codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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ALINORM 79/19

CODEX ALIMENTARIUS COMMISSION
Thirteenth Session, Rome, December 1979

REPORT OF THE ELEVENTH SESSION
OF THE
COORDINATING COMMITTEE FOR EUROPE
Innsbruck, 28 May-1 June 1979

INTRODUCTION

1. The 11th Session of the Coordinating Committee for Europe was held in Innsbruck by courtesy of the Government of Austria. The meeting was chaired by Prof. Dr. H. Woidich, Coordinator for Europe.

2. The meeting was attended by delegates from the following countries: Austria, Belgium, Czechoslovakia, Finland, France, The Fed. Republic of Germany, Hungary, Italy, Netherlands, Norway, Poland, Switzerland, United Kingdom and Yugoslavia. Observers were also present from Saudi Arabia, the European Economic Community (EEC), the International Organization for Standardization (ISO) and the Groupement Européen des Sources d'Eaux Minérales Naturelles (GESEM). The representatives of FAO and WHO acted as Joint Secretaries of the meeting. The list of participants is attached as Appendix I to this report.

OPENING OF THE SESSION

3. The Session was opened by Dr. H. Pindur, Head of Department of the Federal Ministry for Health and Environmental Protection, who welcomed the participants on behalf of the Government of Austria. Dr. Pindur briefly outlined the achievements of the Committee and stressed the importance of its work in consumer protection and promotion of honest trading in food. The meeting was then addressed by the Lord Mayor of the City of Innsbruck, Dr. A. Lugger, who extended a cordial welcome to the participants at the Session on behalf of the Region of Tyrol and the City of Innsbruck and wished the Committee every success in its work.

ADOPTION OF THE AGENDA

4. The Committee adopted the agenda without rearrangement of items. On the proposal of the Chairman, the Committee decided to set up an ad hoc working group consisting of delegates from France, Switzerland, the Fed. Republic of Germany, Austria, Italy, Belgium, the observer from GESEM and a member of the FAO Secretariat. The Ad Hoc Working Group was requested to examine all documents on the question of the microbiological requirements for Natural Mineral Waters available at the Session and to propose procedures for the examination of such waters for submission to the Codex Committee on Food Hygiene for endorsement.

W/N1436

5. The Committee agreed that it would discuss its future work programme under item 12 of the agenda.

APPOINTMENT OF RAPPORTEURS

6. It was decided that there would be no need to appoint rapporteurs at this Session.

MATTERS OF INTEREST TO THE COMMITTEE

7. The Committee had before it a document (CX/EURO 79/2) containing matters of interest arising from various Codex Committee Sessions and from the 12th Session of the Codex Alimentarius Commission.

CODEX COMMITTEE ON FOOD ADDITIVES (CCFA)

8. It was noted that the CCFA had endorsed some of the provisions for contaminants only temporarily pending the establishment of methods of analysis which would define and limit the contaminants in natural mineral waters. It was agreed that this matter would be considered under item 8 of the agenda.

9. It was noted that the CCFA had drawn up principles governing food additives carried over into foods from ingredients and raw materials used in the preparation of these foods (see Appendix IV ALINORM 76/12). It was agreed that, once the status of the 'Carry-over Principles' had been clarified by the Commission as well as the way in which they would be attracted to Codex Standards, it would be opportune to consider this question in relation to the Standards elaborated by the Committee.

10. The Committee noted that the CCFA was considering the question of standardizing food grade salt and that the issue before governments was whether advisory type 'specifications' or a complete 'food standard' should be elaborated for salt, to be sent to governments for acceptance.

CODEX COMMITTEE ON FOOD LABELLING (CCFL)

11. It was noted that the CCFL would consider the labelling provisions of the Codex Standard for Natural Mineral Waters at its next Session in 1979.

12. It was noted that the CCFL had elaborated Guidelines for the date marking of prepackaged foods for use by Codex Commodity Committees (App. II to ALINORM 78/22). It was agreed that these Guidelines would be considered in relation to standards under elaboration by the Committee.

13. The Committee was informed that the CCFL had suggested that Codex Commodity Committees might wish to give consideration to the need to declare certain ingredients quantitatively on the label (para. 18, ALINORM 78/22). It was agreed that this matter be noted for future reference.

14. The CCFL had discussed the use of the phrase "in accordance with the law and custom of the country in which the product is sold" and had agreed that the use of such a phrase should be discouraged and should, in any case, be fully explained (paras. 19-20, ALINORM 78/22). The Coordinating Committee noted the views of the CCFL and also noted that this matter would be discussed by the Codex Committee on General Principles.

CODEX COMMITTEE ON FOOD HYGIENE (CCFH)

15. The Committee noted that the endorsement of the hygiene provision of the Standard for Natural Mineral Waters had been postponed by the CCFH pending the elaboration by the Coordinating Committee of suitable standard methods for the verification of the microbiological specifications. It was agreed that this matter should be discussed by the Ad Hoc Working Group (see para. 4).

CODEX ALIMENTARIUS COMMISSION

16. The Committee had before it document CX/EURO 79/LIM.2 setting out the functions and terms of reference of Codex Coordinating Committees on which the Commission had requested the views of Coordinating Committees. It was agreed that this matter should be discussed under Agenda Item 12, in relation to the future work of the Committee.

CONSIDERATION OF THE NEED TO AMEND THE STANDARD FOR FRUIT COCKTAIL (CAC/RS 78-1976)

17. The Committee had before it a paper (CX/EURO 79/3) setting out the issues concerning the list of fruit ingredients provided for in the standard for fruit cocktail. It was noted that only one government had notified the Secretariat of its acceptance (with specified deviations) of the fruit cocktail standard and that, therefore, it had not been possible for the Secretariat to form an opinion concerning the need or otherwise to reconsider the list of fruit ingredients provided for in the Standard.

18. However, during the discussions in the Coordinating Committee, it became clear that the list of permitted fruit ingredients was unduly restrictive. The suggestion was made that there should be a possibility to select fruit from among similar groups of fruit ingredients, e.g. using apples instead of pears or using apricots instead of peaches, etc. Although it was recognized that there was a need for a certain degree of discipline in the formulation of the fruit mixture, the Standard appeared to be unduly recipe-like.

19. The Committee decided to refer the matter to the Codex Committee on Processed Fruits and Vegetables with the request that it reconsider the list of permitted fruit ingredients in the light of the above remarks. Governments were requested to send their comments concerning this matter and proposals to the Secretariat.

