CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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TO: Codex contact points
Interested international organizations

FROM: Secretariat of the Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
00153 Rome, Italy

SUBJECT: Request for Comments at Step 3 of the Procedure on the Proposed Draft Standard for Panela

DEADLINE: 2 March 2012

COMMENTS:

to:

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BACKGROUND

1. The Commission noted that the 17th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean had supported a proposal from Colombia for the elaboration of a worldwide standard for "panela" and that the Executive Committee had recommended approval of the development of a worldwide standard for this product in the Committee on Sugars. The Commission further noted that the CCS was presently adjourned *sine die* and that the United Kingdom, host country of this Committee, had stated that it would not be in a position to hold the presidency for the CCS if the Committee became active again.

2. The Delegation of Colombia expressed its willingness to host the Committee with the understanding that the country would hold the secretariat of the CCS only for the time envisaged for completion of the standard as set out in the project document and working by correspondence only. The Delegation also requested the support of the Codex Secretariat to carry out this work in the most efficient way. The Delegation of the United Kingdom thanked the Delegation of Colombia for its willingness to take on this work.

3. The Commission further noted that the elaboration of the standard would follow the uniform procedure for the elaboration of Codex standards and related texts as laid down in the Procedural Manual which equally applied to active committees working by correspondence only.[1]

4. In preparing this Standard, it is proposed to amend the definition of Subcategory 11.1.3, Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar of the Codex General Standard for Food Additives (GSFA), such that the aforementioned subcategory would include the definition of "panela" as sugarcane juice, in addition to the definition currently shown for this category, as follows:

Definition of subcategory 11.1.3 in the GSFA:

Soft white sugar is fine grain purified, moist sugar, that is white in colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.

[1] REP/CAC, paragraphs. 143-145 and Appendix VI.

Text proposed for inclusion:

in addition to Panela[1], a product obtained from the evaporation of sugar cane juice Saccharum officinarum L., without centrifuging, which contains amorphous micro subhedral or anhedral crystals that are invisible to the naked eye, which maintain its constituent elements such as saccharose, glucose, fructose, and minerals, and is not obtained from the reconstitution of its elements (sugars).

[1] Alternative names for this product used in other countries: Chancaca (Chile, Ecuador and Peru); Cokuto (Japan); Gur or Jaggery (India); Jaggery and Khandsari (South Asian); Panela (Bolivia, Colombia, Honduras, Nicaragua, Panama and others); Papelón (Venezuela and certain Central American countries); Piloncillo (Mexico); Rapadura (Brazil and Cuba); Tapa de dulce, dulce granulado (Costa Rica).

Once the foregoing has been considered, the list of additives should be expanded to cover the case of panela, as indicated in section 4.

Request for comments

5. As host country of the Committee for Sugars, the Colombian delegation has prepared a proposed draft Standard for Panela (see Annex) for review by Codex members and observers. Member countries and international observer organizations are invited to submit their comments on the proposed draft Standard shown in the Annex including the proposal to amend Subcategory 11.1.3 of the GSFA as indicated in paragraph 4.

ANNEX

PROPOSED DRAFT CODEX STANDARD FOR PANELA[2]

1. SCOPE

This Standard is applicable to panela as defined in section 2 *infra*, for direct consumption; as well as to the product intended for subsequent processing, where indicated. The present standard establishes the requirements and testing to which panela, in its different presentations, must submit.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Panela is defined as the product, in any form or presentation, obtained from the evaporation of sugarcane juice *Saccharum officinarum L.*, without centrifuging, which contains amorphous subhedral or anhedral microcrystals, invisible to the naked eye, which maintains its constituent elements, such as saccharose, glucose, fructose and minerals, and is not obtained from the reconstitution of its elements (sugars).

2.2 FORMS OF PRESENTATION (STYLES)

2.2.1 Solid - Solid and compact product presented in different forms.

2.2.2 Granulated - Product presented in grain form.

2.2.3 Other forms of presentation - 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 relevant requirements of the Standard, including those requirements relating to essential composition and quality factors, and any other requirements which are applicable to to the stipulated form of presentation; and

c) It fulfils all the requirements relating to the standard, including the essential composition and quality factors, and any other requirement that is applicable to the stipulated form of presentation; and

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 ESSENTIAL COMPOSITION

3.1.1 Basic ingredients

Sugarcane juice (Saccharum Oficcinarum L)

3.2 QUALITY FACTORS

3.2.1 Colour

Panela may exist in various colours, depending, among other things, on the cane variety, the agro-ecological conditions and manufacturing process.

