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ALINORM 65/20  
August, 1965

JOINT FAO/WHO PROGRAM ON FOOD STANDARDS  
CODEX ALIMENTARIUS COMMISSION

Third Session, Rome, 19-29 October 1965

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

REPORT OF THE SECOND MEETING  
FAO, Rome - 8-11 June 1965

Introduction

1. The Second Meeting of the Codex Committee on Processed Fruit and Vegetables was held 8-11 June 1965 at FAO Headquarters in Rome. Delegates and observers of 14 countries and representatives of FAO attended the meeting. A list of participants is attached as Appendix 1 to this report (omitted). The meeting was convened by the U.S. Government, and Mr. Fitzhugh L. Southerland of the U.S. Department of Agriculture was Chairman.
2. The meeting adopted the Provisional Agenda prepared by the U.S. Government and received a brief oral report from the Chairman on the results of the First Meeting of the Committee and of progress made since that time in the drafting of standards. The Chairman suggested that those countries which had accepted responsibility for drafting standards, and where no final agreement had been reached, should during the course of the meeting collaborate so that the Committee could have finalized drafts for its consideration.

Hygiene

3. The Committee discussed briefly a paper dealing with "Hygiene Standards for Canned Foods", which had been prepared by the National Cannery Association, Washington D.C., and another paper "International Standards for Sanitation of Processing Plants" which had been prepared by the U.S. Department of Agriculture. As the Codex Committee on Food Hygiene would be meeting during the following week, the Committee decided to refer both papers to that Committee recognizing that the papers dealt only with the general hygiene requirements for the operation of food canneries. The Chairman undertook to bring these matters to the attention of the Codex Committee on Food Hygiene and in the light of recommendations of that Committee would take appropriate action before the Third Meeting of the Codex Committee on Processed Fruit and Vegetables.

Definition of Dehydrated Fruits and Vegetables

4. The Chairman informed the Committee that Sweden had proposed an amendment to the definition of dehydrated fruits and vegetables in order to clarify these terms. The proposed new definition would read as follows:

3) "Dehydrated Fruits and Vegetables are those prepared by various means whereby the greater portion of natural or added moisture is removed under controlled conditions to such level as to ensure preservation; will normally have to be packed in such a way that product is protected from moisture uptake from surrounding atmosphere."

The Committee agreed to incorporate this revised definition into Attachment 4, page 5 of 9 of the report of the first meeting. The Chairman undertook to reissue this latter document when revised to members of the Committee.

Terms of Reference

5. The Committee's attention was drawn to the fact that its terms of reference had been amended by the Commission so that the Codex Committee on Processed Fruit and Vegetables should elaborate worldwide standards for all types of processed fruits and vegetables including dried products, canned dried peas and beans, jams and jellies, but not dried prunes or fruit and vegetable juices. (See paragraph 43 of the Report of the Second Session of the Joint FAO/WHO Codex Alimentarius Commission - ALINORM 64/30). As a consequence of this point, (iv) of 2(a) of Attachment 4, page 4 of 9 of the report of the first meeting would be deleted.

Conversion tables

6. The Committee considered a document, submitted by the U.S. delegation, which defined various terms likely to be used in the standards. The document also included conversion tables for metric and imperial measurements. It was decided that the conversion tables should be expanded to include imperial equivalents of normally used metric measurements for canned fruits and vegetables, and also tables of fluid measurements to cover the U.S., imperial and metric equivalents.

Definition of the term "Food Additive"

7. The Committee was informed that the Codex Committee on Food Additives had proposed, at the request of the Codex Alimentarius Commission, a draft definition of the term "Food Additive" for consideration by the Commission. The proposed definition would read as follows:

'The term "food additive" means any substance, not being a food per se, the intended use of which results, or may reasonably be expected to result, directly or indirectly, in it, or its by-products becoming a component of, or otherwise affecting the characteristics of a food. The term includes any substance intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food; and includes any source of radiation intended for any such use.'

