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CODEX ALIMENTARIUS COMMISSION
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REPORT OF THE THIRD SESSION OF THE
CODEX SUB-COMMITTEE ON PROCESSED MEAT PRODUCTS AND CONSUMER PACKAGED MEAT

1. The Codex Sub-Committee on Processed Meat Products and Consumer Packaged Meat held its Third Session on 24-28 June 1968 in Copenhagen under the chairmanship of Dr. V. Enggaard (Denmark). The Secretariat consisted of representatives of FAO and WHO and the office of Dr. Enggaard. The session was attended by 54 delegates, advisers and observers from 26 countries and 2 international organizations. The list of participants is attached as Appendix I.

2. The meeting was opened by Dr. Enggaard, who welcomed the participants on behalf of the Danish Government.

Adoption of the Agenda

3. The Sub-Committee unanimously adopted the provisional agenda.

Election of Rapporteurs

4. Mr. L.G. Hanson, United Kingdom, was elected rapporteur to assist the Secretariat in the preparation of the draft report.

General Principles of the Codex Alimentarius

5. The Sub-Committee had before it the General Principles of the Codex Alimentarius as revised by the Codex Alimentarius Commission at its Fifth Session.

6. The Chairman briefly reviewed the decisions of the Commission and drew attention to the fact that certain aspects of the General Principles, including the meaning of the acceptance with minor deviations of Codex Standards, would be examined by the Codex Committee on General Principles at its next session to be held in Paris in December 1968. At present three types of acceptance had been agreed to by the Commission: full acceptance, acceptance with a declaration of more stringent or supplementary requirements and target acceptance. The Sub-Committee agreed to examine the implications of these forms of acceptance for meat products as it reviewed the individual standards at Step 3.

Definition of Meat

7. The Sub-Committee had before it for consideration the definition of meat which had been favoured in principle by a group of 10 countries at its Second Session. In addition, it also considered definitions of meat proposed by the delegation of Denmark, Dr. Z. Matyas of WHO and by the OECD. Following a full exchange of views, it was agreed that it was desirable to elaborate a general definition of meat. The Sub-Committee considered the question of whether the definition should be one broad in scope or whether it should be along detailed lines, as set out in the definition proposed at the last session by the group of 10 countries. The Sub-Committee agreed that, as the definition of meat was intended to be used in connection with the elaboration of standards on a truly international basis, and in order that such a definition should not be in any way restrictive, having regard to the possible varying interpretations of what constituted edible meat fit for human consumption in the different countries of the world, the definition should be broad in scope. The following definition was agreed upon by a majority of the delegates:

"Meat means the edible part of any mammal which is normally used for human consumption".

It was noted that, notwithstanding this broad definition of meat, it would be up to the Sub-Committee to decide in each individual standard what kinds of meat would be appropriate for use in the product concerned.

8. The delegations of Argentina, Belgium, Federal Republic of Germany, France, the Netherlands and New Zealand reserved their positions on the above definition, stating that they would prefer the definition which had been elaborated within the framework of the OECD. In defining meat fit for human consumption, the OECD definition specified the domestic animals from which such meat could be derived. It was noted that the animals listed reflected the usage in countries covered by the OECD.

Code of Hygienic Practice for Meat Products

9. Having noted that the Codex Committee on Meat and Meat Products at its Third Session had decided that this Sub-Committee should endeavour to establish a Code of Hygienic Practice for Meat Products, and that this decision had been endorsed by the Codex Alimentarius Commission at its Fifth Session, the Sub-Committee discussed in general terms the best means of going about this task. While it was agreed that the Code of Hygienic Practice for Meat Products would require provisions specific to such products, it was also agreed that the elaboration of such a code should be based on the General Principles of Food Hygiene as approved by the Codex Alimentarius Commission. It was further noted that the Code of Hygienic Practice for Canned Fruit and Vegetable Products would also be useful as a document to consult. It was recognized that it would not be possible at this session to attempt to draw up such a code in detail, since for a detailed consideration of this subject it would be necessary for the Sub-Committee to have before it a draft working paper carefully worked out. The Sub-Committee therefore decided to entrust this task to a rapporteur or rapporteurs, but at the same time to give the rapporteur(s) some general guidance as to what such a code might cover.

10. With this object in view, the Sub-Committee briefly reviewed the contents of the General Principles of Food Hygiene taking account also of the Code of Hygienic Practice for Canned Fruit and Vegetable Products. The Sub-Committee agreed that the Code of Hygienic Practice for Meat Products should contain a scope section and a definition section, suitably drafted to cover the products referred to. As regards section III of the General Principles dealing with raw material requirements, the Sub-Committee agreed that the Code should concern itself only with requirements to be met following post mortem inspection and considered that it would be sufficient to stipulate that the raw material be appropriately inspected and fit for human consumption. As regards section IV - Plant Facilities and Operating Requirements - and in particular A(2)(e) of this section relating to plumbing and waste disposal, attention was directed to the possible usefulness of the particular provision on the removal of solid or semi-solid wastes in the Code of Hygienic Practice for Canned Fruit and Vegetable Products. Also with regard to A(2) - Plant Construction and Layout - of section IV of the General Principles, it was noted that there was no provision for premises in which operatives could change into or out of their working clothes, and that such requirements would be necessary in the Code of Hygienic Practice for Meat Products. As regards section IV.D - Operating Practices and Production Requirements - it was agreed that this section would have to be largely rewritten to deal specifically with meat products. With regard to section IV.E - Sanitation Control Programme - the view was noted that the person to be held responsible for the hygiene of the plant should be a veterinarian.

11. The Sub-Committee noted that while Codes of Hygienic Practice themselves would, in accordance with the decision of the Codex Alimentarius Commission, be advisory, parts of the codes could be incorporated in Codex standards and could be made mandatory. In this connection it was agreed that it would be up to the rapporteur to put forward recommendations as to which provisions should be specifically mandatory for incorporation in standards. The delegations of Denmark, Federal Republic of Germany and New Zealand agreed to elaborate a first draft Code of Hygienic Practice for Meat Products in collaboration with WHO for presentation in good time before the next session of the Sub-Committee.

