

CODEX ALIMENTARIUS COMMISSION E



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

REP11/PFV

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
34th Session
Geneva, Switzerland, 4-9 July 2011

REPORT OF THE 25th SESSION OF THE
CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES
Denpasar, Bali, Indonesia
25 – 29 October 2010

NOTE: This report includes Codex Circular Letter CL 2010/52-PFV.

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To: Codex Contact Points
Interested International Organizations

From: Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
E-mail: codex@fao.org,
Fax : +39 06 57054593)
Viale delle Terme di Caracalla,
00153 Rome, Italy

Subject: DISTRIBUTION OF THE REPORT OF THE 25TH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (REP11/PFV)

The Report of the 25th Session of the Codex Committee on Processed Fruits and Vegetables is attached. It will be considered by the 34th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 4-9 July 2011).

PART I: MATTERS FOR ADOPTION BY THE 34TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Amendment to the Procedural Manual

1. Proposed Amendment to the Terms of Reference of the Codex Committee on Processed Fruits and Vegetables (para. 8, Appendix II).

Governments wishing to submit comments on this matter should do so in writing, **preferably by e-mail**, to the above address, **before 28 February 2011**.

Proposed Draft Standards at Step 5/8 of the Procedure

2. Proposed Draft Codex Standard for Desiccated Coconut (revision of CODEX STAN 177-1991) (para. 45, Appendix III).
3. Proposed Draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) (*For inclusion in the Codex Standard for Certain Canned Vegetables*) (para. 84, Appendix IV).
4. Proposed Draft Codex Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003) (para. 95, Appendix V).

Governments and international organizations wishing to submit comments on the above documents should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), **preferably by e-mail**, to the above address, **before 28 February 2011**.

PART II: REQUEST FOR COMMENTS AND INFORMATION

5. Packing media provisions for pickled vegetables in the Codex Standard for Pickled Fruits and Vegetables (para. 122).
6. Methods of analysis for the Codex Standard for Canned Applesauce (para. 125).

Governments and international organizations wishing to submit comments on these matters should do so in writing, **preferably by e-mail**, to the above address, **before 30 April 2012**.

SUMMARY AND CONCLUSIONS

The 25th Session of the Codex Committee on Processed Fruits and Vegetables reached the following conclusions:

MATTERS FOR ADOPTION/CONSIDERATION BY THE 34TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standards for Adoption at Step 5/8

The Committee agreed to forward:

- Proposed Draft Codex Standard for Desiccated Coconut (revision of CODEX STAN 177-1991) (para. 45, Appendix III);
- Proposed Draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) (*For inclusion in the Codex Standard for Certain Canned Vegetables*) (para. 84, Appendix IV);
- Proposed Draft Codex Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003) (para. 95, Appendix V);

Other Matters for Adoption

- The Committee agreed to forward the Proposed Amendment to the Terms of Reference of the Codex Committee on Processed Fruits and Vegetables (para. 8, Appendix II);

Proposals for New Work

The Committee agreed to submit to the Codex Alimentarius Commission, through the Executive Committee, the proposals for the following new work on:

- Proposed Draft Codex Standard for Certain Quick Frozen Vegetables; and
- Proposed Draft Codex Standard for Certain Canned Fruits (paras. 116-117).

Matters of Interest to the Codex Alimentarius Commission

The Committee agreed to:

- return the Proposed Draft Codex Standard for Table Olives (revision of CODEX STAN 66-1981) to Step 2 for redrafting, circulation for comments at Step 3 and further consideration at its next session (paras. 62-64);
- return the Proposed Draft Codex Sampling Plans including Metrological Provisions for controlling Minimum Drained Weight of Canned Fruits and Vegetables in Packing Media to Step 2 for redrafting, circulation for comments at Step 3 and further consideration with the understanding that if no compromise can be reached on a revised text work on this item will be discontinued at its next session (paras. 104-105);
- consider additional provisions for food additives in a number of processed fruits and vegetables at its next session (paras. 40, 63 and 107);
- request comments on provisions for packing media for pickled vegetables for inclusion in the Codex Standard for Pickled Fruits and Vegetables in view of the discontinuation of work on the Guidelines for Packing for Canned Vegetables for consideration at its next session (para. 122);
- include methods of analysis in the Codex Standards for Kimchi and Aqueous Coconut Products as endorsed by the Codex Committee on Methods of Analysis and Sampling (para. 124);
- request comments on analytical methods for applesauce for inclusion in the Codex Standard for Canned Applesauce for consideration at its next session (para. 125);
- discontinue the Priority List for the Standardization of Processed Fruits and Vegetables (para. 118);
- consider proposals for new work on the possible extension of territorial application of the Codex Regional Standard for Ginseng Products and the development of a Codex Standard for Chemically Flavoured Water-based Drinks (paras. 120 and 129).

Matters of referred to other Codex committees

Executive Committee

- The Committee reasserted its previous decision not to develop any additional specific criteria for setting work priorities as the Criteria for the Establishment of Work Priorities were sufficient for establishing priorities for future work (para. 18).

Codex Committee on Methods of Analysis and Sampling

- The Committee clarified several issues raised by CCMAS in regard to methods of analysis and sampling for processed fruits and vegetables i.e. application of sampling plans (AQL of 6.5) to lot acceptance for jams, jellies and marmalades and certain canned vegetables, determination of mineral impurities (sand) for canned vegetables (palmito) and determination of drained weight for preserved tomatoes (crushed styles) (paras. 10, 13 and 15).

Codex Committee on Food Labelling

- The Committee could not reach agreement on the type of advice to provide as there was a diversity of views on the issue of modified standardized common names (para. 21).

Codex Committee on Food Additives

- The Committee agreed to forward food additive provisions for desiccated coconut, canned mushrooms and canned bamboo shoots for endorsement by the CCFA including some general questions in this regard (paras. 36, 37, 38, 74, 76, 81, 89).

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INTRODUCTION

1. The 25th Session of the Codex Committee on Processed Fruits and Vegetables was held in Bali, Indonesia, from 25 to 29 October 2010 at the kind invitation of the Governments of United States of America and Indonesia. Mr Richard Boyd, of the United States of America, chaired the Session and Prof Purwiyatno Hariyadi, of Indonesia, served as vice-chair. The Session was attended by 70 delegates from 26 Member countries, 1 Member Organization and Observers from 3 international organizations. The list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. The Session was opened by Dr Alex SW Retraubun, Vice Minister of Industry. The Session was also addressed by Dr Alex Bambang Setiadi, Director-General of the National Standardization Agency of Indonesia, Dr Karen Hulebak, Chairperson of the Codex Alimentarius Commission and Ms Karen Stuck, US Codex Manager. Speakers emphasized the importance of the work of the Committee in relation to meeting the dual mandate of Codex, to protect the health of consumers and to ensure fair practices in the food trade. It was noted that this was the first session of CCPFV to be "co-hosted" and that for Indonesia, this was of particular importance to raise awareness of Codex among all stakeholders, including at the political level. Indonesia is also a major producer and exporter of processed fruit and vegetables products and as such placed great importance on harmonization of its standards with that of Codex to provide increased opportunity for its products to be internationally traded.

Division of Competence

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission¹.

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. The Committee adopted the Provisional Agenda as its Agenda for the Session. It was further agreed to discuss a proposal for the development of a standard for chemically flavoured water-based drinks or water-based drinks under Agenda Item 10 Other Business.

MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND CODEX COMMITTEES (Agenda Item 2)³

5. The Committee took note of those matters referred for information only and provided the following replies as regards specific questions referred to it by the Codex Alimentarius Commission and its subsidiary bodies:

ALLOCATION OF FRUIT AND VEGETABLE JUICES AND RELATED PRODUCTS TO THE COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

6. The Committee considered the request from the 32nd Session of the Codex Alimentarius Commission (2009) to consider amending its Terms of Reference to include fruit and vegetable juices and related products taking into account the dissolution of the Ad Hoc Intergovernmental Codex Task Force on Fruit and Vegetable Juices and the finalization of the General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005) and within the framework of the discussion of the Commission on the review of the Codex committee/Task force structure and mandates.

7. Several delegations indicated that fruit and vegetable juices were a type of processed fruits and vegetables hence they fit into the mandate of the Committee; that these products were produced and traded widely; and that although no need for new work was envisaged at this stage, the growing market for tropical fruit and vegetable juices might need to be addressed in future by revising the General Standard. The Delegation of Brazil, as host country of the dissolved Task Force, expressed its willingness to lead any future work on fruit and vegetable juices and related products.

8. Based on the above considerations, the Committee agreed to amend its Terms of Reference to include fruit and vegetable juices and nectars and related products in line with the previous mandate of the Task Force. The Committee also made what it believed to be appropriate editorial changes so that the Terms of Reference now reflect the Committee's mandate. The revised Terms of Reference is presented in Appendix II for adoption by the 34th Session of the Codex Alimentarius Commission (2011).

METHODS OF ANALYSIS AND SAMPLING IN CERTAIN CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES

Application of sampling plans (AQL of 6.5) to lot acceptance in Codex standards for processed fruits and vegetables

9. The Committee noted that the 30th Session of the Committee on Methods of Analysis and Sampling (2009) could not identify the purpose of the sampling plans in the annexes of the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009) and the Standard for Certain Canned Vegetables (CODEX STAN 297-2009) therefore requested the Committee to clarify which provisions in these standards the sampling plans applied to.

¹ Division of competence between the European Union and its Member States according to Rule of Procedure II paragraph 5 of the Codex Alimentarius Commission (CRD 7).

² CX/PFV 10/25/1.

³ CX/PFV 10/25/2; CX/PFV 10/25/2-Add.1. Comments from the EU (CRD 9); Brazil (CRD 21); and Kenya (CRD 23).

10. The Committee clarified that provisions for lot acceptance (sampling plans with an AQL of 6.5) in the Standard for Jams, Jellies and Marmalades and in the Standard for Certain Canned Vegetables applied to provisions falling under the quality criteria (section 3.3 for jams, jellies and marmalades and section 3.2 for canned vegetables) and the minimum fill (section 7.1 for jams, jellies and marmalades and sections 7.1.1 – 7.1.2 for canned vegetables).

11. The Delegation of the EU expressed the view that application of sampling plans with an AQL of 6.5 was appropriate for qualitative provisions such as those related to essential composition and quality factors. However, application of sampling plans with an AQL of 2.5 would be more appropriate for quantitative provisions such as those related to minimum fill and minimum drained weight which would also be in line with the recommendations of the International Organization for Legal Metrology (OIML). Other delegations were of the view that sampling plans with an AQL of 6.5 should apply to both qualitative and quantitative provisions as this was a well established practice in trade. The Committee noted that a specific sampling plan for lot acceptance for minimum drained weight (AQL = 2.5) would be considered under Agenda Item 6.

Determination of mineral impurities (sand) in the Standard for Certain Canned Vegetables (palmito)

12. The Committee noted that the 30th Session of the Committee on Methods of Analysis and Sampling agreed to seek clarification as to whether ISO 762:1982 for the determination of mineral impurities in canned palmito should be retained in view of the endorsement of AOAC 971.33 for the determination of mineral impurities in canned vegetables as Type I.

13. The Committee acknowledged that both methods were equivalent and should be retained in the Standard for Certain Canned Vegetables. The Committee agreed to keep AOAC 971.33 as the general Codex method for the determination of mineral impurities (sand) in processed fruits and vegetables (Type I) and to retain ISO 762:1982 as an alternative method.

Determination of drained weight for preserved tomatoes (crushed style)

14. The Committee recalled that at its 24th Session (2008) it had requested the Committee on Methods of Analysis and Sampling to endorse AOAC 968.30 as the method for "crushed style" preserved tomatoes with a footnote "*Use a No.14 screen instead of a 7/16" or No.8*". The 31st Session of CCMAS (2010) agreed to this request but requested clarification from the Committee as to the change in the size of the sieve as compared with the original AOAC method.

15. The Committee agreed to inform CCMAS that the AOAC 968.30 method mentioned a No. 8 sieve for canned vegetables and a 7/16" sieve screen for canned tomatoes, but due to the nature of crushed style preserved tomatoes, a smaller screen size of No. 14 sieve was needed to measure the drained weight and that this was based on empirical data.

NEED FOR SPECIFIC DECISION MAKING AND PRIORITY SETTING CRITERIA FOR NEW WORK

16. The Committee recalled that at its 24th Session it had considered Activity 3.3 – Develop committee-specific decision-making and priority-setting criteria of the Strategic Plan 2008-2013 within the framework of the priority list for the standardization processed fruits and vegetables and had agreed not to develop any additional specific criteria for the setting of work priorities recognizing that the Criteria for the Establishment of Work Priorities of the Procedural Manual were sufficient for setting priorities for the future work of the Committee.

17. The Committee further noted that making more effective use of electronic working groups between sessions and physical working groups prior to the sessions have facilitated the consideration of the standards in plenary and their subsequent advancement in the Step Procedure therefore should continue to be used as a means to progress work of the Committee.

18. In view of the above considerations, the Committee reasserted its previous decision not to develop any additional specific criteria for the setting of work priorities as the Criteria for the Establishment of Work Priorities of the Procedural Manual were sufficient for setting priorities for its future work.

USE OF MODIFIED STANDARDIZED COMMON NAMES FOR THE PURPOSE OF NUTRITION CLAIMS IN THE CONTEXTS OF CCPFV'S WORK

19. The Committee was informed that the Committee on Food Labelling was currently considering, in line with the Global Strategy on Diet, Physical Activity and Health, whether to amend the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) so as to allow the standardized names established in a standard to be used in conjunction with either a comparative claim or a nutrient claim and had invited commodity committees to provide advice, in particular concerning the relevance and implications to their work of horizontal guidance or related texts from the CCFL on modified standardized common names for the purpose of nutrition claims.

