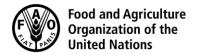
## CODEX ALIMENTARIUS COMMISSION





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

Agenda Item 10

CX/CAC/41 CRD/9
Original language only

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

41st Session

FAO Headquarters, Rome, Italy, 2 - 6 July 2018
COMMENTS ON MATTERS REFERRED FROM CODEX MEETINGS

Comments of India

Matters arising from the reports of the commission, the executive committee and the subsidiary bodies

(Standard for non-centrifuged dehydrated sugar cane juice)

#### **INDIA**

General Comment: India appreciates the work done by Columbia during the formulation of this draft standard. Specific Comments:

India suggests that the title of product should remain the same which is "Draft Standard for Non-Centrifuged Dehydrated Sugarcane Juice" and this category may be defined in the "Product Definition" by including all vernacular names, in alphabetical order, as specified below:

#### 1. SCOPE

This Standard applies to panela non-centrifuged dehydrated sugarcane 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 products obtained from the reconstitution of its components.

### 2. PRODUCT DEFINITION

Panela (common or vernacular name) The non-centrifuged dehydrated sugarcane juice (called by various names in different regions such as Chancaca/ Dulce Granulado/ Gur/ Jaggery/Khandsari/ Kokutou/ Kurozatou/ Mascabado/ Panela/ Papelón/ Piloncillo/Rapadura/ Tapa de Dulc) is the product in any shape and presentation, solid or mould of any formand/or granulated, obtained from the evaporation of sugar cane juice of the genus Saccharum spp., without undergoing centrifugation and purification, maintaining its constituent elements, such as saccharose, glucose, fructose, phenols, flavonoids, minerals and vitamins. In no case is this product totally or partially elaborated from already processed sugars or syrups.

Rationale: The title of standard should be much broader and should encompass all varieties of product under consideration. Inclusion of common names/varieties in the product definition clearly establishes linkages between product's nomenclature and standard. It also addresses the concerns of countries in respect of recognition of their products and applicability of the standard in their respective regions.