Determination of meat content

12. The Sub-Committee had before it a paper which had been prepared by the delegation of the United Kingdom on the subject of meat content as the basis of standards for meat products. The Sub-Committee considered two main approaches to the analytical control of meat products. Firstly, the possibility of providing for a minimum meat content in each standard, and secondly the inclusion of a minimum figure for meat, protein/water ratio or fat/water ratio. The sub-Committee discussed the method of Stubbs and More (Analysts 1919, 44, 125) for the determination of meat content and also considered proposals for the determination of protein/water ratios and fat/water ratios for the analytical control of the end product.

13. Some members of the Sub-Committee considered that the presence of non meat protein would disturb the accuracy of both methods of analysis. In the meat content methods, non meat protein if not allowed for, would increase the nitrogen content found on analysis and therefore increase the calculated analytical meat content. Serious difficulties would be encountered in both methods especially with composite meat products which contained appreciable amounts of non meat fillers.

14. The Sub-Committee agreed that it would be premature to propose any methods for the determination of meat, protein/water or fat/water at the present time. It was agreed however that the elaboration of standards should proceed on the basis of prescribing an ingoing minimum meat content and that as and when more information became available concerning the determination of meat content the Sub-Committee would consider the possibility of prescribing such methods in its standards.

15. The delegation of the Netherlands undertook to prepare a paper for the next session of the Sub-Committee on these methods and to make proposals concerning values which might be established.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED HAMS

16. The Sub-Committee considered the proposed draft provisional standard for canned hams in the light of government comments received at Step 3. The standard as amended by the Sub-Committee appears as Appendix II to this report.

17. The Chairman drew attention to the methods of acceptance of Codex standards, in particular to the terms of the full acceptance procedure, under which a country undertook to ensure that products not complying with the standard would not be permitted to be distributed within its territorial jurisdiction under the name and description laid down in the standard. In view of this requirement the Sub-Committee agreed that it would be necessary to define clearly all the various kinds of hams coming within the scope of the standard. It was pointed out that the standard should have regard to trade practices and the desirability of not impeding technological developments.

Scope

18. The Sub-Committee agreed that it would be unduly restrictive to confine the application of the standard to hams in tin plate containers. The Sub-Committee considered that manufacturers should be permitted to use any container provided it was hermetically sealed. The scope section was amended accordingly. It was noted that in the Code of Hygienic Practice for Canned Fruit and Vegetable Products "hermetically sealed" was defined as "air tight".

Description

19. The Sub-Committee briefly considered the various packs of ham on the international market and concluded that the section on "Description" would need to be amended to permit fancypacks which involved spiced and/or flavoured hams and also to accomodate hams marketed without the removal of skin and fat.

20. The Sub-Committee further examined proposals made in government comments that provision should be made to permit the use of boar meat which would pass meat inspection because it had no objectionable odour. The Sub-Committee agreed to this proposal and amended the description accordingly.

21. It was pointed out that hams of varying sizes had to be fitted into cans of various sizes and that the present practice included the use of whole hams or of an appropriate number of pieces of whole ham which would be pressed and bound together into a single unit. The Sub-Committee decided to restrict the standard to these types of products by excluding the use of chopped and comminuted ham.

22. It was decided to move the last sentence in the original description concerning storage instructions regarding hams which have been mildly heat treated to the labelling section of the standard.

Essential composition and quality factors

23. The Sub-Committee decided not to prescribe a minimum meat content in the case of canned hams at the present time. The Sub-Committee further considered the question of fancy packs, for example the inclusion of pineapple, and agreed that the standard should cover this type of product, but that it would be necessary to examine the question of the minimum meat content of these fancy packs, or, alternatively, the possibility of a maximum limitation on other food ingredients. The Sub-Committee agreed to reconsider this question at its next session in the light of data to be supplied by the delegation of the Netherlands and also in the light of information to be supplied by governments on the following matters:

- A. (i) For a product bearing the description "Ham in natural juices" what should the minimum meat content be in terms of raw uncured meat? This category should include hams with skin and fat, as well as those without skin and fat.
 - (ii) Should this minimum meat content apply to canned hams containing other additional ingredients such as pineapple, etc. and if not what should the minimum meat content be for these products?

Recommendations must be accompanied by relevant supporting data.

- (iii) What methods of control on the finished product are proposed?

- B. If a minimum meat content is established as in A above, is there any further need to set a figure for exuded jelly? If there is, what categories of hams are envisaged and what should the appropriate maximum exuded jelly limits be?

The Sub-Committee agreed that the document circulated by the delegation of the USA during the course of the meeting setting out the way in which the authorities in that country had dealt with the problem of the control of boneless, skinless hams in natural juices should also be sent to governments for consideration.

24. The Sub-Committee agreed not to set a minimum limit on salt content and maximum limits on sugar and gelatine. The Sub-Committee decided that there was no need to restrict the amount of added gelatine in order to stabilize the exuded jelly, since it was self-limiting. The delegations of France, Portugal and Spain reserved their positions, stating that in their opinion it was necessary to fix a maximum limit on the amount of added gelatine to be permitted in the product.

25. Agar-agar. The Sub-Committee examined government comments received on the proposal to include agar-agar in the standard as a gelling agent. Some delegations were not in favour of permitting the use of a non-nutritive substance such as agar-agar in place of gelatine, but other delegations indicated that there existed a shortage of food-grade gelatine and furthermore that agar-agar was a more suitable gelling agent for use in products intended for consumption in tropical countries. It was agreed that there appeared to be a sufficient technological justification for the inclusion of agar-agar in the standard without limit, and it was agreed to refer this matter to the Codex Committee on Food Additives for endorsement. The Sub-Committee decided to seek the views of Governments as to how the presence of agar-agar should be declared on the label, with particular reference to the designation of the product.