20. Some delegations, while supporting the need to promote innovative, healthy and nutritious foods, were of the view that manipulation of food names could be potentially misleading to consumers who have come to expect certain essential characteristics and quality of a product with a standardized name. These delegations noted that horizontal guidance on the use of modified standardized names was not an appropriate solution and that it could be more effectively dealt with in commodity committees on a case by case basis. Other delegations expressed the view that such work should proceed in CCFL, that there were already common products with different names on the market and that work on modified standardized common names would provide guidance that can be followed when naming products.

21. The Committee could not reach agreement on the type of advice to provide to CCFL as there was a diversity of views on the issue of modified standardized common names and the work under discussion in CCFL.

PROPOSED DRAFT CODEX STANDARD FOR GRATED DESICCATED COCONUT (Revision of CODEX STAN 177-1991) (Agenda Item 3)⁴

22. The Committee considered a revised proposed draft based on the report provided by the Working Group on Grated Desiccated Coconut that met prior to the Plenary led by Brazil. The Committee endorsed the changes proposed by the Working Group, and in addition to editorial changes, made the following comments and decisions:

1. Scope

23. The Committee agreed to extend the scope to also cover desiccated coconut intended for further processing, to meet current trading practices. In addition, it was agreed to refer to “desiccated coconut” rather than “grated desiccated coconut” as a more accurate reflection of the nature of product, which was more comminuted than grated, due to the current technology used. This change was brought about throughout the document, including in the title.

2. Product description

24. The Committee agreed to differentiate between the two types of desiccated coconut products in international trade, namely, desiccated coconut and desiccated coconut with a reduced oil content; to describe desiccated coconut as a product from which oil was not extracted; and to refer to “reduced oil desiccated coconut” rather than to “low oil desiccated coconut” in order to clarify that the product was not naturally low in oil, but as a consequence of the extraction through physical means.

3.1.1 Basic ingredients

25. The Committee agreed to more correctly refer to coconut as the basic ingredient and to cover the categories of desiccated coconut in relation to their oil content in section 3.2.4. as the oil content was a quality parameter rather than a basic ingredient.

3.2.4 Definition of defects and allowances

26. This section was renamed “chemical and physical characteristics” to more accurately reflect its contents; to rename the titles of the columns to parameters and requirements and to delete the second column as it was considered unnecessary but to transfer the contents of this column in the case of (e) extraneous vegetable matter and (f) foreign matter to the first column “parameters” to better define them.

27. It was agreed to set the oil content for desiccated coconut at a minimum of 60% and for reduced oil desiccated coconut at less than 60% but not less than 35%, to reflect the nature of these two products in relation to their oil content.

4. Food additives

28. The Committee had extensive discussion on the options proposed for this section, either through a reference to the General Standard for Food Additives (CODEX STAN 192-1995) or by listing only those additives of the identified functional classes of technological importance for the products covered by the Standard.

29. Some delegations supported the direct reference to the GSFA in line with the view of the 28th session of the Commission that the GSFA should be the single authoritative reference point for food additives and also in line with general statement provided for in the format for commodity standards of the Procedural Manual.

30. Other delegations were of the view that such a direct reference to the GSFA was not appropriate and that only those additives of agreed functional classes of technological relevance to the product should be listed. These delegations pointed out that for the Food Category 04.1.2.2 dried foods into which desiccated coconut fell, several functional classes and associated food additives were listed which were not technologically justified for use in the production of desiccated coconut. It was indicated that in practice, sulfites were the only preservatives or antioxidants used and that no other preservatives or any other functional classes were needed since desiccated coconut was a single ingredient product.

31. With regard to the levels of sulfites, some delegations were of the opinion that the maximum level for desiccated coconut should be 200mg/kg, rather than the 50mg/kg as indicated in the GSFA, since this was more applicable to ensure a longer shelf life of desiccated coconut with a high oil content, especially taking into account that these products were often transported over very long distances before they could undergo further processing in the country of import. It was proposed that the level 50mg/kg be retained for reduced oil desiccated coconut.

32. A few delegations also expressed the view that, antioxidants, and in particular citric acid, were used in practice and should be included at GMP as described in Table 3 of the GSFA.

33. In relation to the proposal to limit the use of food additives to sulfites for this particular category, some delegations were of the opinion that justification should then be provided for the exclusion of other additives, such as benzoates and ascorbyl esters, already agreed to be safe and included in Tables 1 and 2 of the GSFA. It was clarified that benzoates would not be effective due to the pH of the products and that their use could result in “off-flavours”. It was further noted by some delegations that ascorbyl esters act as antioxidants and their use would be of no advantage as sulfites could also function as antioxidants.

⁴ CX//PFV 10/25/3; CX//PFV 10/25/3-Add.1 (Comments from Brazil, Colombia, Kenya, Malaysia and the United States of America). Report of the physical meeting of the Working Group on Grated Desiccated Coconut (CRD 1). Additional comments from the EU (CRD 9); Mexico (CRD 10); Philippines (CRD 12); Egypt (CRD 15); Ghana (CRD 17); and Kenya (CRD 20).

34. The view was also expressed by some delegations that the Committee on Food Additives (CCFA), when considering the addition of food additives for a standardized food to the GSFA, should consult with the appropriate *active* commodity committee on the technological justification before taking a decision. It was further the opinion of these delegations that the current process for elaborating the GSFA was clearly outlined in the Procedural Manual section on *Guidelines for the Inclusion of Specific Provisions in Codex Standards and Related Product. Procedures for Consideration of the Entry and Review of Food Additive Provisions in the General Standard for Food Additives*, but was not being adhered to. These delegations therefore requested that the Committee consider reminding the CCFA of this procedure and in addition to follow the principles of the GSFA, in particular Principle 3.2 of the Preamble of the GSFA.

35. In order to better understand the process by which commodity committees should undertake their work when dealing with food additives, it was clarified that the section on *Relations between commodity committees and general subject committees* of the Procedural Manual described the process by which commodity committees should consider food additives in commodity standards. This process begins by the Committee first examining the GSFA with a view to incorporating a reference to it in the standard; or to make proposals for additions, deletions or amendments to the GSFA in order to establish such a reference; or should it be considered that a reference did not serve its purpose, the Committee could prepare a proposal to the CCFA for consideration and endorsement together with a justification on why a general reference to the GSFA would not be appropriate in light of section 3 of the Preamble of the GSFA.

36. Taking into account the procedures as outlined in the section on *Relations between commodity committees and general subject committees* in the Procedural Manual, the Committee agreed to use the general reference to the GSFA for preservatives and to request CCFA to limit the preservatives for use in desiccated coconut to sulfites and to amend the maximum level to 200mg/kg for desiccated coconut noting that the maximum level for Food Category 04.1.2.2 – Dried Fruits was 1000mg/kg, while maintaining the level of 50mg/kg as indicated in footnote 135 of the GSFA for reduced oil desiccated coconut only. In addition, it was agreed to limit the allowable additives listed in Table 3 of the GSFA to the antioxidant, citric acid.

37. It was agreed to provide the following justification to the CCFA for the decisions taken:

- The use of Benzoates (INS 210-213) and Hydroxybenzoates, Para- (INS 214, 218) as a preservative may not be effective due to the pH of the product and may also result in "off flavours." As such, the justification for use of Benzoates (INS 210-213) and Hydroxybenzoates, Para- (INS 214, 218) in desiccated coconut is questioned.
- The use of Ascorbyl esters (INS304, 305) does not have an advantage in desiccated coconut and its function as an antioxidant can be achieved by using sulfites.
- The maximum level of 200 mg/kg for sulfites as preservative and antioxidant is justified for "desiccated coconut" due to the high oil content (more than 60%) of this product. The current level of 50 mg/kg is sufficient for the "reduced oil desiccated coconut".
- The use of citric acid is justified as antioxidant.

38. In addition the Committee agreed to request that CCFA consult with the CCPFV before changes are proposed to food additive provisions under food categories which fall under the remit of CCPFV to ensure that technological justification is properly examined.

39. The above agreement was made with the understanding that further work would be undertaken to thoroughly examine the additives listed in Table 3 of the GSFA under the functional classes of antioxidants and preservatives and to provide justification in light of section 3 of the preamble of the GSFA for possible inclusion or continued non-inclusion into the Standard for Desiccated Coconut. It was further agreed that the approach taken was not a precedent for the approach with regard to food additives in other standards under discussion, but rather a way to allow the Standard for Desiccated Coconut to proceed.

40. In view of the above decision, the Committee agreed to establish an electronic Working Group, led by the European Union and co-chaired by the United States of America, open to all members and observers, and working in English only, to perform the work described in the preceding paragraph.

9.1 Name of the product

41. In view of the earlier decision to include reduced oil desiccated coconut as another category of desiccated coconut, section 9.1.1 was corrected to allow the naming of this product.

42. The reference to the section on composition as referenced in section 9.1.2 was corrected and in section 9.1.3, "grade" was replaced by "sizing" to more accurately reflect section 2.2.

10. Methods of analysis and sampling

43. The Committee agreed to propose to the Committee on Methods of Analysis and Sampling to endorse the ISO 660:1996 for total acidity of the extracted oil and to revoke the corresponding Codex Recommended Method for total acidity as previously described in the Standard, and as an alternative to the ISO method, to endorse the AOCS Cd 3d-63. Due to the revision of the Standard, the method for granularity was deleted as unnecessary and to inform CCMAS accordingly.

44. In view of the progress made it was agreed to advance the Standard to Step 5/8 for final adoption by the Codex Alimentarius Commission.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR DESICCATED COCONUT

45. The Committee agreed to forward the Proposed draft Codex Standard for Desiccated Coconut (Revision of CODEX STAN 177-1991) to Step 5/8 with the omission of Steps 6 and 7 for final adoption by the 34th Session of the Commission (Appendix III).

PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES (Revision of CODEX STAN 66-1981) (Agenda Item 4)⁵

46. The Delegation of the European Union, as lead of the Working Group on Table Olives, introduced CRD 2 highlighting the key issues discussed in the physical working group relating to the revision of the Standard for Table Olives as follows:

- Packing Media (packing brine): The need to have the detailed criteria as described in sections 3.1.3.1 and 3.1.3.2;
- Trade Categories: The appropriateness to include quality (trade) categories in the Standard as described in section 3.2.1;
- Defects and Allowances: The presentation and level of detail for defects and allowances indicated in the table as described in section 3.2.4;
- Food Additives: The feasibility of making a general reference to the General Standard for Food Additives in section 4 or to consider proposals for the use of additives for endorsement by the Committee on Food Additives and their listing in the Standard.

47. The Delegation also highlighted the recommendations of the Working Group in relation to the provisions for hygiene and methods of analysis as follows:

- Hygiene: Provisions in sections 6.1 and 6.2 adequately covered the safety of the product therefore section 6.5 was not necessary as it was addressed in the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979). Provisions in sections 6.3 and 6.4 were more related to the quality of the product and should therefore be transferred to section 3 on essential composition and quality factors (sections 3.1.3 and 3.2 respectively).
- Methods of Analysis and Sampling: Methods of analysis described in the Standard for the determination of acidity and pH of the brine should be deleted and replaced by more updated methods developed by recognized international organizations.

48. The Committee was informed that the working group had recognized that differences existed within the working group regarding how to handle the issue of packing media, trade categories and the section on defects and allowances. As an interim measure, the working group placed portions of these sections in a "holding area", informally referred to as an "annex" until a decision was taken on how these sections should be handled in the Standard.

49. The Committee had a general discussion on the approach for the Standard for Table Olives.

50. In opening the discussion, the Chairperson reminded the Committee of its mission to review and simplify standards and to identify those essential characteristics to ensure consumer health and fair practices in the food trade and for the Committee to take into account the goal identified in the Codex Strategic Plan not to have overly prescriptive provisions and to further recognize that trade category provisions were not appropriate for Codex and should be agreed between traders.

51. In order to initiate review and discussion, and to identify the sense of the Committee with respect to the Committee with respect to the outcome of the Working Group, the Chairperson proposed that the Committee consider three options on how to proceed:

- to include all the provisions as originally proposed by the electronic working group in the Standard;
- to identify those provisions that were not essential to the Standard and to include them in annexes to the Standard, similar to the presentation in CRD 2; or
- to retain only those provisions that were deemed essential for inclusion in the Standard.

52. Some delegations expressed the view that the Standard should focus on essential provisions without the need for annexes and reminded the Committee that the physical working group had not necessarily recommended annexes, but had used it as a mechanism to hold provisions until it could agree whether these provisions were essential for the Standard. It was also noted that the information in the annex in CRD 2 was more related to trade categories which were not applicable to Codex standards. One of these delegations pointed out that the way in which the current Standard for Table Olives was structured with an annex was acceptable, and further reminded the Committee of the status of annexes in relation to the Agreements of the WTO.

⁵ CX/PFV 10/25/4; CX/PFV 10/25/4-Add.1 (Comments from Australia, Brazil, Kenya, Malaysia, Mexico, South Africa, Thailand and the United States of America). Report of the physical meeting of the Working Group on Table Olives (CRD 2). Additional comments from the EU (CRD 9); Mexico (CRD 10); Egypt (CRD 15); Peru (CRD 19); Kenya (CRD 20); and Turkey (CRD 22).