PROGRESS REPORT ON ACCEPTANCES OF RECOMMENDED CODEX STANDARDS

20. The Coordinating Committee took note of the acceptances which had been given by countries to the recommended European Regional Standards for Honey and Edible Fungi. A number of non-European countries had accepted these standards and the Secretariat had received enquiries from other non-European countries as to why progress in the acceptance of the Standards within Europe appeared to be proceeding slowly. This latter question had also arisen in the Coordinating Committees for other regions concerning Codex Standards in general. Developing and developed non-European countries were expressing concern that Europe which constituted one of the largest markets for processed foodstuffs appeared to find it more difficult to proceed with acceptances than other regions.

21. The Coordinating Committee was of the opinion that this was not due to any lack of interest or action on the part of Europe, but rather a result of the more complex procedures involved in changing existing laws. A number of European countries had given acceptances to Codex Standards as recorded in CAC/ACCEPTANCES Rev.I of October 1978. In some cases, European countries which were members of such bodies as the European Economic Community or the Council for Mutual Economic Assistance had obligations to consult with their partner countries prior to giving any acceptances. An encouraging development had been the acceptances by the EEC on behalf of its Member States concerning the Codex Standards for Sugars. The current EEC Directive on Honey was, moreover, based to a great extent upon the Codex European Regional Standard. Further developments regarding acceptances of Codex Standards could be expected from the Community and its Member States. Other countries in Europe had advised that the process of consultation with national interests had been commenced concerning a number of Standards.

22. The need for the Secretariat to continue its "drive" on acceptances with all members of the Codex Alimentarius Commission was emphasized. In respect of Europe, close contact between the Secretariat and National Codex Committees was suggested as being of assistance regarding their review of standards and also the need for close liaison with the Secretariats of the Commission of the EEC and the Council for Mutual Economic Assistance (CMEA) were considered desirable to assist in expediting acceptances.

23. The Coordinating Committee considered that it could play an important role in the process of identifying those standards which should receive priority by Europe for acceptance as well as providing a forum for reaching a regional position regarding specified deviations. It was agreed that acceptances of Codex Standards, regional and worldwide should be an important item on the agenda of the next Session of the Coordinating Committee.

24. The Coordinator for Europe emphasized the importance of all countries of the region assigning a greater degree of priority to the subject of acceptances and to the need to keep the Codex Secretariat informed of all developments in their countries which might lead to more acceptances. Similarly, he requested the representatives of other bodies in Europe, in particular the EEC, to assign priority to this work and maintain close contact with himself and the Codex Secretariat.

CONSIDERATION OF THE NEED TO AMEND THE RECOMMENDED EUROPEAN REGIONAL STANDARD FOR HONEY (CAC/RS 12-1969)

25. The Committee had before it documents CX/EURO 79/4 (EEC comments) and Add.I (Comments received from New Zealand) and the abovementioned Standard.

26. In introducing the item, the Chairman recalled the reasons for having in the Standard provisions dealing with maximum moisture content and with minimum diastase activity and maximum levels for hydroxymethylfurfural (HMF) content. He pointed out that a moisture content of maximum 21% does, in fact, safeguard the quality of the product, i.e. prevent fermentation. An exception had been permitted for heather honey (23%). Limitations for diastase activity (minimum) and for HMF (maximum) served as indicators that the product had not been subjected to heat treatment which would have inactivated the enzymes contained in natural honeys.

27. The Chairman emphasised the need to consider both parameters together. He felt that the present wording of Section 2.1.7 did not make this sufficiently clear and was open to misinterpretation.

28. In connection with notifications on acceptances of the Standard, several countries had indicated difficulties with certain provisions of the Standard as there were more types of natural honeys which, due to specific climatic and ecological conditions, did not comply with provisions 2.1.2 and 2.1.7.

29. In view of the above, the Secretariat had issued CL 1979/6 inviting governments to submit proposals for amendments which should be made to the Standard.

30. The representative of the EEC, referring to the written comments of the EEC, stated that the European Regional Standard for Honey had served as a model for the EEC Directive on Honey. However, the EEC had to modify certain provisions since a number of natural honeys produced in the EEC did not comply with the prescribed maximum moisture content and, in addition, some types of traditionally imported products could not meet the criteria of diastase activity and hydroxymethylfurfural content, and all these honeys would not have been anyway marketable in the community.

31. The Chairman drew attention to the fact that the high moisture content of some honeys resulted from an "immature" product, which could be designated and marketed as such.

32. The representative of the EEC pointed out that, whilst products complying with the compositional requirements of the Standard could be freely distributed within the community, the latter has felt unable to notify its acceptance of the European Regional Standard. Since the trade of products not complying with all requirements of the Standard could not, or not yet, be prohibited.

33. To overcome the differences, he proposed to carry out a series of tests on samples of different types of natural honey to obtain more reliable data on their moisture content and enzymatic activity.

34. The delegation of the Fed. Republic of Germany was of the opinion that the method for the provisions under consideration were probably not the most suitable ones and data related to different types of honey may not be fully comparable as they could have been influenced by the presence of other constitutents of the honey.

35. The Committee noted the written comments of New Zealand and agreed that the matter of honeys with a low enzymatic activity had already been discussed and the appropriate action would be obtained in the studies proposed by the representative of the EEC.

36. The Chairman pointed out that chunk honey, i.e. honey containing pieces of combs, should be declared as such.

37. The Committee considered the proposal of New Zealand to amend Section 5.1.3 to permit the use of an appropriate term to indicate the flavour of the product even if the honey was not predominantly derived from the source imparting the characterizing flavour. The view was expressed that the problem did not exist in European honeys and a more valuable information for the consumer was a declaration of the source. The Committee decided not to so amend Section 5.1.3.

38. With regard to the need to amend the Standard, the Committee concluded that the Secretariat should draw attention to this discussion and request governments by circular letter to submit analytical data for moisture content, diastase activity and HMF for the more important types of natural honeys. The samples should be examined by using methods contained in the Standard and by newly proposed methods.

39. The Committee further concluded to postpone considerations concerning the amendment of the European Regional Standard for Honey pending the availability of the above data.

PROVISION FOR HYGIENE IN NATURAL MINERAL WATER

40. The Committee had before it a document (CX/FH 79/4) prepared by the Secretariat setting out an editorially revised version of the Hygiene Section of the Standard for Natural Mineral Waters and including some proposals for standard procedures for the verification of the microbiological specifications of Section 5.2. It also had before it a room document (CX/EURO 79/LIM.3) prepared by Austria setting out further proposed methodology requested by the Codex Committee on Food Hygiene.

