

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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TO: Codex Contact Points
Interested International Organisations

FROM: Secretariat, Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme
00153 Rom, Italia

SUBJECT: **Request for comments on the draft Standard for Non-Centrifugated
Dehydrated Sugar Cane Juice**

DEADLINE: **31 January 2015**

COMMENTS: **to:**

Secretariat
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
E-mail: codex@fao.org

BACKGROUND

- Colombia, as host country of the Committee on Sugars, is pleased to present a revised version of the draft Standard for Non-centrifugated Dehydrated Sugar Cane Juice (see Annex) for consideration and comments at Step 6 by member countries and interested international organisations.
- The proposed draft Standard was adopted at Step 5 by the 36th Session of the Codex Alimentarius Commission (July 2013)¹. At the 37th Session of the Commission (July 2014), Colombia requested an extension of the deadline to finalise the draft Standard. The Commission agreed to grant a one-year extension for completion of the Standard and noted that the status of development of the Standard would be examined at the 70th Session of the Executive Committee in 2015 in the framework of the Critical Review². The revised version is based on comments received in reply to the Circular Letter CL 2013/9-CS³.

EXPLANATORY NOTES

Name of the product

- The name of the product was maintained. The term “centrifugated” should be clarified in English. The proposal to name the product as “sugar” was not taken up as this product is different from sugars even if it is obtained from sugar cane juice.
- The list of names commonly used for non-centrifugated dehydrated sugar cane juice was expanded.

¹ REP13/CAC, paras 70-72, Appendix IV.

² REP14/CAC, paras 106-107.

³ Comments submitted in reply to CL 2013/9-CS were presented to the 36th Session of the Codex Alimentarius under Agenda Item 5 (see footnote 8 of REP13/CAC). Comments were submitted by Malaysia (CX/CAC 13/36/4); Brazil, Costa Rica, Kenya and the United States of America (CX/CAC 13/36/4-Add.1); Colombia (CRD7); and Japan (CRD8). They are available at the Codex website: <http://www.codexalimentarius.org/meetings-reports/en/> (2013) and can also be accessed by direct ftp-link: <ftp://ftp.fao.org/codex/meetings/cac/cac36/>. All comments are available in original language.

Section 1 - Scope

5. The scope is in line with the format that usually apply to Codex commodity standards in particular as to the Standard covering products for catering purposes and repacking. The Standard does not cover the product obtained from reconstitution of its elements, especially sugars. The relevant provisions from section 2.1 were therefore transferred to the scope.

6. A proposal to include requirements for the product obtained from sugar beet juice (*Beta vulgaris saccharina* or *sacharifera* variety) was made. However, it is not clear if the requirements in the Standard could also apply to this product. It is therefore proposed that, should the requirements in the draft Standard do not apply, technical specifications relevant to this product could be included in an Annex to make the Standard more inclusive.

Section 2 – Product definition

7. The reference to “any form or presentation” was removed even though “solid” or “granulated” products have different moisture content as indicated in section 3.2.4. Likewise, the qualifiers “subhedral or anhedral” for amorphous microcrystals which are characteristic of the product was removed.

Section 3.1.1 – Basic ingredients

8. Sugar cane juice was retained as the basic ingredient for the product covered by the Standard. Additional ingredients were not considered since the intent of Standard is to have a product as natural as possible with no artificial flavours or other ingredients that could mislead consumers as to the name and nature of the product.

Section 3.2.1 - Colour

9. It was clarified that the colour of the product may vary from light to dark brown.

Section 3.2.2 – Flavour and Aroma

10. A sentence by which the product should be free of unpleasant sensory characteristics was included.

Section 3.2.3 - Defects

11. Provisions for “fungi and pests” were changed to “fungi and insects” as more accurate as to the agents causing the defects.

Section 3.2.4 – Physical and chemical characteristics

12. The composition of the product is now expressed on a dry basis.

13. The two original tables setting the requirements for ash, saccharose (% m/m), reducing sugars (% m/m) and protein (N x 6,25) according to the product styles were deleted and replaced by a single table. However, provisions for moisture were kept separately for “solid” and “granulated” styles as the “solid” style, due to its size and texture, usually has a different moisture content than the “granulated” style.

14. Specific values for calcium, phosphorus, iron and potassium were removed.

15. A minimum value for ash was retained reflecting the purpose of preserving the mineral content during processing which add a nutritional differentiating factor to the product as they are normally lost in the refining process. A maximum value for ash content was not included due to the high variability of soils where sugar cane are grown and the use of different fertilization schemes that could be implemented across regions.

16. Minimum and maximum values for total sugar expressed as saccharose and reducing sugars were retained. The proposed values reflect the composition on a dry weight basis, the comments submitted, the studies carried out and the standardization of a product different from sugars having a very high saccharose content and a very low reducing sugars content.

Section 4 – Food additives

17. The Standard does not permit the use of additives.

Section 5 – Processing aids

18. The current proposal does not establish a list of processing aids. Use of processing aids should conform to the Guidelines on Substances used as Processing Aids (CAC/GL 75-2010).