The Committee decided to provisionally substitute the proposed draft definition for the one previously contained in the document entitled "International Standards for Processed Fruits and Vegetables" pending a final acceptance by the Codex Alimentarius Commission of the definition.

#### Syrup Strength

8. The Committee fully discussed whether syrup strength should be based on in-going or cut-out values of the sugar content of the syrup. The delegation of Canada informed the Committee that its regulations provide for the density measurement of syrup strength on an in-going basis but would consider the possibility of accepting the cut-out basis if this proved to be necessary in order to conform with Codex standards. It was decided that in principle the cut-out strength of syrup should be adopted in the interests of consumer protection provided that adequate measures for taking samples would be employed. In connection with sampling the question was raised as to how the appropriate authorities in each country would, for inspection purposes, determine what constituted an adequate sample. Some delegations informed the Committee that such provisions were not usually included in their national legislation but were provided for in administrative instructions issued to their enforcement authorities.
9. The Committee further discussed in connection with syrup strengths the need to categorize the various syrup strengths with appropriate designations, such as 'extra heavy', 'heavy', 'medium', 'light', etc. It was recognized that this could not be done generally to all canned fruits. The Committee therefore decided to indicate in each commodity product the minimum and, where appropriate, maximum percentage of sugar for each category of syrup based on cut-out strength.

#### Labelling

10. After a full discussion of the general labelling requirements proposed for various processed fruits and vegetables the Committee decided to require the following label declarations, subject to minor variations to suit individual commodities as specified in the standards:

##### Mandatory

The container shall be labelled in such a manner that under normal purchase conditions the following shall appear conspicuously and be clearly legible:

- 1) The name of the product including where required in the individual standard colour or varietal type, an indication of any seasoning which characterizes the product and any other specific requirement.

- 2) Correct declaration of weight or volume of net contents\*
- 3) Declaration of all ingredients and additives.
- 4) Declaration of style of pack
- 5) The name and address of the packer, manufacturer, distributor, importer or seller\*\*.

### Optional

In addition to mandatory labelling the product may display any labelling or pictorial device which describes the product more fully, provided that it is not in conflict with the mandatory requirements.

### Sampling

11. The Committee examined a proposed sampling plan for the testing of quality factors prepared by the United States in collaboration with other countries. The Committee approved in principle the proposals and requested the U.S. delegation to revise the plan to include an explanatory introduction distinguishing between the sampling requirements for the testing of the qualitative and quantitative aspects of the standards, and the need to take one sample only from a consignment for such enforcement purposes as the detection of a non-permitted additive or incorrect labelling. In addition the revised plan should include a definition of inspection level and make clear that the proposed sample tables were based on a 6.5 percent defective acceptable quality level for approximately 95 percent of the time. The Committee would reconsider the plans at the next meeting.

### Standards

12. The Committee considered in detail draft standards for a number of canned fruits and vegetables as well as a draft standard for raisins. These drafts had been prepared by an author-country in conjunction with other countries.

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FOOTNOTES: \* Some delegations stated that as a general principle for protection of the consumer declarations of contents should be on the basis of drained weight for products which contained a packing medium not normally consumed. The Committee recognized however, that exceptions would be necessary for certain products and therefore requested that the views of the Codex Committee on Food Labelling should be obtained. Meanwhile the standards considered by the Committee would require declaration of net contents.

\*\* Some delegations stated that country of origin should always form part of this declaration.

The following standards were examined and after amendment the Committee decided they should be sent as proposed provisional draft standards to Governments for comment in accordance with Step 3 of the Commission's Procedure for the Elaboration of World-Wide Standards. (See page 57 of the Report of Second Session of the Joint FAO/WHO Codex Alimentarius Commission):-

\*Canned: Sweet Corn, (2), Applesauce, (3), Tomatoes, (4), Green and Wax Beans, (5), Peaches, (6), Strawberries, (7), Plums, (8), Raspberries, (9), Fruit Cocktail, (10), Grapefruit, (11).

