

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 76/20A

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION Eleventh Session, 1976

REPORT OF THE TWELFTH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES Washington, D.C., 19-23 May 1975

INTRODUCTION

1. The Codex Committee on Processed Fruits and Vegetables held its Twelfth Session in Washington, D.C. from 19 to 23 May 1975, by courtesy of the government of the United States of America. Dr. Floyd F. Hedlund (USA) was in the chair. The session was attended by government delegations from 30 countries and observers from 5 international organizations. The list of participants, including officers from FAO, is contained in Appendix I to this Report.
2. Mr. Ervin L. Peterson, Administrator, Agricultural Marketing Service, of the U.S. Department of Agriculture and Codex Coordinator for the United States, welcomed the participants on behalf of the U.S. authorities. He pointed out that to an increasing extent, organized society was becoming interdependent. One of the basic needs was to develop a common language of commerce in food standardization, which would protect both the consumer and the producer.
3. Mr. Gerald R. Parlet was appointed rapporteur to the session.

ADOPTION OF PROVISIONAL AGENDA

4. The provisional agenda was adopted without change. During the session a slight revision was made in the order of items discussed.

MATTERS ARISING FROM SESSIONS OF THE COMMISSION AND VARIOUS CODEX COMMITTEES (CX/PFV 75/8)

Matters arising from the 10th session of the Codex Alimentarius Commission (July 1974, ALINORM 74/44, paras 66-74, 182, 226-229)

5. The Committee noted that the Commission had adopted the Standards for Raisins and Canned Mandarin Oranges at Step 8 of the Procedure. The Committee also noted that the amendment to the Step 9 Standard for Canned Tomatoes had been adopted and that the provision for ascorbic acid added to preserve colour, as contained in the amendment to the Standard for Canned Peaches, had been modified by the Commission.
6. The Secretariat brought to the attention of the Committee the interpretation of the Codex Alimentarius Commission on the relationship between the Codex Commodity Committees and the Codex Committee on Food Additives (paras 54-56, ALINORM 72/12). The Commission had agreed that the Commodity Committees had the primary responsibility for determining the technological need for an additive in accordance with the "General Principles for the Use of Food Additives" and the Commodity Committees should provide the Codex Committee on Food Additives with sufficient information on which to base a decision.

Tenth Session of the Codex Committee on Food Labelling (June 1974 - ALINORM 74/22A)

7. The Committee noted that the Food Labelling Committee would discuss at its next session the question of labelling of food additives by class names.

RECONSIDERATION OF THE DRAFT GENERAL STANDARD FOR JAMS (FRUIT PRESERVES) AND JELLIES AT STEP 7

8. The Committee examined the above draft standard (ALINORM 76/20, App. V) which had been returned to Step 6 and was now being reconsidered in the light of government comments (CX/PFV 75/4 + Addenda I/II, and CX/PFV 75/12 + Addenda I/II) and the report of the Informal Working Group on the Draft General Standard for Jams (Fruit Preserves) and Jellies, which held its second meeting in Berne, Switzerland in November 1974.

9. The delegation of the United Kingdom as coordinator of the Informal Working Group, introduced the report of the meeting. He reported that a definition had not been found for the product with a high fruit content and a low sugar content. The description of "modern jams" for the latter seemed to be the closest.

10. He stated further that with regard to colours, the Working Group held the view that only such colours evaluated for safety-in-use in foods and given an ADI or a temporary ADI by the Joint FAO/WHO Expert Committee on Food Additives should be listed.

11. Concerning preservatives, not enough information had been available to make a definite recommendation; it appeared that there was greater need for preservatives for the product packed in bulk containers than in retail packages.

12. With regard to description of products, a proposal had been made to provide a choice of names for different fruit levels which meant that countries accepting the standards would specify a name to be used nationally. It was also proposed that a declaration of fruit content could be used to differentiate between the high and the low fruit product.

13. The Committee discussed at considerable length the possibility of elaborating a Codex Standard for the two groups of products without introducing quality classes. It was stated that in addition to differences in the fruit and sugar content, the organoleptic differences should be borne in mind.

14. Some delegations held the view that only a single standard for products with a high fruit content would be required. The majority of the Committee, however, was of the opinion that the general standard could be worked out bearing in mind that the differences between the various products were based on composition. A parallel was drawn with the designations given to milk chocolate and milk chocolate with high milk content. It was finally decided that by analogy with the Recommended International Standard for White Sugar (Ref. CAC/RS 4-1969) the terms "top tier" and "bottom tier" for fruit content in the formulation should be replaced by "Specifications A and B".

Section I - Scope

15. There was some discussion on the need for this section in the Standard as in a number of other standards for processed fruits the Scope Section had been omitted. The Committee held the view that in line with the format for commodity standards as contained in the Procedural Manual, a clear, concise statement on the specific products to which the standard was applicable would be desirable.

16. The Committee accepted the proposal by the Secretariat to revise the section editorially and further agreed with the suggestion of the Working Group to delete the clause which specified that the standard did not apply to products not complying with the minimum requirements of the standard which in some countries were commonly described as "jam".

Section II - Description

Product Definitions

17. One delegation proposed that fruit juice be included as part of the fruit ingredient in jams. An upper limit of 30% was proposed. It was agreed not to pursue this proposal. The Committee decided to delete in the definitions for jams

and jellies reference to certain additives and to the manner of filling, as this would be adequately covered in the additive and hygiene sections.

18. The delegations of France and Italy stated that in their view the use of dried fruits should not be allowed as fruit ingredients unless specifically listed as exceptions. The Committee decided not to make any changes to the provision.

Section III - Essential Composition and Quality Criteria

Optional Ingredients

19. The delegation of Ghana proposed and the Committee agreed to specify that spices include powdered ginger (3.1.2.2). It was also suggested not to make any exception with regard to the use of grape juice as part of the required fruit content for grape jam. It was agreed that the addition of grape juice from which the tartrates had already been precipitated, was necessary to avoid the precipitation of tartaric acid in grape jam but this was contested. It was pointed out that tartrate could be removed by deacidification and the Committee agreed to take account of this and to re-edit the provision, to apply only to jam made from Labrusca grapes. The delegation of Norway made a reservation with regard to the listing of honey because it was of the opinion that its use as an optional ingredient in jams and jellies could lead to malpractices in advertising. The Committee made no amendment.

Fruit Content

20. It was pointed out that the piquancy of ginger could vary and that the levels set for specifications "A" and "B" might be too high in some cases. The Committee agreed to reduce the minimum levels from 30 and 20 percent to 25 and 15 percent respectively.

Mixtures of Fruits

21. It was agreed to remove the square brackets from this provision because the provisions for "two fruits", "three fruits" and "four or more fruits" were considered acceptable.

Soluble Solids

22. In line with a suggestion made by the Working Group, the Committee decided to make a cross reference to sub-section 7.1.1. After some discussion it was decided to retain the minimum level of soluble solids at the present figure of 65 percent.

General Requirements

23. It was pointed out that the provision that the end product should have a colour normal for the type or kind of fruit ingredient did not take full account of the possible addition of colouring matter. It was therefore decided to include the following sentence "Characteristic colour shall not, however, be a requirement where the colour of the product has been adjusted by use of permitted colouring agents".

Defects and Tolerances

24. The Committee agreed to reduce the size of the sample unit from 500 g to 450 g.

25. Several delegations held the view that the limit set for harmless extraneous plant material (5 mm^2) was too small and suggested that this be raised to 15 or 25 mm^2 . The Committee decided not to make a change.

26. The delegation of France, supported by the delegation of Italy, proposed that damaged fruit should not only be limited by the number of pieces but also by weight and suggested a limit of 20 g; no amendment was made.

Section IV - Food Additives

Acidifying and pH Regulating Agents

27. The delegations of Denmark and Italy reiterated their reservations made in previous years with regard to the use of certain substances.

Anti-Foaming Agents

28. It was pointed out that the dimethylpolysiloxane had been inadvertently omitted from the list. The Committee agreed to its reinstatement.

Colouring Matter

29. The Committee discussed once more the necessity of including in the Standard a provision for a large number of colours. It was finally decided to accept the proposal of the Working Group for certain colours which had been given an ADI or a temporary ADI with the exception of Wool Green BS which was deleted to take account of the withdrawal of the temporary ADI by the Joint Experts Committee. It was further agreed that the use of canthaxanthine, for which an ADI had been established, and all natural food colours would be allowed.

The delegation of Poland reiterated its opposition to the use of any colouring matter in the product.

It was also decided that the maximum level of use of 200 mg/kg for colouring matter should be retained.

Preservatives

30. The Committee discussed the need for preservatives in the product covered by the Standard which would have a soluble solids value of not less than 65%. Certain delegations pointed out that in particular in tropical countries where the relative humidity was high and refrigeration facilities were not commonly available there was a technological need for the addition of preservatives.

31. There was also some discussion on the level of preservatives as it appeared in the standard. The Committee considered whether the level could not be reduced and still retain a marketable product. Upon the recommendation of the delegation of Ghana, it was decided to leave the level unchanged at 1000 mg/kg. The square brackets were removed.

32. Several delegations held the view that the level of sulphur dioxide as a carry-over from the raw material could be lower than the present limit of 100 mg/kg contained in the standard; limits of 30 and 80 mg/kg were suggested.

33. It was also stated that in some countries the manufacture of jams from fruits which had been treated with sulphur dioxide was not allowed. Several delegations questioned whether it was technologically feasible to achieve, in general, a sulphur dioxide content of much less than 100 mg/kg. The Committee agreed to maintain the present level.

Flavours

34. There was some discussion as to whether the use of essences derived from varieties of fruit not used in the manufacture of the product was permitted by the present wording. The Committee considered that the restriction on the use of essences to those fruits or varieties named on the label was sufficient and made no change to the provision. Following the proposal of the delegation of Italy, the Committee agreed to add vanilla and vanillin to the list of flavours, for use in chestnut preserves only, and to limit their use to Good Manufacturing Practice (GMP).

Firming Agents

35. The Committee considered whether the inclusion of calcium bisulphite was justified. Several delegations pointed out that there were sound reasons for the retention of the compound since it served a dual purpose as a source of sulphur dioxide and as a firming agent. It was further pointed out that the compound was for use on the fruit and not in the end product.

Antioxidants

36. It was pointed out that L-ascorbic acid was present in high concentration as a natural constituent of black currant and that its concentration in the end product

was in excess of 500 mg/kg. The Committee agreed to allow in black currant jam, a level of 750 mg/kg.

Section VII - Labelling

Name of the Food

37. The Committee considered a text proposed for this provision by the delegation of the USA in their written comments and based on the recommendation of the Informal Working Group on the Draft General Standard for Jams (Fruit Preserves) and Jellies. The Committee agreed to make an exception for the name of products made from chestnut - for which the name "Crème" could be used - and for apple jelly coloured green and flavoured with mint which could be called "Mint Jelly". It was agreed that the proposed text be revised to make clear the distinction between Specification A and B. After discussion a revised text was prepared.