53. Another delegation expressed the view that the main text and annexes were equally important, and by putting some provisions in an annex would give the impression that these provisions were less important. This delegation proposed that the Committee should examine the content of the annex in CRD 2 to consider whether to reinsert these provisions into the Standard or to delete as necessary.
54. Some other delegations and an observer, supported the retention of all the provisions in the Standard as originally proposed by the electronic working group (CX/PFV 10/25/4) as these provisions contained basic information, such as the physical and chemical properties of the brine, which were crucial to ensure the safety of table olives. These delegations however expressed the view that they could also support having some information in an annex, provided that reference to the annex was made in the body of the Standard.
55. In relation to the status of annexes, the Secretariat informed the Committee that when considering references to voluntary application of provisions in annexes of Codex standards, the 32nd Session of the Commission noted that when the 14th Session of the Committee on General Principles (CCGP) considered the status of Codex texts in the Framework of the WTO/TBT Agreement, had agreed that all Codex texts, including standards and their annexes, were covered by the definition of "international standard" as contained in the WTO/TBT Agreement. Therefore the question on whether provisions in the annexes were essential or not or whether they were applicable to governments or commercial partners, was relevant to Codex, but did not change the status of Codex standards under the WTO/TBT Agreement.
56. The Secretariat further noted that the 62nd session of the Executive Committee did not reach consensus on deleting the statement on voluntary application in the annexes of a number of Codex standards but recommended that it should be considered on a case by case basis by the relevant subsidiary body including the possibility to transfer the provisions in the Annex to the body of the Standard. In addition, the Committee was reminded that the Codex Strategic Plan, in particular Goal 1, Activity 2.1, indicated that Codex standards for food quality should ensure that they are generic in nature while maintaining inclusiveness, reflect global variations and focus on essential characteristics of products to ensure that they are not overly prescriptive and that the standards are not more trade restrictive than necessary while respecting the basic objectives of Codex.
57. In view of the above discussion, the Committee agreed to review the annex in CRD 2 to see what information was essential to the Standard.
58. Some delegations and an observer supported the retention of the provisions in sections 3.1.3.1 and 3.1.3.2 as they gave useful guidance for industry, in particular to ensure the hygienic quality of the product.
59. A few delegations expressed support for retention of the table on physico-chemical characteristics of the packing brine, but in a more simplified form, as providing important aspects to define the final quality of the product. These delegations were of the opinion that section 3.1.3.2 was more appropriate for a code of practice and should be deleted.
60. One delegation, supported by some other delegations, explained that when the Standard for Table Olives was initially developed some of the information in sections 3.1.3.1 and 3.1.3.2 might have been essential, but since the development of horizontal guidance these provisions were no longer needed. In addition, it was noted that there were other standards for fermented products which did not have these provisions and therefore did not support their inclusion in the Standard. The Delegation of France after further reflection on observations made and taking into account that the Recommended Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979) already covered guidance on heating processing, pasteurization and sterilization, agreed that section 3.1.3.2 should be further examined in relation to this Code of Practice. Overall the Committee did not agree on how to handle these provisions, or on any one of the three options offered by the Chairperson.
61. With regard to the inclusion of the trade categories in section 3.2.1 and the table on defects and allowances, section 3.2.4, some delegations and an observer were of the opinion that there was a direct link between the trade categories and the defects and allowances, and that trade categories should be retained in the Standard; and that there was already a precedent in the Standard on Jams, Jellies and Marmalades with the introduction of "extra jam". Some other delegations, did not support the inclusion of section 3.2.1, but supported the inclusion of the table on defects in a more simplified form to indicate the maximum allowable defect for each type of olive as in the current Standard for Table Olives, as absence of such provisions could result in a poorer quality table olives in international trade. A delegation clarified that the category "extra jam" in the Standard for Jams, Jellies and Marmalades was not a trade category, but related to the fruit content and not to defects and only applied to countries where this category applied. Overall the Committee did not agree on how to handle these provisions, or on any one of the three options offered by the Chairperson.
62. In view of the discussion, the Committee agreed to reconvene the electronic working group, led by the European Union, open to all members and observers, and working in English only, to review the entire proposed draft Standard taking into account the comments made at this session, including the objectives of Codex as outlined in its Strategic Plan and to prepare a revised proposed draft Standard for circulation for comments and consideration by the next session.

63. It was further agreed that this working group would not address the section on food additives, as this could be undertaken by the electronic working group established earlier for desiccated coconut (see agenda item 3). In view of this decision, it was agreed to extend the terms of reference to the electronic working group on food additives to include the following: (1) to identify the functional classes needed to perform the technological function; (2) to examine the GSFA in order to assess whether all the additives for the identified functional classes were applicable to the product or whether some exceptions should be made in order to make the general reference to the GSFA in the Standard; (3) for those functional classes where direct reference to the GSFA was problematic, to provide a list of additives for consideration by the Committee with the appropriate justifications in light of section 3 of the preamble of the GSFA for their listing in the Standard; and (4) to look at any other novel approaches that could expedite this and future work in the Committee on this matter.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES

64. The Committee agreed to return the Proposed Draft Codex Standard for Table Olives (Revision of CODEX STAN 66-1981) to Step 2 for revision by the electronic working group taking into account the discussion at the session and comments submitted for circulation for comments and consideration by the next session of the Committee.

PROPOSED DRAFT CODEX STANDARD FOR CANNED MUSHROOMS (Revision of CODEX STAN 55-1981) (*For inclusion as an Annex to the Codex Standard for Certain Canned Vegetables*) (Agenda Item 5a)⁶

65. The Delegation of France, as leading country of the Working Group on Canned Vegetables, reported on the discussion and recommendations of the physical Working Group that met prior to the plenary.

66. The Committee considered a revised proposed draft provided by the Working Group. In consideration of the proposed draft Annex, it was generally agreed that in instances where no consensus could be reached on proposed revisions, the Committee would revert to provisions in the current Standard for Canned Mushrooms (CODEX STAN 55-1981). The Committee was reminded that the Annex should be read in conjunction with the Standard for Certain Canned Vegetables (CODEX STAN 297-2009) and that the provisions in the Annex were additional to those already covered by this Standard.

67. The Committee endorsed the changes proposed in the proposed draft annex as presented in CRD 4 and in addition to editorial changes, also made the following comments and decisions:

1.1 Product definition

68. The Committee, acknowledging that in international trade many other edible fungi were also being traded as canned mushrooms, agreed to amend the product description to more clearly illustrate that the products covered by this annex were limited to mushrooms of the *Agaricus* species and to further clarify through a footnote, the common names by which these mushrooms are known. The reference to *Agaricus* spp. was also included in the title of the Standard.

1.3 Styles

69. The Committee had some discussion on whether there was a need to revise the styles. Some delegations were of the opinion that such changes would require producers and manufacturers to change their established production and manufacturing processes, which to date had not resulted in any reported problems in international trade and that the new provisions could therefore become trade restrictive. A few delegations were of the view that the current styles were too limiting and that provision should be made for inclusion of other styles, otherwise future innovation could be hindered. It was clarified that the styles in the Annex were in addition to the other styles allowed in the Standard for Certain Canned Vegetables. As a result, there was agreement that no change was needed with respect to adding new styles.

70. As no agreement could be reached on the proposed new figures to increase the length of the stem in button style, it was agreed to retain the button style of canned mushrooms as those mushrooms with attached stems not exceeding 5mm in length when measured from the bottom of the veil. For the sliced or sliced whole style, it was agreed that the slices should have a thickness of 2mm or greater to provide for more flexibility in application of the Standard; and for stems and pieces, that no percentage of stems should be stipulated, as it would be too difficult to measure once the product had been canned and agreement could not be reached on a percent value.

2.1 Composition and 2.2 Quality criteria

71. The Committee had a discussion on whether mushrooms in sauce were included in the scope of this annex as was the case in the Standard for Canned Mushrooms which allowed for all types of packing media. It was noted that while the Standard for Certain Canned Vegetables basically allowed for a simple medium with other permitted ingredients, the Standard for Canned Mushrooms also covered mushrooms in all types of sauces. As there were diverging views on this matter, it was agreed to retain the scope of the Standard for Canned Mushrooms to maintain the level of inclusiveness.

⁶ CX/PFV 10/25/5; CX/PFV 10/25/5-Add.1 (Comments from Brazil, Colombia, Cuba, Kenya, Malaysia, Mexico, Thailand and the United States of America). Report of the physical meeting of the Working Group on Canned Vegetables (CRD 4). Additional comments from Iran (CRD 8); EU (CRD 9); Mexico (CRD 10); Kenya (CRD 20); Thailand (CRD 14); and Turkey (CRD 22).

72. The Committee agreed to reinsert provisions for other permitted ingredients for mushrooms in sauce in section 2.1.1, as the annex was not meant to be limited to only those canned mushrooms in water, brine or exuded juice. In relation to this decision, all provisions from the existing Standard for Canned Mushrooms were reinserted in section 2.1.2 Packing media and 2.2.1 Colour. In addition, section 2.2.2 Texture was amended to indicate that this provision did not apply to mushrooms in sauce, but only to mushrooms in water, brine or exuded juice.

73. The section 2.2 Defects and Allowances was presented in tabular form to improve readability and the Committee agreed to a tolerance of 5% by weight for the defect "spotted mushrooms". For the defect "traces of casing material", it was clarified that the traces of casing material, for example soil, was by weight of the affected product and did not refer to the count of the affected mushrooms, nor was it limited to the weight of the casing material only; and therefore agreed to a tolerance of 5%. Further, the Committee agreed to the new defects as presented in point c in the table. For the defect "broken mushrooms or pieces of mushrooms or mushrooms with detached caps or stems", the Committee agreed to a tolerance of 10% by weight to reflect current industry practice.

3. Food additives

74. The Committee agreed to include thickeners, emulsifiers and stabilizers by reference to Table 3 of the GSFA and to limit their use to mushrooms in sauce only, as their use was not technologically applicable to mushrooms in water, brine or juice exuded from the mushrooms.

75. In the case of the flavour enhancers, many delegations noted that monosodium glutamate (INS 621), is widely used in canned mushrooms, regardless of the packing media and was already permitted in the Standard for Canned Mushrooms, and therefore supported its retention in the Annex. Other delegations were opposed to the use of monosodium glutamate in mushrooms other than in sauce and recalled that this additive was not allowed in the Standard for Certain Canned Vegetables, as its inclusion could indicate poor quality of the raw material.

76. However, due to the earlier agreed approach that when no consensus could be reached on new or revised provisions, that the Committee would revert to the current provisions in place, it was agreed to retain monosodium glutamate limited to GMP for use in all styles of canned mushrooms.

77. The Delegation of the European Union expressed its reservation to this decision as in its view, monosodium glutamate was not technologically justified for use in mushrooms in simple or natural packing media, as a flavour enhancer.

78. The Committee considered the issue of allowing colours for canned mushrooms and noted that several colours were already permitted in section 4 of the Standard for Certain Canned Vegetables. Some delegations questioned the use of colours in canned vegetables, including canned mushrooms, noting that in their view there was no technological justification for their use.

79. Some other delegations pointed out that caramel colours in particular, were used in sauces, and should therefore be allowed for sauce only and further that the existing Standard for Canned Mushrooms allowed for this use. The possibility to apply this restriction to caramel colours in section 4 of the Standard for Certain Canned Vegetables was considered.

80. Some delegations questioned the need to limit caramel colours to sauces in the Standard for Certain Canned Vegetables as this could stifle future product innovation, but indicated that they could agree to a restriction being placed in the Annex limiting use of caramel colours to use in sauces noting that caramel colours were already allowed to be used in this way in the existing Standard for Canned Mushrooms.

81. Due to the diversity of views, the Committee agreed to retain the current provision for caramel colours as in the Standard for Certain Canned Vegetables for use in canned mushrooms in sauces. The Delegations of Brazil, European Union, Norway and Switzerland expressed their reservation to the use of colours in canned mushrooms other than mushrooms packed in sauce as allowed in section 4 of the Standard for Certain Canned Vegetables, as in their view there was no technological justification for their use.

4.1 Minimum drained weight

82. The Committee agreed to retain the minimum drained weight of not less than 53% and in line with the decision that the scope of the Annex included mushrooms in sauce, to reinsert the corresponding provision from the Standard for Canned Mushrooms for drained weight for mushrooms in sauce to be not less than 27.5%.

5. Labelling

83. In line with an earlier clarification that the mushrooms in sauce were also included, this section was amended by the reinsertion of the corresponding provision from the Standard for Canned Mushrooms.

STATUS OF THE PROPOSED DRAFT ANNEX ON CERTAIN MUSHROOMS

84. The Committee agreed to forward the Proposed Draft Annex on Certain Mushrooms (Revision of CODEX STAN 55-1981) for inclusion into the Standard for Certain Canned Vegetables to Step 5/8 with the omission of Steps 6 and 7 for final adoption by the 34th Session of the Commission (Appendix IV) and to revoke the Standard for Canned Mushrooms.

PROPOSED DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS (Revision of CODEX STAN 241-2003) (Agenda Item 5b)⁷

85. The Delegation of France, as leading country of the working group on canned vegetables, gave a summary account of the discussion and recommendations of the meeting of the working group on canned vegetables that met prior to the plenary.

86. The Delegation highlighted that this was a rather new standard and that the agreement was to revise the text with a view to its inclusion as an Annex to the Standard for Certain Canned Vegetables. As the scope of this Standard excludes vegetables that are lacto-fermented, pickled or preserved in vinegar while the Standard for Canned Bamboo Shoots refers to bamboo shoots in packing media with or without fermentation, the recommendation of the physical working group was to retain the Standard for Canned Bamboo Shoots as a stand-alone document.

87. The Delegation also explained that a revised section 3.1.2 on packing media was introduced in view of the discontinuation of work on the Guidelines for Packing Media for Canned Vegetables by aligning these provisions with those laid down in Section 3.1.3 Packing Media of the Standard for Certain Canned Vegetables.

88. The Delegation further noted the concern of one delegation that canned bamboo shoots may contain hydrocyanic acid in variable amounts according to the species, hence a maximum level should be proposed for endorsement by the Committee on Contaminants in Foods. The Delegation informed the Committee that this matter was under consideration in the CCCF which had agreed to request the Joint FAO/WHO Expert Meeting on Food Additives (JECFA) to review data available on occurrence of cyanogenic glycosides in foods and feeds, the mechanisms of releasing hydrogen cyanide in the human body, the effects of processing on reducing levels of hydrogen cyanide in the final product, and report back to the Committee to determine how best to deal with this matter⁸. In this regard, another delegation indicated that canned bamboo shoots undergo heat treatment which was sufficient to reduce the concentration of hydrogen cyanide to a safe level in the final product. Furthermore, the species used in the production of this product contained very low levels of cyanogenic glycosides therefore the heat process was enough to eliminate the risk associated with the safety of the final product. In view of this, the physical working group recommended to revise the scope to clearly identify species that are safe for use in the canning of bamboo shoots.