41. As these two and other documents had been studied in detail by the Ad Hoc Working Group set up during the Session (see para. 4) the Committee agreed to base its discussions on the document drawn up by the Working Group (LIM.4).

42. The Committee received a report from members of the Working Group and noted that:

(a) Section 5.2 of the Natural Mineral Water Standard had been redrafted editorially without changing the substance of the text already adopted by the Commission;

(b) However, certain minor changes had been made to some of the details of the specifications to reflect current practices in the microbiological control of Natural Mineral Waters (e.g. the lower temperature of determination of coliforms changed to 30°C - 32°C);

(c) The Working Group had drawn up standard procedures for the verification of the microbiological provisions and had appended these to the Section on Hygiene;

(d) The Working Group had recommended (not unanimously) that the provisions for maximum total colony counts measured not later than 12 hours after bottling be deleted from the Hygiene Section. The following main reasons were put forward for this deletion:

(i) The provision related to in-plant control which could not be checked by the importing country;

(ii) aerobic microorganisms in Natural Mineral Waters did not represent a public health hazard;

(iii) the total colony counts provided for in the Hygiene Section were often exceeded in still mineral waters which were not acidic to prevent proliferation of microorganisms and the colony counts were difficult to predict in bottled Natural Mineral Waters due to several factors.

43. During the discussion of the recommendations of the Ad Hoc Working Group, the view was expressed that at least the same degree of purity should be expected from Natural Mineral Waters, whether carbonated or not, as from untreated drinking water. Should this prove to be impossible the possibility of treatment of the water (other than chemical) might have to be envisaged. In this respect, it was noted that in some countries treatment of any kind of mineral water was not permitted.

44. Although the microbiological specifications adopted by the Commission required absence of pathogenes and parasites at any stage of the production and marketing of Natural Mineral Waters, some delegations felt that ideally there should also be a limit for total colony count in the bottled mineral water. In any event, these delegations were strongly against the deletion of the provision for colony count as proposed by the Working Group (see para. 43(d)) since mineral waters (especially the still ones which tended to have higher colony counts than the carbonated waters) were consumed by and recommended for infant feeding and since the provision in question represented a compromise between those countries which preferred colony count specification in the marketed bottled water and countries which considered that the establishment of such specifications was not possible.

45. The Committee adopted the editorially redrafted hygiene section as proposed by the Working Group without, however, the deletion of the colony count provision after bottling but prior to marketing, together with the standard procedures (see Appendix II). The Committee was informed that a revised WHO Standard for drinking water was being prepared which would include bottled water. It was agreed that collaboration between WHO and Codex in the field of hygiene of bottled waters was essential.

METHODS OF ANALYSIS FOR NATURAL MINERAL WATERS

46. The Committee had before it a working paper (CX/EURO 79/5) prepared by the Secretariat with the assistance of Austria. It was noted that the document was based

on a number of previous working papers which had already been discussed by this Committee and the Committees on Natural Mineral Waters and Methods of Analysis and Sampling (CCMAS)

47. Before discussing the various methods in detail, the Committee noted that the role of Codex methods and their acceptance by governments would be discussed further by the next Session of the CCMAS. In addition, Codex methods would be classified into various types of methods (see Appendix II, ALINORM 78/23). The Committee noted that the concept of "referee" methods had been abandoned in favour of "Codex reference" methods and other types of Codex methods, such as "defining" methods which were inseparably linked with particular provisions of Codex Standards.

48. The question was raised as to whether the Committee should propose methods for the determination of substances not specifically mentioned in the Standard. Some delegations were of the opinion that methods were needed only to check compliance with the provisions of the Standard while other delegations wished to see methods proposed for a complete examination of Natural Mineral Waters. The Committee decided to refer methods for consideration by the CCMAS, even where there appeared to be no specific provision for which the methods were intended. These methods would be appropriately identified in the Standard.

49. As regards proposing more than one method for one and the same parameter, the Committee agreed that only one 'defining' method should be recommended and also only one method which defines and limits the various contaminants included in the Standard for Natural Mineral Waters. In the case of some parameters, however, two methods were required to take account of such factors as oxidation state, concentration and need for confirmation of results obtained with the use of only one method.

50. The Committee had thorough discussions on the individual methods. The list of adopted methods are given in a working paper prepared for the Codex Committee on Methods of Analysis and Sampling (Ref.CX/MAS 79/LIM.I). In selecting methods, reliability and accuracy were given greater weight than ease of operation. Except for those methods where two methods were needed for reasons stated in para 49 above, the first method listed represents the method preferred by the Committee.

51. The Committee noted the position of the CCFA concerning the endorsement of the contaminant provisions (see para. 8) and requested governments to send information on the limit of determination of the methods selected, as well as on the substances which are included in the determination. As regards the radioactivity determinations, the Committee requested the Secretariat to include in the Standard the latest methods recommended by WHO and IAEA.

CONSIDERATION OF A PROPOSED DRAFT STANDARD FOR VINEGAR

52. The Committee had before it a first draft of a Proposed Draft European Regional Standard for Vinegar (document No. CX/EURO 79/7) prepared by the delegation of Austria.

53. The paper was introduced by the delegation of Austria. It was pointed out that the proposed draft Standard was intended to apply only to vinegars obtained by double fermentation (alcoholic and acetous) from agricultural sources. Provisions concerning quality criteria as well as optional ingredients had been included in the paper.

54. The Chairman thanked the author country for the excellent work and recalled that the Commission at its 12th Session had agreed to the proposal by this Committee to commence work on European Regional Standards for fermentation vinegars and especially for wine vinegar.

55. The question was raised as to how the establishment of the proposed draft Standard would influence the fact that in some countries diluted acetic acid was permitted to be denominated vinegar. The Committee agreed that this problem would have to be kept in mind. To clarify the nature of the product, it was decided to amend, where appropriate, the unqualified term vinegar to read fermentation vinegar. It was further agreed that the name of products covered by this Standard would be vinegar together with an appropriate descriptive term in accordance with the definition of vinegars contained in Section 2 of the Standard.

SCOPE

56. The Committee considered whether the Standard should cover products for direct human consumption only since large amounts of vinegar were used as ingredients in the food industry. The Committee decided that the Standard should cover all fermentation vinegars whether or not destined for direct human consumption, including flavoured vinegars.