38. A lengthy discussion on the revised text followed. It was pointed out that the description "Jam" figured in both Specifications A and B. If, however, the word "Jam" was chosen as the name of the product under Specification A, this precluded its use under Specification B (or vice versa) in any one country.

39. The delegation of Australia thought that this might cause confusion in international trade and proposed that there should be a declaration of the fruit content on the label, in which the name of the product would be "accompanied in all cases by a statement showing the parts of fruit ingredient used in the preparation of 100 parts of finished product". The delegations of Canada, Ireland, United Kingdom and the USA did not consider that such a provision was either practical or necessary. The Committee, however, found strong support for the proposal of the delegation of Australia and agreed to accept the amended text.

40. The Committee decided not to adopt a proposal that sugar content should be declared (see also paras 54-57 of this Report). The Committee agreed to the proposal in the report of the Working Group relating to the use of the word "Jam" for products with total soluble solids below 65%, although some delegations considered it inappropriate to refer to products not covered by the standard.

List of Ingredients

41. It was agreed, in line with the decision of the Commission with regard to canned peaches, that if ascorbic acid was added to preserve colour, its presence should be declared in the list of ingredients as ascorbic acid.

Country of Origin

42. The delegation of Argentina stated as a general principle that in its view, the country of origin of all products should always be declared.

Lot Identification

43. The Committee agreed to include a provision for lot identification in line with the recommendation made by the Food Labelling Committee.

Status of the Standard

44. The Committee agreed to advance the Standard to Step 8 of the Procedure. The revised document is contained in Appendix II to this Report.

RECONSIDERATION OF THE DRAFT GENERAL STANDARD FOR CITRUS MARMALADE

45. The Committee examined the above Draft Standard (ALINORM 76/20, App. VI) which had been retained at Step 7 until the Draft Standard for Jams (Fruit Preserves) and Jellies had been evaluated in the light of government comments (CX/PFV 75/5 and Addendum I).

46. The Committee agreed that such changes as had been made to the Jams Standard which were also applicable to the present standard would be carried over.

Section II - Description

47. It was agreed that in the illustrative list of raw materials from which marmalade could be prepared, juices should be included.

Section IV - Food Additives

48. The delegations of Italy and Poland reiterated their reservations with regard to the use of certain food additives in the manufacture of marmalade.

Preservatives

49. It was pointed out that the situation which existed with respect to jams and jellies in countries with a hot and humid climate applied also to marmalade. Preservatives would therefore be required to improve keeping qualities. It was agreed that extreme conditions might necessitate more preservative than the quantity allowed for in the standard. The Committee agreed to raise the maximum limit of use to 500 mg/kg.

Section V - Hygiene

50. The Committee noted that the hygiene provision had been endorsed by the Codex Committee on Food Hygiene.

Section VII - Labelling

51. The delegation of Morocco reminded the Committee that the word "marmalade" in French not only covered the citrus products to which the present standard applied, but also a much more liquid product which could be based on other fruits.

52. Concerning products below 65% total soluble solids, the delegation of Denmark proposed that sub-section 7.1.1 be altered in the same manner as agreed for jams. The Committee decided not to make any change.

List of Ingredients

53. The Committee considered the form in which an addition of ascorbic acid for the purpose of preserving colour should be declared on the label bearing in mind the decision of the Commission with regard to the addition of this substance to canned peaches. It was decided to amend the present text accordingly.

54. A number of delegations stated that they favoured a declaration of the added sugar and/or the fruit content of the product as it was thought that this information would be informative to the consumer. The question was raised as to the form which such a declaration should take to provide maximum orientation of the consumer.

55. It was realized that no analytical methods existed to determine accurately in the end product the ingoing sugar and the fruit content. It was therefore suggested that the soluble solids content of the product be declared; however, this was not considered to be sufficiently informative to the consumer. A declaration of the minimum values of added sugar and fruit content would, under the circumstances, be the most satisfactory approach. Other delegations held the view that such a declaration did not provide the consumer with factual information.

56. It was further pointed out that this kind of declaration was moving into the field of nutritional labelling and was not limited to the products under consideration by this Committee. Other Codex Committees were faced with the same situation and it was suggested that the question might best be dealt with by the Codex Committee on Food Labelling.

57. As the opinion of the Committee was divided on this issue, it was decided not to make any provision for listing the percentage of sugar or fruit content of the product.

Lot Identification

58. In line with the recommendation made by the Labelling Committee, the Committee agreed to include a provision for lot identification.

Status of the Standard

59. The Committee agreed unanimously to advance the standard to Step 8 of the Procedure for submission to the Commission at its 11th Session. The revised draft standard is contained in Appendix III to this Report.

CONSIDERATION OF THE DRAFT STANDARD FOR CANNED MATURE PROCESSED PEAS

60. The Committee examined the above draft standard (ALINORM 74/20, App. X), which had been advanced to Step 6 at the Tenth Session of the Commission, in the light of government comments (CX/PFV 75/6 + Addendum I).

61. The Committee discussed the desirability of including a Scope Section in the standard but this was not considered necessary.

Section II - Essential Composition and Quality Factors

Other Permitted Ingredients

62. It was agreed to replace the list of different sugars by a general clause "one or more carbohydrate sweeteners as defined by the Codex Alimentarius Commission, and fructose". The Committee further decided to include a sub-section permitting the use of aromatic herbs and spices, stock or juice of vegetables and aromatic herbs and vegetable garnishes up to a maximum of 15 percent of the total drained vegetable ingredient. The wording would be identical to that used in 2.1.1(c) in the standard for Canned Carrots.

Extraneous Plant Material

63. It was not considered necessary to give examples of the kind of extraneous plant material that could be found in the product.

Section III - Food Additives

Softening Agents

64. It was pointed out that the consistency of the raw material varied and that in some cases softening agents were necessary. It was therefore proposed to add provisions for the use of sodium bicarbonate and sodium citrates at a level of 150 mg expressed as sodium per kg. It was agreed that firming agents and softening agents should not be used in the same product.

Colouring Matters

65. As the ADI for the green colour listed had been withdrawn, it was agreed to replace it by Fast Green FCF. This was to allow for a greater flexibility in countries which might not permit the use of the yellow or the blue colour listed.

Section IV - Contaminants

66. The delegation of Poland reiterated its reservation with regard to the level of tin presently permitted by the standard (see also paras 103-105 of this Report).

Section V - Hygiene

67. The Committee noted that the Hygiene Section had been endorsed by the Codex Committee on Food Hygiene in a slightly revised form (ALINORM 76/13, para 12).

Section VI - Weights and Measures

Minimum Dry Solids Content

68. It was pointed out that the determination of dry solids was time consuming and as an alternative a rapid method for the determination of drained weight was proposed. The Committee agreed to provide for this in an additional sub-section even though it was pointed out that the methods were measuring different parameters. The Committee agreed to adopt the AOAC method (AOAC, 12th edition, 1975, 34.004 total solids) for the determination of total solids in the product.

Section VII - Labelling

The Name of the Food

69. The delegation of Australia proposed that all names for the product should include the word "dried". It believed that unless this was done, consumers could be misled as to the true nature of the product. In supporting this view, the delegation of Switzerland drew attention to the General Standard for the Labelling of Prepackaged Foods which required that the name of the food should indicate the true nature of the food. The delegation of the United Kingdom contested the proposal pointing out that the name "Processed Peas" had been used in the United Kingdom for describing the product for over half a century and stated that in its view, the proposed inclusion of "dried" in the name would confuse the consumer in the U.K. The Committee decided to retain the wording as it stood.

70. It was agreed that the name of the food should include the varietal type and/or the colour of the peas, if the colour of the peas was not green (e.g. dun peas, yellow peas). The provision "Optional Declarations" (7.6) was deleted. In order not to mislead the consumer, it was further agreed that neither the wording nor any pictorial representation on the label should create the impression that the peas were other than peas which had been dried and soaked.

71. Several delegations pointed out that in their country the product was manufactured without the addition of artificial colour. To maintain a distinction between this product and those to which artificial colours were added, it was considered desirable that such an addition should be declared in conjunction with the name of the product. The square brackets around the provision (7.1.5) were removed.

Net Contents

72. The delegation of France, supported by several other delegations, was of the opinion that there should be an indication of the net drained weight on the label in accordance with the provisions of the Recommended International Standard for the Labelling of Prepackaged Foods. The Committee decided, however, not to make any change.

Country of Origin

73. In line with a recommendation of the Food Labelling Committee, the provision for the declaration of the country of origin for products undergoing processing in a second country was deleted.

Lot Identification

74. It was agreed to include a provision for lot identification. The Committee also discussed the desirability of including the provision on date marking. It was decided, however, to await the result of the general discussions on this issue by the Codex Committee on Food Labelling.

Section VIII - Methods of Sampling, Analysis and Examination

Methods of Analysis

75. The provision for determining the dry solids content was revised and a method for establishing the drained weight was included.

Method for Determination of Water Capacity of Containers

76. The Committee agreed to the deletion of the text describing the method and to refer to a Codex publication containing the same method (CAC/RM 46-1972).

Status of the Standard

77. It was agreed to advance the standard to Step 8 of the Procedure for submission to the Commission at its 11th Session. The revised draft standard is contained in App. IV to this Report. The Secretariat undertook to revise the Spanish translation of the Standard, in particular with regard to the name of the food.

CONSIDERATION OF PROPOSED DRAFT STANDARD FOR PICKLED GUCUMBERS (CUCUMBER PICKLES)

78. The Committee considered the above Proposed Draft Standard at Step 4 (CX/PFV 75/2) in the light of government comments received thereon (CX/PFV 75/13) and observations contained in a letter received from an observer organization, Pickle Packers International, which had been circulated to delegates.

79. The delegation of Poland, which had drafted the present document in collaboration with the delegation of the USA, reviewed briefly the history of the standard and stressed the importance of proceeding with the standard in view of the large volume of trade in these products.

80. The observer from the Pickle Packers International stated that in the view of the members of its Organization, there was no need for the standard and further stated that the elaboration of such a standard might impose unnecessary restrictions on the industry which catered to consumers with greatly varying preferences and demands. He also pointed out that in his view, the various criteria applicable to commodities for the establishment of work priorities, as contained in the Procedural Manual, were not fulfilled.

81. The Committee held the view, however, that it would be desirable to continue with the elaboration of the standard. Moreover, it was thought that countries which did not have specific legislation for the particular commodity might also benefit by having a standard elaborated.

Title

82. It was pointed out that the French translation of the title was incorrect and did not cover the product in the standard. The Secretariat undertook to make the necessary amendments throughout the French version of the document. In order to avoid confusion, it was agreed that the words "cucumber pickles", which were placed in brackets after the title, should not be translated into French and Spanish.

