

# CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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## STANDARD FOR MANGO CHUTNEY

CXS 160-1987

Adopted in 1987.

## 1. DESCRIPTION

### 1.1 Product Definition

Mango Chutney is the product prepared from washed, clean, sound mango fruits (*Mangifera indica* L.) which have been peeled and are sliced, chopped, shredded or comminuted, then heat processed with basic ingredients before or after being sealed in containers so as to prevent spoilage.

### 1.2 Varietal Types

Any suitable variety of the fruit *Mangifera indica* L.

## 2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 2.1 Minimum Content of Fruit Ingredients

The product shall contain not less than 40% m/m of mango fruit ingredient in the finished product.

### 2.2 Basic Ingredients

Nutritive sweeteners, honey, other fruits and vegetables, salt (sodium chloride), spices and condiments (such as vinegar, onion, garlic and ginger) and other suitable food ingredients.

### 2.3 Minimum Percentage of Total Soluble Solids

The total soluble solids content shall be not less than 50% m/m of the finished product.

### 2.4 Quality Criteria

**2.4.1 Colour:** The product shall have a normal colour characteristic of mango chutney.

**2.4.2 Flavour:** The product shall have characteristic flavour and odour of mango chutney free from flavour or odour foreign to the product.

**2.4.3 Consistency:** the product shall possess good consistency and be reasonably free from fibrous matter. The fruit pieces shall possess a reasonably tender tissue.

**2.4.4 Ash:** The total ash and ash insoluble in hydrochloric acid shall not exceed 5% m/m and 0.5% m/m respectively.

**2.4.5 Defects:** The number, size and presence of defects such as seed or particles thereof, peels, or any other extraneous matter shall not seriously affect the appearance or the eating quality of the product.

## 3. FOOD ADDITIVES

### 3.1 Acidifying Agents

#### Maximum level in the finished product

3.1.1 Citric acid )

To maintain the pH at a level not above

3.1.2 Acetic acid )

4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.

### 3.2 Preservatives

3.2.1 Sodium metabisulphite )

100 mg/kg singly or in any combination

3.2.2 Potassium metabisulphite )

expressed as SO<sub>2</sub>.

3.2.3 Sodium and potassium benzoates )

250 mg/kg singly or in any combination

3.2.4 Methyl, ethyl and propyl parahydroxy benzoates )

expressed as the acid.

3.2.5 Sorbic acid )

1000 mg/kg

## 4. CONTAMINANTS

Lead (Pb)

1 mg/kg

Tin (Sn)

250 mg/kg calculated as Sn

## 5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

- 5.2** To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.
- 5.3** When tested by appropriate methods of sampling and examination, the product:
- shall be free from microorganisms in amounts which may represent a hazard to health;
  - shall be free from parasites which may represent a hazard to health; and
  - shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

## **6. LABELLING**

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985)<sup>1</sup> the following specific provisions apply:

### **6.1 Name of the Food**

The name of the food to be declared on the label shall be "mango chutney".

### **6.2 Additional Mandatory Requirements**

In accordance with the General Standard.

#### **6.2.1 Quantitative Labelling of Ingredients**

In accordance with the General Standard.

#### **6.2.2 Irradiated Foods**

In accordance with the General Standard.

### **6.3 Exemptions from Mandatory Labelling Requirements**

In accordance with the General Standard.

### **6.4 Labelling of Non-Retail Containers**

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985), the following specific provision applies.

- 6.4.1** Information on labelling as specified above shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container.
- 6.4.2** Lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.
- 6.4.3** Outer containers holding prepackaged foods in small units (see General Standard) shall be fully labelled.

## **7. METHODS OF ANALYSIS AND SAMPLING**

For checking the compliance with this Standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this Standard shall be used.

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<sup>1</sup> Hereafter referred to as "the General Standard".