DESCRIPTION

57. The Committee agreed in principle with Section 2.1, but requested the Secretariat to align, with certain amendments, the provision with a definition which had been elaborated in a background paper on vinegar for the 10th Session of the Commission. It was decided to transfer the minimum limit for acetic acid content to Section 3 and to delete the last sentence of 2.1.

In view of the above changes, it was agreed to delete Section 2.2 except for the last sentence of 2.2.1 which was added to Section 2.1.

58. Considerable discussion took place on the proposed minimum limit of acetic acid content of 5 grams per litre. The delegations of Switzerland and the United Kingdom proposed a lower limit of 4.5% and 4%, respectively, and other countries proposed to submit written comments at a later stage. Countries belonging to the European Community stated that they were bound by a Directive to a limit of 6% for wine vinegar. It was also noted that the European Vinegar Industry Association had accepted a limit of 6% for all vinegars. The Committee decided that a sub-section should be introduced into Section 3 - Essential Composition and Quality Factors - to provide for a minimum limit of 6% acetic acid for wine vinegar and a provisional minimum limit of 5% for other fermentation vinegars covered by the Standard and to request governments specifically to comment on the provisional limit.

WINE VINEGAR AND FRUIT (WINE) BERRY (WINE) AND MARC VINEGAR

59. The Committee was informed that the second sentence of Section 2.3.1 dealt with requirements for the raw material and not for the final product; the wine used for the production of wine vinegar would have to comply with the specific requirements of the producing country. The Committee amended the Section to clarify the wording and noted that the same change would have to be made in Section 2.3.2 for Fruit (wine) vinegars, etc. It was decided to place the amended part of the sentence in square brackets to draw attention of the governments to the fact that the provision did allow governments to stipulate different requirements. The Committee further agreed to make reference to the manufacturing process set forth in the definition of fermentation vinegar.

MALT VINEGAR AND GRAIN VINEGAR

60. The delegation of the United Kingdom pointed out that the definitions contained in Sections 2.3.3 and 2.3.4 differed somewhat from those which had been elaborated by an Expert Committee for the United Kingdom. The Committee noted that the above products were mainly produced in the United Kingdom and agreed, therefore, to adopt the wording proposed by the delegation of the United Kingdom.

SPIRIT VINEGAR, DISTILLED VINEGAR

61. It was pointed out that there was a difference between spirit vinegar and distilled vinegar which was listed as synonyms in Section 2.3.5. Spirit vinegar was obtained by acetous fermentation of distilled alcoholic products of agricultural origin, whereas distilled vinegar was a product subjected to distillation after finalization of the acetous fermentation. The Committee decided to provide for new Sections for these products.

WHEY AND HONEY VINEGARS (2.3.6)

62. One delegation enquired whether honey and whey were used as raw materials for the production of vinegar. It was noted that there appeared to be a production of vinegar made from honey and a relevant provision had been included in the regulations on vinegar in Austria. With regard to whey vinegar, the product was well-known in Switzerland and Austria and it constituted the only turbid and cloudy product.

63. Several delegations were of the opinion that the matter of flavouring could concern all types of vinegar and should be dealt with under the optional ingredients in the Sections on Essential Composition and the Section on Food Additives, respectively, depending on the nature of the flavouring agent, as well as in the Labelling Section. Other delegations stated that in their countries artificial flavourings were not permitted for vinegar and therefore felt that the second sentence of Section 2.3.7 should be deleted. The Committee decided to retain the first paragraph of Section 2.3.7, to delete the second paragraph from this Section and to transfer the third paragraph to Section 3 on Essential Composition. It was further agreed to introduce into the Section on Food Additives a new provision concerning natural, nature-identical and artificial flavours, using the wording which had already been approved for other standards by the Codex Committee on Food Additives. As several delegations were opposed to artificial flavours, the provision was placed in square brackets.

FERMENTATION VINEGAR WITH FRUIT JUICE (2.3.8)

64. As with flavoured vinegars, it was questioned whether this definition was necessary as the addition of fruit juices to vinegar could be adequately covered in the Section of the Standard dealing with optional ingredients and labelling. The Committee agreed to retain the definition as it would be useful as reference for the Labelling Section and decided to transfer to Section 3 the maximum level of fruit juice mentioned in this Section.

ESSENTIAL COMPOSITION AND QUALITY FACTORS - MAXIMUM LIMIT FOR RESIDUAL ALCOHOL CONTENT (Section 3.2)

65. The delegation of Switzerland was of the opinion that there was a need to provide for a higher maximum limit. The Committee decided not to make any change. As mentioned in paragraph 58, the Committee introduced a new provision for the minimum acetic acid content (expressed as acetic acid). The Chairman expressed the view that Sections 3.3, 3.4 and 3.5 were mainly concerned with labelling matters and should therefore be transferred to Section 8. The Committee concurred with this view.

66. However, it was decided to retain the part of Section 3.4 related to minimum levels for sugar-free dry extract in this Section. The delegation of the Fed. Republic of Germany informed the Committee concerning Section 3.5 that the term 'natural vinegar' was prohibited in their country by regulation and a court decision for products containing contaminants. The Secretariat explained the views of the Labelling Committee on the term "natural" and "pure" which had been discussed in the context of the General Guidelines on Claims.

67. It was proposed to delete Section 3.5 and to include into Section 8 on Labelling a new sub-section permitting the term "without colours" to appear in the name of the product, where appropriate.

The Committee decided to transfer Section 3.5 into the Labelling Section, to place it in square brackets and to request specific comments on it.

FOOD ADDITIVES

68. The Chairman proposed to divide this Section into sub-sections on food additives as such and on processing aids. The delegation of The Netherlands urged the Committee to consider which substances mentioned in Section 4 would remain in the final product.

69. It was decided that the Section on processing aids should consist of Section 4.1 and 4.5 of the draft. Several delegations expressed the view that more detailed information was needed on the inorganic substances in Section 4.1. The delegation of the Fed. Republic of Germany undertook to provide more data on the type and maximum level of these substances for inclusion in the final version of the report.

70. One delegation wished to provide for preservatives for vinegars and proposed to include a provision for sulphur dioxide (70 mg/kg) and salt (1%). Several delegations mentioned that sulphur dioxide would be present in wine and fruit vinegars as carry-over from raw materials. It was pointed out that this sulphur dioxide became bound during the acetous fermentation and did not have any function in the final product.