Section 6 – Contaminants

19. The section remains unchanged (standardized provision applying across Codex commodity standards in accordance with the Procedural Manual).

Section 7 – Hygiene

20. The section remains unchanged (standardized provision applying across Codex commodity standards in accordance with the Procedural Manual).

Section 8 – Labelling

21. The section remains unchanged.

Section 9 – Methods of analysis and sampling

22. Methods of analysis and principles for calcium, phosphorous, iron and potassium were deleted as there are no longer specific requirements for these minerals as well as for sulphur compounds.

23. It is important to notice that ICUMSA methods apply to sugars or solutions of raw or refined sugars but not for processed products such as non-centrifugated dehydrated sugar cane juice.

24. Methods of analysis should be endorsed by the Committee on Methods of Analysis and Sampling.

REQUEST FOR COMMENTS

25. Codex members and observers who may wish to submit comments on the draft Standard for Non-centrifugated Dehydrated Sugar Cane Juice should do so within the deadline indicated in the CL.

26. Compliance with the deadline for comments is critical in view of the endorsement process for certain provisions of the Standard that should be examined by the relevant horizontal committees with a view to the adoption of the Standard by the 38th Session of the Commission in July 2015.

ANNEX**DRAFT CODEX STANDARD FOR NON-CENTRIFUGATED DEHYDRATED SUGAR CANE JUICE⁴****(At Step 6)****1. SCOPE**

This Standard applies to non-centrifugated dehydrated sugar cane juice, as defined in section 2, intended for human consumption, including for catering purposes or pre-packaging as appropriate, as well as to the product intended for subsequent processing, where indicated. The Standard does not cover the product obtained from the reconstitution of its components.

2. PRODUCT DEFINITION

“Non-centrifugated dehydrated sugar cane juice” is the product obtained from the evaporation of sugar cane juice *Saccharum officinarum* L., which contains amorphous microcrystals invisible to the naked eye, which maintains its constituent elements, such as saccharose, glucose, fructose and minerals.

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

Sugar cane juice *Saccharum Oficcinarum* L.

3.2 QUALITY FACTORS**3.2.1 Colour**

“Non-centrifugated dehydrated sugar cane juice” may have a colour ranging from light to dark brown, depending, among other aspects, on the sugar cane variety, the agro-ecological conditions of cultivation and the technologies of the manufacturing process.

3.2.2 Flavour and aroma

The flavour and aroma shall be characteristic of the product. The product shall be free of unpleasant sensory characteristics.

3.2.3 Defects

The product shall be free from defects such as foreign materials or softening. It may not be fermented or show signs of attacks by fungi and insects.

3.2.4 Physical and chemical characteristics

“Non-centrifugated dehydrated sugar cane juice” shall fulfill the conditions shown in the following table as appropriate.

Requirement	COMPOSITION ON A DRY BASIS	
	Value	
	Minimum	Maximum
Ash (% m/m)	0.9	--
Saccharose (% m/m)	80.7	91
Reducing sugars (% m/m)	5.2	8.1
Proteins in % (N X 6.25)	0.2	--

⁴ Names used in certain countries and regions for non-centrifugated dehydrated sugar cane juice: Chancaca (Chile, Ecuador and Peru); Gur or Jaggery (India); Jaggery and Khandsari (South Asia); Kokutou and kurozatou (Japan); Mascabado (Philippines); Panela (Bolivia, Colombia, Honduras, Nicaragua, Panamá and others); Papelón (Venezuela and some Central-American countries); Piloncillo (Mexico); Rapadura (Brasil and Cuba); Tapa de Dulce, Dulce Granulado (Costa Rica).

Moisture	Maximum
“Solid” style (%)	9.0
“Granulated” style (%)	5.0

Note: Moisture is a differentiating factor between “solid” and “granulated” styles.

4. FOOD ADDITIVES

No additives are permitted for use in the products covered by this Standard.

5. PROCESSING AIDS

The processing aids used for products covered by this Standard shall comply with the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010).

6. CONTAMINANTS

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

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

7. HYGIENE

7.1 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* (CAC/RCP 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

7.2 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* (CAC/GL 21-1997).

8. LABELLING

The product regulated by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985). The following specific provisions also apply:

8.1 NAME OF THE PRODUCT

8.1.1 The product name “non-centrifugated dehydrated sugar cane juice” may be followed by the ordinary name currently accepted in the country of origin or retail sale.

8.1.2 The style shall be included as part of the name, as follows:

- (a) Non-centrifugated dehydrated sugar cane juice (common name of the product, e.g. “Solid Panela”).
- (b) Non-centrifugated dehydrated sugar cane juice (common name of the product, e.g. “Granulated Panela”).

9. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle
Moisture	AOAC 925.45	Gravimetry, drying at atmospheric pressure
Ash	AOAC 900.02 Method 1	Gravimetry
Total sugars (saccharose) and reducing sugars (glucose)	AOAC 923.09	Volumetry, Lane and Eynon (modified)
Protein	AOAC 981.10	Raw protein (N x 6.25)