The following draft standards were referred back to the author country for further revision prior to resubmission to the Committee for consideration at its third meeting.

\*Canned: Asparagus, (12), Green/Garden Peas, (13), and Mature Processed Peas (14).

Dried: Processed Raisins (15).

Canned: Sweet Corn, Applesauce, Tomatoes and Peaches (Appendices 2,3,4 and 6)

13. The proposed draft standards for these commodities were revised by the Committee and after a detailed discussion of each standard it was decided to send them to Governments for comment in accordance with Step 3 of the Commission's Procedure for the Elaboration of Standards.

Canned Green or Wax Beans: see Appendix 5

14. During the discussion on this standard a clarification of the table in section 1.3. dealing with size designations was sought. The purpose of the table was solely to indicate which designations should be used for beans conforming to certain specified thicknesses. A number of delegations stated that they would wish to examine this further and would submit their Governments' comments on this and on the proposed draft provisional standard as a whole under Step 3 of the procedure for the elaboration of standards.

15. The Committee when considering the desirability of specifying additives in the standard for green or wax beans decided to list the following food additives, Wool Green ES C.1 (1956) No.44090 and Tartrazine C.1. (1956) No. 19140 colours, Chlorophyllase, and Nisin. Some delegations questioned the desirability of using any colouring matters in the product and also questioned the technological necessity for Chlorophyllase and Nisin. The same delegations informed the Committee that their national legislations did not provide for the use of these additives in this product. It was agreed that Government comments should be sought on the matter of these additives and that the revised standard at Appendix 5 should be sent for general comment by Governments under Step 3 of the Commission's Procedure for the Elaboration of Standards.

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\* The number in brackets after each commodity refers to the relevant Appendices originally attached to this Report. These standards have been sent to Governments under Step 3 for comments and have therefore been omitted.

Canned Strawberries and Raspberries : see Appendices 7 and 9

16. After revision by the Committee the proposed standard for canned strawberries (see Appendix 7) was referred back to the author country (Netherlands) for finalization of this draft within 60 days in collaboration with the United Kingdom so that it could be sent to the Officer in Charge of the Joint Food Standards Program for issue to Governments in accordance with Step 3 of the Commission's Procedure for the Elaboration of Standards. The same procedure was adopted for the draft standard for canned raspberries which was to be brought into line with the revised drafts canned strawberries.

Canned Plums: see Appendix 8

17. During the discussion on this standard certain delegations drew the Committee's attention to the fact that their national legislations do not permit the use of artificial colouring matter in canned plums. The United Kingdom and Netherlands delegations, however, pointed out that Ponceau 4R and Erythrosine were permitted in their countries to colour the red and purple varieties of canned plums. In the Netherlands all permitted red colours could be used. The Committee decided to send the revised standards at Appendix 8 to Governments for comment in accordance with Step 3 of the Commission's Procedure for the Elaboration of Standards.

Fruit Cocktail: see Appendix 10

18. The Committee decided that the standard was ready to be sent to Governments for comment in accordance with Step 3 of the Procedure for the Elaboration of Standards. It was decided to designate the product as "fruit cocktail" and to add in close proximity to the name of the product and in conspicuous lettering the following words: "5-fruits" or "4-fruits", or as an alternative "with five fruits", or "with four fruits" whichever is the case.

Canned Grapefruit: see appendix 11

19. The Committee decided that the standard at Appendix 11 should be sent to Governments for comment in accordance with Step 3 of the Procedure for the Elaboration of Standards. In connection with this product the Committee discussed whether the declaration of packing medium, which would form part of the name of the product, should be declared in letters of the same size as the name of the fruit. It was decided to await the recommendations of the Codex Committee on Food Labelling generally in respect of the size of lettering for label declarations.

