

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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CX 5/10.2

CL 2015/16-CS

May 2015

TO: Codex Contact Points
Interested International Organisations

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

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

DEADLINE: **20 June 2015**

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

BACKGROUND

1. Colombia, as host country of the Codex Committee on Sugars, is pleased to present the revised draft Standard for “Non-Centrifugated Dehydrated Sugar Cane Juice” (see Annex I), following comments submitted by Codex members, in response to CL 2014/35-CS (December 2014). The revised draft Standard is proposed for adoption at Step 8, subject to critical review by the Executive Committee at its 70th session and the evaluation of the Codex Alimentarius Commission at its 38th session.

INFORMATIONAL AND EXPLANATORY NOTES ON THE REVISION OF THE DRAFT STANDARD FOR NON-CENTRIFUGATED DEHYDRATED SUGAR CANE JUICE

2. The draft Standard was circulated to Codex Members and Observers with CL 2014/35-CS, and comments were received from Brazil, India, Japan and Mexico (see Annex II), and their valuable contributions related to the issues raised in the draft Standard were most appreciated.

Name of the product

3. The name “Non-centrifugated dehydrated sugar cane juice” as proposed in CL 2014/35-CS is preserved. The term “Centrifugated” must be specified in the English version.

4. A common name, from the producing regions, could not be agreed upon because of the amount of vernacular names used in different countries and producing regions. The name of “panela” was not accepted.

5. The list of common names in the footnote is the same that was included in CL 2014/35-CS.

6. It is noted that this list is not exhaustive, but indicative of possible names under which you can buy the product in different countries and regions. Depending on the nature of the product, names as described in section 8.1.2 can accompany the name “non-centrifugated dehydrated sugar cane juice”.

Section 3.2.4 - Physical and chemical characteristics (Composition on a dry basis)

Ash (% m/m)

7. No comments were received for this minimum value. The minimum value of 0.9 (%m/m), as indicated in CL 2014/35-CS is therefore preserved.

8. No maximum value for ash is established, as indicated in CL 2014/35-CS. A maximum value of ash of no more than 6%, distorts the nature of the product.

Saccharose (% m/m)

9. The minimum value of 80.7 (%m/m), as defined in CL 2014/35-CS is removed without establishing a minimum threshold for this requirement. This is consistent with the nature of the product.

10. The maximum value of 91 (%m/m) as defined in CL 2014/35-CS is preserved. Leaving no upper limit to this requirement distorts the nature of the product and could be confused with common sugar that has a higher saccharose value.

Reducing sugars (%m/m)

11. The minimum value of reducing sugars is reduced from 5.2 to 4.5 (%m/m), recognizing where possible, the comments received on CL 2014/35-CS. A lower value would equivalent to having a product very similar to table sugar, whose constitution is different to the product under this draft standard.

12. The maximum value of 8.1 (%m/m), as defined in CL 2014/35-CS is removed without establishing a ceiling for this requirement. This is consistent with the nature and the quality characteristics of the product.

Proteins % (N x 6.25)

13. The minimum value of 0.2% (N x 6.25), as defined in CL 2014/35-CS is preserved.

Other Sections

14. No comments were received on the remaining sections and therefore they remain as indicated in CL 2014/35-CS. Provisions for labelling and methods of analysis are subject to endorsement by the relevant Codex committees.

REQUEST FOR COMMENTS

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

ANNEX**DRAFT CODEX STANDARD FOR
NON-CENTRIFUGATED DEHYDRATED SUGAR CANE JUICE¹****(At Step 8)****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 Officinarum 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.

¹ 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).

Requirement	COMPOSITION ON A DRY BASIS	
	Value	
	Minimum	Maximum
Ash (% m/m)	0.9	--
Saccharose (% m/m)	---	91
Reducing sugars (% m/m)	4.5	---
Proteins in % (N X 6.25)	0.2	--

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)

ANNEX II**Comments submitted in reply to CL 2014/35-CS****Deadline for comments: 31 January 2015****Comments received up to 21 February 2015****ORIGINAL LANGUAGE****BRAZIL****REQUEST FOR COMMENTS AND INFORMATION****Request for Comments at Step 6 of the Procedure on the Proposed Draft Codex Standard for Non-Centrifugated Dehydrated Sugar Cane Juice.**

Brazil recognizes the improvements to the present version of the Document elaborated by Colombia, and would like to express that further adjustments are needed to reflect our most exported non centrifugal sugar – açúcar mascavo.

General comments:

As previously mentioned in our response to CL 2012-35, when amending the title of the proposed Draft from “Codex Standard for Panela” to “Codex Standard for Non-Centrifugal Sugars” the WG brought flexibility to the Standard, but also encompassed a broad range of products that need to be suited both for clarity of the Document and to facilitate its adoption.