26. Other ingredients. The Sub-Committee agreed that the ingredients section should reflect the provisions contained under the description of the product and added spices, seasonings and condiments.

Essential Quality Factors

27. The Sub-Committee considered the inclusion of the phrase "capable of being sliced" which had been included in this standard and also in the standards for corned beef and luncheon meat at its previous meeting.

28. The delegate of Argentina considered that a temperature of 15°C should be specified when determining the sliceability of the product. The delegate of the USA was opposed to the inclusion of any provision concerning the sliceability of the product in the absence of a specific method to determine it.

29. The Sub-Committee agreed that the sliceability was an essential characteristic of the product and decided to retain the provision in the standard without prescribing a specific method to determine it.

Food Additives

Nitrate

30. The Sub-Committee was informed that the Codex Committee on Food Additives had not endorsed the provision on nitrate but had recommended for consideration by the Sub-Committee that a maximum level of 500 mg/kg expressed as sodium nitrate should be prescribed in the standard. The Sub-Committee was in agreement that this would be a sufficient provision for good manufacturing practices and agreed that this should be referred to the Codex Committee on Food Additives for endorsement.

Nitrite

31. The Sub-Committee noted that the Codex Committee on Food Additives had only endorsed temporarily a maximum level of 200 mg/kg total nitrite expressed as sodium nitrite pending endorsement of the provision for nitrate.

32. The Sub-Committee emphasized that there was a technological need for both provisions relating to nitrate and nitrite and wished to draw to the attention of the Codex Committee on Food Additives that canned hams could contain both nitrate and nitrite in the finished product.

Ascorbic Acid

33. The Sub-Committee noted that the Codex Committee on Food Additives had endorsed the provision relating to ascorbic acid, iso-ascorbic acid and their sodium salts. The Sub-Committee emphasized that there was a technological need to use these additives and that the provision should include iso-ascorbic acid.

Mono-sodium Glutamate

34. The Sub-Committee noted that the Codex Committee on Food Additives had endorsed the use of mono-sodium glutamate in the product without limitation.

Phosphates

35. The Sub-Committee noted that the Codex Committee on Food Additives had temporarily endorsed a maximum level of 3000 mg/kg of added phosphates calculated as P_2O_5 , in canned hams. It was further noted that the Codex Committee on Food Additives had recommended that the provision in the standard should read - "sodium and potassium phosphate (mono-, di-, and poly-) expressed as P_2O_5 ". The delegation of the Federal Republic of Germany informed the Committee that the use of phosphates was not permitted in their country. The Sub-Committee emphasized that the provision on phosphates related to added phosphates and was not intended to embrace phosphates naturally present in meat products.

Sodium Citrate

36. The Sub-Committee considered whether it would be appropriate to make provision in the standard for the use of sodium citrate without limit. The Sub-Committee noted that sodium citrate was used in some countries as an alternative to phosphates and that for this reason it ought to be included in the standard.

Artificial Smoking Agents

37. In view of the fact that the description of the product provided for smoked ham, the Sub-Committee was of the opinion that a provision would be necessary in the food additives section to permit the use of artificial smoking agents. The Sub-Committee was informed that the Codex Committee on Food Additives had recommended that artificial or condensed smokes should be examined by the FAO/WHO Expert Committee on Food Additives with a view to drawing up a permitted list of these agents. It was further noted that the Codex Committee on Food Additives had recommended that a code of practice should be established for smoking food products. It was agreed to seek opinion from governments concerning the agents used to smoke hams. Governments were requested to submit detailed specifications of the agents and any information about levels of residue remaining in the product.

38. The Sub-Committee was informed that in a number of countries the use of artificial flavourings was permitted in this product. It was agreed that reference should be made to these in the food additives section of the standard, and that governments should be invited to specify which artificial flavourings and what levels of use were permitted. These would then be referred to the Codex Committee on Food Additives for endorsement.

Hygiene

39. The Sub-Committee considered the hygiene provisions of the standard in the light of government comments and of the comments which had been made by the Codex Committee on Food Hygiene. It was agreed to raise the figure in respect of heat treatment to 68.9°C, this being the temperature which should be reached at the centre of the product and held momentarily at least. In fixing this temperature, the Sub-Committee did so from the point of view of protecting human health which they recognized involved several factors including the heat treatment, the raw material and the curing processes. The delegation of the Netherlands considered that the figure of 65.5°C was sufficient to achieve this. It was recognized that neither of these temperatures would necessarily be a full safeguard against the transmission of animal disease, and that provision was made in the acceptance procedures for Codex standards to afford countries safeguards in respect of animal health. As regards the provision that the cans shall be cooled in water of good bacteriological quality, the Sub-Committee agreed to accept the recommended alternative text put forward by the Codex Committee on Food Hygiene as a mandatory requirement in the standard. The Sub-Committee noted the recommendations of the Codex Committee on Food Hygiene with regard to the packaging of the product in hermetically sealed containers, but decided to retain the existing text in the standard and to ask the group of countries (Denmark, Federal Republic of Germany, New Zealand, in collaboration with WHO) to consider the suggestions put forward by the Codex Committee on Food Hygiene in the elaboration of a Code of Hygienic Practice for Meat Products.

Labelling

40. The Sub-Committee agreed that the provisions relating to the name of the product should be drafted in such a way as to cover the basic designation of the product, a declaration of characteristic flavourings or seasonings when used, a declaration indicating that the product has not been skinned or defatted if this was the case, and a declaration as to whether the product had been smoked. In this connection and with particular reference to section 6 B(i) (c) of the draft standard, the delegations of Denmark and the Netherlands undertook to supply, for the next session, examples of designations and labels currently in use.