71. The Committee decided that the carry-over principle should apply to the Standard and that an appropriate provision should be introduced. For sulphur dioxide a level of 50 mg/kg was proposed to be included under this principle. This level might be reconsidered at a future Session in relation to the acid content. The delegation of the United Kingdom requested the inclusion of a provision for sulphur dioxide as preservative. The Committee agreed to the proposal but decided to limit the provision to malt and grain vinegars only.

72. The Committee discussed Section 4.3 concerning the addition of colours to vinegars. The delegation of Austria stated that Austria had introduced regulations to prohibit use of colour in vinegars which allowed for a certain transitional period. Several delegations supported the view not to permit colours in wine vinegars.

73. The Committee retained the provision which was amended to indicate the type of caramel colour used (not produced by the ammonia process) and the maximum level (GMP). The delegation of Belgium stated that in Belgium a maximum limit of 1 mg/kg existed for caramel colour.

74. It was noted that in several countries, the addition of saccharin to vinegar was permitted only for dietetic products, or not permitted at all. The Committee was informed that vinegar used in the food industry for pickling did often contain saccharin which would prevent fermentation of the product after opening the container. The Committee decided not to permit the use of saccharin in the standard and recommended to the food industry to use saccharin and vinegar separately. The Committee noted that L-ascorbic acid might be used either for vitaminization or as antioxidant and decided to permit only the latter use. A maximum level of 400 mg/kg was included in the Standard in square brackets.

CONTAMINANTS

75. The Committee noted that no provisions for arsenic and heavy metals had been developed so far and decided that governments should be requested to provide relevant information for the next Session of the Committee. The following proposals were included to assist governments in their task:

Iron	-	not more than 30 mg/l
Copper	-	not more than 10 mg/l
Zinc	-	not more than 10 mg/l

Arsenic	not more than	1 mg/l
Lead	not more than	1 mg/l

The provisional limits were placed in square brackets. The delegation of Poland stated that the levels in the Polish regulations for vinegar were being revised (lowered) and provided the following data:

Arsenic	not more than	0.2 mg/l (0.1)
Lead	not more than	0.4 mg/l (0.2)
Copper	not more than	2 mg/l
Zinc	not more than	5 mg/l
Iron	not more than	20 mg/l
Tin	not more than	10 mg/l (to be introduced)

The Committee agreed to provide for a maximum level for free mineral acids at a level to be elaborated.

HYGIENE

76. The Committee agreed with the proposal by the Chairman to take over the standard wording for hygiene provisions in Codex Standards with the proviso that the Section concerning microorganisms should be amended by the appropriate parts of the text of Section 6 of the present draft.

WEIGHTS AND MEASURES

77. The Committee decided to amend editorially the text of 7.1.1 to reflect the standard wording in Codex Standards.

LABELLING

78. The Chairman pointed out the difficulties which arose from the substantial amendments made to Sections 1 to 7 which had a bearing on the Section on Labelling.

79. The Committee decided that the Secretariat should be authorized to amend the labelling section in the light of the foregoing discussions and to complete it by introducing the normal Codex Labelling provisions. The Committee further decided that the Section on the name of the food should include a provision concerning the quantitative declaration of acetic acid in close proximity to the name.

STATUS OF THE STANDARD

80. The Committee advanced the amended version of the Proposed Draft Regional European Standard for Fermentation Vinegar to Step 3 of the Procedure and requested the Secretariat to draw the attention of governments specifically to provisions in square brackets. The Standard is contained in Appendix III to this Report.

SIZE GRADING OF CANNED PEAS

81. The Committee had before it a document (CX/EURO 79/6) setting out the background to the question of size grading of canned peas. The paper was introduced by the delegation of the Fed. Republic of Germany. The Committee noted that the question of size grading of canned peas had been the subject of detailed discussions within the EEC and that a scheme for size grading had been adopted by the industry in the EEC. This scheme was being applied successfully in most European countries.

82. The Committee was informed that there were other criteria than size (e.g. tenderness) which could be used for grading to reflect on the quality of the product. However, no such new grading systems were likely to be available for some years.

83. The Committee decided to adopt the EEC size grading scheme proposed in document CX/EURO 79/6 with some modification to the English terminology and given in Appendix IV and to refer the matter to the Codex Alimentarius Commission. It was proposed that the Codex Committee on Processed Fruits and Vegetables might wish to study the grading system with a view to amending the Standard for canned peas (CAC/RS 58-1972). It was agreed that the system would apply in the case of size grading but that size grading itself should not be mandatory. It was also agreed that should the system prove to be unacceptable by the Codex Committee on Processed Fruits and Vegetables on a worldwide basis it should be appended to the Standard for canned peas as an optional Standard European Regional Size-grading System.

QUESTIONNAIRE CONCERNING FOOD CONTROL SERVICES AND INSPECTION SYSTEMS IN EUROPE

84. The delegation of Hungary referred to the questionnaire concerning food control services and inspection systems in Europe. The questionnaire was issued by Hungary in 1976 and was discussed at the Tenth Session of the Coordinating Committee for Europe (paras 78-80, ALINORM 78/19) and subsequently discussed with the WHO Regional Office for Europe.

85. The representative of WHO mentioned that, following discussions with Hungary about the answers to the questionnaires, it had been decided to prepare drafts for a survey on food control administration in Europe, based on material available at WHO Headquarters and Regional Office for Europe, FAO and the Danish Food Institute. The purpose was to prepare a report with about 5-6 pages on each Member State in the European Region, giving a brief outline of the government structure, main foods exported or imported, food law system and organization of food control. Organizational charts, showing the food control administration would be included. The survey was intended as useful information for administrators, food importers and exporters, food industry, legislators and international organizations.

86. The Committee was informed that drafts for the survey had been prepared and sent out to governments for review. The final version would be prepared at the WHO Regional Office for Europe and was planned to be published in early 1980.

87. Several delegates expressed their interest in the survey and wished that the results be given a wide distribution which would include Codex Contact Points and that the Codex Contact Points be approached for information before the finalization of the survey.

88. The Committee requested the delegation of Hungary to continue to act as rapporteur on this matter and to follow it up in collaboration with the WHO Regional Office for Europe. It was agreed that a summary of the report should be prepared by Hungary and the WHO Regional Office for discussion at the next Session of the Committee.

