enhance color and thus could facilitate the reduction of acrylamide formation in frozen French fried potatoes, members did not agree on whether such use is necessary as there were other means for acrylamide reduction.

- To request that CCFA address the issue and only refer this matter back to CCPFV if CCFA seeks new information that has not yet been discussed in CCFA and CCPFV.

**CCFA50 requested guidance from the Committee on the technological justification for the use of acidity regulators in general, and calcium lactate (INS 327) specifically, in FC 14.1.2.1 (Fruit juice) generally, and in Chinese plum juice specifically<sup>3</sup>**

CCPFV29 made the following recommendations:

- In general, there was no technological justification for the use of calcium lactate as an acidity regulator for products under FC 14.1.2.1 (Fruit juice).
- Based on the available evidence, Chinese plum juice did not fall under FC 14.1.2.1 (fruit juice). Therefore, whether calcium lactate was technically justified for Chinese plum juice was outside the scope of food additive discussion for FC 14.1.2.1 (fruit juice).
- It appeared that Chinese plum juice was a product under FC 14.1.4 (water-based flavoured drinks). Calcium lactate was already permitted for use as a Table 3 additive at GMP level for products under FC 14.1.4.
- Informed CCFA that the remaining issues could not be resolved at this time until further discussion on the proper classification of juice products with non-juice food additive ingredients

**CCFA requested guidance on the use of acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542) and tartrates (INS 334, 335(ii), 337) specifically in FC 14.1.2.2 (Vegetable juice), FC 14.1.2.4 (Concentrates for vegetable juice), FC 14.1.3.2 (Vegetable nectar), and FC 14.1.3.4 (Concentrates for vegetable nectar) and the maximum use levels needed to achieve the intended technological effect<sup>4</sup>.**

CCPFV29 made the following recommendations:

- To add phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542) and tartrates (INS 334, 335(ii), 337) in Tables 1 and 2 of the GSFA for FC14.1.3.4 (concentrates for vegetable nectar) with notes 33, 40, 127 and with a maximum use limit of 1000 mg/kg as phosphorous.

Note 33: As phosphorous

Note 40: Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates

Note 127: On the served to the consumer basis

- To inform CCFA that the remaining issues could not be resolved at this time until further discussion on the proper classification of juice and nectar products with non-juice food additive ingredients.

**CCFA Requested guidance on the technological justification for the use of tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981)<sup>5</sup>**

CCPFV29 made the following recommendations:

- To inform CCFA that there was a technological justification for the use of tamarind seed polysaccharides (INS 437) as a thickening agent in the *Standard for Pickled Cucumbers* (CXS 115-1981) (in mustard type only) with the maximum level limited by GMP. (See Appendix VII, Part B, (A))

<sup>3</sup> REP18/FA, para 86 (ii) and CCFA50/CRD 2, page 12

<sup>4</sup> REP18/FA, para 86 (iii) and CCFA50/CRD 2, page 13

<sup>5</sup> REP19/FA, para 134

**Part B: PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES**

(For adoption)

Note: New text is indicated in **bold/underlined**. Text to be removed is indicated in ~~strike through~~.

**(A). Proposed amendments to the *Standard for Pickled Cucumbers (Cucumber Pickles) (CXS 115-1981)***

**4. FOOD ADDITIVES**

	Name of Additive	Maximum Level
4.5 <b>Thickening agents</b> (in mustard type only)		
	Guar gum	Limited by GMP
	Gum Arabic	
	Carobbean (Locust bean) gum	
	<b><u>tamarind seed polysaccharide</u></b>	

**(B). Proposed amendments to the *Standard for Canned Bamboo Shoots (CXS 241-2003)***

**4 FOOD ADDITIVES**

**4.1 Acidity Regulators**

Acidity regulators used in accordance with Table 3 of the *General Standard for Food Additives (CODEX STAN 192-1995)* are acceptable for use in foods conforming to this Standard. In addition:

INS No.	Name of the Food Additive	Maximum Level
<del>INS 334; 335(i), (ii); 336(i), (ii); 337</del>	Tartrates	1300 mg/kg As tartaric acid

**(C). Proposed amendments to the *Standard for Jams, Jellies and Marmalades (CXS 296-2009)***

**4. FOOD ADDITIVES**

**4.2 Acidity Regulators**

INS No.	Name of the Food Additive	Maximum Level
<del>334; 335(i), (ii); 336(i), (ii); 337</del>	Tartrates	3,000 mg/kg

**4.5 Preservatives**

INS No.	Name of the Food Additive	Maximum Level
200, <del>201</del> , 202, 203	Sorbates	1,000 mg/kg
210-213	Benzoates	1,000 mg/kg
220-225, 539	Sulfites	50 mg/kg as residual SO <sub>2</sub> in the end product, except when made with sulfited fruit when a maximum level of 100 mg/kg is permitted in the end product.

## Appendix VIII

**PROPOSED AMENDMENT TO THE STANDARD FOR QUICK FROZEN VEGETABLES (CXS 320- 2015) (For adoption)**

Note: New text is indicated in **bold/underlined**. Text to be removed is indicated in ~~strikethrough~~.

## ANNEX ON FRENCH FRIED POTATOES

## 2.2.2 Analytical Requirements

2.2.2.1 Moisture - the maximum moisture content of the whole product in the styles shoestring, medium and thick cut shall be 76% m/m; and in extra large and other styles 78% m/m.

~~2.2.2.2 The fat or oil extracted from the product shall have a free fatty acid content of not more than 1.5% m/m measured as oleic acid or an equivalent fatty acid value based on the predominant fatty acid in the fat or oil.~~