Section I - Scope

83. The scope was re-phrased to bring it into line with the format followed in other standards.

Section II - Description

84. During the discussion on "styles" it appeared that some products were sold without seeds. In the definition of the product a provision was made allowing for the removal of the seeds.

Sub-Types

85. It was pointed out that fresh-pack dills and natural dills would be prepared from fresh and cured cucumbers respectively and that all the other sub-types listed could be prepared from fresh as well as from cured cucumbers. To clarify this, a second introductory sentence was included in the provision for sub-types.

Mild Sweet

86. The title of the sub-type was not considered to be in accordance with the descriptive text and was changed to "sweet-sour". The delegation of Denmark stated that in its view, a sub-type "mild-sweet" should also be retained in order to have a more continuous range of trade types.

Strips

87. It was considered that the description of "strips" listed as a sub-type more properly belonged in the provision for styles and it was agreed to transfer the text with the deletion of the reference to sweetened syrup.

Analytical Characteristics

88. The Committee discussed in great detail the limits for total acidity, salt and salt-free soluble solids in the various sub-types. It was agreed that the limits should be such as to maintain a continuity of concentration in the three analytical characteristics. In particular, the limits for salt-free solids, which were substantially sugars, were modified to ensure complete product coverage.

Styles

89. The Committee noted that the Commission had discussed the question of mandatory or optional provisions relating to styles in product standards and had agreed that such provisions carry the wording "The product shall be presented in one of the following styles:". Several delegations pointed out that this form of wording implied that the list of styles would have to be exhaustive which would make the list so cumbersome as to be virtually unworkable. One delegation pointed out that the mandatory nature of the style provision could exclude pickled cucumber products which otherwise complied with the standard. It was likely that these products would be sold under another name and thus the purpose of the standard would be defeated.

90. The Committee decided that in the light of the Commission's decision, it was not appropriate to accept a proposal to include a sub-section providing for any other styles of products which were otherwise in conformity with the standard.

91. This same matter had been raised at the Ninth Session of the Codex Committee on Fish and Fishery Products (ALINORM 76/18, paras 50-51) and would be re-examined on the basis of a background paper to be prepared by Australia, the U.K. and the USA. As a result, the Fish Committee might ask the Commission to reopen discussion on the matter at the 11th Session of the Commission.

92. Several modifications were made to the styles. The Committee agreed to include two further styles "curved and whole cucumbers" and "halves". The delegation of Denmark proposed to include a further style "thin slices" up to 3 mm thick. The Committee decided to defer a decision until its next session. In order to avoid possible confusion, the style "relish" was deleted and consequent amendments were made throughout the standard.

Section III - Essential Composition and Quality Factors

Basic Ingredients and Optional Ingredients

93. The Committee agreed to make a complete revision of the sub-section and after some discussion of figures of up to 25%, it decided that the optional vegetable ingredients should not exceed 5% of the total drained weight of the product.

Size Uniformity

94. The Committee clarified the wording to give better definition of the admissible limits of length and diameter.

Definition of Defects

95. The Committee agreed to bring the wording for the definition of curved cucumbers and misshapen cucumbers into line with the illustrations to be found in Annex I to App. V.

Classification of "Defectives"

96. Reference to "flavour" (2.3.3) was deleted since it could not be classified as a defective.

Section IV - Food Additives

97. A considerable number of delegations stated that they were against the addition of polysorbate 80 and alum in the list of additives; however, no change was made. The Committee agreed to provide for certain colouring agents and thickeners and sulphur dioxide. Delegates were reminded that should these compounds be considered necessary, technological justification and recommended limits would have to be submitted by the Committee to the Codex Committee on Food Additives.

Section V - Labelling

The Name of the Food

98. It was agreed that the addition of artificial colouring should be declared in conjunction with the name of the product.

Net Contents

99. It was agreed that the net contents should be declared by weight and/or volume. The delegation of France, supported by the delegation of Japan, pointed out that since the packing medium would generally be discarded, a provision should be included for drained weights. The Committee agreed to consider this at its next session.

Lot Identification

100. In line with the recommendation of the Food Labelling Committee, a provision for lot identification was included.

Status of the Standard

101. The Committee agreed that, in view of the extensive revision which the Standard had undergone, to return it to Step 3 for a further round of government comments. The revised Standard is contained in App. V to this Report.

RECONSIDERATION AT STEP 4 OF PROPOSED DRAFT STANDARD FOR CANNED CARROTS

102. Due to shortage of time, the Committee did not consider this Standard. It was agreed to leave it at Step 4 for discussion at the next session of the Committee. This would also allow time for the delegation of the United Kingdom to complete a study already begun on the defect table for canned carrots. The document is contained in App. VII to ALINORM 76/20 (11th session).

REVIEW OF MAXIMUM LEVEL OF TIN FOR CERTAIN STEP 9 CANNED FRUIT AND VEGETABLE STANDARDS

103. The Committee noted that the Joint ECE/Codex Alimentarius Group of Experts on Standardization of Fruit Juices, at its last session (October 1974), had discussed levels of tin and lead in fruit juices (ALINORM 76/14, paras 6-11 and reproduced in CX/PFV 75/8). The Committee further noted that the Group had agreed to defer consideration of the maximum level of tin in standards for fruit juices at Step 9 until such time as the Joint FAO/WHO Expert Committee on Food Additives (JECFA) had examined the toxicological information to be referred to it and had established an appropriate maximum daily or weekly intake.

104. The delegation of the United Kingdom presented the Committee with tables listing the lead and tin content for a range of canned fruits and vegetables. It was generally agreed that the level of tin was a function of the length and temperature of storage and the nature of the product itself. The delegation of Poland proposed to reduce the limit of tin to 150 mg/kg but several delegations pointed out that their investigations showed that a significant proportion of the products on the market could exceed this figure.

105. There was a consensus that for all products, the present general limit of 250 mg/kg should not be changed until such time as JECFA had examined the toxicological evidence and had come to a decision. The Committee would then reconsider the matter on a product by product basis.

BACKGROUND PAPER ON UNSHELLED PISTACHIO NUTS

106. As a complement to the background paper, the delegation of Iran presented a short film showing the harvesting and processing of pistachio nuts produced by the Institute of Standards and Industrial Research of Iran.

107. The Committee then considered whether there was justification, on the basis of criteria for the establishment of work priorities as listed in the Procedural Manual, to elaborate a standard for this product. It was pointed out that the ECE Working Party on the Standardization of Perishable Produce had already worked on a standard for unshelled pistachio nuts and was working on a standard for decorticated pistachio nuts. These standards were limited to grading and it was thought that they would complement rather than duplicate a Codex standard.

108. The Committee agreed to consider at its next session a Proposed Draft Standard for Unshelled Pistachio Nuts at Step 2. The delegation of Iran undertook to prepare the Standard in Codex format, taking into account the ECE document and the completed document would be sent to the Secretariat in Rome before 31 October 1975.

CONSIDERATION AT STEP 2 OF THE PROPOSED DRAFT STANDARD FOR DRIED APRICOTS

109. The delegation of Iran, in introducing the above Proposed Draft Standard, stated that the present document had been drafted in collaboration with Australia. The Committee agreed that the paper should be up-dated and be brought into Codex format for consideration at Step 4 at its next session. The delegation of Australia expressed its willingness to collaborate with Iran in this work. The revised document would be sent to the Secretariat in Rome before 31 October 1975.

CONSIDERATION AT STEP 2 OF THE PROPOSED DRAFT STANDARD FOR DATES

110. The Committee considered that the standard which had been elaborated by the delegation of Iran, in collaboration with the USA, should be circulated at Step 3 to governments for comments. The document is contained in App. VI to this Report.

FUTURE WORK PROGRAMME

111. The delegation of Brazil proposed that a standard be elaborated for canned palmito in brine (palm hearts). The Committee agreed to request the delegation to prepare for its next session a background paper providing information on criteria applicable to the establishment of work priorities on commodities. This paper should be sent to the Chairman before 31 October 1975.

112. The Committee further agreed to consider at its 13th session a background paper on canned apricots to be prepared by Australia which should also be sent to the Chairman before 31 October 1975.

113. At the previous session of the Committee it had been proposed that the standard for dehydrated potatoes be considered for possible future elaboration. The delegation of the USA - originator of the proposal - stated that the time did not seem ripe and suggested that the matter be held in abeyance. The Committee agreed with this proposal.

114. The Committee agreed that the agenda for its next session would include the consideration of standards for the following products at the Steps indicated:

- Tropical Fruit Salad - Step 7 (in anticipation of advancement by the 11th session of the Commission)
- Cucumber Pickles - Step 4
- Carrots - Step 4 (retained)
- Dried Apricots - Step 4
- Dates - Step 4
- Pistachios - Step 2
- Palm Hearts - Background paper
- Canned Apricots - Background paper

DATE AND PLACE OF NEXT SESSION

115. The Committee noted that its 13th session would be held in Washington, D.C. in conjunction with the 13th session of the Codex Committee on Food Hygiene. The Committee was asked by the Chairman to give its opinion on the date of the next session. A number of delegations said that they preferred the meeting to be held in May/June rather than in July, the date proposed for the next session of the Codex Committee on Food Hygiene.

Status of Standards

<u>Standard</u>	<u>Document No.</u>	<u>Status (Step)</u>
Canned Tomatoes	CAC/RS 13-1969 Rev.1	}
Canned Peaches	CAC/RS 14-1969 Rev.1	
Canned Grapefruit	CAC/RS 15-1969	
Canned Green and Wax Beans	CAC/RS 16-1969	
Canned Applesauce	CAC/RS 17-1969	
Canned Sweet Corn	CAC/RS 18-1969	
Canned Pineapple	CAC/RS 42-1970 Rev.1	
Canned Mushrooms	CAC/RS 55-1972	
Canned Asparagus	CAC/RS 56-1972	
Processed Tomato Concentrates	CAC/RS 57-1972	
Canned Green Peas	CAC/RS 58-1972	
Canned Plums	CAC/RS 59-1972	
Canned Raspberries	CAC/RS 60-1972	
Canned Pears	CAC/RS 61-1972	
Canned Strawberries	CAC/RS 62-1972	
Table Olives	CAC/RS 66-1974	
Raisins	CAC/RS 67-1974	
Canned Mandarin Oranges	CAC/RS 68-1974	
Canned Fruit Cocktail	ALINORM 76/20 App. II	8
Jams (Fruit Preserves) & Jellies	" 76/20A App. II	8
Citrus Marmalade	" 76/20A App. III	8
Canned Mature Processed Peas	" 76/20A App. IV	8
Canned Tropical Fruit Salad	" 76/20 App. III	5
Canned Carrots	" 76/20 App. VII	4
Pickled Cucumbers (Cucumber Pickles)	" 76/20A App. V	3 (returned)
Dates	" 76/20A App. VI	3
Dried Apricots	" 76/20A par.109 + CX/PFV 76/...	3 *
Unshelled Pistachio Nuts	" 76/20A paras 106-108 + CX/PFV 76/...	2 *
Canned Palmito in Brine (Palm Hearts) (Background paper)	" 76/20A para 111 + CX/PFV 76/...	- *
Canned Apricots (Background paper)	" 76/20A para 112 + CX/PFV 76/...	- *
Dried Currants	" 68/20 para 69	} For future consideration at Step 2
Dried Figs	" 69/20 paras 33 & 35	
Canned Fruit Salad (other than tropical)	" 70/20 para 38(o)	
Canned Two Fruits Salad	" 70/20 para 38(c)	
Dehydrated Potatoes	" 76/20A para 113	

* To be distributed in due course.