89. The Delegation also informed the Committee that the section on food additives was simplified by referring to functional class of acidity regulators in Table 3 of the General Standard for Food Additives while retaining tartaric acid (INS 334) as specific to this product.

90. The Delegation further indicated that other amendments relate to the alignment of the text with provisions usually applying across Codex standards for canned vegetables e.g. classification of defectives and lot acceptance for essential composition/quality factors and weights and measures, labelling provisions for other style preparations and when using ingredients that may alter the flavour characteristic of the product.

91. Based on the above explanation, the Committee considered the revised text as presented in CRD 5 and made the following comments and decisions:

1. Scope

92. The Committee agreed with the recommendation of the physical Working Group to retain the Standard as a stand-alone document. In addition, the Committee agreed to revise the scope to include a non-exhaustive list of species in order to provide for guidance as per the relevant safe species currently identified for canning.

3.1.2.2 Other permitted ingredients

93. The Committee agreed not to enter "edible" as a qualifier for aromatic plants, spices, seasoning, etc. for consistency with similar provisions in other standards for processed fruits and vegetables.

8.1 Name of the product

94. The Committee noted that the term "Bamboo Shoots" refers to the final product rather than the type of processing involved, hence there was no need to differentiate between "Bamboo Shoots" and "Acidified Bamboo Shoots" as the latter was part of an acidity correction process to keep the pH in the range necessary to ensure the quality and safety of the final product as bamboo shoots are low acid food.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS

95. The Committee agreed to forward the Proposed Draft Codex Standard for Canned Bamboo Shoots (Revision of CODEX STAN 241-1003) to Step 5/8 with the omission of Steps 6 and 7 for final adoption by the 34th Session of the Commission (Appendix V).

⁷ CX/PFV 10/25/6; CX/PFV 10/25/6-Add.1 (Comments from Brazil, Malaysia, Thailand and the United States of America). Report of the physical meeting of the Working Group on Canned Vegetables (Canned Bamboo Shoots) (CRD 5). Additional comments from the EU (CRD 9); Philippines (CRD 12); and Thailand (CRD 14).

⁸ ALINORM 09/32/41, paras. 105-108.

PROPOSED DRAFT CODEX SAMPLING PLANS INCLUDING METROLOGICAL PROVISIONS FOR CONTROLLING MINIMUM DRAINED WEIGHT OF CANNED FRUITS AND VEGETABLES IN PACKING MEDIA (Agenda Item 6)⁹

96. The Delegation of France, as leading country of the working group on sampling plans, presented the report of the physical working group that met immediately prior to the session, and indicated that the physical working had not made specific proposals for the draft sampling plans, but had had a general discussion on the approach taken for the sampling plans. It was recalled that in current standards for canned fruits and vegetables there were provisions for minimum drained weight accompanied by criteria for lot acceptance, which indicated that *"the requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers"*. The Committee recalled that at previous sessions of CCPFV, some delegations felt that unreasonable shortage was considered too subjective on which to base rejections and that this could lead to increased deceptive practices in trade. The Delegation of France explained that the purpose of the sampling plans was to allow the better control of the minimum drained weight requirements by addressing unreasonable shortage through the development of sampling plans with an AQL of 2.5.

97. The Delegation also explained that the proposed draft was consistent with the criteria as set out in the *General Guidelines on Sampling* (CAC/GL 50-2004); that it was based on an AQL of 2.5 as recommended by the International Organization of Legal Metrology (OIML); that it introduced a threshold for tolerable negative error and that it provided for more flexibility while ensuring greater consumer protection than a sampling plan based on an AQL of 6.5. The Delegation also noted that this sampling plan was intended for verification officers at the place of manufacturers and was not intended for use in the field, but that it did not prevent use of other controls in the field, based on other plans.

98. The Delegation further explained that in response to concerns about the statistical nature of the sampling plan, that mathematical formulae were necessary, but that not all users needed to use these formulae. It was also clarified that the first stage of control, regardless of the method used, was the weighing of product units in the sample, in order to determine the average net drained weight of the sample.

99. Some delegations reiterated the view that the current existing language in standards was simple and easily understood; that it had worked well to date and that there was no evidence that it had created any problems in international trade; and that the AQL 6.5 was widely accepted and understood and therefore proposed the discontinuation of the work and that the limited resources of the Committee could be more effectively applied to other work of the Committee. As an alternative, it was proposed to consider a definition for "unreasonable shortage", by establishing a threshold in a simple manner as presented in CRD 24. The Delegation of the United States of America s pointed out that the approach in CRD 24 was effectively used in both domestic and import/export trade of processed fruits and vegetables.

100. One delegation supported the discontinuation of the work on the basis that the work did not fall within the mandate of the Committee, but rather within that of the Committee on Methods of Analysis and Sampling. It was however clarified that the work was within the remit of the Committee and that CCMAS had developed general guidance (Guidelines for Sampling, CA/GL 50 – 2004) for use by commodity committees to develop their own sampling plans.

101. Another delegation expressed the view that the OIML approach was preferred as the primary reference for sampling plans and in view of the OIML R87 revision currently being undertaken, proposed to hold the work until the revision of the R87 was complete before a decision was taken on how to proceed.

102. Some other delegations supported the continuation of the work and emphasized the importance of having a more reasonable flexible approach based on an AQL 2.5. It was pointed out that the examples in the draft sampling plans demonstrated that the proposed method was not overly complicated and provided for consistency and uniformity for controlling minimum drained weight and that the document could always be further simplified and could take into account the revision of the R87. These delegations also encouraged closer cooperation between Codex and OIML.

103. The Observer of OIML supported the continuation of work and indicated that the OIML would continue to support and cooperate with Codex in the development of the sampling plans.

Conclusion

104. Following the observations made, the Committee agreed that the further simplification of the proposed draft sampling plans should be considered together with the proposal for an alternative approach to "unreasonable shortage" by the delegation of the United States of America (CRD 24). This work was entrusted to an electronic working group, led by France, open to all members and observers and working in English only. It was further agreed that should no compromise be reached on a sampling plan revising the existing proposal (CRD 6) for the control of minimum drained weight at the next session, the Committee will discontinue work on the sampling plan for including metrological provisions for controlling minimum drained weight of canned fruits and vegetables in packing media.

⁹ CX/PFV 10/25/7; CX/PFV 10/25/7-Add.1 (Comments from Australia, Cuba, Kenya, Switzerland, Thailand, the United States of America and OIML). Report of the physical meeting of the Working Group on Sampling Plans (CRD 6). Additional comments from the EU (CRD 9); Philippines (CRD 12); Thailand (CRD 14); France (CRD 18); and the United States of America (CRD 24).

STATUS OF THE PROPOSED DRAFT CODEX SAMPLING PLANS INCLUDING METROLOGICAL PROVISIONS FOR CONTROLLING MINIMUM DRAINED WEIGHT OF CANNED FRUITS AND VEGETABLES IN PACKING MEDIA

105. The Committee agreed to return the Proposed Draft Sampling Plans to Step 2 for redrafting by an electronic working group, led by France, open to all members and observers and working in English only, that would take into account all comments submitted and made at this Session, for circulation for comments and consideration by the next session of the Committee.

FOOD ADDITIVE PROVISIONS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 7)¹⁰

106. The Committee recalled that at its 24th Session it agreed to append to its report a list of functional classes and their corresponding food additives with a view towards their possible inclusion in the Standards for Certain Canned Citrus Fruits (CODEX STAN 254-2007), Preserved Tomatoes (CODEX STAN 13-1981), Processed Tomato Concentrates (CODEX STAN 57-1981), and Pickled Fruits and Vegetables (CODEX STAN 260-2007).

107. Due to time constraints, the Committee could not consider this matter in detail and therefore agreed to entrust the work of the review of the list to the electronic Working Group on Food Additives as established under Item 3 to provide proposals for additional additives and/or functional classes relevant to these commodities as well as options for general references to the General Standard for Food Additives based on the written comments submitted to this Session and the discussions in the Working Group.

108. The Committee requested the Working Group to look into the food additive provisions within the framework of the General Standard with a view to establishing a general reference to the GSFA when feasible and to provide justification in light of section 3 of the preamble of the GSFA for exceptions to the general reference if/when such reference was not appropriate.

CONSIDERATION OF REVISION OF CODEX STANDARDS FOR QUICK FROZEN FRUITS AND VEGETABLES AND REMAINING CODEX STANDARDS FOR CANNED FRUITS (Agenda Item 8a)¹¹

109. The 24th Session of the Committee had a general discussion on the approach that should be taken in respect of its work programme and recalled that it reassumed its work in 1998 with the aim to revise the existing standards for processed fruits and vegetables in order to simplify them, where possible, so as to make their acceptance by governments easier. Following completion of a number of standards for canned fruits and vegetables, there still remained the consideration of the possible revision of a number of standards for canned fruits, a few standards for dried products and several standards for quick frozen fruits and vegetables including some codes of hygiene practice.¹²

110. The 24th Session of the Committee had therefore agreed to establish an electronic working group lead by the United States of America to consider the remaining standards for canned fruits and the standards for quick frozen fruits and vegetables in order to establish whether these standards were still relevant for international trade, whether they needed revision and if so whether the revision should be total or partial and whether they should stand as separate standards or could be grouped in more general standards.¹³

111. The Delegation of the United States, as lead of the electronic working group, introduced the summary of the discussion and recommendations of the meeting of the working group that met prior to the plenary and reviewed the relevance of unrevised standards for processed fruits and vegetables for canned fruits and for quick frozen fruits and vegetables as follows:

- The grouping of standards with similar characteristics into a general provision and specific annexes format should continue. This format facilitates the standardization of new products and expedites the standard development process and provides the opportunity to include new products not covered by existing standards.
- The existing tools in the Codex Procedural Manual, more efficient uses of e-working groups and the continued horizontal referencing of other relevant Codex documents were deemed sufficient to expedite the revision of existing and development of new standards for processed fruits and vegetables.
- Less prescriptive styles and essential composition sections of the standards taking into consideration differing taste and preferences and variances in raw materials. However, the standards must continue to include qualitative factors, consumer protection needs and reflect trade practices.

112. The following standardization priorities in descending order were proposed for consideration by the Committee:

- Canned fruits and quick frozen vegetables, and
- Canned berry fruits, quick frozen fruits and canned mixed fruits.

¹⁰ ALINORM 09/32/27-Appendix VII; CX/PFV 10/25/8 (Comments from Australia, Brazil, EU and WPTC); CX/PFV 10/25/8-Add.1 (Comments from Kenya and the United States of America). Additional comments from the USA (CRD 13); Egypt (CRD 15); Indonesia (CRD 16); and Turkey (CRD 22).

¹¹ CX/PFV 10/25/9; CX/PFV 10/25/9-Add.1 (Comments from Australia, Cuba, Iran, Kenya, the United States of America, and the IIR). Report of the physical meeting of the Working Group on Priority List for the Standardization of Processed Fruits and Vegetables (CRD 3). Additional comments from the EU (CRD 9); and Egypt (CRD 15).

¹² ALINORM 09/31/27, para. 106.

¹³ ALINORM 09/31/27, para. 109.

113. The Chairperson of the Committee indicated that the review of Codex standards for processed fruits and vegetables should be selective and aim at simplifying the standards to increase the likelihood of acceptance by Codex members; that grouping of individual standards for similar products into more horizontal standards could aid in this regard but could also be a time consuming exercise and could sometimes result in general standards that are more complicated to implement. Therefore, careful consideration should be given to different approaches when undertaking revision of the standards for processed fruits and vegetables in order to make the best use of the Committee's resources in particular as to keeping a balance between the revision of existing standards for processed fruits and vegetables and the need to effectively respond to the needs of Codex member countries for the development of new standards. The Chairperson also noted that the approach taken during the revision of the Standard for Canned Mushrooms should horizontally apply to the revision of standards for processed fruits and vegetables, namely, when no agreement can be reached on the new or revised provisions the provisions, in the standard in force should remain. The Chairperson further noted that in pursuing simplification of Codex standards for processed fruits and vegetables, preference should be given to cross-reference to those horizontal Codex texts developed by the relevant general subject committees e.g., additives, hygiene, contaminants, labelling, etc., so that focus could be placed on those essential quality provisions that were specific to the products under consideration in order to meet the mandate of Codex to ensure consumer's health protection and fair trade practices.

114. A number of delegations shared the view that the proposed expanded Terms of Reference of the Committee, due to the inclusion of fruit juices/nectars and related products, would require the Committee to work in a more efficient and expeditious way and that this could be done by having greater and better use of working groups so that technical discussion in plenary would be limited to key issues that could not be resolved through the discussions in the working groups.

115. As regards preferences for the revision of individual standards, several delegations were in favour of developing general standards for canned fruits (excluding berry fruits and mixed fruits) and quick frozen vegetables. These delegations supported the format for having general provisions in the body of the standard while keeping the specifics in annexes.

116. Based on the above considerations, the Committee agreed to initiate new work on horizontal standards for canned fruits and quick frozen vegetables through electronic working groups. The revision will be limited to the existing individual standards. In developing these standards, the working groups should work towards simplification of provisions by identifying essential quality provisions relevant to the dual mandate of Codex, when possible give preference to the reference to horizontal relevant Codex texts and if no agreement can be reached on new or revised provisions to revert to provisions as currently laid down in the corresponding standards in force.

117. The Committee accepted the offers of Cuba and the United States of America to lead the electronic working groups on canned fruits and quick frozen vegetables, respectively. The working groups will work in English only and are open to all Codex members and observers. It was noted that project documents should be prepared by the leading countries well in advance of the 65th Session of the Executive Committee (June 2011) for the Critical Review of Proposals for New Work and subsequent approval as new work by the 34th Session of the Codex Alimentarius Commission (July 2011).