3.2.2 Flavour and aroma

The flavour will be that characteristic of the product, without bad tastes caused by deterioration or the absorption of foreign substances. The aroma will be that characteristic of the product without any undesirable odour.

In the case of flavoured and aromatized panela, the flavour and aroma will be those characteristic of the added flavouring and aroma.

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[2] Commonly known in certain regions as: Chancaca (Chile, Ecuador and Peru); Cokuto (Japan); Gur or Jaggery (India); Jaggery and Khandsari (South Asia); Panela (Bolivia, Colombia, Honduras, Nicaragua, Panama and others); Papelón (Venezuela and certain Central American countries); Piloncillo (Mexico); Rapadura (Brazil and Cuba); Tapa de dulce, dulce granulado (Costa Rica).

3.2.3 Defects

The panela will be free from defects such as foreign materials or softening. It may not be fermented or show signs of attacks by fungi and pests.

3.2.4 Physical and chemical characteristics

Panela will fulfil the conditions shown in tables 1 and 2

Table1. Physical-chemical requirements for solid panela

Requirement	Value	
	Min.	Max.
Moisture, mass fraction %	--	9.0
Ashes, mass fraction %	0.8	--
Non-reducing sugars, mass fraction %	--	83.0
Reducing sugars, mass fraction %	5.5	--
Proteins % (N ×6.25)	0.2	--
Potassium mg/100 g	100.0	--
Calcium mg/100 g	10.0	--
Phosphorous mg/100 g	5.0	--
Iron mg/100 g	1.5	--
Colorants	Absence	

Table 2. Physical-chemical requirements for granulated panela

Requirement	Value	
	Min.	Max.
Moisture, Mass fraction%	--	5.0
Ashes, Mass fraction%	1.0	--
Non-reducing sugars, mass fraction%	--	93.0
Reducing sugars, mass fraction%	5.0	--
Proteins% (N ×6.25)	0.2	--
Potassium mg/100 g	100.0	--
Calcium mg/100 g	10.0	--
Phosphorous mg/100 g	5.0	--
Iron mg/100 g	1.5	--
Colorants	Absence	

4. FOOD ADDITIVES

Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below and in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.1 ACIDITY REGULATORS

INS No.	Name of food additive	Maximum level
500 (ii)	Sodium hydrogen carbonate	GMP
338	Phosphoric acid	GMP
170 (i)	Calcium carbonate	GMP
330	Citric acid	GMP
529	Calcium oxide	GMP
526	Calcium hydroxide	GMP

In addition to the additives mentioned above, the following will be considered for the granulated panela variety:

4.2 ANTICAKING AGENTS (ANTIGLUTINANTS)

INS No.	Name of food additive	Maximum level
504 (i)	Magnesium carbonate	GMP
551	Silicon dioxide, amorphous	GMP
552	Calcium silicate	GMP

4.3 In relation to the flavoured panela variety specifically, the use of flavourings and food grade colorants can be permitted, with their use limited to GMPs.

5 CONTAMINANTS

5.1 The products covered by this Standard shall comply with thhe maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 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 for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

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

7.1 NAME OF THE PRODUCT

7.1.1 The product name will be “Panela” followed by the ordinary name currently accepted in the country of retail sale.

7.1.2 The labelling shall specify any aroma or flavouring characterizing the product. The food name “Panela” shall be accompanied by the phrases “aromatized with x” or “flavoured with x”, as the case may be.

If the addition of an aroma or flavouring alters the characteristic aroma or flavour of the product, the name of the food shall be accompanied by the terms “aromatized with x” or “flavoured with x”, as the case may be.

7.1.3 The form of presentation (styles) shall be included as part of the name as follows:

a) “Solid Panela”.

b) “Granulated Panela”.

7.1.4 Other forms of presentation - If the product is produced in accordance with the other styles provision (section 2.2.3), 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. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type	Preparation of the sample
Moisture	AOAC 925.45	*Gravimetry, dried at atmospheric pressure*	IV	*1 kg of the sample is divided in two; 500 kg is crushed and then sieved, passing through mesh No. 40 (425 µm).*
Ash	AOAC 900.02	*Gravimetry*	-	
Total sugars (saccharose) and (glucose)	AOAC 923.09	*Volumetry*	-	
Calcium, iron and potassium	AOAC 985.35	Spectrophotometry by flame atomic absorption	III	*In the case of wet digestion, the sample can be prepared as follows: Starting with the sample preparation described above, 1 g is taken and dissolved in 100 mL of distilled water.* *In the case of dry digestion, by ashes, the sample is prepared as indicated in the AOAC methodologies described for each analysis.*
Phosphorous	AOAC 995.11	*Colormetric method*	-	