Canned Asparagus: see Appendix 12

20. During the discussion of the section dealing with ingredients and additives the delegate of the Republic of China asked whether vegetable oil could be used as a packing medium. The Committee considered that Asparagus so packed should have a separate standard. The Committee fully discussed whether edible organic acids should be classed as additives or

ingredients. Certain delegations maintained that standards should specify in general terms only edible organic acids so that technological developments would not be restricted to a limited list of specific organic acids. In this connection it was pointed out that it was important for all Codex Committees to state specifically which additives were considered to be technologically necessary for main individual commodities rather than specify generally "acceptable food additives" or "edible organic acids". Only by providing the Codex Committee on Food Additives with precise information would it be possible for that Committee to establish tolerances for specific additives in individual food products. The Committee therefore decided to specifically mention individual food additives in each commodity standard. For the time being the standards would list under the heading "Additives" specifically all additives now used and in the case of acids the following phrase was agreed upon "X acid and other edible organic acids as approved by the Committee". "X" being the specific names of acids presently used.

Processed Raisins: see Appendix 15

21. The Committee examined the proposed draft standards for processed raisins and after recommending certain amendments referred the revised draft back to the author country for finalization resubmission to the Committee for consideration at its third meeting. The author country undertook to develop separately from processed raisins a standard for dried currants.

Green/Garden Peas and Mature Processed Peas: see Appendices 13 and 14

22. The Committee was unable to examine these draft standards but delegations were invited to send any comments to the author country as soon as possible for preparation of a revised draft in conjunction with collaborating countries for resubmission to the Committee for consideration at its third meeting.

Jams

23. Copies of a draft standard prepared by the United Kingdom were circulated at the meeting. All delegations were invited to submit their comments on the draft to the author country as soon as possible with a view to the preparation of a revised draft in conjunction with collaborating countries for consideration by the Committee at its third meeting.

Continuation of Existing Work

24. The Committee recommended the continuation of work on draft standards for commodities which had not yet reached Stage 3 of the Commission's Procedure for the Elaboration of Standards:

<u>Commodity</u>	<u>Assigned to</u>	<u>To collaborate with</u>
1. Processed raisins	U.S.A.	Australia
2. Other Dried Vine Fruits	U.S.A.	Australia
3. Jams	U.K.	Switzerland, Netherlands
4. Asparagus	Netherlands	Denmark, U.S.A.
5. Green/Garden Peas	U.K.	Sweden, Netherlands, Denmark
6. Mature Processed Peas		
7. Pineapple	U.S.A.	China, Australia
8. Sampling Procedures	U.S.A.	Sweden, U.K., Australia

Future Work

25. The Committee decided to commence work on the preparation of draft standards for the following commodities and created a number of sub-committees for this purpose:

<u>Commodity</u> <u>Canned</u>	<u>Assigned to</u>	<u>To collaborate with</u>
1. Fruit Salad	U.S.A.	Australia
2. Fruit Mixture	Australia	U.S.A.
3. Tropical Fruit Salad	Australia	China(Taiwan), U.S.A.
4. Pears	Canada	Australia, U.S.A.
5. Olives	U.S.A.	Israel
6. Carrots	U.K.	Denmark, Canada
7. Mushrooms	France	Netherlands, China, U.S.A.
8. Tomato Paste )	U.S.A.	U.K., France
9. Tomato Purée )		
10. Beans in Tomato Sauce	U.K.	Canada

26. The Committee considered the need for standards for canned apricots and canned red sour cherries but agreed that work on these two commodities should be deferred for the time being.

Arrangements for Collaboration

27. Country assigned responsibility for the drafting of standards are requested to communicate with the heads of the delegations of the other countries which have expressed a wish to collaborate as set out in paragraphs 24 and 25 of this report. It is further requested that all correspondence be copied to the Chairman of the Codex Committee on Processed Fruit and Vegetables - Mr. Fitzhugh L. Southerland and to the Officer in Charge of the Joint FAO/WHO Food Standard Programme (FAO, Rome). Completed drafts should be submitted to the Chairman of the Codex Committee as soon as possible to enable translation and distribution to members of the Committee well in advance of the third meeting.
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