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF PROCESSED FRUITS AND VEGETABLES (Agenda Item 8b)¹⁴

118. The Committee agreed that in view of the conclusion on prioritization of work under Item 8b there was no need to request comments on the priority list for the revision of standards for processed fruits and vegetables for the time being. It was further noted that proposals for new work could, in any case, be submitted subject to presentation of a project document in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts (Part 2 Critical Review) of the Procedural Manual. As a result, the Committee agreed to abolish the list.

POSSIBLE EXTENSION OF TERRITORIAL APPLICATION OF THE CODEX REGIONAL STANDARD FOR GINSENG PRODUCTS

119. The Delegation of the Republic of Korea introduced a proposal for the possible extension of the territorial application of the Regional Standard for Ginseng Products (CODEX STAN 295-2009). The Delegation referred to some of the Criteria for the Establishment of Work Priorities that could be applicable to ginseng such as the growing volume of production and consumption of ginseng and ginseng products worldwide and the varying national legislation. The Delegation requested the support of the Committee for the conversion of the regional standard into a worldwide standard as a matter of priority for future work of the Committee.

120. Several delegations favoured further consideration of the proposal through the development of a discussion paper detailing the scope of the regional standard and any other relevant information on the products covered by this standard with a view to further examine this proposal at the next session. It was recommended that the discussion paper be accompanied by a project document to substantiate the proposal for new work so that the Committee can have all the elements to make an informed decision on this request.

¹⁴ ALINORM 09/32/27-Appendix VIII; CX/PFV 10/25/10 (Comments from the Republic of Korea and the IIR).

OTHER BUSINESS

MATTERS RELATING TO SELECTED CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 9a)¹⁵

PACKING MEDIA PROVISIONS IN THE STANDARD FOR PICKLED FRUITS AND VEGETABLES

121. The Committee noted that at the time of the adoption of the Standard (2007) there was still an understanding that provisions for packing media for canned vegetables would be developed separately, therefore the Committee agreed to refer to "*Codex Guidelines for Packing Media for Canned Vegetables (under development)*" in the packing media section pending finalization of the Guidelines. The Committee also noted that provisions for packing media for pickled fruits were in conformity with the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003). In finalizing the Standard for Certain Canned Vegetables, the 24th Session of the Committee (2008) agreed to discontinue work on the Guidelines while incorporating provisions for packing media in the body of this Standard.

122. In order to make a decision, the Committee agreed to request comments on whether specific provisions for packing media related to pickled vegetables should be developed for the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007) or whether the provisions for packing media as they stand in section 3.1.3 of the Standard for Certain Canned Vegetables could apply.

METHODS OF ANALYSIS FOR CERTAIN CANNED VEGETABLES

123. The Committee recalled that it had agreed to include methods of analysis, including Codex recommended methods (CAC/RMs) if appropriate, in the relevant standards for processed fruits and vegetables. In this regard, the Committee noted that those revised standards adopted in 2001 and 2003 referred to Codex Alimentarius Volume 13 and that this and all volumes of the Codex Alimentarius (i.e. Volumes 1 to 14) had been discontinued.

124. In order to keep consistency with the approach taken regarding presentation of methods of analysis in the standards, the Committee was informed that provisions for methods of analysis for kimchi and aqueous coconut products as endorsed by the Committee on Methods of Analysis and Sampling will be included in these standards.

125. However, there were no provisions for methods of analysis identified for canned applesauce and therefore, the Committee agreed to request comments on relevant methods of analysis for inclusion in the Standard for Canned Applesauce (CODEX STAN 17-1981) for consideration at its next session.

PROPOSAL FOR NEW WORK ON FLAVOURED WATER-BASED DRINK OR WATER-BASED DRINK (Agenda Item 9b)¹⁶

126. The Delegation of Kenya introduced a proposal for new work on the development of a standard for chemically flavoured water-based drinks or water-based drinks. The Delegation explained that there were safety concerns in regard to consumption of these products vis-à-vis the amount of additives e.g. flavours, preservatives, etc., contained in these products and the lack of global regulations in this regard. In addition, there were problems associated with misleading labels/claims regarding the true nature of these products in relation to other products such as fruit juices/nectars and/or fruit-based drinks also available on the market.

127. Several delegations were of the view that this type of products did not fall under the mandate of the Committee on Processed Fruits and Vegetables as they were not actually processed fruits and vegetables. In regard to misleading labelling, the Committee noted that the General Standard for Prepackaged Foods (CODEX STAN 1-1985) clearly provides for provisions regarding misleading labelling. In addition, the Guidelines for Claims (CAC/GL 1-1979) also provides additional provisions in this respect.

128. As regards the safety of these products, it was noted that the General Standard for Food Additives provides for safe maximum limits for a number of additives falling under Food Category 14.1.4 water-based flavoured drinks including similar related products. It was suggested that if there were problems relating to misleading claims or safety of these products the relevant horizontal committees i.e., Committee on Food Labelling and the Committee on Food Additives could first be consulted on how to approach this matter in the relevant horizontal standards developed by them.

129. In view of the proposed expanded mandate of the Committee to include fruit juices, nectars and related products, the Committee agreed that to further examine this matter at its next session through the development of a discussion paper to be prepared by Kenya with assistance from Brazil and the United States of America.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 10)

130. The Committee was informed that the 26th Session of the Codex Committee on Processed Fruits and Vegetables was tentatively scheduled to be held in the United States of America in 2012. The exact date and venue would be decided between the United States and the Codex Secretariats.

131. The Committee noted that there might be the possibility to convene physical working groups to meet immediately prior to the next session to facilitate discussion in plenary.

¹⁵ CX/PFV 10/25/11; CX/PFV 10/25/11-Add.1 (Comments from Colombia).

¹⁶ Comments from Kenya (CRD 23).

SUMMARY STATUS OF WORK

SUBJECT MATTERS	STEP	ACTION BY:	DOCUMENT REFERENCE (REP11/PFV)
Proposed Amendment to the Terms of Reference of the Committee on Processed Fruits and Vegetables	-----	34 th CAC	para. 8, Appendix II
Proposed Draft Codex Standard for Desiccated Coconut (Revision of CODEX STAN 177-1991)	5/8	Governments 34 th CAC	para. 45, Appendix III
Proposed Draft Annex on Certain Mushrooms (Revision of CODEX STAN 55-1981) (For inclusion in the Codex Standard for Certain Canned Vegetables)			para. 84, Appendix IV
Proposed Draft Codex Standard for Canned Bamboo Shoots (Revision of CODEX STAN 241-2003)			para. 95, Appendix V
Proposed Draft Codex Standard for Table Olives (Revision of CODEX STAN 66-1981)	2/3	Electronic Working Group (European Union) Governments 26 th CCPFV	para. 64
Proposed Draft Codex Sampling Plans including metrological provisions for controlling minimum drained weight of canned fruits and vegetables in packing media		Electronic Working Group (France) Governments 26 th CCPFV	paras. 104-105
Proposed Draft Codex Standard for Certain Quick Frozen Vegetables	1/2/3	34 th CAC Electronic Working Group (United States of America) Governments 26 th CCPFV	paras. 116 - 117
Proposed Draft Codex Standard for Certain Canned Fruits		34 th CAC Electronic Working Group (Cuba) Governments 26 th CCPFV	
Priority List for the Standardization of Processed Fruits and Vegetables	discontinued	34 th CAC 26 th CCPFV	para. 118
Food additive provisions for processed fruits and vegetables	-----	Electronic Working Group (European Union / United States of America) Governments 26 th CCPFV	para. 107
Packing media provisions for pickled vegetables (Consequential amendment to the Codex Standard for Pickled Fruits and Vegetables CODEX STAN 260-2007)	-----	Governments 26 th CCPFV	para. 122
Methods of analysis for applesauce (For inclusion in the Codex Standard for Canned Applesauce)	-----	Governments 26 th CCPFV	para. 125
Discussion Paper on the Extension of Territorial Application of the Codex Standard for Ginseng Products	-----	Delegation of Republic of Korea 26 th CCPFV	para. 120
Discussion Paper on the Need for a Codex Standard for Chemically Flavoured Water-based Drinks	-----	Electronic Working Group (Kenya assisted by Brazil and the United States of America) 26 th CCPFV	para. 125

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

Chairperson: Président: Presidente:	Mr. Richard BOYD Head, Defense Contract Inspection Section Processed Products Branch Fruit and Vegetable Programs Agricultural Marketing Service U.S. Department of Agriculture 1400 Independence Avenue, SW Mail Stop 0247, Room 0726-South Building Washington, DC 20250 United States Phone: +1.202.720.5021 Fax: +1.202.690.1527 Email: richard.boyd@ams.usda.gov
Vice-Chairperson: Vice-président: Vicepresidente:	Dr. Purwiyatno HARIYADI Director, Southeast Asia Food and Agricultural Science and Technology (SEAFAST) Center, Bogor Agricultural University Tel: +62 251 8629903 Fax: +62 251 8629903 Email: hariyadi@seafast.org
Assistant to Chairperson: Assistant au Président: Asistente al Presidente:	Ms. Barbara MCNIFF Senior International Issues Analyst U.S. Codex Office U.S. Department of Agriculture Food Safety and Inspection Service Room 4861 South Bldg. 1400 Independence Avenue, SW Washington, DC 20250, USA Phone: +1.202.690.4719 Fax: + 1.202.720.3157 Email: barbara.mcniciff@fsis.usda.gov

BELGIUM - BELGIQUE - BÉLGICA

ALGERIA - ALGÉRIE – ARGELIA

Mr. Hadjar AMMAR
First Secretary Deputy Head of Mission
Jl. H. R. Rasuna Said
Kav. 10-1, Kuningan
Jakarta 12950
Phone: (+62-21) 525-4719
Fax: (+62-21) 525-4654
Email: a_hadjar2002@yahoo.fr

AUSTRALIA - AUSTRALIE

Mr. Richard SOUNESS
General Manager
Food Department of Agriculture
Fisheries and Forestry
GPO Box 858
Canberra ACT-2601, Australia
Phone: +61 2 6272 4899
Email: richard.souness@daff.gov.au

Mr. Cesar CORTES

Head of Unit
General Secretariat of the Council of the EU
JL 4040 GM 22
175 rue de la Loi
1048 Brussels, Belgium
Phone: 0032.2-281.6114
Fax: 0032.2-281.6198
Email: cesar.cortes@consilium.europa.eu

Mr. Luc OGIERS

Director
FPS Economy, SME's, Self-Employed
and Energy
City Atrium C, Vooruitgangstraat 50
B-1050 Brussels, Belgium
Phone: +32.22777481
Fax: +32.22775304
Email: luc.ogiers@economie.fgov.be

BELIZE

Mr. Kenrick WITTY
 Plant Health Officer
 Belize Agricultural Health Authority
 (BAHA)
 BAHA Complex Building
 Central Farm
 Cayo District, Belize C.A.
 Phone: (501) 824-4899/4872
 Fax: (501) 824-4889/3773
 Email: baha@btl.net
khwitty@yahoo.com

BRAZIL - BRÉSIL - BRASIL

Dr. Leonora MATTOS
 Researcher
 Embrapa Vegetables
 Ministry of Agriculture & Food Supply
 Rodovia Brasília /Anapolis BR 060, Km 09 Gama -DF
 Caixa Postal 218 CEP 70359-970
 Brazil
 Phone : +55 61 3385 9123
 Fax : +55 61 3556 5744
 Email : leonora@cnph.embrapa.br

Mr. André BISPO OLIVEIRA
 Processed Fruits & Vegetable Inspection Coordinator
 DIPOV/SDA/MAPA
 Ministry of Agriculture, Livestock &
 Food Supply
 Esplanada dos Ministérios
 Bloco D Anexo B sala 342
 Brazil Cep 70043-900
 Phone : +55 61 3218 2627
 Fax : +55 61 3224 4322
 Email : abispo@ig.com.br

CAMBODIA

Mr. Chan BORIN
 Deputy Director General
 Institute of Standard Cambodia (ISC)
 Ministry of Industry Mines and Energy
 # 835 National Road, No. 2
 Snagkat Chak Ang re Leu, Khan Mean Chey
 Phnom Penh, Cambodia
 Phone: +855-12-751-571
 Fax: +855-23-42-5052
 Email: chanborin@isc.gov.kh

CANADA - CANADÁ

Mr. Kevin SMITH
 National Manager
 Processed Products Program
 Canadian Food Inspection Agency
 1400 Merivale Road
 Room T1-4-148
 Ottawa, Ontario, K1A 0Y9, Canada
 Phone: +1.613.773.6225
 Fax: +1.613.773.6282
 Email: kevin.smith@inspection.gc.ca

CHINA – CHINE

Dr. Yang LI
 Senior Researcher
 China National Institute of Standardization
 Food and Agriculture Standardization Institute
 No4. Zhichun Road, Haidian District,
 Beijing, Post Code 100088
 Tel: 86-10-58811646
 Fax: 86-10-58811642
 Email: yangli@cnis.gov.cn

CUBA

Mrs. Cecilia GARCIA-HERNANDEZ
 Principal Specialist in Quality Control
 Unión de Conservas de Vegetales
 Food Ministry of Cuba
 Street E #152, esq. Calzada, Vedado
 CP 10400, Havana City, Cuba
 Phone: +537.8327733
 Fax: +537.832.7636
 Email: ceci@consva.co.cu; ceciliagh@infomed.sld.cu

EGYPT - ÉGYPTE - EGIPTO

Mrs. Ehsan Ahmed Aly HEGAZI
 Senior Food Standard Specialist
 EOS-Egyptian Organization for Standardization
 16 Tadreeb El-Modarrebeen St.
 Ameriya Cairo, Egypt
 Phone: +202 228.45531
 Fax: +202 228.45504
 Email: moi@idsc.net.eg
Ehsan.hegazy@yahoo.com

ETHIOPIA - ÉTHIOPIE - ETIOPÍA

Mr. Ayele DEGEFA GEDA
 Director, Testing Laboratories
 Quality and Standards Authority of Ethiopia
 P.O. Box 2310 Bole subcity, Kebele 12/13
 Addis Ababa, 2310 Ethiopia
 Phone: +251 (0) 116460111
 Fax: +251 (0) 116460880
 Email: ayeledegefa@yahoo.com