41. It was noted that the recommended temperature of 15°C concerning the storage of the product in a cool place would not necessarily be suitable for all countries. The Sub-Committee reiterated its previous view however that, since the expression "cool place" was a relative term, it would be necessary to specify the temperature. It was also pointed out that the storage provisions should also take into account recommendations in respect of the shelf stable product. The Sub-Committee agreed that the provisions on storage should be examined in detail by the group of countries set up to elaborate the Code of Hygienic Practice for Meat Products and that this section of the standard would be further considered by the Sub-Committee at its next session in the light of the proposals put forward by the group of countries referred to.

42. While the Sub-Committee agreed to retain the existing provisions regarding the indelible marking of the name of the country of origin on the can in code or in clear, the delegations of Argentina and the Federal Republic of Germany stated that marking on the can of country of origin should be in clear.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED CORNED BEEF

The standard as amended in the light of Government comments at Step 3 appears as Appendix III to this Report.

Description

43. The Sub-Committee agreed that it should be made clear in the standard that the meat to be used in the manufacture of this product could also come from cows and bulls. It was also decided to delete cheek meat from the description since this was considered to be included under head meat.

44. The French delegation pointed out that the expression "precooked" should be translated in French as "pré-cuit". The delegation of Argentina pointed out that in Argentina there were two classes of corned beef, one class consisting wholly of carcass beef and a second class which allowed for the incorporation of the other kinds of meat mentioned in the standard.

45. Regarding the provision that the product shall be made of precooked coarsely cut meat, a discussion took place on the use of the term "coarsely". The Sub-Committee agreed that the term "coarsely" meant that the meat was cut into pieces but was unable at this stage to find a more appropriate term. The delegation of Australia indicated that in Australia meat for inclusion in corned beef was generally prepared by slicing with contra-rotating knives into pieces varying in size from approximately one inch by one-half inch to four inches by one inch. Grinding of beef for inclusion in corned beef was not normally carried out in Australia but would not be objected to.

46. The Sub-Committee discussed the question of whether the standard should provide for a non shelf stable product. In view of the fact that one of the essential characteristics of this product was that it was shelf stable for a very long period, the Sub-Committee decided that any product which would not have this characteristic could not be properly described as corned beef and that the standard should be restricted to shelf stable products.

Essential Composition and Quality Factors

47. The Sub-Committee concluded that, because of the nature of the product, it would be more desirable to have an analytical control based on the determination of total fat content rather than to approach the problem of checking on the minimum meat content by the means of water/protein ratio. It was agreed that the total fat content should not exceed 20% in the final product and that the total exuded jelly and fat content should not exceed 8% at a temperature of 20°C.

48. The delegation of Argentina informed the Sub-Committee that their regulations provided for a maximum total fat content of 18%. The delegation of the USA stated that they would prefer to base control of the standard on a provision that the weight of the final product should not exceed 70% of the fresh meat used in the preparation plus the curing and flavouring ingredients. This would result in a maximum water/protein ratio of 2.25/1.

The delegation of the USA was further of the opinion that it was not necessary to incorporate any provision relating to total exuded jelly and fat as this was a matter which would be adequately controlled by consumer preference.

Ingredients

49. The Sub-Committee decided that there was no need to put a limitation on the amount of salt and sugar permitted in the standard. The delegation of Argentina stated that there should be a maximum limit of 3.5% for salt and 1.5% for sugar. The Sub-Committee agreed to delete reference to spices and flavourings.

Essential Quality Factors

50. The Sub-Committee agreed that the sliceability of the product should be determined at 15°C. The delegation of the USA was opposed to the inclusion of any provision concerning the sliceability of the product in the absence of a specific method to determine it.

51. The Sub-Committee decided to omit reference to absence of visible tendons, in view of the fact that the description of the product would permit only the use of finely comminuted tendons.

Food Additives and Hygiene

52. The Sub-Committee took note of the recommendations of the Codex Committee on Food Additives in respect of nitrate and nitrite and amended the standard as had been agreed in the case of canned ham. The Sub-Committee further agreed that the hygiene provisions relating to cooling water and packaging in hermetically sealed containers should be the same as those for canned ham.

53. The delegation of Argentina stated that the cans should be cooled for a period of 20 minutes in potable water which had been chlorinated with not less than 3 mg/kg of active chlorine.

54. It was agreed that there was no need for a specific temperature requirement for this product because it was shelf stable.

Labelling

55. The Sub-Committee proposed no changes to the labelling section of the standard other than those of an editorial nature pointed out by the Secretariat. The delegate of Argentina stated that it would not be acceptable to his country for the declaration of the country of origin to be marked in code on the can.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED LUNCHEON MEAT

56. The Sub-Committee considered the proposed draft provisional standard for canned luncheon meat in the light of government comments received at Step 3. The standard as amended appears as Appendix IV to this Report.

Description

57. The Sub-Committee agreed that for the purposes of the standard luncheon meat should be defined tentatively as follows:

"Luncheon meat shall be prepared from the edible parts of cattle, calves, swine, sheep and goats, but does not include ears, scalps, snouts, mucous membrane, sinews, genital system, spleens, lungs, udders, pork rind per se, intestines."

It was agreed that government comments should be sought on this tentative definition and that the attention of governments should be drawn to the fact that under the full acceptance procedure, a country accepting a standard containing these provisions would be obliged to apply them to luncheon meat sold within its territorial jurisdiction. While the Sub-Committee agreed that luncheon meat was regarded in most countries as being a product consisting essentially of meat and binders, it recognized the fact that in some countries this product consisted wholly of meat. It was therefore decided to provide for both types of luncheon meat in the standard. In introducing this change to the description, the Sub-Committee recognized that there would be two products covered by the standard - shelf stable luncheon meat and a perishable luncheon meat which would require special provisions in the labelling section regarding storage instructions. The Sub-Committee decided that perishable products would be 3 lb. packs and over. The delegation of Argentina stated that the product should be subjected to a high temperature to ensure shelf stability for a long period.