FUNCTIONS AND TERMS OF REFERENCE OF COORDINATING COMMITTEES

89. The Codex Alimentarius Commission at its 12th Session had proposed revised terms of reference for the Coordinating Committees for Africa, Asia and Latin America. The Commission had further agreed that these terms of reference should be transmitted to all four Coordinating Committees for examination and reporting back to the 13th Session of the Commission. The proposed revised terms of reference read as follows:

> "The Committee (a) defines the problems and needs of the region concerning food standards and food control; (b) stimulates the strengthening of food control infrastructure; (c) recommends to the Commission the development of worldwide standards for products of interest to the region, including

products considered by the Committee to have an international market potential in the future; (d) develops regional standards for food products moving exclusively, or almost exclusively in intra-regional trade; (e) draws the attention of the Commission to any aspects of the Commission's work of particular significance to the region; (f) promotes coordination of all regional food standards work undertaken by international governmental and non-governmental organizations within the region; and (g) exercises a general coordinating role for the region and other such functions as may be entrusted to it by the Commission."

90. The Coordinating Committee examined the above proposed terms of reference. The Committee considered that they would be appropriate for the Coordinating Committee for Europe if the items (b) and (d) were slightly amended to reflect the circumstances of Europe. The Committee agreed to recommend to the Executive Committee and the Codex Alimentarius Commission the above terms of reference with parts (b) and (d) modified to read as follows:

(b) "promotes within the Committee contacts for the mutual exchange of information on problems arising from food control"

(d) "develops regional standards for food products of particular interest for intra-regional trade"

FUTURE WORK

91. In the light of the proposed revised terms of reference and functions, the Coordinating Committee examined its current work programme as well as proposals for future work. The Coordinating Committee agreed to give priority to the completion of the Standards which it had currently under elaboration, to an examination of acceptances of Codex Standards by countries of the region and the need to harmonize, if necessary, specified deviations on a regional basis and request the Commission to consider an appropriate amendment to the Standard concerned.

92. The Committee further considered that it should examine the following general subjects at its next and subsequent sessions:

(i) "A compilation of food legislation in the European Region of the Codex Alimentarius Commission - with particular emphasis on recent developments"

(ii) "Information on the Activities of Organizations in Europe concerned with harmonization and standardization of food requirements"

(iii) "Information on the Food Law Enforcement and Control Systems in European Countries - with particular reference to the Survey prepared by the European Regional Office of WHO"

93. It was agreed, regarding item (ii) above, that representatives of the various organizations in Europe should be invited to present to the Committee periodic reports on their activities. In this connection, the Committee recommended that closer liaison be maintained between the Codex Secretariat and the Secretariats of other international governmental organizations, in particular the EEC and CMEA, as well as with non-governmental international organizations in Europe. Concerning item (iii) it was agreed to consider the WHO Survey at the next session.

94. The Coordinating Committee considered that there were other broad issues to which it could address itself. Among the subjects suggested by various delegates were:

"General guidelines concerning undesirable substances in foods such as mycotoxins, nitrosamines, polynuclear aromatic hydrocarbons, PCBs, etc."

"Problems related to migration of substances into food from packaging materials"

"A review of national food control certification procedures, taking into account work being undertaken by OECD and the UN/ECE"

"The preparation of guidelines concerning hygiene in catering establishments, with emphasis on mass catering for travel and tourism"

"General guidelines or standards for raw materials or semi-finished products used by bakeries and catering establishments".

95. The Committee considered that if time and work load permitted, it would be desirable to elaborate general standards and guidelines for products such as non-emulsified sauces, mayonnaise, mayonnaise-type products and other condiments. This work would be complementary to that on vinegars. It was also suggested that general rules or standards for major items of flour and sugar confectionery might be elaborated. A number of delegates drew attention to difficulties encountered in how labelling information should be presented on labels. This was currently before the Codex Committee on Food Labelling. The Coordinating Committee considered that if the Labelling Committee found it impossible to resolve these difficulties on a worldwide basis then progress might be possible on a group of countries or on a regional basis to harmonize the technical details. The Coordinating Committee was prepared to examine this matter, if necessary. A further suggestion was that the subject of boneless meat for further processing should be re-examined if there was a reason for the Committee to do so.

96. The Coordinating Committee noted that the proposals for new standards and guidelines would have to be submitted to the Codex Alimentarius Commission at its next session.

TIME AND PLACE OF NEXT SESSION

97. The Committee was informed that its next session was scheduled for the end of March 1981, i.e. shortly prior to the 14th Session of the Commission. The place of the Session would be decided by the host Government.

APPENDIX I

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APPENDIX II

REVISED SECTION ON HYGIENE OF THE RECOMMENDED EUROPEAN REGIONAL STANDARD FOR NATURAL MINERAL WATERS

5. HYGIENE

5.1 It is recommended that the products covered by this Standard should be prepared in conformity with the applicable sections of the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

5.2 Microbiological requirements

5.2.1 The following microbiological requirements shall be verified in accordance with methodology specified in the Annex.

5.2.2 At the source and during marketing a natural mineral water shall be free from:

(a) Parasites and pathogenic microorganisms and, in particular, in any 250 ml sample examined, free from Pseudomonas aeruginosa;

(b) Bacteria indicative of contamination:

(i) Coliforms (including E.coli) both at 30°C - 32°C and at 44°C in any 250ml sample examined;

(ii) Streptococci (Lancefield Group D) in any 250 ml sample examined; and

(iii) Sporulated sulphite-reducing anaerobes in any 50 ml sample examined.

5.2.3 At the source the total aerobic colony count of a natural mineral water shall at any time conform to its normal microbial content giving evidence of effective protection of the source against all contamination. It shall be determined per millilitre of water on standard gelose-Agar medium and should not exceed:

(a) 20 colonies at 21°C in 72 hours and

(b) 5 colonies at 37°C in 24 hours

these values being considered as guide numbers rather than maximum permitted counts.

5.2.4 After bottling the total aerobic colony count referred to in section 5.2.3 shall not exceed in one millilitre:

(a) 100 colonies at 20°C - 22° in 72 hours

(b) 20 colonies at 37°C in 24 hours

These counts shall be determined within the 12 hours following bottling, the water being maintained at 4°C during this 12 hour period.

5.2.5 Without prejudice to Sections 5.2.2, 5.2.3 and 5.2.4 the total microbial content of a natural mineral water at the marketing stage may only be that resulting from the normal increase in the microbial content which it had at the source.