**EUROPEAN UNION (MEMBER ORGANIZATION) -
 UNION EUROPÉENNE
 (ORGANISATION MEMBRE) -
 (ORGANIZACIÓN) UNIÓN EUROPEA**

Dr. Risto HOLMA
 Administrator for Codex Issues-European Commission
 Directorate General for Health and Consumers
 Rue 101 Froissart
 Brussels 1049, Belgium
 Phone: + 32 2 299 3683
 Fax: + 32 2 299 85 66
 Email: Risto.Holma@ec.europa.eu

Mr. Stephane BRION
 European Commission
 Directorate General for Health and Consumers
 Rue 101 Froissart
 Brussels 1049, Belgium
 Phone: + 32 2 298 4968
 Fax: + 32 2 299 85 66
 Email: Stephane.Brion@ec.europa.eu

FRANCE - FRANCIA**Ms. Claudine MUCKENSTURM**

Directeur Départemental
 Direction générale de la concurrence,
 de la consommation et de la répression
 des fraudes
 Ministère de l'Economie, de l'Industrie
 et de l'Emploi
 59 boulevard Vincent Auriol – teledoc 251
 PARIS CEDEX 13, 75703 France
 Phone: +33 01 44 97 24 37
 Fax: +33 01 44 97 05 27
 Email: claudine.muckensturm@dgccrf.finances.gouv.fr

HUNGARY - HONGRIE – HUNGRIA**Mrs. Ágnes PALOTÁSNE GYÖNGYÖSI**

Chief Accountant
 Ministry of Rural Development
 1055 Budapest, Kossuth tér 11, Hungary
 Phone: +361.301.4040
 Fax: +361.301.4808
 Email: agnes.gyongyosi@vm.gov.hu

Dr. Maria GAZDAG

Chairman of Hungarigan Food Scientific
 Techological Association, Division Canned Food
 Lakatos u.3, H-1164
 Budapest, Hungary
 Phone: +36 209 621 403
 Fax: +36 1401 0541
 Email: Gazdag@tvnetwork.com.hu

INDONESIA - INDONÉSIE**Dr. Atih Surjati HERMAN**

Senior Researcher
 Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236
 Email: atih_surjati@yahoo.co.id

Mr. Faiz ACHMAD

Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 021 5252709
 Fax: 021 5252709
 Email: faizachmad@yahoo.com

Dr. Nyoman Oka TRIDJAJA

Director Of Quality And Standardization
 Ministry Of Agriculture
 Jl. Harsono Rm No.3 Ragunan Jakarta Selatan
 Phone: 62-21 7815881
 Fax: 62-21 781168
 Email: ntridjaja@yahoo.com

Mrs. Enny RATNANINGTYAS

Director Of Beverage And Tobacco Industry
 Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236
 Email: ennyratna@gmail.com

Mrs. Emmy YULIANTIEN

Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 021 5252709
 Fax: 021 5252709
 Email: emmyyuli@yahoo.co.id

Mrs. Andi AMPA

Head Of Testing Center For Export Import Goods Quality
 Ministry Of Trade
 Jl. Raya Bogor Km. 26, Ciracas, East Jakarta 13740
 Phone: + 62-21 8710321
 Fax: + 62-21 8710478
 Email: ampa_im@yahoo.com

Miss. Eny TULAK

Head Of Sub Division Of Cooperation And Information Service
 Ministry Of Trade
 Jl. Raya Bogor Km. 26, Ciracas, East Jakarta 13740
 Phone: + 62-21 8710321
 Fax: + 62-21 8710478
 Email: enytulak1@yahoo.co.id

Mrs. ANDRIANI Z

Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 021 5252709
 Fax: 021 5252709
 Email: ria_eriandi@yahoo.co.id

Miss. ANISYAH

Head Of Section Of Food Additive Standardization
 National Agency Of Drug And Food Control (Bpom)
 Jl. Percetakan Negara No. 23 Jakarta Pusat
 Phone: +62-21 42875584
 Fax: +62-21 2875780

Mr. Aslam HASAN

Head Of Section Of Standardization And Technology
 Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236
 Email: aslamhas@yahoo.com

Mr. Badril MUNIR

Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 021 5252709
 Fax: 021 5252709
 Email: badrile@yahoo.com

Mr. Rifqi ANSARI

Staff Of Programme Sub Division
 Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236
 Email: rifqi@kemenperin.go.id

Mrs. Sri YUNIANTI

Head of Standardization and Technology Sub Division
 Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav. 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236
 Email: sri_yunianti@yahoo.com

Mr. WARSONO

Ministry Of Industry, Republic Of Indonesia
 Jl. Jenderal Gatot Subroto Kav.
 52-53 Jakarta 12950
 Phone: 62-21 5252236
 Fax: 62-21 5252236

Ms. Ning RAHAYU

Vice Chairman-Policy and Regulation
 GAPMMI (The Indonesian Food And Beverages Association)
 Kantor Pusat Kementerian Pertanian Gd. F, Lt. 2, R. 224^a
 Jl. Rm Harsono No. 3, Ragunan – Pasarminggu Jakarta 12550
 Phone: +62 21 70322626
 Phone: +62 21 7804347
 Email: ning_rahayu@telkomsel.blackberry.com;
ning-rahayu@cbn.net.id ;
gapmmi@cbn.net.id

Dr. Kartika ADIWILAGA

Regulatory & Scientific Affairs Manager
 GAPMMI (The Indonesian Food And Beverages Association)
 Kantor Pusat Kementerian Pertanian Gd. F, Lt. 2, R. 224^a
 Jl. Rm Harsono No. 3, Ragunan – Pasarminggu Jakarta 12550
 Phone: +62 21 70322626
 Email: kadiwilaga@yahoo.com; gapmmi@cbn.net.id

Dr. Uti Daniawati MAHANANI

Food Regulatory Affairs Manager
 GAPMMI (The Indonesian Food And Beverages Association)
 Kantor Pusat Kementerian Pertanian Gd. F, Lt. 2, R. 224^a
 Jl. Rm Harsono No. 3, Ragunan – Pasarminggu Jakarta 12550
 Phone: +62 21 70322626
 Phone: +62 21 7804347
 Email: gapmmi@cbn.net.id

Mr. Ketut ISATRIYANTO

Mgr. Quality Assurance
 PT Great Giant Pineapple
 PT Great Giant Pineapple, Terbanggi Besar, Km 77. Lampung
 Tengah, Indonesia
 Phone 0725 7573001
 Fax: 0725 7573008
 Email: ketuti@ggpc.co.id

Mr. Muhammad GHOFAR

PT Great Giant Pineapple
 Terbanggi Besar, Km 77. Lampung Tengah, Indonesia
 Phone 0725 7573001
 Fax: 0725 7573008
 Email: ghofar@ggpc.co.id

Ms. Nikmatul HIDAYAH

Regulatory Affairs
 PT. Kalbe Farma, Tbk
 Jl. Let. Jend. Suprpto Kav.4 Jakarta 10510
 Phone: +62 21 42873888
 Fax: + 62 21 4256326
 mail: nikmatul.hidayah@kalbe.co.id;
nikmatul_hidayah@yahoo.com

Ms. Wahyuningsih, SH, MSI

PT. Nur Permata Tunggal
 Kompleks Bappenas No. 60
 Mampang Prapatan Vii Jakarta 12550
 Phone: +62 21 7993833
 Fax: +62 21 7888472
 Email: ning-rahayu@cbn.net.id

Mr. ZULFAHMI

Ass. Mgr. Quality Assurance
 PT Great Giant Pineapple
 PT Great Giant Pineapple, Terbanggi Besar, Km 77. Lampung
 Tengah, Indonesia
 Phone 0725 7573001
 Fax: 0725 7573008
 Email: zulfahmi@ggpc.co.id

IRAN (ISLAMIC REPUBLIC OF) – IRAN (RÉPUBLIQUE ISLAMIQUE D') – IRAN (REPÚBLICA ISLÁMICA DEL)**Mrs. Narges RAHIMIBARAGHANI**

Member of National Codex Committee of CCPFV
 Institute of Standard and Industrial Research of Iran (ISIRI)
 South Corner of Vanak Square, No. 1294
 Box 14155-6139
 Tehran, Iran
 Phone: +9821.88654033
 Fax: +9821.88654064
 Email: narges_rahimibarghany@yahoo.com

Mrs. Zohreh POURETEDAL

Member of Scientific Board
 Institute of Standard and Industrial Research of Iran (ISIRI)
 South Corner of Vanak Square, No. 1294
 Box 14155-6139
 Tehran, Iran
 Phone: +9821.88654059
 Fax: +9821.88654059
 Email: zoh_pour@yahoo.com

ITALY - ITALIE – ITALIA**Ms. Brunella LO TURCO**

Ministero Politiche Agricole Alimentari e Forestali
Via XX Settembre 20
Roma, Italia
Phone: +39 0646656042
Fax : +39 064880273
Email: bloturco@politicheagricole.gov.it

KENYA - KENIA**Mrs. Alice Akoth Okelo ONYANGO**

Manager-Kenya Codex Contact Point Secretariat
Kenya Bureau of Standards
P.O. Box 54974, Behind Belleview, off Mombasa Road
Code 00200 Nairobi, Kenya
Phone: 254-02-605490/6948303
Fax : +251-02-605490
Email: info@kebs.org; akothe@kebs.org

Mr. Robert MUSYOKA KILONZO

Senior Assistant Chief Public Health Officer
Head Division of Food Safety and Quality Control
Ministry of Public Health and Sanitation
P.O. Box 30016-00100
Cathedral Road
Nairobi, Kenya
Phone: +254 2717077
Fax: +254 2710055
Email: rmkilonzo@yahoo.co.uk

REPUBLIC OF KOREA
REPUBLIQUE DE COREE
REPÚBLICA DE COREA

Ms. Myo In CHANG

Deputy Director
Ministry for Food, Agriculture, Forestry and Fisheries
88, Gwanmun-ro Gwacheon-si,
Gyeonggi-do, Korea 427-719
Phone: +82-2-500-2099
Fax: +82-2-503-7277
Email: indigo75@korea.kr

Dr. K. Jai HAN

Principal Research Scientist
Korea Food Research Institute
#516, Baekhyeon-dong, Bundang-gu, Seongnam-si, Gyeonggi-do,
Korea 436-746
Phone : +82.31.780.9120
Fax : +82.31.780.9154
Email : hankj@kfri.re.kr

Ms. Bo-Young NOH

Research Scientist
Korea Food Research Institute
#516, Baekhyeon-dong, Bundang-gu, Seongnam-si, Gyeonggi-do,
Korea 436-746
Phone : +82.31.780.9351
Fax : +82.31.780.9154
Email : bynoh@kfri.re.kr

Dr. Do-Hyong CHOI

International Affairs Specialist
Korea Food Research Institute
#San 46-1, Baekhyeon-dong, Seongnam-si, Gyeonggi-do, Korea
436-746
Phone : +82.31.780-9120
Fax : +82.31.780.9154
Email : foodstd@kfri.re.kr

NIGERIA - NIGÉRIA**Alhaji Najeem ADEWALE**

Minister of State
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat
Area 11, Garki, P.M.B.
Abjua, Nigeria
Email: najeemadewale@gmail.com

Mr. Lawrence ANWUNAH

Director, Human Resources
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat
Area 11, Garki, P.M.B.
Abjua, Nigeria
Email: lawanwunah50@yahoo.com

Mr. Moses Ayodele ADEWUYI

Director Agro-Processing
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat
Area 11, Garki, P.M.B.
Abjua, Nigeria
Email: mosesaaadewuyi@yahoo.com

Mr. Alebode ISEDU

Deputy Director, Food Reserve and Storage
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat
Area 11, Garki, P.M.B.
Abjua, Nigeria
Email: aisedu@hotmail.com

Mr. Sam OGUNDU

Secretary to the Minister of State
Federal Ministry of Agriculture and Rural Development
FCDA Secretariat
Area 11, Garki, P.M.B.
Abjua, Nigeria
Email: sonychereogundu@yahoo.com

Dr. Yinusa NURUDEEN ALAYA

Assistant Director Standards (Agro-Allied)
Standards Organization of Nigeria
Plot 1687, Lome Crescent
W Use Zone 7
Abuja – Nigeria
Phone: +234802 310 0667
Email: goldsworth@yahoo.com

Mr. Yahaya NUHU FANA

Assistant Director of Standards (Food Codex)
Standards Organization of Nigeria
Plot 1687 LOME Crescent
W Use Zone 7
Abuja – Nigeria
Phone: +234803 890 6319
Email: nuhufana@yahoo.com

NORWAY– NORVÈGE – NORUEGA**Mrs. Vigdis VEUM MOELLERSEN**

Senior Advisor
Norwegian Food Safety Authority
PO Box 383
N-2381 Brumunddal, Norway
Phone: +47.232.16669
Fax: +47.232.16801
Email: visvm@mattilsynet.no

SAINT KITTS AND NAVIS**SAINT-KITTS-ET-NEVIS****SAINT KITTS Y NEVIS****Mr. I-Ronn AUDAIN**

Chemist
St. Kitts and Nevis Bureau of Standards
PO Box 186
La Guerite, Basseterre, St. Kitts
Phone : +869 465 5279
Fax : +869 465 3852
Email : chemicalengineerskb@yahoo.com

SUDAN - SOUDAN – SUDÂN**Mr. Isameldein ELTAYEB**

First Inspector
PO Box 194
Khartoum, Sudan
Phone: +249.183.778241
Fax: +249.183.778913
Email: esammhassan@hotmail.com

SWITZERLAND - SUISSE – SUIZA**Mrs. Franziska FRANCHINI WEHRLI**

Scientific Advisor
Food Safety Division
Consumer Protection Directorate
Swiss Federal Office of Public Health
CH-3003, Bern, Switzerland
Phone: +41.31.324.9371
Fax: +41.31.322.9574
Email: franziska.franchini-wehrli@bag.admin.ch