Composition and Essential Quality Factors

58. The Sub-Committee agreed that it would be necessary to prescribe two minimum figures for ingoing meat content. It was agreed that the minimum meat content for luncheon meat without binders should be 90% and for luncheon meat with binders should be 80%. The delegations of Denmark, the Netherlands and New Zealand stated that for a minimum standard the provision of 80% minimum meat content for luncheon meat with binders was too high. The Sub-Committee decided that, having prescribed figures for meat content, it would not be necessary to retain the provisions for exuded jelly and fat. The delegate of Argentina however considered that there should be a limit of 5% on the exuded jelly and fat.

Ingredients

59. With regard to the carbohydrate binders, the Committee agreed to include sweet potato starch. The Sub-Committee further agreed that it would not be necessary to place any specific limitation on the amount of carbohydrate binders present in the product, because of the minimum meat content provision in the standard. The delegation of the Federal Republic of Germany stated that their regulations did not allow the use of carbohydrate and protein binders, but only permitted the addition of up to 2% of milk protein or dried blood serum. The delegation of the Netherlands reserved its position regarding the decision to fix no limit for carbohydrate binders because of the fact that the content of carbohydrate binders affected the significance of the water/protein ratio. The delegation of Argentina reserved its position on carbohydrate binders stating that the limitation for carbohydrate and protein binders should be 10%, of which not more than 3% should be protein binders. As regards protein binders, the Sub-Committee agreed on a maximum limit of 3%. It was agreed that egg protein should be included in the list of protein binders.

60: It was agreed that the standard should provide for the use of salt, sugar for curing, hydrolized plant protein, spices, seasonings and condiments without limitation.

Food Additives

61: The Sub-Committee agreed on the same provisions with regard to nitrate, nitrite, ascorbic acid, iso-ascorbic acid and their salts, added phosphates, sodium citrate and monosodium glutamate as in the standard for canned hams. The Sub-Committee also agreed to provide for the use of the sodium salts of inosinic acid and guanylic acid without limitation. It was agreed to deal with the question of flavourings in the same way as had been done in the case of canned hams:

62. The Sub-Committee considered a proposal for the use of erythrosine as a colouring agent in this product. The countries which were in favour of the use of this colouring agent stated that its use was technologically justified because the heat treatment applied to this product resulted in a loss of the natural colour. These countries pointed out that the use of this colouring agent, subject to toxicological clearance, was for the purpose of making the product acceptable to consumers by restoring it to its natural colour. The great majority of delegations present took the view that the use of a colouring substance in this product was unnecessary. It was agreed therefore not to include a provision in the standard for the use of colouring agents:

63: The delegations of Denmark, Netherlands and the United Kingdom objected to this decision on the grounds that, in addition to the considerations mentioned above, it might prevent consumers from continuing to obtain a product which had proved to be acceptable.

Hygiene

64: The Sub-Committee agreed to deal with the hygiene provisions of the standard in the same way as it had dealt with the hygiene provisions of the standard for canned hams. The delegation of the Netherlands stated that the requirement regarding visible vacuum should not appear in this standard because of certain technological matters relating to certain types of cans used for canning this product.

Labelling

65. The Sub-Committee decided to make no change in the provisions relating to labelling. It was agreed that the group of countries which had been requested to elaborate a Code of Hygienic Practice for Meat Products should examine the storage provisions.

Action on the Standards for Canned Hams, Corned Beef and Canned Luncheon Meat

66: The Sub-Committee agreed to hold these three standards at Step 4 and to invite a second round of government comments at Step 3 for consideration at the next session. As indicated previously in the Report, the provisions on hygiene in the standards are to be considered separately by the group of countries which had been set up to elaborate a Code of Hygienic Practice for Meat Products.

Methods of Analysis and Sampling

67. It was agreed that the Danish Secretariat should again approach the appropriate section of ISO with a view to obtaining that Organization's comments on the Danish proposals regarding methods of analysis and sampling for these products, referred to in the Report of the last session of the Sub-Committee. It was noted that the appropriate section of ISO would hold its next meeting at the end of October 1968.

68. The Committee agreed to consider at its next session the methods of analysis for preservatives in meat products, referred to in the Report of the Third Session of the Codex Committee on Methods of Analysis and Sampling.

69. It was noted that the Codex Committee on Processed Fruits and Vegetables, at its last session held in Washington in May 1968, had decided on certain changes in the sampling plans for processed fruits and vegetables. It was also noted that these sampling plans would be revised by the U.S. delegation to that Committee, would be forwarded to the Commission at its next session at Step 5 and could accordingly be placed before the next session of this Sub-Committee. The Sub-Committee noted that the Codex Committee on Processed Fruits and Vegetables had expressed the view that these sampling plans, which were essentially statistical sampling plans, could be applied to other processed foods.

70. The Sub-Committee also decided to ask the group of countries set up to elaborate a Code of Hygienic Practice for Meat Products to consider the question of the need for an incubation test for shelf-stable meat products in general, and to prepare a paper on the subject for the next session of the Sub-Committee.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED CHOPPED MEAT

71. In considering this standard, the Sub-Committee thought that the attention of governments should be drawn to the connection between this standard and the standard for canned luncheon meat. The Sub-Committee recognized that some luncheon meats and some chopped meats consisted wholly of meat and others consisted of meat and binders, and also that there were other meat with cereal products which might need to be dealt with. The Sub-Committee decided to ask governments to comment specifically on whether one standard might be elaborated to cover all these products which would provide for the various differences in the type of meat and amount of meat used and in the amount of binder added. It was agreed that the labelling provisions would have to be carefully examined in order that the various products concerned should be properly identified and labelled.

72. The Sub-Committee reviewed the standard for canned chopped meat and dealt with it on the same lines as the standard for canned luncheon meat. It was agreed that this standard should be sent out to governments for comment at Step 3. The standard as amended by the Sub-Committee appears as Appendix V to this Report.