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APPENDIX I

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DRAFT GENERAL STANDARD FOR JAMS (FRUIT PRESERVES) AND JELLIES

Advanced to Step 8

1. SCOPE

1.1 This standard applies to a class of fruit spreads commonly known as jams and jellies and which may be prepared from single fruits or from two or more fruits.

The distinguishing characteristics of the products are:

- (a) A substantial amount of fruit ingredient is required in the formulation; and
- (b) The end product has a relatively high soluble solids value.

The terms "jam" and "preserves" are frequently used interchangeably. "Jellies" are differentiated from jams in that the fruit ingredient consists of the juice that has been extracted from whole fruits and clarified by filtration or other means.

1.2 This standard does not apply to:

- (a) Products prepared with non-carbohydrate sweeteners and which are clearly intended or labelled as intended for diabetic or dietetic use; or
- (b) Products with a low sugar content; or
- (c) Products prepared from citrus fruit, commonly referred to as marmalade, which products are covered by the "Codex Standard for Citrus Marmalade"; or
- (d) Products clearly intended and marked as for manufacturing use.

2. DESCRIPTION

2.1 Product Definitions

2.1.1 "Jam" or "Preserve" or "Conserve" is the product prepared from a suitable fruit ingredient (as defined in 2.2.2.1):

- (a) which may be whole fruit, pieces of fruit, fruit pulp, or fruit puree; and
- (b) with or without fruit juice or concentrated fruit juice as optional ingredient(s); and
- (c) mixed with a carbohydrate sweetener, with or without water; and
- (d) processed to a suitable consistency.

2.1.2 "Jelly" is the product prepared from a suitable fruit ingredient (as defined in 2.2.2.2):

- (a) which is practically free from suspended fruit particles; and
- (b) mixed with a carbohydrate sweetener, with or without water; and
- (c) processed to a semi-solid consistency.

2.2 Other Definitions

2.2.1 "Fruit" means all of the recognized fruits and those vegetables recognized as suitable in making jams, including but not limited to chestnuts, ginger, melon, rhubarb, tomato.

2.2.2 "Fruit ingredient" means:

2.2.2.1 In the case of jams, preserves or conserves - The product

- (a) prepared from fruit which is fresh, frozen, canned, concentrated or otherwise processed or preserved; and
- (b) prepared from fruit which is substantially sound, wholesome, of suitable ripeness and clean; not deprived of any of its main constituents, except that it is trimmed, sorted and otherwise treated to remove objectionable bruises, stems, toppings, tailings, cores, pits (stones), and may or may not be peeled. In the case of ginger, rhubarb, and melon, it means respectively the drained edible and cleaned root of ginger (*Zingiber officinale*) preserved in syrup, trimmed rhubarb stems, and melons with seeds, stem, and rind removed; and
- (c) containing all natural soluble solids (extractives) except those lost during preparations under good manufacturing practice.

2.2.2.2 In the case of jelly - The juice or aqueous extract

- (a) obtained from fruit which is fresh, frozen, canned, concentrated, or otherwise processed or preserved; and
- (b) prepared from fruit which is substantially sound, wholesome, clean, and which is trimmed, sorted and otherwise treated to remove objectionable material; and
- (c) prepared by removal of all, or practically all, of the insoluble solids and may be concentrated by the removal of water.

2.2.3 "Fruit Pulp" means the edible portions of the fruit, mashed, or cut into pieces, but not reduced to a puree.

2.2.4 "Fruit Puree" means fruit ingredient finely divided by sieving, screening, or other mechanical means.

2.2.5 "Soluble Solids" means percent by weight of soluble solids as determined by the Refractometric method corrected to 20°C using the International Sucrose Scale but making no correction for insoluble solids or acids.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Composition

3.1.1 Basic Ingredients

- (1) Fruit ingredient as defined in 2.2.2.
- (2) One or more of the carbohydrate sweetener(s) or sugars defined by the Codex Committee for Sugars, including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, glucose syrup, dried glucose syrup.

3.1.2 Optional Ingredients

- (1) Citrus juice.
- (2) Herbs, spices (including powdered ginger) and vinegar.
- (3) Essential oils.
- (4) Spirituous liquors.
- (5) Butter, margarine, other edible vegetable or animal oils (used as anti-foaming agents).
- (6) Honey.
- (7) Fruit juice or fruit juice concentrates in the case of jams. In Labrusca grape jam, grape juice and grape juice concentrate may constitute a part of the required fruit content.

3.2 Formulation

3.2.1 Fruit content

3.2.1.1 Specification A

The product shall be manufactured from not less than 45 parts, by weight, of original fruit ingredient, exclusive of any added sugar or optional ingredients used in the preparation of the fruit ingredient, for each 100 parts, by weight, of finished product except for the following:

blackcurrant, rosehip, quince	35 parts
ginger	25 parts
cashew apple	23 parts
passionfruit	8 parts

When concentrated or diluted fruit ingredient is used, the formulation is based upon the equivalent of single strength fruits as determined by the relationship between the soluble solids of the concentrate or the dilution and the soluble solids of the natural (single-strength) fruit.

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3.2.1.2 Specification B

The product shall be manufactured from not less than 33 parts, by weight, of original fruit ingredient, exclusive of any added sugar or optional ingredients used in the preparation of the fruit ingredient; for each 100 parts, by weight, of finished product except for the following:

blackcurrant, rosehip, quince	25 parts
ginger	15 parts
cashew apple	16 parts
passionfruit	6 parts

When concentrated or diluted fruit ingredient is used, the formulation is based upon the equivalent of single strength fruits as determined by the relationship between the soluble solids of the concentrate or the dilution and the soluble solids of the natural (single-strength) fruit.

3.2.2 Mixtures of fruits

3.2.2.1 Two fruits

When a jam or jelly contains a mixture of two fruits, the first-named fruit shall contribute not less than 50 percent, nor more than 75 percent, of the total fruit content except when melon, passionfruit, lemon, papaya, or ginger is one of the two fruits. When melon or papaya is a constituent it may be present up to a level of 95 percent and where pineapple, passionfruit, lemon, and ginger are present they shall be present at a level of not less than 5 percent with the major ingredient being permitted at a level greater than 75 percent.

3.2.2.2 Three fruits

When a jam or jelly contains a mixture of three fruits, the first-named fruit shall contribute not less than 33 1/3 percent, nor more than 75 percent, of the total fruit content.

3.2.2.3 Four or more fruits

When a jam or jelly contains a mixture of four or more fruits, the first-named fruit shall contribute not less than 25 percent nor more than 75 percent, of the total fruit content.

3.3 Soluble solids (finished product)

The soluble solids value of the finished product shall not be less than 65 percent (see sub-section 7.1.1).

3.4 Quality criteria

3.4.1 General Requirements

The end product shall be viscous or semi-solid, have a colour and flavour normal for the type or kind of fruit ingredient taking into consideration any flavour imparted by optional ingredients. Characteristic colour shall not, however, be a requirement where the colour of the product has been adjusted by use of permitted colouring agents. It shall be reasonably free from defective materials normally associated with the fruits.

In the case of jellies, the product shall be at least reasonably clear or transparent and shall contain no apparent defects.

Seeds, in the case of berries and passionfruit, are a natural fruit component and are not considered defects unless the product is presented as "Seedless".

3.4.2 Defects and allowances - Jams (Preserves)

Based on a sample unit of 450 grams the product shall have not more than the following:

- (a) Harmless Extraneous Plant Material _____ 2 pieces
(consisting of plant material common to the specific fruit and includes leaves, full caps, stems over 10 mm in length and sepal bracts aggregating an area of 5 mm² or larger)

- (b) Pit (Stone) _____ 1 piece
(whole pit or stone in fruits such as cherries that are normally pitted; or a piece of pit of approximately one-half pit)
- (c) Pit Fragments _____ 2 pieces
(a piece of pit less than the equivalent of one-half pit and which weighs at least 5 milligrams)
- (d) Damaged _____ 5 pieces
(a piece of fruit that is blemished, discoloured, or bruised by pathological or other means to the extent that it is materially affected)
- (e) Mineral Impurities
Strawberry Jam 0.04% by weight
Other 0.01% by weight

3.4.3 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in subsections 3.4.1 and 3.4.2 shall be considered a "defective".

3.4.4 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in subsection 3.4.1 when the number of "defectives", as defined in subsection 3.4.3, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (Ref. CAC/RM 42-1969)

4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications as contained in section ... of the Codex Alimentarius have been temporarily endorsed or are subject to endorsement by the Codex Committee on Food Additives as indicated:

- 4.1 Acidifying and pH Regulating Agents Maximum Level
- | | | | |
|-----|---|---|------------|
| (1) | Citric acid | } In sufficient amount | } Endorsed |
| (2) | Malic acid | } to maintain the pH | |
| (3) | Lactic acid | } at a level of 2.8 - | |
| (4) | L-Tartaric acid | } 3.5 | |
| (5) | Fumaric acid | } L-Tartaric acid and
fumaric acid and their
salts expressed as the
acid, 3000 mg/kg | } Endorsed |
| (6) | Sodium, potassium and calcium salts of any of the acids listed in (1) through (5) | | |
| (7) | Sodium and potassium carbonates | | |
| (8) | Sodium and potassium bicarbonates | | |
- 4.2 Anti-Foaming Agents
- | | |
|--|--|
| Mono- and diglycerides of fatty acids of edible oils | } Not more than is necessary to inhibit foaming (Endorsed) |
| Dimethylpolysiloxane | } 10 mg/kg (To be endorsed) |
- 4.3 Thickening Agents
- | | | |
|-----------------------|--------------------|----------------|
| Pectin (non-amidated) | - Limited by GMP - | Endorsed |
| Pectin (amidated) | - 0.5% by weight - | To be endorsed |

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4.4 Colouring Matters

Erythrosine 45430- - - - -	(Temp. endorsed)	}	200 mg/kg (singly or in combination)
Amaranth 16185- - - - -	(Temp. endorsed)		
Fast Green FCF 42053 - - - -	(Temp. endorsed)		
Ponceau 4R 16255 - - - - -	(Temp. endorsed)		
Tartrazine 19140 - - - - -	(Temp. endorsed)		
Sunset Yellow FCF 15985 - -	(Temp. endorsed)		
Blue No.1 (Brilliant Blue FCF) 42090			
Indigo Carmine (Indigotin) 73015			
Caramel Colours (made by the Ammonia process)			
Caramel Colours (not made by the Ammonia process)			
Chlorophylls 75810		}	Subject to endorsement
Beta-apo-8' -carotenol 40820			
Ethyl ester of beta-apo-8' -carotenoic acid 40825		}	Limited by GMP
Canthaxanthine			
Any safe and suitable natural food colours			

4.5 Preservatives

Sodium benzoate	}	1000 mg/kg (singly or in combination) (Endorsement postponed)
Sorbic acid or potassium salt		
Esters of parahydroxy benzoic acid		
Sulphur dioxide (as a carryover from raw material) - - - - -		
		100 mg/kg - Based on the end product (Endorsement postponed)

4.6 Flavours

Natural fruit essences of the named fruit(s) in the product - - - - -	}	Limited by GMP (Endorsed)
Natural Mint Flavour - - - - -		
Natural Cinnamon Flavour - - - - -		
Vanilla and vanillin (in chestnut preserves only) - - - - -		Limited by GMP (To be endorsed)

4.7 Firming Agents (for use only on the fruit)

(1) Calcium bisulphite	}	200 mg/kg expressed) as Ca, singly or in combination)	Endorsement postponed
(2) Calcium carbonate			
(3) Calcium chloride			
(4) Calcium lactate			
(5) Calcium gluconate			

4.8 Antioxidant

L-ascorbic acid - - - - -	500 mg/kg	}	Endorsement postponed
Except in blackcurrant jam - - - - -	750 mg/kg		

5. HYGIENE (Endorsed 1973, ALINORM 74/13, paras 15 (+ 10))

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969).