5.3)
) Not changed (see Appendix II, ALINORM 78/19)
5.4)

ANNEX to
APPENDIX II

METHODOLOGY FOR THE VERIFICATION OF MICROBIOLOGICAL REQUIREMENTS

The following methods are subject to endorsement by the Codex Committee on Food Hygiene:

1. Sampling for microbiological analysis

Sampling shall be in accordance with the Sampling Plans and procedures for Microbiological analysis of Natural Mineral Waters (to be elaborated).

2. Microbiological Methods

2.1 Aerobic Colony Count

To be determined according to ISO Method DP 6222 (at 37° ± 0.5°C) and to ISO Method DP 6223 (at 21 ± 1°C)

2.2 Coliforms including Escherichia coli

To be determined according to ISO Method (ISO/TC 147/SC4/GT2 No.14) (Membrane Filter Method) or according to ISO Method (Ref.)
Enrichment in Liquid Media) at 31 ± 1°C and at 44 ± 0.5°C

2.3 Streptococci (Lancefield Group D)

To be determined according to the following procedure:

Incubation temperature	:	37°C (± 1°C)
Incubation time	:	44 ± 4 hours
Volume examined	:	250 ml

Development of the Organism

(a) Liquid medium - directly or after membrane filtration:

Media:

Enterococcosel broth

Sodium azide-sodium chloride broth

OR

(b) Solid medium-after membrane filtration:

Medium:

Enterococcosel-Agar

Confirmation

For confirmation of organisms transfer to at least three of the following media:

Enterococcosel-Agar

Slanetz-Bartley-Agar

M-Enterococcus-Agar

Packer's Ethyl violet azide blood-Agar

Blood-Agar

Identification of the Organism

Catalase	-	negative
Aesculin degradation	-	positive
Examination by microscope		
Growth at pH 9.5	-	positive
Growth in 6% NaCl	-	positive
Growth in 42°C	-	positive
Growth in 40% Bile-tryptose broth or 40% Bile-Agar	-	positive

2.4 Sporulated Sulphite-reducing Anaerobes

To be determined according to the following procedure:

Incubation temperature	:	37°C (± 1°C)
Incubation time	:	44 ± 4 hours
Volume examined	:	50 ml

Solid nutrient medium-following membrane filtration:

Medium:

Sulphite-glucose-iron-agar

The incubation is carried out under anaerobic conditions.

2.5 Pseudomonas aeruginosa

To be determined according to the following procedure:

Incubation temperature	:	42°C (± 0.5°C)
Incubation time	:	44 ± 4 hours
Volume examined	:	250 ml

Development of the Organism

(a) Liquid medium - directly or after membrane filtration:

Media:

1% glucose broth

Thioglycolate medium according to Clausen

Asparagine solution

OR

(b) Solid medium-after membrane filtration:

Medium:

Cetrimide-Agar

For example, the following media according to Butiaux:

	(for 1000 ml).
Peptone	20 g
Magnesium sulphate	10 g
Magnesium chloride	3 g
Dipotassium phosphate	0.3 g
Tetradonium bromide (cetrimide)	0.2 g
Nalidixic acid	0.015g
Agar	13 g

pH = 7.1

Confirmation

For confirmation of organisms transfer to the following media:

Cetrimide-Agar

King's Agar

Blood-Agar

Identification of the Organism

Cytochrome oxidase	-	positive
Colour development	-	positive
Growth at 42°C	-	positive
Gram Stain	-	negative
Nitrate reduction	-	positive with development of gas

APPENDIX III

PROPOSED DRAFT EUROPEAN REGIONAL STANDARD FOR FERMENTATION VINEGAR (AT STEP 3)

1. SCOPE

This standard applies to fermentation vinegar including flavoured fermentation vinegar.

2. DESCRIPTION

2.1 Product Definition

2.1.1 Fermentation vinegar is a liquid, fit for human consumption, produced from a suitable raw material of agricultural origin containing starch, sugars or starch and sugars by the process of double fermentation, alcoholic and acetous and contains a specified amount of acetic acid.

After the process of fermentation has been completed the product may be pasteurized or sterilized. Fermentation vinegar contains characteristic fermentation products, such as gluconic acid, 2-acetogluconic acid, 5-acetogluconic acid, citric acid and amino acids.

2.1.1.1 Wine vinegar is a fermentation vinegar obtained from wine of grapes by acetous fermentation. /The raw material shall comply with the specifications prescribed in the producing country, except that the maximum level for volatile acids may be exceeded./ Wine vinegar has a marked reaction on acetoin and 2,3-butyleneglycol.

2.1.1.2 Fruit (wine) vinegar, Berry (wine) vinegar and "marc" vinegar are fermentation vinegars obtained by acetous fermentation from wine of fruit, wine of berries or "marc". /The raw material shall comply with the specifications prescribed in the producing country, except that the maximum level for volatile acids may be exceeded./ The products may also be obtained from fruit or fruit wastes by the process defined in Section 2.1.1.

2.1.1.3 Spirit vinegar is a fermentation vinegar obtained by acetous fermentation from alcohol (rectified alcohol, spirits, brandy) of agricultural origin.

2.1.1.4 Grain vinegar is a fermentation vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from any cereal grain, the starch of which has been converted to sugars by a process other than solely by the diastase of malted barley.

2.1.1.5 Malt vinegar is a fermentation vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from malted barley, with or without the addition of cereal grain, the starch of which has been converted to sugars solely by the diastase of the malted barley.

2.1.1.6 Whey vinegar is a fermentation vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from whey.

2.1.1.7 Honey vinegar is a fermentation vinegar obtained without intermediate distillation by the process defined in Section 2.1.1 from honey.

2.1.1.8 Distilled vinegar is a fermentation vinegar obtained in accordance with Section 2.1.1 which has been subject to the process of distillation after completed fermentation.

2.1.1.9 Flavoured vinegars are fermentation vinegars obtained in accordance with Section 2.1.1 to which aromatic plant extracts or parts including spices or fruit have been added or which by leaching of aromatic plant material have absorbed their flavouring principle.

2.1.1.10 Fermentation vinegars with fruit juice is a fermentation vinegar obtained in accordance with Section 2.1.1 to which fruit juice has been added.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Raw Material

3.1.1 Products of agricultural origin containing starch, sugars or starch and sugars including but not limited to: fruit, berries, fruit wastes, grains, malted barley, whey, honey, marc, wine of grapes, fruit or berries and alcohol (rectified alcohol, spirits, brandy) of agricultural origin.

