

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

NASWP/14 CRD2

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR NORTH AMERICA AND THE SOUTH WEST PACIFIC

14th Session

Port Vila, Vanuatu, 19 - 22 September 2016

PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE

Comments of Tonga

Tonga expresses its sincere apology for the seemingly unorganized manner of submitting this late comment. But due to the vital importance of this small correction warrant its justification. The comment is a correction of the concentration of Scopoletin in Section 2.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.3 FERMENTED NONI FRUIT JUICE

a)Moisture:	89-96.7%
b)Ash:	0.2-0.8g/100mL
c)Brix	7-14%
d)pH	3.55-4.00
e)Acidity	0.095-0.135%
f) Ethanol	0.3% v/v
g)Deacetylasperulosidic acid	>0.95mg/mL
h) Scopoletin	>0.95 µg/ml

Tonga Comments

The units of "h) Scopoletin" should be micro-gram per milli-liter that µg/mL as in the reference¹.

¹ Deng S., West B. J., Jensen C. J., 2010: "A quantitative comparison of phytochemical components in global noni fruits and their commercial products" Food Chemistry 122, 2010, 267–270,.