In our response to CL 2013-9CS, we strongly suggested that the WG should have adopted differentiation and/or flexibility to the standard to encompass “Panela” as well as other products, such as “açúcar mascavo”, that would be loosely and/or wrongly related with “Panela”, since they do not share the same provisions and/or processing steps.

The WG have made progress to the current version of the Document but we would like to reassess that “açúcar mascavo” and its particularities still need to be reflected in the Standard.

Specific Comments:

Insertion of Açúcar Mascavo to the Footnote nr 4 of the Annex (nr 1 for final document):

DRAFT CODEX STANDARD FOR NON-CENTRIFUGATED DEHYDRATED SUGAR CANE JUICE ⁴
(Footnote nr 4/1) Names used in certain countries and regions for non-centrifugated dehydrated sugar cane juice: **Açúcar Mascavo (Brazil)**; 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).

Rationale:

To specify that our most produced and exported non centrifugal sugar – açúcar mascavo, is under the scope of the Standard.

Changing values for Reducing Sugars and Proteins as set below:

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 1.5	8.1
Proteins in % (N X 6.25)	0.2 0.1	--

Rationale:

Proposed values are needed to encompass Brazilian Rapadura and Açúcar Mascavo.

According to values obtained from research as well as from production of “Non-centrifugated dehydrated sugar from cane juice” in Brazil:

Reducing sugars (%).

The minimum value for reducing sugars should be 1.5%, to allow correction of the cane juice to impede sugar inversion to values above the maximum limit and to encompass Brazilian sugar cane varieties bred for higher sucrose content. Such varieties during the processing steps presents very low reducing sugars content.

Proteins

The minimum value for proteins should be 0.1% to allow the use of Brazilian sugar cane varieties with very low protein content. Such varieties lead to products with reduced protein content due to further removal of proteins along the processing steps of Açúcar mascavo and rapadura (e.g., scum removal).

INDIA

Specific Comment:

Section 3: Essential Composition and Quality Factors

PARA 3.2.4 Physical and Chemical Characteristics

“Non- Centrifugated dehydrated sugar cane juice” shall fulfil the conditions shown in the following table as appropriate:

Requirement	COMPOSITION ON A DRY BASIS	
	VALUE	
	MINIMUM	MAXIMUM
Ash (%m/m)	0.9	<u>Not more than 6%</u>

India would like to submit the Maximum value for the Ash content to be **not more than 6%** as indicated in the table above.

JAPAN

Japan appreciates Colombia for her great efforts as the host of the Codex Committee on Sugar (CCS), and is pleased to provide the following comments on the Draft Codex Standard for Non-Centrifugated Dehydrated Sugar Cane Juice.

>Specific Comments

1. Section 3.2.4 Physical and chemical characteristics.

The range of reducing sugar in Japanese authentic products which fall under section 2 is 1.5%-4.0%. Therefore, Japan suggests that minimum value for reducing sugars should be 1.5% or "--". In this regard, Japan suggests maximum value for saccharose should not be set.

Requirement	COMPOSITION ON A DRY BASIS	
	Value	
	Minimum	Maximum
Ash (% m/m)	0.9	--
Saccharose (% m/m)	80.7	94 [--]
Reducing sugars (% m/m)	5.2 [1.5 or "--"]	8.1
Proteins in % (N X 6.25)	0.2	--

2. Section 9 Method of Analysis and Sampling

Japan suggests that an analytical method should be specified considering various suggestions by member countries so that appropriate and consistent terms and value will be established in Section 3.2.4.

MEXICO

México desea agradecer la oportunidad para presentar sus comentarios en respuesta a la **CL 2014/35-CS**: Solicitud de Observaciones sobre el Proyecto de Norma para el Jugo de Caña de Azúcar Deshidratado No Centrifugado. En ese sentido, somete a consideración lo siguiente:

Se mantiene la postura de México expuesta desde el año 2013, en donde se señala que el título asignado al proyecto, no define con claridad al producto. Situación que ha creado confusión entre los diferentes países que han emitido comentarios desde su nueva denominación.

México, espera que la norma se refiera única y exclusivamente a la Panela (Piloncillo) y se desea realizar el claro señalamiento, que ha sido un problema técnico el desarrollar la Definición para este producto.

La producción de piloncillo en nuestro país, si bien no es una industria de alta tecnología, representa una importante fuente de ingresos para los productores dedicados al desarrollo de este producto a nivel artesanal, con enorme potencial de mercado internacional, por lo que se considera necesario establecer una clara definición del producto, con objeto de construir un documento que no represente una barrera no arancelaria o una herramienta normativa que disfrace importaciones-exportaciones de productos que no sean Panela (Piloncillo).