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:
- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
 - (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of container

The container shall be well filled with the product. When packed in rigid containers, the product shall occupy not less than 90% 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.

6.1.1 Classification of "defective"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of 6.1 shall be considered a "defective".

6.1.2 Acceptance

A lot will be considered as meeting the requirement of 6.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (Ref. No. CAC/RM 42-1969).

7. LABELLING

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

7.1 The name of the food

7.1.1 The name of the product shall be:

- (a) with respect to Specification A:

Extra Jam	}	(or Jelly, Preserve or Conserve as appropriate)
or High Fruit Jam		
or Jam		

- (b) with respect to Specification B:

Low Fruit Jam	}	(or Jelly, Preserve or Conserve as appropriate)
or Light Jam		
or Jam		
or Fruit Spread		

7.1.2 The name of the product may be:

- (a) "Crème" for products made from chestnuts.
- (b) "Mint Jelly" for products made from Apple Jelly that is coloured green and flavoured with mint.

7.1.3 In all cases the name of the product shall be accompanied by a statement on the label showing the parts of fruit ingredient used in the preparation of 100 parts of finished product. In the case of products with soluble solids levels below 65%, the word "Jam (Preserve, Conserve or Jelly)" may, in accordance with the law and custom of the country in which the product is sold, be included in the name provided that the name includes appropriate words other than "Jam (Preserve, Conserve or Jelly)" and the name of the fruit or fruits.

7.1.4 The name of the product shall be preceded or followed by the name of the fruit, or fruits, used in order of proportion by weight.

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7.1.5 The name of the product may include the name of the variety of fruit (e.g. Victoria Plum Jam) or type descriptions (e.g. Yellow Plum Jam).

7.1.6 The name of the product or fruit may include an adjective description of character (e.g. Seedless Blackberry Jam).

7.1.7 Jam made from ginger, or pineapple, or figs, with or without the addition of citrus fruit, may be designated "Ginger Marmalade", "Pineapple Marmalade", or "Fig Marmalade" if such product is customarily so described in the country in which it is sold.

7.1.8 The addition of artificial colour shall be declared in conjunction with the name of the product (e.g. X with colour added).

7.2 List of ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969).

7.2.2 If ascorbic acid is added to preserve colour, its presence shall be declared in the list of ingredients as ascorbic acid.

7.3 Net Contents

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

7.4 Name and address

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

7.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

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

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods and have been endorsed by the Codex Committee on Methods of Analysis and Sampling. (Except 8.5 which is yet to be endorsed).

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (Ref. No. CAC/RM 42-1969).

8.2 Test Procedures

8.2.1 Soluble Solids

Soluble solids shall be determined by the Refractometric method, disregarding any adjustment for water insoluble solids and invert sugars, in accordance with the AOAC Method. (Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 12th Edition, 22.024 and 31.011).

8.3 Determination of calcium in jams

FAO/WHO Codex Alimentarius CAC/RM 38-1970 also shown in Methods of AOAC-1970; 32.014 through 32.016.

8.4 Method for Determination of Water Capacity of Containers

In accordance with Codex Alimentarius document CAC/RM 46-1972.

8.5 Determination of Mineral Impurities

8.5.1 Apparatus

- (1) Blender or maserator (Atomix, Turmix, Waring, or equivalent).
- (2) Beakers - 2,000 ml capacity.
- (3) Funnels.
- (4) Filter paper, Whatman No. 1 or equivalent.
- (5) Porcelain or platinum crucibles.
- (6) Muffle furnace (600°C).
- (7) Desiccator with active desiccant.
- (8) Analytical balance.

8.5.2 Reagents

- (1) NaCl solution 15%
- (2) HCl

8.5.3 Preparation of Test Sample

(a) Containers of 500 g or less

Use the entire contents. Determine the weight of contents by subtracting the weight of the empty container from the weight of full container. For this purpose:

Weigh the container with the contents. Transfer the contents to a 2 l beaker, taking care to include any sand or particles by rinsing with ca 500 ml of hot water. Weigh the emptied dried container. Determine the weight of contents by subtracting the weight of the empty container from the weight of full container. Use the entire contents for the analytical sample.

(b) Containers larger than 500 g

Use the sub of ca 500 g for the analytical sample. For this purpose:

Empty the container onto a tray. Divide into parts along the vertical axis. Remove ca 500 g sub for the analytical sample taking care to include all layers of the contents. Transfer the sample to a 2 l previously weighed beaker. Weigh. Determine the weight of the sample from the difference of weights.

8.5.4 Procedure

- (1) Add ca 500 ml of hot water to the sample in the 2 l beaker and homogenize the contents thoroughly.
- (2) Nearly fill the beaker with hot water and mix contents by swirling, using a stirring rod if needed.
- (3) Let stand about 10 minutes and decant supernatant and water into a second 2 l beaker.
- (4) Refill the first beaker with water, repeat the mixing and swirling operation and again let set 10 minutes.
- (5) Fill the second beaker with water, mix and swirl, and let stand 10 minutes.
- (6) At the end of the 10 minute period decant beaker No. 2 into beaker No. 3. Likewise decant beaker No. 1 in beaker No. 2.
- (7) Repeat the sequence carefully decanting supernatant from beaker No. 3 into sink, until all fruit tissue is removed from the sample.
- (8) Finally collect the residue from all the beakers in beaker No. 3.
- (9) Remove any seeds or fruit tissue that settles out by treating the residue in beaker No. 3 with hot 15% NaCl solution.
- (10) Remove NaCl by washing with hot water. Removal can be verified by testing the washings with AgNO₃.
- (11) Finally transfer residue remaining in Step 10 to funnel fitted with ashless filter paper. Use small portion of water to assure transfer of all residue. Discard filtrate.
- (12) Transfer filter paper to a weighed crucible. Dry in air oven or over bunsen burner. Ignite in muffle furnace for about 1 hour at 600°C.

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- (13) Cool, add 5 ml HCl and heat to boiling. Again cool, add 10 ml H₂O and heat to boiling.
- (14) Filter, and wash free of acid.
- (15) Ignite the filter by an initial drying and incineration in muffle furnace at 600°C.
- (16) Cool in desiccator, and weigh.
- (17) The weight of acid insoluble residue is determined by subtracting the weight of the empty crucible from the weight of the crucible plus incinerated residue.
- (18) Express the residue or mineral impurities on the basis of _____ mg per kilogram.
If the test sample is 500 g, multiply the value obtained in Step 17 by two (2).
If the test sample is less than 500 g, use the following formula:

$$X = \frac{1000}{W} (R)$$

in which

- X = mineral impurities
W = weight of test sample (grams)
R = residue remaining after incineration (milligrams).

DRAFT GENERAL STANDARD FOR CITRUS MARMALADE

Advanced to Step 8

1. SCOPE

This standard covers general and specific provisions for the product prepared from citrus fruit and commonly referred to as "Marmalade".

It does not apply to:

- (a) Marmalades made from ginger, pineapple, or figs (with or without the addition of citrus fruit) which are customarily described as marmalades of such fruit(s) but which conform to the requirements for jams and which are covered by the Codex General Standard for Jams (Fruit Preserves) and Jellies;
- (b) products prepared from fruits other than citrus;
- (c) products prepared from non-carbohydrate sweeteners and designated as "diabetic" or "dietetic" or products with a low sugar content, which do not comply with the minimum requirement of this standard and which in some countries are commonly described as Marmalade;
- (d) products intended or clearly marked for manufacturing use only.

2. DESCRIPTION

2.1 Product definitions

2.1.1 "Marmalade" is the product obtained by processing prepared citrus fruit (as defined in 2.2.1) in the form of whole fruit, fruit pulp, or fruit puree, with carbohydrate sweetener with or without citrus juice, the extraction of peel, the removal of some or all of the peel, the addition of water, in which the mixture is processed to a suitable consistency.

2.1.2 "Jelly Marmalade" is the product as described in sub-section 2.1.1 from which all of the insoluble solids, or all of the insoluble solids except for a small proportion of thinly cut peel, have been removed.

2.2 Other definitions

2.2.1 "Prepared citrus fruit" or "prepared citrus fruit ingredient" is the product (a) prepared from substantially sound, clean citrus fruit, including pulps, juices, concentrated juices, extractives, and preserved peels from which stems, calyces, and seeds have been removed; (b) prepared from fruit which is fresh, processed, or preserved other than by drying; (c) containing all natural soluble solids (extractives) except for those lost during preparation under good manufacturing practices.

3. ESSENTIAL COMPOSITION AND QUALITY CRITERIA

3.1 Composition

3.1.1 Basic ingredients

- 1) Prepared citrus fruit ingredient.
- 2) One or more of the carbohydrate sweetener(s) or sugars defined by the Codex Committee for Sugars, including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, fructose syrup, glucose syrup, dried glucose syrup.

3.1.2 Optional ingredients

- 1) Citrus juice.
- 2) Essential oils.
- 3) Spirituous liquors.
- 4) Butter, margarine, other edible vegetable or animal oils (as anti-foaming agents).
- 5) Honey

3.2 Formulation

The product shall contain not less than 20 parts, by weight, of prepared citrus fruit for each 100 parts, by weight, of finished marmalade. Peel in excess of amounts normally associated with the fruits is not considered a part of the fruit ingredient for purposes of compliance with minimum fruit content.