73. The delegation of Argentina expressed the same reservations on this standard as previously expressed in respect of canned luncheon meat. (See paragraphs 57, 58, 59 of this Report).

Salami and salami-type sausages

74. The Sub-Committee decided to postpone taking any action on the elaboration of standards for salami and salami-type sausages in view of the wide range and variety of such products on the international market and also within the countries themselves.

75. It was agreed that governments should be asked to state whether they consider that standards should be elaborated for these kinds of products and if so to state precisely what products should be covered by the standards and to supply supporting trade figures.

Canned sausages

76. It was agreed that it might be possible to elaborate a general standard for canned sausages in brine which would leave open the possibility of establishing more specific standards at a later stage. It was also pointed out that brine was not the only packing medium. Governments were asked to state their views regarding the desirability of such a general standard, stating what products might be covered and giving supporting trade figures.

Canned stewed meat with gravy

77. The Sub-Committee noted that the standard had been changed from stewed steak in gravy to stewed meat with gravy. This would require the description of the product to be further considered in order to determine what kinds of meat should be covered by the standard. The Sub-Committee discussed whether a standard was necessary for this type of product and decided to request governments to supply information concerning the international trade in stewed meat with gravy.

Future work

78. In view of the existing workload, the Sub-Committee decided not to embark on any new subjects at this stage. It was however agreed that the attention of governments should be drawn to the need for a standard for canned pork shoulders (picnics), and the Danish Secretariat was requested to prepare a draft standard for this product having regard to the similarities in this product with canned hams.

Date and place of next session

79. The Sub-Committee agreed that it would be desirable to allow a period of approximately one year for the preparation of the working documents for the next session.

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PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED HAMS

(Held at Step 4)

1. SCOPE

The provisions of this standard apply to canned hams in hermetically sealed containers which have been heat treated after sealing.

2. DESCRIPTION

The product shall consist wholly of meat which has not been comminuted or chopped excluding boar meat having an objectionable odour. The meat shall be from the hind leg of a pig. All bones and gristle shall be removed. Skin and fat may or may not be removed. The meat shall be cured and may be smoked, spiced and/or flavoured. The heat treatment shall be sufficient to ensure that the product remains wholesome under normal conditions of storage and sale.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORSIngredients

- ham
- salt
- sugar
- gelatine
- agar-agar
- spices, seasonings and condiments.

Essential Quality Factors

The meat shall be clean and substantially free from staining from the container. The meat shall be uniformly and thoroughly cured and capable of being sliced.

4. FOOD ADDITIVES

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

<u>Additive</u>	<u>Maximum level of use calculated on the total net content of the final product</u>	
- Nitrate	500 mg/kg (expressed as sodium nitrate)	Subject to endorsement
- Nitrite	200 mg/kg total nitrite (expressed as sodium nitrite)	Temporarily endorsed
- Ascorbic acid, iso-ascorbic acid and their salts	500 mg/kg (expressed as ascorbic acid)	Endorsed

<u>Additive</u>	<u>Maximum level of use calculated on the total net content of the final product</u>	
- Monosodium glutamate	Not limited	Endorsed
- Added sodium and potassium phosphates (mono-, di- and poly)	3000 mg/kg (expressed as P ₂ O ₅)	Temporarily endorsed pending further toxicological evaluation
- Sodium citrate	No limitation	Subject to endorsement
- Artificial flavourings, essences and extracts <u>[to be specified]</u>	<u>[To be specified]</u>	Subject to endorsement

5. HYGIENE

Pending the elaboration of a specific Code of Hygienic Practice for Processed Meat Products, it is recommended that the product covered by this standard be prepared in accordance with the General Principles of Food Hygiene, as appropriate. The following specific provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene:

- (i) The heat treatment shall be such as to result in a temperature of at least 68.9°C at the centre of the product.
- (ii) When processed containers are cooled in water, the water shall be of potable quality and suitably treated so as not to constitute a public health hazard. If cooling water is re-circulated it shall be effectively disinfected by chlorine or otherwise before use or each re-use. 1/
- (iii) The product shall be packaged in hermetically sealed containers which do not permit contamination and which shall be clean and show visible vacuum.

6. LABELLING

- A. The provisions of sections 1 to 2.9 and 2.11 to 2.12 of the General Standard for the Labelling of Prepackaged Foods shall apply.
- B. The following specific provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:

1/ This provision has been endorsed by the Codex Committee on Food Hygiene.

- (i) The name of the product shall include:
- (a) the designation: "ham in natural juices" or "ham in natural juices with added gelatine" as appropriate;
 - (b) a declaration of characteristic flavouring or seasoning, e.g. "with X", when appropriate;
 - (c) when the ham has not been skinned this information 1/ shall be given on the label; and
 - (d) when the ham has been smoked this shall be declared on the label.

[(ii) Storage instructions 2/

- (a) For products subjected to heat treatment such as to require them to be stored below 5°C, at which temperature they will keep for at least six months, the following should appear on the label:

"perishable - keep under refrigeration".
- (b) For products subjected to heat treatment such as to require them to be stored below 15°C, at which temperature they will keep for at least three months, the following should appear on the label:

"perishable - keep in a cool place (15°C)" 7.
- (c) In the case of hams which have only been mildly heat treated, full storage instructions must be shown on the label.

(iii) Impression of establishment number and country of origin on the container

The establishment number and the country of origin shall be shown on the container in an indelible manner. The country of origin may be shown in code or in clear.

(iv) Impression of date of manufacture on the container

The date of manufacture shall be shown on the container in code:

1/ See para. 40 of this Report.

2/ This section in square brackets is subject to further consideration by the Sub-Committee on Processed Meat Products and Consumer Packaged Meat - see paragraph 41 of this Report.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED CORNED BEEF

(Held at Step 4)

1: SCOPE

The provisions of this standard apply to canned corned beef in hermetically sealed containers which have been heat treated after sealing.