3.1.2 Nutrients for Acetobacter such as yeast extracts and autolysates and amino acids are permitted.

3.2 Optional Ingredients

The following ingredients may be added to fermentation vinegar:

3.2.1 Spices and herbs

3.2.2 Aromatic plant extracts or parts

3.2.3 Fruit

3.2.4 Colouring matters extracted from marc (in wine vinegar only)

3.2.5 Whey, not more than [ ] grams (1000 ml)

3.2.6 Fruit juices, not more than 25 grams/1000 ml per 1% acetic acid

3.2.7 Sugars, not more than 100 grams/1000 ml

3.2.8 Honey, not more than 100 grams/1000 ml

3.2.9 Salt, not more than 100 grams/1000 ml

3.3 Acetic Acid Content

3.3.1 Wine vinegar: not less than 6% m/m (calculated as acetic acid)

3.3.2 Other fermentation vinegars: not less than [5% m/m] (calculated as acetic acid).

3.4 Residual Alcohol Content

Residual alcohol: not more than 5% v/v

3.5 Soluble Solids

The soluble solids content of fermentation vinegar exclusive of added sugars or salt shall be for:

(i) wine vinegar - not less than 12 grams/litre

(ii) fruit (wine); berry (wine - or fruit vinegar) - not less than 10 grams/litre.

4. FOOD ADDITIVES

4.1	Sulphur dioxide (in malt or grain vinegars only)	Maximum level 70 mg/kg
4.2	L-ascorbic acid (as antioxidant)	[400 mg/kg]
4.3	Caramel colour (not made by ammonia process)	GMP

4.4 Flavours

(i) Natural flavours and flavouring substances and nature-identical flavouring substances as defined for the purpose of the Codex Alimentarius (see Codex Guide to the Safe Use of Food Additives (CAC/FAL 5-1979).

(ii) [Artificial flavouring substances as defined for the purpose of the Codex Alimentarius and included in List 4 (see Codex Guide to the Safe Use of Food Additives, CAC/FAL 5-1979).]

4.5 Carry-over principle

4.5.1 Section 3 of the "Principle relating to the Carry-over of Additives into Foods", (ALINORM 76/12, App. III) shall apply.

4.5.2 Sulphur dioxide (carried over in accordance with not more than 50 mg/kg, Section 4.5.1).

4.6 Processing Aids

4.6.1 Ammonium phosphates: not more than [ ] mg/kg (to facilitate multiplication of acetobacter spp.)

4.6.2 Clarifying and filtering agents as approved by the Codex Alimentarius Commission and used in accordance with Good Manufacturing Practice.

5. CONTAMINANTS

		Maximum levels
5.1	Arsenic (As)	1 mg/kg
5.2	Lead (Pb)	1 mg/kg
5.3	Copper (Cu)	10 mg/kg
5.4	Zinc (Zn)	10 mg/kg
5.5	Iron (Fe)	30 mg/kg
5.6	Free mineral acids	[ ] mg/kg

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969).

6.2 When tested by appropriate methods of sampling and examination the product:

(a) shall be free from microorganisms capable of development under normal conditions of storage and from turbidity caused by microorganisms (mother of vinegar);

(b) shall not contain vinegar eels or substantial quantities of other suspended matters and sediments; and

(c) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

7.1 Fill of container

7.1.1 Minimum Fill

The fermentation vinegar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

8. LABELLING

In addition to sections 1,2,4 and 6 of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969) the following provisions apply:

8.1 The Name of the Food

8.1.1 The name of the food shall be fermentation vinegar, except that:

(i) products complying with the relevant provisions of sections 2 and 3 may be designated in accordance with the definitions in sub-sections 2.1.1.1 to 2.1.1.8, as appropriate;

(ii) products derived from more than one of the raw materials mentioned in sub-section 3.1.1 may be designated composite [fermentation] vinegar; or

(iii) "x vinegar" where "x" constitutes the complete list of names of the types of raw material used in descending order of proportion.

8.1.2 Where an ingredient has been added in accordance with sub-sections 3.2 and/or 4.4(i) which imparts to the food the distinctive flavour of the ingredient the food shall be designated:

(i) in accordance with sub-section 8.1.1(iii) and the name shall be accompanied by the term "flavoured with x" or "x flavoured" as appropriate; or

(ii) "flavoured vinegar" unqualified.

8.1.3 Where an ingredient has been added in accordance with sub-section 4.4(ii) the term "artificially flavoured" shall appear in close proximity to the name of the food.

8.1.4 [Where fermentation vinegar does not contain added colours or any other additive the term "without colour", "natural vinegar", "pure vinegar" or any other appropriate descriptive term may appear in close proximity to the name of the food.]

8.1.5 A "coined" or trade name may be used provided that it is not misleading and it is accompanied by the name of the food in accordance with sub-sections 8.1.1, 8.1.2 or 8.1.3, as appropriate.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion except that substances present in accordance with sub-sections 4.5 and 4.6 need not be declared.

8.3 Net Contents

The net contents shall be declared in volume in either the metric ("Système International" units) or avoirdupois or both systems as required by the country in which the food is sold.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food shall be declared.

8.5 Country of Origin

The Country of Origin of the food shall be declared, if its omission would mislead or deceive the consumer.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in clear or in code to identify the producing factory and the lot.

9. METHODS OF ANALYSIS AND SAMPLING

To be elaborated.

APPENDIX IV

SIZE-GRADING FOR CANNED GREEN PEAS

1. Canned Green Peas may be size graded.

2. If size graded and so indicated on the label, then the indication of size shall be in accordance with the scheme given in section 3 below. The type of peas shall also be indicated in accordance with section 7.1.3 of the Recommended International Standard for Canned Green Peas (CAC/RS 58-1972).

3. Size Grading Scheme

3.1 Size grading refers to the round perforation of sieves used to control the raw product.

3.2 Wrinkled Seed Peas

'Young peas, extra small'	up to 7.5 mm
'Young peas, very small'	over 7.5 to 8.2 mm
'Young peas, small'	over 8.2 to 9.3 mm
'Young peas, medium small'	over 9.3 to 10.2 mm
'Vegetable peas'	over 10.2 mm

3.3 Round Seed or Smooth Seed Peas

'Young peas, extra small'	up to 7.5 mm
'Young peas, very small'	over 7.5 to 8.2 mm
'Young peas, small'	over 8.2 to 8.75 mm
'Young peas, medium small'	over 8.75 to 9.3 mm
'Vegetable peas'	over 9.3 mm