When concentrated or diluted citrus fruit ingredient is used, the formulation is based upon the equivalent of single strength fruits as determined by the relationship between the soluble solids of the concentrate and soluble solids of the natural (single strength) fruit.

3.3 Soluble Solids (Finished Product)

The soluble solids value of the finished product shall not be less than 65 percent.

3.4 Quality Criteria

3.4.1 General

The end product shall be viscous or semi-solid, have a colour and flavour normal for the type of citrus fruit used taking into consideration flavour imparted by optional ingredients. The product shall be practically free from extraneous plant material, seeds, or seed particles, and shall be reasonably free from other defects normally associated with the fruit.

3.4.2 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in sub-section 3.4.1 shall be considered a "defective".

3.4.3 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 3.4.1 when the number of "defectives", as defined in sub-section 3.4.2, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications as contained in section of the Codex Alimentarius are subject to endorsement or have been endorsed or temporarily endorsed or acted upon by the Codex Committee on Food Additives, as indicated.

4.1 Acidifying and pH Regulating Agents

	<u>Maximum level</u>	
1) Citric acid	In sufficient amount to maintain the pH at a level of 2.8 - 3.5	} Endorsed
2) Malic acid		
3) Lactic acid		
4) L-Tartaric acid		
5) Fumaric acid		
6) Sodium, potassium and calcium salts of any of the acids listed in 1) through 5)		
7) Sodium and potassium carbonates	as the acid, 3000 mg/kg	}
8) Sodium and potassium bicarbonates		

4.2 Anti-Foaming Agents

Mono and Diglycerides of fatty acid of edible oils	} Not more than is necessary to inhibit foaming (Endorsed)
Dimethylpolysiloxane - - - - -	

4.3 Thickening Agent

Pectin (non-amidated) - Limited by GMP - Endorsed
Pectin (amidated) - 0.5% by weight - To be endorsed

4.4 Colouring Matters

Caramel - - - - -	Limited by Good Manufacturing Practice (Endorsed)
Caramel (made by the ammonia process) - - - - -	1,500 mg/kg (to be endorsed)
Sunset Yellow FCF - - - - -	200 mg/kg (endorsement postponed)
<u>In Lime Marmalade only</u>	
Tartrazine 19140	} 100 mg/kg - Singly or in combination (to be endorsed)
Fast Green FCF 42053	

4.5 Preservatives

Sorbic Acid and Potassium Sorbate	500 mg/kg - Singly or in combination (endorsed)
Sulphur Dioxide - - - - - (as a carryover from raw material)	100 mg/kg (based on the end product) (endorsed)

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4.6 Flavours

Natural citrus fruit essences - - - - - Limited by GMP (Endorsed)

4.7 Antioxidants

L-ascorbic acid - - - - - 500 mg/kg (Endorsed)

5. HYGIENE (Endorsed ALINORM 74/13, paras 15 and 10)

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 2-1969).

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:

- (a) shall be free from micro-organisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of container

The container shall be well filled with the product. When packed in rigid containers the product shall occupy not less than 90% 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.

6.1.1 Classification of "defective"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of 6.1 shall be considered a "defective".

6.1.2 Acceptance

A lot will be considered as meeting the requirements of 6.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

7. LABELLING

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

7.1 The name of the food

7.1.1 The name of the product shall be "Marmalade".

7.1.2 Where the product is not made exclusively from oranges, the designation shall include the citrus fruits from which the product was prepared, save however that this shall not be necessary where the proportion of citrus fruit other than orange does not exceed 10% by weight of the fruit content.

7.1.3 Except as provided in 7.1.2, where the product is prepared from two or more citrus fruits, the designation shall include each citrus fruit present, with the fruits listed in the order of predominance.

7.1.4 The name of the product may contain the name of the variety of citrus fruit (e.g. "Valencia Orange Marmalade").

7.1.5 The product may be designated according to the amount and type of peel present, depending upon the practice in the country in which it is sold.

7.2 List of ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(o) of the General Standard for the Labelling of Prepackaged Foods, CAC/RS 1-1969.

7.2.2 If ascorbic acid is added to preserve colour, its presence shall be declared in the list of ingredients as ascorbic acid.

7.3 Net Contents

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

7.4 Name and Address

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

7.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

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

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described or referred to in 8.1, 8.2 and 8.4 are international referee methods and are subject to endorsement by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

8.2 Test procedures

8.2.1 Soluble solids

Soluble solids shall be determined by the Refractometric method, disregarding any adjustment for water insoluble solids and invert sugars, in accordance with AOAC Method. (Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 12th Edition, 1975 - 22.024 and 31.011).

8.3 Determination of calcium in jams

Codex Alimentarius Document CAC/RM 38-1970 also shown in Methods of AOAC-1970 - 32.014 through 32.016.

8.4 Method for determination of water capacity of containers

In accordance with Codex Alimentarius Document CAC/RM 46-1972.

DRAFT STANDARD FOR CANNED MATURE PROCESSED PEAS

Advanced to Step 8

1. DESCRIPTION

1.1 Product Definition

Canned processed peas or canned mature peas are the product (a) prepared from clean, substantially sound, whole, threshed, dried mature seeds of green pea varieties (cultivars) conforming with the characteristics of the species Pisum sativum L. which have been soaked, but excludes the sub-species macrocarpum; (b) packed with water to which may be added nutritive sweeteners, seasoning and other ingredients appropriate to the product; (c) processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

1.2 Varietal types

Any suitable variety (cultivar) of pea may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Basic ingredients

Peas and water and optional ingredients as follows:

2.1.1 Other permitted ingredients

- (a) Salt;
- (b) One or more of the carbohydrate sweeteners as defined by the Codex Alimentarius Commission and fructose;
- (c) Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, etc.); garnishes composed of one or more vegetables (lettuce, onions, pieces of green or red peppers, or mixtures of both, etc.) up to a maximum of 15% of the total drained vegetable ingredient;
- (d) Essence.

2.2 Quality criteria

2.2.1 Colour

The drained peas shall have normal colour characteristic of canned processed peas, taking into consideration any added artificial colour.

2.2.2 Packing medium

The packing medium shall not be so viscous that the liquid will not separate from the peas at 20°C. It shall not have a colour nor an appearance which is foreign to the product.

2.2.3 Flavour

Processed peas shall have a normal flavour and odour free from flavours or odours foreign to the product.

Processed peas with other permitted ingredients shall have the flavour characteristic of that imparted by the peas and the other substances used.

2.2.4 Texture

The peas shall be reasonably tender and reasonably uniform in texture.

2.2.5 Defects and allowances

Processed peas shall be reasonably free from defects and within the limits set forth herein for common defects as defined.

	<u>Maximum Limits</u> (based on weight of drained peas)
(a) <u>Blemished peas</u> - - - - - (peas which are slightly stained or spotted)	10% m/m
(b) <u>Seriously blemished peas</u> - - - - - (peas which are spotted, discoloured, or otherwise blemished to an extent that the appearance or eating quality is serious- ly affected; these shall include worm eaten peas)	2% m/m
(c) <u>Pea fragments</u> - - - - - (portions of peas: separated or individual cotyledons; crushed, partial, or broken cotyledons; and loose skins)	10% m/m
(d) <u>Extraneous plant material</u> - - - - - (any vine or leaf or pod material from the pea plant, or other plant material)	0.5% m/m
<u>Total</u> of the foregoing defects (a), (b), (c), (d) - - - - -	15% m/m

2.2.6 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in subsection 2.2.1 through 2.2.5, shall be considered a "defective".

2.2.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in subsection 2.2.6 when the number of "defectives", as defined in subsection 2.2.6, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

3. FOOD ADDITIVES

3.1 The following provisions in respect of food additives and their specifications as contained in section... of the Codex Alimentarius are subject to endorsement by the Codex Committee on Food Additives:

	<u>Maximum Level in the End Product</u>
(a) <u>Firming Agents</u>	
Calcium chloride	} 350 mg/kg as Ca
Calcium lactate	
Calcium gluconate	
(b) <u>Softening Agents</u>	
Sodium bicarbonate	} 150 mg/kg expressed as Na singly or in combination
Sodium citrate	
Firming agents and softening agents may not be used in the same product.	
(c) <u>Colouring Matters</u>	
Fast Green FCF 42053	} 200 mg/kg (singly or in combination)
Tartrazine - Colour Index (1956) - 19140	
Brilliant Blue FCF	
(d) <u>Flavours</u>	
Natural flavours and their identical synthetic equivalents	} Not limited

4. CONTAMINANTS

The following provision in respect of contaminants is subject to endorsement by the Codex Committee on Food Additives:

Tin, maximum level - - - - -	250 mg/kg, calculated as Sn.
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5. HYGIENE (Endorsed 1974 ALINORM 76/13, para 12)

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969).

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:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

5.4 Products with an equilibrium pH above 4.6 shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum unless growth of surviving spores is permanently prevented by product characteristics other than pH.

6. WEIGHTS AND MEASURES

6.1 Fill of container

6.1.1 Minimum fill

The container shall be well filled with peas and the product (including packing medium) shall occupy not less than 90% 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.

6.1.1.1 Classification of "defectives"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of 6.1.1 shall be considered a "defective".

6.1.1.2 Acceptance

A lot will be considered as meeting the requirement of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

6.1.2 Minimum dry solids content

6.1.2.1 The total dry solids content of the product shall be not less than 19.5% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2.2 The requirements for minimum dry solids content shall be deemed to be complied with when the average dry solids content of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

6.1.2.3 As an alternate to the requirement in 6.1.2.1, a minimum drained weight of 60% m/m of distilled water at 20°C, which the sealed container will hold when completely filled, may be utilized. However, in cases of dispute the requirement in 6.1.2.1 will be the referee method and requirement.

7. LABELLING

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

7.1 The name of the food

7.1.1 The name of the product shall be "Processed Peas" or "Mature Peas" or "Reconstituted Dried Peas" or "Cooked Dried Peas" or "Soaked Dried Peas" or the equivalent description used in the country in which the product is intended to be sold.

7.1.2 A declaration, as part of the name or in close proximity to the name, shall be made of characteristic flavourings or seasonings, e.g. "with X", when appropriate.

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7.1.3 The name of the product shall include the varietal type and/or colour of the pea if the colour of the pea is not green (e.g. "Dun peas", "Yellow peas").

7.1.4 No reference shall be made to the pea being "fresh", "garden", or "green" nor shall any other word or picture be used indicating either directly or by ambiguity, omission or inference that the peas are other than peas which have been dried and soaked.

7.1.5 The addition of artificial colour shall be declared in conjunction with the name of the product.

7.2 List of ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with subsection 3.2 (c) of the General Standard for the Labelling of Prepackaged Foods except that water need not be declared.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and address

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

7.5 Country of Origin

The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.6 Lot Identification

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

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods. The methods referred to in 8.1 and 8.3 have been endorsed, and the method in 8.2 is subject to endorsement, by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods.