2: DESCRIPTION

Corned beef is chopped, cooked, cured, boneless carcass meat from animals of the bovine species and may include head meat, heart meat, skirt meat and finely comminuted tendons. The product shall be made of pre-cooked coarsely cut beef which may have been previously cured or can be cured in the can. The heat treatment shall be sufficient to ensure that the product is shelf-stable.

3: ESSENTIAL COMPOSITION AND QUALITY FACTORS

Ingredients

- beef
- salt
- sugar for curing

Composition

Total fat content in the final product shall not exceed 20%.
Total exuded jelly and fat shall not exceed 8% at 20°C.

Essential Quality Factors

The meat shall be clean and substantially free from staining from the container. The meat shall be uniformly and thoroughly cured and capable of being sliced at 15°C.

4: FOOD ADDITIVES

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

<u>Additive</u>	<u>Maximum level of use calculated on the total net content of the final product</u>	
- Nitrate	500 mg/kg (expressed as sodium nitrate)	Subject to endorsement
- Nitrite	200 mg/kg total nitrite (expressed as sodium nitrite)	Temporarily endorsed

5: HYGIENE

Pending the elaboration of a specific Code of Hygienic Practice for Processed Meat Products, it is recommended that the product covered by this standard be prepared in accordance with the General Principles of Food Hygiene, as appropriate. The following specific provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene:

- (i) When processed containers are cooled in water, the water shall be of potable quality and suitably treated so as not to constitute a public health hazard. If cooling water is re-circulated it shall be effectively disinfected by chlorine or otherwise before use or each re-use. ^{1/}
- (ii) The product shall be packaged in hermetically sealed containers which do not permit contamination and which shall be clean and show visible vacuum.

6: LABELLING

- A. The provisions of sections 1 to 2.9 and 2.11 to 2.12 of the General Standard for the Labelling of Prepackaged Foods shall apply.
- B. The following specific provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:

(i) Name of the product

The name of the product is "corned beef".

(ii) Impression of establishment number and country of origin on the container

The establishment number and the country of origin shall be shown on the container in an indelible manner. The country of origin may be shown in code or in clear.

(iii) Impression of date of manufacture on the container

The date of manufacture shall be shown on the container in code.

^{1/} This provision has been endorsed by the Codex Committee on Food Hygiene.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED LUNCHEON MEAT

(Held at Step 4)

1: SCOPE

The provisions of this standard apply to canned luncheon meat in hermetically sealed containers which have been heat treated after sealing.

2: DESCRIPTION

The product shall consist of comminuted, cooked, cured meat from cattle, calves, swine, sheep or goats. Excluded are the following: ears, scalp, snouts, mucous membrane, sinews, genital system, spleens, lungs, udders, pork rind per se, intestines. The product may or may not contain binders. The heat treatment shall be sufficient to ensure that the product is shelf-stable, except for packs over 3 lbs net weight, which may be mildly heat treated provided that it is sufficient to ensure that the product remains wholesome under normal conditions of storage and sale.

3: ESSENTIAL COMPOSITION AND QUALITY FACTORS

<u>Ingredients</u>	<u>with binders</u>	<u>without binders</u>
- Ingoing raw meat content	80%	90%
- water		
- <u>Carbohydrate binders</u>		
- meal, flour or starch prepared from grain, or potato or sweet potato, but not from a legume		
- bread, biscuit or bakery products, but not those containing or made with a legume		
- <u>Protein binders</u>		
- milk powder, skim milk powder, butter milk powder, egg protein, whey powder, soya flour, soya protein, casseinate, ground nut protein, wheat gluten, blood serum.		

The maximum amount of protein binders which may be present in the product shall not exceed 3%.

- Salt
- Sugar for curing
- Spices, seasonings and condiments
- Hydrolized plant protein

Essential Quality Factors

The meat shall be clean and substantially free from staining from the container. The meat shall be uniformly and thoroughly cured and capable of being sliced.

4. FOOD ADDITIVES

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

<u>Additive</u>	<u>Maximum level of use calculated on the total net content of the final product</u>	
- Nitrate	500 mg/kg (expressed as sodium nitrate)	Subject to endorsement
- Nitrite	200 mg/kg total nitrite (expressed as sodium nitrite)	Temporarily endorsed
- Ascorbic acid, iso-ascorbic acid and their salts	500 mg/kg (expressed as ascorbic acid)	Endorsed
- Monosodium glutamate	Not limited	Subject to endorsement
- Added sodium and potassium phosphates (mono-, di- and poly)	3000 mg/kg (expressed as P ₂ O ₅)	Temporarily endorsed pending further toxicological evaluation
- Sodium citrate	No limitation	Subject to endorsement
- Artificial flavourings, essences and extracts [to be specified]	[to be specified]	Subject to endorsement
- Inosinic acid, sodium salt	No limitation	Subject to endorsement
- Guanylic acid, sodium salt	No limitation	Subject to endorsement

5. HYGIENE

Pending the elaboration of a specific Code of Hygienic Practice for Processed Meat Products, it is recommended that the product covered by this standard be prepared in accordance with the General Principles of Food Hygiene, as appropriate. The following specific provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene:

- (1) The heat treatment shall be such as to result in a temperature of at least 68.9°C at the centre of the product.

- (ii) When processed containers are cooled in water, the water shall be of potable quality and suitably treated so as not to constitute a public health hazard. If cooling water is re-circulated it shall be effectively disinfected by chlorine or otherwise before use or each re-use. 1/
- (iii) The product shall be packaged in hermetically sealed containers which do not permit contamination and which shall be clean and show visible vacuum.