8.2 Methods of analysis

8.2.1 Dry solids content

Determination of dry solids content - AOAC, 12th Edition, 1975, method (34.004 - total solids) expressed as % dry solids.

8.2.2 Determination of drained weight

According to the FAO/WHO Codex Alimentarius Method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables) CAC/RM 36-1970, Determination of Drained Weight - Method I. Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20°C which the sealed container will hold when completely filled.

8.3 Method for Determination of Water Capacity of Container

In accordance with Codex Alimentarius document CAC/RM 46-1972.

PROPOSED DRAFT STANDARD
FOR
PICKLED CUCUMBERS (CUCUMBER PICKLES)

RETURNED TO STEP 3

1. SCOPE

This standard applies to Pickled Cucumbers (in some countries Cucumber Pickles) and which are

- (a) prepared with cucumbers as the predominant ingredient and which may include small quantities of vegetables as garnish or seasoning and may also include spices and aromatic herbs.
- (b) prepared from desalted cured cucumbers, naturally fermented cucumbers or from fresh cucumbers which are acidulated.
- (c) preserved through natural fermentation or added acidulants and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives.

In some countries the word "cucumbers" is associated with large size fruit whereas the word "gherkin" (in French "cornichons") refers to small fruit. Irrespective of customary national trade practice these products are included in this standard.

This standard does not cover finely chopped products called relish.

2. DESCRIPTION

2.1 Product definition

Pickled Cucumbers is the product

- (a) prepared from clean, sound, cucumbers of cultivars conforming to the characteristics of Cucumis sativus L;
- (b) such cucumbers may or may not be peeled and may or may not have seeds removed;
- (c) the packing medium may contain salt, nutritive carbohydrate sweeteners, other vegetables, seasonings, spices or herbs;
- (d) is preserved in an appropriate manner before or after being sealed in a container - such preservation to include acidulation either by natural fermentation or addition of a vinegar or an edible acid, and may also include heat pasteurization, refrigeration or a chemical preservative.

2.2 Types and kinds of pack

2.2.1 Fresh Pack Type

Prepared from fresh, uncured and unfermented cucumbers.

2.2.2 Cured Type

Prepared from cucumbers which have been cured in brine, with or without natural fermentation. Such salt stock is sufficiently desalted during preparation for processing.

2.2.3 Sub-Types

The foregoing two basic types of pack may be further designated into recognized trade types according to special formulation and process as follows:

(a) Fresh-Pack Dills

Prepared from fresh cucumbers and in which the characterizing flavour is derived from dill herb and/or oil of dill

(b) Natural Dills (Cured Type Only)

Prepared from cured, naturally fermented cucumbers in which the characterizing flavour is derived from dill herb and/or oil of dill.

The following types of pack may be made from fresh cucumbers as well as from cured cucumbers.

(c) Sour

In which the cucumbers have a sour flavour which predominates over any other spice or flavouring.

(d) Sweet-Sour

In which the cucumbers have a moderately sweet-sour flavour.

(e) Sweet

In which the cucumbers have a pronounced sweet flavour.

(f) Mustard

In which the cucumbers are packed in a sweet-sour packing medium with mustard seeds and/or oil of mustard for characterizing flavour.

2.2.4 Analytical Characteristics of the sub-type
(Determined on Packing Medium after equalization)

Sub-type	Total Acidity (as acetic acid)	Salt (Na Cl)	Salt-free Soluble Solids
Dill (Natural)	0.5% minimum	1.0% to 4.5%	-----
Dill (Fresh)	0.5% to 2.0%	1.0% to 3.5%	-----
Sour	0.7% to 3.5%	1.0% to 5.0%	-----
Sweet-Sour	0.5% to 2.0%	0.5% to 3.0%	1.5% to less than 14%
Sweet	0.5% to 2.0%	1.5% to 3.0%	14.0% minimum
Mustard	0.5% to 2.0%	1.0% to 3.0%	1.5% to less than 14%

2.3 Styles

The product shall be presented in one of the following styles.

(a) Whole

Cucumbers with a maximum diameter of 60 mm and maximum length of 150 mm. In containers larger than 3 kg the cucumbers may have a maximum diameter of 80 mm and the maximum length of 180 mm. Whole cucumbers of this style may be designated as "gherkin" when they are no longer than 90 mm and a diameter no larger than 30 mm.

(b) Whole curved

Whole cucumbers with a maximum diameter of 60 mm and maximum length of 130 mm and curved at least 35° but less than 60°.

(c) Halves

Cucumbers divided lengthwise into halves.

(d) Finger Cut, Sliced Lengthwise or Spears

Cucumbers cut length-wise into sections of approximately equal size.

(e) Ring Cut or Chunks

Cucumbers cut at right angles to the longitudinal axis having a thickness from 10 to 30 mm and a maximum diameter of 60 mm.

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(f) Slices or Cross Cuts or Chips

Cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10 mm and a maximum diameter of 60 mm.

(g) Strips ("Asier")

Large cucumbers, peeled, divided lengthwise.
The prepared halves are cut at right angle to the longitudinal direction into strips of approximately 10 mm width.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS3.1 Basic Ingredients

Cucumbers and a liquid packing medium, containing or consisting of a vinegar and salt.

3.2 Optional Ingredients

- (a) edible acids, vegetable oil, sugar or any other nutritive carbohydrate sweetener.
- (b) aromatic herbs or essence and oil thereof, spices, spice oils, dill, garlic, mustard seed, mustard oil, horseradish root or leaves, vegetable ingredients, such as; onion, carrots, green peppers, yellow peppers, tomatoes, red peppers and/or their flavours.

The optional vegetable ingredients may not exceed 5 percent of the total drained weight of the product.

3.3 Quality Criteria3.3.1 Colour

The cucumbers shall have normal colour characteristics typical of the variety, type of pack and style.

3.3.2 Texture

The cucumbers shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonable free from very large seeds.

3.3.3 Flavour

The cucumbers shall have a good flavour typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.

3.3.4 Size Uniformity

(a) Whole Style; Spears or Sliced Lengthwise

80% or more, by count, of the cucumbers shall meet the following requirements:

Length - the length of the longest unit shall not exceed that of the shortest unit by more than [50]%

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than [50] %.

These requirements do not apply to cucumbers packed in containers of over 3 kg.

(b) Ring Cut; Slices; Cross Cuts

80% or more by weight of units having the most uniform size meet the following requirement for individual containers or sample units.

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than [50] %.

3.3.5 Defects

3.3.5.1 Definition of Defects

- (a) Curved cucumbers - means whole cucumbers that are curved at an angle of 35° to 60° when measured as illustrated in Annex I.
- (b) Misshapen Cucumbers - means whole cucumbers that are curved more than 60° , nubbins, and other deformed cucumbers as illustrated in Annex I.
- (c) Blemished - means affected by discolouration, scars, scratches, skin breaks or other similar imperfections.
- (d) Mechanical damage - means crushed or broken units, slices with missing centers.
- (e) Stem - means any stalk longer than 10 mm.
- (f) Poor texture - excessively shrivelled, very soft or flabby or units with very large seeds.
- (g) Off colour - units that vary markedly from the colour typical of the variety and type of pack.
- (h) Hollow centers - whole cucumbers in which the internal cavity is large or Ring Cuts and Slices in which a substantial portion of the center is missing.
- (i) Grit, sand, or silt - means any mineral impurities, whether in the liquid packing medium or imbedded in the skin or flesh of the cucumbers that affect the edibility.

3.3.5.2 Allowances for Defects

3.3.5.2.1 Whole; Halves; Finger Cut or Spears

Standard sample unit - 20 whole cucumbers; or 40 Halves, Finger Cut or Spears

Defect	Maximum Limit (No. of Units)			
	Whole	Halves	Finger	Cut or Spears
a) Curved (except curved style)	2			2
b) Misshapen	2			1
c) Blemished	3			4
d) Mechanical Damage	2			2
e) Stem	3			2
f) Poor Texture	3			4
g) Off Colour	2			2
h) Hollow Centre	2			---
Maximum allowable total a) through h)	7			10

3.3.5.2.2 Ring Cuts; Slices; Strips

Standard Sample Unit --- 300 g

Defect	Maximum Limit in g
a) Blemished	30 g
b) Mechanical Damage	15 g
c) Poor Texture	15 g
d) Off Colour	15 g
e) Hollow Centre	15 g
f) Stems	2 each
Maximum allowable total a) through e)	50 g

3.3.5.2.3 Mineral Impurities

All styles and types, except for cucumbers that are peeled, 0.08% m/m.

3.3.6 Classification of "Defectives"

A container that fails to meet the applicable quality requirements as set out in paragraphs 2.3.1, 2.3.2., 2.3.4, 2.3.5. shall be considered a "defective".

3.3.7 Acceptance

A lot will be considered as meeting requirements for Quality Criteria when the number of "defectives" as defined in paragraph 2.3.6 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL 6.5) in the Sampling Plans for Prepackaged Foods.

4. FOOD ADDITIVES

Maximum level in finished product

- a) Solubilizing and Dispersing Agent [500 parts per million]
Polysorbate 80
(polyoxyethylene/20 sorbitan monooleate)
- b) Firming Agent
Alum
(aluminium potassium sulphate) according to GMP
- c) Preservatives
Sulphur dioxide (as a carry over from raw product) [100 mg/kg.]
Sodium benzoate or Benzoic acid [1000 parts per million]
or its Sodium and Potassium Salts
- d) Colouring Matters
Fast green FCF) 300 mg/kg
Chlorophylls) singly or in combination
- e) Thickening Agents (in mustard type only)
Modified starches, gums such as xanthan gum, according to GMP
carrageenan, alginates, pectins

5. CONTAMINANTS

Tin Maximum of 250 ppm as Sn

6. HYGIENE

- 6.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969).
- 6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.
- 6.3 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

- (b) shall not contain any substance 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 (Pickles plus Packing Medium)

The container shall be well filled with cucumbers and the product (including packing medium) shall occupy not less than 90% 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.

7.1.2 Minimum Volume Fill for Whole Style

The cucumber ingredient shall occupy not less than 55 percent of the total capacity (volume) of the container.

7.1.3 Minimum Drained Weight for Other Styles

The drained weight of styles other than Whole Style shall be: (a) not less than 55% in the case of fresh pack; and (b) 60% in the case of cured, of the weight of distilled water at 20°C which the sealed container will hold.

7.2 Acceptance

The requirements for volume fill of 6.1.2 and drained weight of 6.1.3 and 6.1.4 shall be deemed to be complied with when the average from all containers is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

8. LABELLING

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

8.1 The Name of the Food

8.1.1 The name of the product is:

"Pickled Cucumbers", "Cucumber Pickles", "Pickles" or "Gherkins".

8.1.2 The name of the product shall also include:

- (a) the type of pack, e.g., "Fresh Pack" when the cucumbers are not of Cured type;
- (b) the style of pack and the subtype;
- (c) in whole style, the approximate count range, in containers larger than 3 kg.