6. LABELLING

- A. The provisions of sections 1 to 2.9 and 2.11 to 2.12 of the General Standard for the Labelling of Prepackaged Foods shall apply.
- B. The following specific provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:

(i) Name of the product

The name of the product is "luncheon meat". It may be qualified by the name of the meat used, or where more than one kind of meat is used, by the names in descending order of proportion, e.g. "pork luncheon meat", "pork and beef luncheon meat". Alternatively, where more than one kind of meat is used, the product may be named "mixed luncheon meat" provided that the kinds of meat used are indicated in descending order of proportion in the list of ingredients on the label.

(ii) Storage instructions 2/

- (a) For products subjected to heat treatment such as to require them to be stored below 5°C, at which temperature they will keep for at least six months, the following should appear on the label:

"perishable - keep under refrigeration".

- (b) For products subjected to heat treatment such as to require them to be stored below 15°C, at which temperature they will keep for at least three months, the following should appear on the label:

"perishable - keep in a cool place (15°C)".7

1/ This provision has been endorsed by the Codex Committee on Food Hygiene.

2/ This section in square brackets is subject to further consideration by the Sub-Committee on Processed Meat Products and Consumer Packaged Meat (see paragraph 65 of this Report).

(iii) Impression of establishment number and country of origin on the container

The establishment number and the country of origin shall be shown on the container in an indelible manner. The country of origin may be shown in code or in clear.

(iv) Impression of date of manufacture on the container

The date of manufacture shall be shown on the container in code.

PROPOSED DRAFT PROVISIONAL STANDARD FOR CANNED CHOPPED MEAT

(Step 3)

1. SCOPE

The provisions of this standard apply to canned chopped meat in hermetically sealed containers which have been heat treated after sealing.

2. DESCRIPTION

The product shall consist of coarsely cut, cooked, cured meat from cattle, calves, swine, sheep or goats. Excluded are the following: ears, scalp, snouts, mucous membrane, sinews, genital system, spleens, lungs, udders, pork rind per se, intestines. The product may or may not contain finely chopped, cooked, cured meat and binders. The heat treatment shall be sufficient to ensure that the product is shelf-stable, except for packs over 3 lbs net weight, which may be mildly heat treated provided that it is sufficient to ensure that the product remains wholesome under normal conditions of storage and sale.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

<u>Ingredients</u>	<u>With binders</u>	<u>Without binders</u>
- Ingoing raw meat content	85%	90%
- water		
- <u>Carbohydrate binders</u>		
- meal, flour or starch prepared from grain, or potato or sweet potato, but not from a legume		
- bread, biscuit or bakery products, but not those containing or made with a legume		
- <u>Protein binders</u>		
- Milk powder, skim milk powder, butter milk powder, egg protein, whey powder, soya flour, soya protein, casseinate, ground nut protein, wheat gluten, blood serum.		

The maximum amount of protein binders which may be present in the product shall not exceed 3%.

- Salt
- Sugar for curing
- Spices, seasonings and condiments
- Hydrolyzed plant protein

The proportion of finely chopped meat to coarsely cut meat shall not exceed 1:1.

Essential Quality Factors

The meat shall be clean and substantially free from staining from the container. The meat shall be uniformly and thoroughly cured and capable of being sliced.

4. FOOD ADDITIVES

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

<u>Additive</u>	<u>Maximum level of use calculated on the total net content of the final product</u>
- Nitrate	500 mg/kg (expressed as sodium nitrate)
- Nitrite	200 mg/kg total nitrite (expressed as sodium nitrite)
- Ascorbic acid, iso-ascorbic acid and their salts	500 mg/kg (expressed as ascorbic acid)
- Monosodium glutamate	Not limited
- Added sodium and potassium phosphates (mono-, di- and poly)	3000 mg/kg (expressed as P ₂ O ₅)
- Sodium citrate	No limitation
- Artificial flavourings, essences and extracts [to be specified]	[To be specified]
- Inosinic acid, sodium salt	No limitation
- Guanylic acid, sodium salt	No limitation

5. HYGIENE

Pending the elaboration of a specific Code of Hygienic Practice for Processed Meat Products, it is recommended that the product covered by this standard be prepared in accordance with the General Principles of Food Hygiene, as appropriate. The following specific provisions in respect of the food hygiene of this product are subject to endorsement by the Codex Committee on Food Hygiene:

- (i) The heat treatment shall be such as to result in a temperature of at least 68.9°C at the centre of the product.
- (ii) When processed containers are cooled in water, the water shall be of potable quality and suitably treated so as not to constitute a public health hazard. If cooling water is re-circulated it shall be effectively disinfected by chlorine or otherwise before use or each re-use.
- (iii) The product shall be packaged in hermetically sealed containers which do not permit contamination and which shall be clean and show visible vacuum.

6. LABELLING

- A. The provisions of sections 1 to 2.9 and 2.11 to 2.12 of the General Standard for the Labelling of Prepackaged Foods shall apply.
- B. The following specific provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:

(i) Name of the product

The name of the product is "chopped meat". It may be qualified by the name of the meat used, or where more than one kind of meat is used, by the names in descending order of proportion, e.g. "chopped pork", "chopped pork and beef". Alternatively, where more than one kind of meat is used, the product may be named "chopped mixed meat" provided that the kinds of meat used are indicated in descending order of proportion in the list of ingredients on the label.

[(ii) Storage instructions 1/

- (a) For products subjected to heat treatment such as to require them to be stored below 5°C, at which temperature they will keep for at least six months, the following should appear on the label:

"perishable - keep under refrigeration".

- (b) For products subjected to heat treatment such as to require them to be stored below 15°C, at which temperature they will keep for at least three months, the following should appear on the label:

"perishable - keep in a cool place (15°C)".⁷

(iii) Impression of establishment number and country of origin on the container

The establishment number and the country of origin shall be shown on the container in an indelible manner. The country of origin may be shown in code or in clear.

(iv) Impression of date of manufacture on the container

The date of manufacture shall be shown on the container in code:

1/ This Section in square brackets is subject to further consideration by the Sub-Committee on Processed Meat Products and Consumer Packaged Meat (see paragraph 72 of this Report).