8.1.3 The addition of artificial colour shall be declared in conjunction with the name of the product.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with subsection 3.2(c) of the General Standard for the Labelling of Prepackaged Foods.

8.3 Net Contents

The net contents shall be declared by weight and/or volume in either the metric ("Systeme International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

8.4 Name and Address

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

8.5 Country of Origin

a) The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

8.6 Lot Identification

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

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

9.2 Test Procedures

9.2.1 Soluble Solids

Soluble solids shall be determined by the Refractometric method. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Section 31.011 except make no correction for invert sugar.

9.2.2 Salt (NaCl)

Salt (NaCl) shall be determined by titration with a standard AgNO_3 solution. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Sections 3.069 and 3.070 using a test sample (packing medium) of 10.00 grams and expressing results as percent by weight (m/m) salt (NaCl). Each ml. of N/10 AgNO_3 equals 0.005845 g. NaCl.

9.2.3 Total Acidity

Total Acidity shall be determined by titration with a standard NaOH solution using phenolphthalein indicator. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Section 22.058. Report as percent by weight or m/m.

9.2.4 Drained Weight

Drained weight shall be determined in accordance with Method I, CAC/RM 36-1970

9.2.5 Mineral Impurities

Mineral impurities shall be determined in accordance with the method for Canned Strawberries, Appendix XIV, Ninth Session, ALINORM 72/20A, except steps 13, 14 and 15 relating to treatment with HCl are omitted.

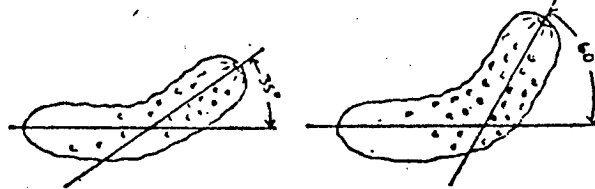
9.2.6 Method for Determination of Water Capacity of Containers

In accordance with Codex Alimentarius Document CAC/RM 46-1972.

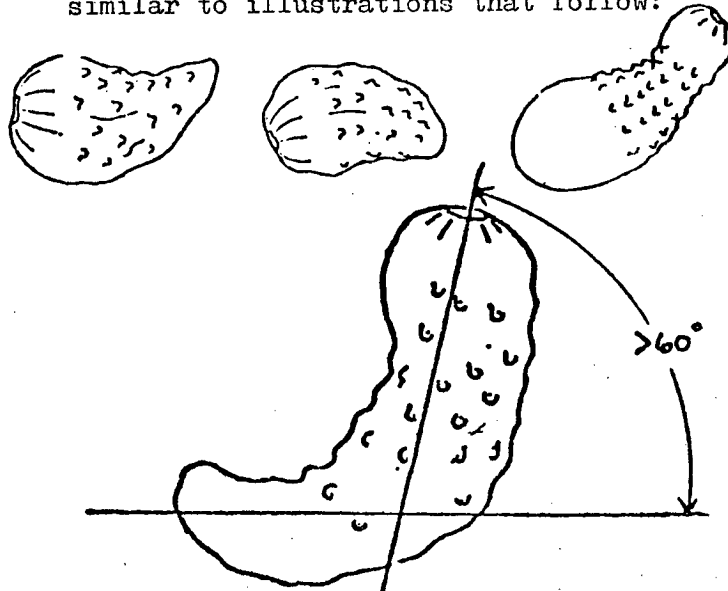
CUCUMBER PICKLES

VISUAL AID ILLUSTRATING CURVED AND MISSHAPEN CUCUMBERS

Curved cucumber. A curved cucumber is one that is curved at an angle of 35 to 60 degrees when measured as illustrated.



Misshapen cucumbers. Misshapen cucumbers include crooked, nubbins, and otherwise misshapen cucumbers. A nubbin cucumber is one that is not cylindrical in form, is short and stubby, or is not well developed. Nubbins and otherwise misshapen cucumbers are similar to illustrations that follow:



PROPOSED DRAFT STANDARD FOR DATES

Advanced to Step 3

1. SCOPE

This standard applies to commercially prepared whole dates in pitted or unpitted styles. It does not apply to other forms such as pieces or mashed dates. It applies to both consumer packages ready for direct consumption and industrial type containers intended for further processing and packaging.

2. DESCRIPTION

2.1 Product Definition

Dates is the product prepared from sound fruit of the date tree (*Phoenix dactylifera*) which fruit is:

- (a) picked at the stage of maturity at which the fruit is cured and properly ripened;
- (b) sorted and cleaned to remove defective fruit and extraneous material;
- (c) may be pitted and capped;
- (d) may be dried or hydrated to adjust moisture content;
- (e) may be washed or pasteurized;
- (f) may be fumigated; and
- (g) packaged in suitable containers to assure preservation and protection to the product.

2.2 Varietal Types

Varietal types are classified as:

- (a) Cane sugar varieties (containing mainly sucrose) such as Dagalat Nuur (Deglet Noor) and Dagalat Beidha (Deglet Beidha).
- (b) Invert sugar varieties (containing mainly invert sugar, glucose, and fructose) such as Barhi (Barhee), Saiidi (Saidy), Khadhraawi (Khadrawy), Hallaawi (Halawy), Zahdi (Zahidi), and Sayir (Sayer).

2.3 Styles

Styles may be classified as:

- (a) Whole unpitted; and
- (b) Whole pitted.

2.4 Sub-Styles

Such styles are as follows:

- (a) Pressed - dates which are compressed into layers using mechanical force.
- (b) Unpressed - dates which are free flowing or packaged without mechanical force or compression.

2.5 Size Classification

Dates may be designated as to size names in accordance with the following charts:

(a) Whole unpitted dates

Size	No. of dates in 500g.
Small	more than 86
Medium	76 to 86
Large	75 or less

(b) Whole pitted dates

Size	No. of dates in 500g.
Small	more than 95
Medium	86 to 95
Large	85 or less

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality Factors

3.1.1 General Requirements

Dates shall be prepared from such fruit and under such practices that the finished product shall possess a normal colour, normal flavour, be of proper stage of ripeness, be free of live infestation and shall meet the following additional requirements:

(a) <u>Moisture Content</u>	<u>Minimum</u>	<u>Maximum</u>
Cane Sugar Varieties	20%	25%
Invert Sugar Varieties	13%	19%

(b) Size (minimum)

Unpitted Dates - 6.0 grams
Pitted Dates - 5.5 grams

(NOTE: This requirement only tentative - subject to review and possible correlation with varietal type).

(c) Pits (Stones) (In Pitted Style) - Not more than one pit per 100 dates.

(d) Sand and Similar Inorganic Matter - Not more than a slight trace.

3.1.2 Specific Defects

3.1.2.1 Definition of Defects

- (a) Sunburn - dates which have very light areas, such area being at least 5 mm. in the shortest dimension.
- (b) Mechanical Damage - Dates affected by mashing, tearing, breaking of the skin, or other similar abnormalities caused by handling.
- (c) Blemish - scars, discolouration or similar abnormalities affecting an area at least as large as a circle 5 mm. in diameter.
- (d) Unripe Dates - dates which are light in weight, have little flesh or a decidedly rubbery texture.

- (e) Blacknose - noticeable darkening of the head generally accompanied with severe checking or cracking of the flesh.
- (f) Side Spot - a very dark area extending into the flesh and having an area at least as large as a circle 4 mm. in diameter.
- (g) Unpollinated - dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in whole dates.
- (h) Souring - breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
- (i) Mold - presence of visible mold filaments.
- (j) Dirt - dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an area 3 mm. or larger.
- (k) Infestation - dates affected with small dead insects, insect parts or excreta.
- (l) Decay - dates that are in a state of decomposition and very objectionable in appearance.

3.1.2.2 Allowances for Defects

The maximum allowance for "Defined Defects" is as follows:

Categories (a) through (l) - 20 percent

Categories (d) through (l) - 10 percent

Categories (h) through (l) - 5 percent

Category (l) - 1 percent

4. FOOD ADDITIVES

None permitted.

5. CONTAMINANTS

The relevant tolerances contained in the Recommended International Tolerances for Pesticide Residues (CAC/RS 35-1970) and in ALINORM 71/24, Appendix II, shall apply.

6. HYGIENE

- 6.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Dried Fruits recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 3-1969).

- 6.2 To the extent possible in good manufacturing practice the product shall be free from stones and other objectionable matter.
- 6.3 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
 - (b) shall not contain any substances originating from microorganisms in amounts which may be toxic.

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standards for the Labelling of Pre-packaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

8.1 The Name of the Food

- 8.1.1 The name of the product shall be "Dates".
- 8.1.2 The style shall be indicated as "pitted" or "unpitted" as is applicable.
- 8.1.3 The name of the product may include the varietal type, the sub-style as "pressed" or "unpressed", and the size designation as "small", "medium", or "large".

8.2 List of Ingredients

- 8.2.1 No ingredient listing required inasmuch as no ingredients or additives other than dates is permitted.

8.3 Net Contents

The net contents shall be declared by weight in either the metric ("Systeme International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

8.4 Name and Address

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

8.5 Country of Origin

- (a) The country of origin of the product shall be declared if omission would mislead or deceive the consumer.
- (b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

8.6 Lot Identification

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

9. METHODS OF SAMPLING, ANALYSIS, AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods and have been endorsed by the Codex Committee on Methods of Analysis and Sampling.

9.1 Sampling

9.1.1 Gross Sample

From each portion of 5,000 kg, or fraction thereof, select at random 10 individual packages; or 10 subs of approximately 300 grams each if the lot is in bulk shipping containers. The total gross sample should be about 3,000 grams. Open the individual packages, or subs, and scatter on a large sheet of paper or clean tarpaulin.

During sampling and preparation of the gross sample, check carefully for live infestation and general cleanliness of the product.

9.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

- For moisture test - 500 grams
- For pits (in pitted style) - 100 dates
- For Specified Defects and Size Requirements - 100 dates

9.1.3 Lot Acceptance

A lot will be considered as meeting the Quality Criteria requirements of the standard when -

- (a) there is no evidence of live infestation; and
- (b) the sub-sample, as taken in 8.1.2, meets the general requirements of paragraph 2.1.1 and does not exceed the allowances for the respective defects in paragraph 2.1.2, except that with respect to size requirements 5 percent by count (5 dates out of 100) may weigh less than the specified minimum.

9.2 Test Procedure

9.2.1 Moisture

"Moisture in Dried Fruits"

Reference: Official Methods of Analysis of the Association of
Official Analytical Chemists, 11th Edition, 22.012 and 22.003(c).

9.2.2 Internal Defects

Examine each date carefully for internal defects using a strong
light and when necessary magnification of about 10X. If the dates
are pitted, open up the flesh so that the internal cavity can be
viewed. If the dates are unpitted, slit the date open so as to
expose the pit, remove the pit and examine the pit cavity.