THAILAND – THAÏLANDE – TAILANDIA**Mr. Pisan PONGSAPITCH**

Director of Office of Commodity and System Standards
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Rd
Ladyao, Chatuchak
Bangkok 10900
Thailand
Phone : 662-561-2277 Ext 1401
Fax : 662 561 3373
Email : pisan@acfs.go.th

Ms. Korwadee PHONKLIANG

Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Rd.
Ladyao, Chatuchak
Bangkok 10900
Thailand
Phone : 662-561-2277 Ext 1413
Fax : 662 561 3373
Email : korwadee@acfs.go.th

Ms. Phawanat BUNNAG

Director of Plant Standard and Certification Office
Department of Agriculture
Ministry of Agriculture and Cooperatives
50 Pahoyothin Road, Chatuchak
Bangkok 10900
Thailand
Phone : 662 9407474
Fax : 662 9407449
Email : phawanat@hotmail.com
phawanat@yahoo.com

Ms. Huai Hui LEE

Thai Food Processor's Association
170/ 21-22
9th Floor
Ocean Tower, Building
New Ratehadaphisek Rd
Klongtoey
Bangkok 10110
Thailand
Tel : +662 261 2684 6
Fax : +662 2612996 7
Email : thaifood@thaifood.org

TURKEY - TURQUIE – TURQUÍA**Ms. Bahar KENTEL**

Food Engineer (M. Sc.)
Ministry of Agriculture and Rural Affairs
General Directorate of Protection and Control
Tarım ve Köyişleri Bakanhđi
Koruma ve Genel Müdürlüğü
Akay Cad
No: 3
Bakanliklar Ankara, Turkey
Phone: 00 90312 417 4176, ext. 6143
Fax: +90 312 425 44 16
Mobile: 00 90 505 581 2071
E-mail: bkentel@kkgm.gov.tr
zbkentel@hotmail.com

**UNITED STATES OF AMERICA
ÉTATS -UNIS D'AMÉRIQUE-
ESTADOS UNIDOS DE AMÉRICA****Mr. Dorian LAFOND**

International Standards Coordinator
Office of the Deputy Administrator
AMS Fruit and Vegetable Programs
1400 Independence Avenue, SW
Washington, DC 20250, USA
Phone: +1(202)690-4944
Cell: +1(202) 577-5583
Fax: +1(202) 720-0016
Email: dorian.lafond@ams.usda.gov

Dr. Paul SOUTH

Division of Plant Product Safety
Office of Plant and Dairy Foods
Center for Food Safety and Applied Nutrition
Food and Drug Administration
5100 Paint Branch Parkway
College Park, MD 20740, USA
Phone: +1(301)436-1640
Fax: +1(301)436-2561
Email: paul.south@fda.hhs.gov

Ms. Chere SHORTER

Assistant Head- Inspection & Standardization Section
 Processed Products Branch
 AMS Fruit and Vegetable Programs
 U.S. Department of Agriculture
 1400 Independence Avenue, SW. Stop 0247
 Washington, DC 20250, USA
 Phone: +1(202) 720-5021
 Fax: +1(202) 720-1527
 Email: chere.shorter@ams.usda.gov

Ms. Karen STUCK

U.S. Codex Manager
 U.S. Department of Agriculture
 1400 Independence Ave. Room 4861
 Washington, DC 20250, USA
 Tel: +1-202-720-2057
 Fax: +1-202-720-3157
 Email: Karen.stuck@osec.usda.gov

Mr. Bill MCFARLAND

President
 California Olive Association
 17950 Via Nicolo
 Tracy, California 95377, USA
 Phone: +1.559.280.2869
 Fax: +1.209.836.0518
 Email: billm@olives.com

**CHAIRPERSON OF THE COMMISSION
 PRESIDENT DE LA COMMISSION
 PRESIDENTE DE LA COMISIÓN**

Karen Hulebak

Chair, Codex Alimentarius Commission
 c/o USDA, 1400 Independence Ave., SW,
 Room 412A
 Whitten Bldg., Washington, DC 20250-3700
 Tel: (202) 690-5074
 Fax: 202-690-2980
 E-mail: karen.hulebak@fsis.usda.gov

INTERNATIONAL OLIVE COUNCIL (IOC)**Mr. Habib ESSID**

Deputy Director
 International Olive Council
 El Príncipe de Vergara, 154
 28002 Madrid, Spain
 Phone: +34 91 590 36 38
 Fax: +34 91 563 12 63
 Email: iooc@internationaloliveoil.org

**INTERNATIONAL ORGANIZATION OF LEGAL METROLOGY
 (OIML)**

Mr. Jaco MARNEWECK

Senior Manager Inspections
 NRCS—National Regulator for Compulsory Specifications (South
 Africa)
 Private Bag X25
 Brooklyn Square, 0075
 Republic of South Africa
 Phone: +27.12.428.6152
 Fax: +27.12.428.6552
 Email: marnewi@nrccs.org.za

**INTERNATIONAL FEDERATION OF FRUIT JUICE PRODUCERS
 (IFU)**

Dr. Hany FARAG

Chairman
 Commission for Legislation
 International Federation of Fruit Juice Producers (IFU)
 23, Boulevard des Capucines
 75002 Paris, France
 Phone: +33.1.47428280
 Fax: +33.1.47428281
 Email: ifu@ifu-fruitjuice.com

JOINT FAO/WHO SECRETARIAT**Ms. Gracia Brisco LOPEZ**

Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 FAO
 Viale delle Terme di Caracalla
 Rome, 00153, Italy
 Phone: +339 06-5705-2700
 Fax: +39 06-5705-4593
 Email: gracia.brisco@fao.org

Ms. Verna CAROLISSEN

Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 FAO
 Viale delle Terme di Caracalla
 Rome, 00153, Italy
 Phone: +39 06-5705-5629
 Fax: +39 06-5705-4593
 Email: verna.carolissen@fao.org

INDONESIA SECRETARIAT**Mr. SUPRAPTO**

Head of Centre for Standard Application System
 National Standardization Agency of Indonesia
 Manggala Wanabhakti Bld., Block IV, 4th Fl.
 Jl Gatot Subroto, Senayan Jakarta 10270
 Indonesia
 Tel : +62-21-5747043
 Fax : +62-21-5747045
 E-mail : suprpto@bsn.go.id

Mr. Singgih HARJANTO

Codex Contact Point Secretariat
 National Standardization Agency of Indonesia
 Gdg. Manggala Wanabhakti Blok IV, Lt 4
 Jl. Jend. Gatot Subroto, Senayan, Jakarta 10270-Indonesia
 Tel : +62-21-5747043
 Fax : +62-21-5747045
 E-mail : singgih@bsn.go.id

Mrs. Anna MELIANAWATI

Acting as Division Head Centre for Standard Application System
 National Standardization Agency of Indonesia
 Manggala Wanabhakti Bld., Block IV, 4th Fl.
 Jl Gatot Subroto, Senayan Jakarta 10270
 Indonesia
 Tel : +62-21-5747043
 Fax : +62-21-5747045
 E-mail : anna@bsn.go.id

Mrs. Ranti WENINGINGTYAS

National Standardization Agency of Indonesia
Mangala Wanabhakti Bld., Block IV, 4th Fl.
Jl Gatot Subroto, Senayan Jakarta 10270
Indonesia
Tel : +62-21-5747043
Fax : +62-21-5747045
E-mail : ranti@bsn.go.id

Mr. Berlianto NUGROHO

Directorate General of Agro & Chemical Industry Directorate
of Food Industry
Ministry of Industry
Jl. Gatot Subroto Kav. 52-53 Jakarta Selatan, 17th Floor DKI
Jakarta Indonesia
Tel : +62-21-5252709
Fax : +62-21-5252709
E-mail : berlianto@depperin.go.id

Ms. Ati Widya PERANA

Staff for Food Product Standardization
National Agency for Drug and Food Control
Jl. Percetakan Negara No.23 Jakarta 10560 Indonesia
Tel : +62-21-42875584
Fax : +62-21-42875780
E-mail : athee77@yahoo.com

Ms Noviana Kus YUNIATI

Staff of Quality Control Export Commodity Division,
Directorate of Supervision And Quality Control, Ministry of
Trade
Raya Bogor Street Km. 26, Ciracas, East Jakarta. Indonesia
Tel : +62-21-8710323
Fax : +62-21-8710478
E-mail : juniati_ana@yahoo.com

Mrs. Erna Riyanti WARDHANI

Directorate of Quality and Standardization
Directorate General of Processing and Marketing of Agriculture
Product
Ministry of Agriculture
Tel : +62-21-7815380 ext 5310
Fax : +62-21-7811468
E-mail : farrellandra@yahoo.com

**U.S. SECRETARIAT-SECRETARIAT AMERICAIN-
SECRETARIADO AMERICANO****Ms. Doreen CHEN-MOULEC**

International Issues Analyst
U.S. Codex Office
U.S. Department of Agriculture
Food Safety and Inspection Service
Room 4861 South Bldg.
1400 Independence Avenue, SW
Washington, DC 20250, USA
Phone: (202) 720-4063
Fax: (202) 720-3157
Email: Doreen.Chen-Moulec@fsis.usda.gov

Ms. Jasmine MATTHEWS

Program Analyst
U.S. Codex Office
U.S. Department of Agriculture
Food Safety and Inspection Service
Room 4861 South Bldg.
1400 Independence Avenue, SW
Washington, DC 20250
Phone : 202-690-1124
Fax : 202-720-3157
Email : jasmine.matthews@fsis.usda.gov

Mr. Shane DANIELSON

International Trade Specialist
Foreign Agricultural Service
U.S. Department of Agriculture
Room 3832 South Building
1400 Independence Ave. SW
Washington, DC 20250
Tel: +1(202) 720-1230
Fax: +1(202) 690-3982
E-mail: shane.danielson@fas.usda.gov

Ms. Monica GOMEZ

International Trade Specialist
Foreign Agricultural Service
U.S. Department of Agriculture
Room 3832 South Building
1400 Independence Ave. SW
Washington, DC 20250
Tel: +1(202) 690-2993
Fax: +1(202) 690-3982
E-mail: Monica.Gomez@fas.usda.gov

Mr. Patrick PARNELL

International Trade Specialist
Office of Trade Programs (OTP)
Foreign Agricultural Service
U.S. Department of Agriculture
Tel: +1(202) 401-0043
Fax: +1(202) 720-0876
E-mail: patrick.parnell@fas.usda.gov

APPENDIX II

**Proposed Amendment to the Terms of Reference
of the
Codex Committee on Processed Fruits and Vegetables**

To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars and related products.

PROPOSED DRAFT CODEX STANDARD FOR DESICCATED COCONUT
(Revision of CODEX STAN 177-1991)
(At Step 5/8)

1. SCOPE

This Standard applies to desiccated coconut, as defined in Section 2 below. This Standard does not cover salted, sugared, flavoured or roasted products.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

2.1.1 Desiccated coconut is the product:

- (a) prepared from substantially sound white kernel obtained from the whole nut of coconut (*Cocos nucifera* L.), having reached appropriate development for processing, without oil extraction in conformity with Section 3.2.4(c);
- (b) processed in an appropriate manner, undergoing operations such as de-husking, hatcheting, paring, washing, comminuting, drying and sifting.

2.1.2 Reduced oil desiccated coconut is desiccated coconut as described in Section 2.1.1 from which oil has been partially extracted by appropriate physical means in conformity with Section 3.2.4(c).

2.2 SIZING (optional)

Desiccated coconut may be sized according to their granulometry as follows:

- (a) **Extra-fine desiccated coconut** - Desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve with square apertures of 0.85 mm, but of which maximum 25% of the weight passes through a sieve of 0.50 mm aperture size.
- (b) **Fine desiccated coconut** - Desiccated coconut of which not less than 80% of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20% of the weight passes through a sieve of 0.71 mm square aperture size.
- (c) **Medium desiccated coconut** - Desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20% of the weight passes through a sieve of 1.40 mm square aperture size.
- (d) **Other sized desiccated coconut** - covers all other presentations including "fancy cuts" or special cuts (i.e. tender or thin flakes, long and thin chips, extra fancy shreds, long shreds, standard shreds, etc.).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Coconut as defined in Section 2.1.

3.2 QUALITY FACTORS

3.2.1 Colour and Texture

The colour shall be natural white to light creamy white. The texture shall be characteristic of the product.

3.2.2 Flavour

The taste shall be characteristic of the product without off-flavours due to deterioration or absorption of extraneous substances.

3.2.3 Odour

The odour shall be characteristic of the product, shall not be mouldy, cheesy, smoky, fermented or rancid, and shall not possess any undesirable odour.

3.2.4 Chemical and Physical Characteristics

Parameters	Requirements
(a) Total acidity of the extracted oil	≤ 0.3% m/m measured as lauric acid
(b) Moisture	≤ 4% m/m
(c) Oil content	≥ 60% m/m for desiccated coconut
	≥ 35 < 60% m/m for reduced oil desiccated coconut
(d) Ash	≤ 2.5% m/m
(e) <u>Extraneous vegetable material:</u> Harmless vegetable matter associated with the product.	≤ 15 fragments per 100 g
(f) <u>Foreign matter:</u> Any visible and/or apparent matter or material not usually associated with the product.	Absence in 100 g

3.3 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2, should be considered as a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan, as described in Section 10.

4. FOOD ADDITIVES

4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard.

4.2 The antioxidant listed below is also permitted for use, under the conditions of good manufacturing practices, in the products covered by this Standard.

INS No.	Name of Food Additive	Maximum Level
330	Citric acid	GMP

5. CONTAMINANTS

5.1 The product covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

5.2 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), the Recommended International Code of Hygienic Practice for Desiccated Coconut (CAC/RCP 4-1971) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

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. PACKAGING, TRANSPORT AND STORAGE

Desiccated coconut shall be packaged, transported and stored in accordance to the Recommended International Code of Hygienic Practice for Desiccated Coconut (CAC/RCP 4-1971).

9. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

9.1 NAME OF THE PRODUCT

9.1.1 The name of the product shall be "Desiccated Coconut" or "Reduced Oil Desiccated Coconut" preceded or followed by the common or ordinary name legally accepted in the country of retail sale.

9.1.2 The name should indicate the oil content of the product in accordance with the description contained in Section 3.2.4(c).

9.1.3 When applicable, the name may indicate the sizing of the product in accordance with the descriptions contained in Section 2.2.

9.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

10. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Ash	AOAC 950.49	Gravimetry	I
Extraneous vegetable material	As described in the Standard	Counting extraneous material with the naked eye	IV
Moisture	AOAC 925.40	Gravimetry (loss on drying)	I
Oil content	AOAC 948.22	Gravimetry	I
Total acidity of the extracted oil	ISO 660:1996 amended 2003; or AOCS Cd 3d-63	Titrimetry	I
Sampling	As described in the Standard		

EXTRANEOUS VEGETABLE MATTER

The determination is carried out by spreading 100 g of the sample in a thin layer against a white background and counting the extraneous material with the naked eye.

Sampling Plans	
The appropriate inspection level is selected as follows:	
Inspection level I	- Normal Sampling
Inspection level II	- Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate

SAMPLING PLAN 1
(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

FOR REVOCATION BY CCMAS

This method should be revoked and replaced by ISO 660:1996 amended 2003 or AOCS Cd 3d-63.

DETERMINATION OF TOTAL ACIDITY OF EXTRACTED OIL

Principle

~~The sample is extracted by ethyl ether at room temperature. The acidity of the extracted oil is determined by titrations with alkali and the results expressed as percent of lauric acid.~~

Reagents

- Anhydrous ethyl ether, peroxide free
- Ethyl ether and ethyl alcohol 95% (1:2) mixture neutralized with sodium hydroxide 0.1N using phenol-phthalein as indicator
- Sodium hydroxide 0.1N
- 1% ethanolic solution of phenol-phthalein

Procedure

~~50 g of the sample is extracted at room temperature in 500 ml erlenmeyer flask with 300 ml of ethyl ether (Reagent 1) for one hour with mechanical agitation. The extract is filtered through Whatman No. 542 filter paper and further undergoes dry evaporation in rotary evaporator with nitrogen flow at a maximum temperature of 40 C.~~

~~20 g of the extracted oil is weighed and dissolved with addition of 100 ml of ethyl alcohol mixture (Reagent 2) and further titrated with 0.1N sodium hydroxide (Reagent 3) using 5 drops of indicator (Reagent 4).~~

Expression of results

Acidity is calculated as below:

$$\text{Acidity} = \frac{V \times N \times 20}{m}$$

V = Volume (ml) of NaOH

N = Normality of NaOH solution

m = Mass of the sample in grammes

~~The results as obtained above, are expressed in percent lauric acid m/m.~~

FOR REVOCATION BY CCMAS

The provisions for sampling as stated in CODEX STAN 177-1991 should be revoked and replaced by sampling plans 1 and 2, AQL = 6.5.

The sections indicated in the proposal for revocation corresponds to those of CODEX STAN 177-1991.

SAMPLING PLANS AS CURRENTLY STANDS IN CODEX STAN 177-1991

1. ~~Instructions for drawing primary samples according to ISO 2170-1980 (Cereals and Pulses) or ICC Method of Sampling No. 101-1960 (Sampling of Milled Products).~~
2. ~~The size of the sample to be undertaken from a homogeneous lot should be in accordance with Table 3 of the Instructions on Codex Sampling Procedures (CX/MAS 1-1987, Appendix V).~~
3. ~~For all determinations the laboratory sample should be prepared according to the variables plan for proportion defective (CX/MAS 1-1987, Appendix IV).~~
4. ~~For all determinations, except granularity (Section 2.2), analysis should be performed on the "blended bulk sample".~~

~~For verification of granulation, i.e. size grade (Sections 2.2 and 7.1) as declared on the label, the determination in consignments of repacked product should be on individual packages.~~

PROPOSED DRAFT ANNEX ON CERTAIN MUSHROOMS
(revision of CODEX STAN 55-1981)
For inclusion in the Codex Standard for Certain Canned Vegetables (CODEX STAN 297-2009)

In addition to the general provisions applicable to canned vegetables,
the following specific provisions apply:

1. DESCRIPTION

1.1 PRODUCT DEFINITION

Mushroom (*Agaricus* spp)¹ stands for the product prepared from mushrooms conforming with the characteristics of any suitable cultivated varieties (cultivars) of the genus *Agaricus* (*Psalliota*), which mushrooms shall be in good condition and after cleaning and trimming shall be sound.

1.2 COLOUR TYPE

1.2.1 White or cream.

1.2.2 Brown.

1.3 STYLES

1.3.1 **Buttons** - Whole mushrooms, with attached stems not exceeding 5 mm in length, measured from the bottom of the veil.

1.3.2 **Sliced Buttons** - Buttons cut into slices 2 mm or 6 mm thick, of which not less than 50% are cut parallel to the axis of the mushroom.

1.3.3 **Whole** - Whole mushrooms, with attached stems cut to a length not exceeding the diameter of the cap, measured from the bottom of the veil.

1.3.4 **Sliced or Sliced Whole** - Mushrooms cut into slices 2 mm or greater mm thick, of which not less than 50% are cut with regular thickness, parallel to the axis of the mushroom.

1.3.5 **Random Sliced** - Mushrooms cut into slices of varying thickness and in which the slices may deviate materially from cuts approximately parallel to the axis of the mushroom.

1.3.6 **Quarters** - Mushrooms cut into four approximately even parts.

1.3.7 **Stems and Pieces (Cut)** - Pieces of caps and stems of irregular sizes and shapes.

1.3.8 **Grilling** - Selected open-veiled mushrooms not exceeding 40 mm in diameter, with attached stems not exceeding the diameter of the cap, measured from the bottom of the veil scar.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other Permitted Ingredients

As appropriate for the respective packing media.

2.1.1.1 Juice exuding from the mushrooms.

2.1.1.2 Water, salt, spices, seasonings, soyabean sauce, vinegar, wine.

2.1.1.3 Sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup .

2.1.1.4 Butter or other edible animal or vegetable fats or oils, including olive oil; milk, milk powder, or cream. If butter is added, it must amount to not less than 3% m/m of the final product.

2.1.1.4 Starches - natural (native), physically or enzymatically modified - only when butter or other edible animal or vegetable fats or oils are ingredients.

2.1.1.5 Wheat or corn flour.

¹ The mushrooms (*Agaricus* spp) in this Standard are commonly known as "white mushroom" or "Paris mushroom" or "button mushroom".

2.1.2 Packing Media

In addition to the provisions for packing media in Section 3.1.3 of the Codex Standard for Certain Canned Vegetables, the following packing media may apply:

2.1.2.1 Juice exuding from the mushrooms.

2.1.2.2 Butter or butter sauce.

2.1.2.3 Cream sauce.

2.1.2.4 Sauce other than a butter or cream sauce.

2.1.2.5 Vinegar.

2.1.2.6 Oil.

2.1.2.7 Wine.

2.2 QUALITY CRITERIA

2.2.1 Colour

2.2.1.1 The mushroom portion of the product shall have normal colour characteristics of the variety of the canned mushrooms. Canned mushrooms of special types and containing special permitted ingredients shall be considered of characteristic colour when there is no abnormal discolouration for the respective ingredients used.

2.2.1.2 The liquid medium in water, brine and/or juice exuding from the mushrooms shall be either clear or slightly turbid and yellow to light brown in colour.

2.2.2 Texture

The mushrooms in water, brine, and/or juice exuding from the mushrooms shall be firm and substantially intact.

2.2.3 Defects and Allowances

Defects	Definition	Tolerances
(a) Spotted mushrooms	a mushroom is spotted when it presents a dark brown to brown spot diameter upper to 3 mm or when it is very speckled (more than 10 spots).	5% by weight
(b) Traces of casing material	mushroom or piece of mushroom on which remains a part of root and/or soil and/or grit, or any other extraneous matter, whether of mineral or organic origin, of more than 2 mm in diameter attached or not to the mushroom.	5% by weight of affected product
(c) Open mushroom for "buttons" and "whole mushrooms":	a mushroom is opened if small strips are visible on at least half of the circumference and if the distance between the cap and the stem is up to 4 mm.	10% by count
(d) Broken mushroom or pieces of mushroom or mushrooms with detached caps or stems for "buttons", "whole mushrooms" and "grilling mushrooms"	mushroom which is missing at least the quarter of the cap, caps and only stems.	10% by weight

2.2.4 Uniformity

For styles in general, 10%, by count, of the units for the respective style may exceed the specified stem length or size.

3. FOOD ADDITIVES

3.1 Thickeners, emulsifiers and stabilizers used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) for Food Category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.

3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.

INS No.	Name of the Food Additive	Maximum Level
150d	Caramel colours (Caramel IV- Sulfite Ammonia Process)	50,000 mg/kg

3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex.

INS No.	Name of the Food Additive	Maximum Level
621	Monosodium glutamate	GMP

4. WEIGHTS AND MEASURES

4.1 MINIMUM DRAINED WEIGHT

4.1.1 Canned mushrooms in water; brine, and/or exuded juices; vinegar; wine and oil packs.

The drained weight of the product shall be not less than 53% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

4.1.2 Canned mushrooms in sauce packs

The drained mushroom portion, after washing off the sauce or liquid, shall be not less than 27.5% of the total product weight.

5. LABELLING

5.1 NAME OF THE PRODUCT

5.1.1 The following styles shall be included as part of the name or in close proximity to the name: "Buttons", "Sliced Buttons", "Whole", "Sliced" or "Sliced Whole", "Random Sliced", "Quarters", "Stems and Pieces (Cut)", "Grilling", as appropriate.

5.1.2 A declaration of any special sauce which characterizes the product, e.g. "With X" or "In X" when appropriate. If the declaration is "With (or "In") Butter Sauce", the fat used shall only be butter fat.

FOR REVOCATION BY CCMAS

This method should be revoked.

DETERMINATION OF WASHED-DRAINED WEIGHT
(CAC/RM 44-1972)
(For canned mushrooms in sauce packs)

1. ~~DEFINITION~~

~~Washed drained weight expressed % m/m solid contents after washing with hot water, as determined by the procedure described below.~~

2. ~~MATERIALS~~

2.1 ~~Specifications for circular sieves~~

~~Fine mesh U.S. sieve No. 50 20 cm (8 inches) diameter. The meshes of such sieves are made by so-weaving wire as to form square openings of 0.30 mm by 0.30 mm.~~

3. ~~PROCEDURE~~

3.1 ~~Weigh the unopened can.~~

3.2 ~~Open the can and wash the contents on to a tared fine mesh sieve.~~

3.3 ~~Wash the contents of the sieve under the running cold water and then wash with running hot water until free of adhering substances.~~

3.4 ~~Spread the mushrooms after washing over the bottom of the sieve and drain for 5 minutes and then weigh.~~

3.5 ~~Weigh the empty dried can and determine the net contents (or total product weight).~~

4. ~~CALCULATION AND EXPRESSION OF RESULTS~~

~~Calculate the % m/m drained weight on the net contents (or total product weight).~~

² ~~To be replaced by the corresponding ISO sieve when ISO international Standard is available.~~

PROPOSED DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS
(Revision of CODEX STAN 241-2003)
(At Step 5/8)

1 SCOPE

This Standard applies to canned bamboo shoots, complying with the characteristics of edible varieties from species of bamboo shoots, as indicated in, but not limited to, Section 2.2 below, and offered for direct consumption, including for catering purposes or for repacking or for further processing.

2 DESCRIPTION

2.1 PRODUCT DEFINITION

Canned bamboo shoots is the product:

- (a) prepared from edible bamboo shoots in packing media with or without fermentation.
- (b) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.
- (c) The pH value of the product shall be as follows:
 - (i) natural fermented bamboo shoots product - pH lower than 4.0;
 - (ii) acidified bamboo shoots product - pH 4.0 – 4.6;
 - (iii) non-fermented, non acidified bamboo shoots product - pH higher than 4.6.

2.2 SPECIES

- *Bambusa* spp;
- *Dendrocalamus* spp;
- *Gigantochloa* spp;
- *Phyllostachys* spp;
- *Melocanda humilis*;
- *Thyrsostachys siamensis*;
- *Nastus elatus*.

2.3 STYLES

2.3.1 **Whole** - Bamboo shoots with tips and flesh trimmed to remove the outer surfaces and hard bases.

2.3.2 **Half** - Whole bamboo shoots cut longitudinally into halves.

2.3.3 **Slice** - Bamboo shoots cut into uniform slices.

2.3.4 **Strip** - Bamboo shoots cut into fine strips of regular size.

2.3.5 **Dice** - Bamboo shoots cut into cubes of regular size.

2.3.6 Other Styles

Any other presentation of the product should be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (b) meets all relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Bamboo shoots as defined in Section 2 and liquid packing medium appropriate to the product.

3.1.2 Packing Media

3.1.2.1 *Basic Ingredients*

Water and if necessary, salt.

3.1.2.2 *Other Permitted Ingredients*

Packing media may contain ingredients subject to labelling requirements of Section 8 and may include, but is not limited to:

- (a) Sugars, as defined in the Codex Standard for Sugars (CODEX STAN 212-1999), and/or other foodstuffs with sweetening properties such as honey, as defined in the Codex Standard for Honey (CODEX STAN 12-1981);
- (b) Aromatic plants, spices or extracts thereof, seasoning;
- (c) Vinegar;
- (d) Regular or concentrated fruit juice as defined in the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005);
- (e) Oil;
- (f) Tomato puree as defined in the Codex Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).

3.2 QUALITY CRITERIA

Canned bamboo shoots shall have normal colour, flavour and odour and shall possess a texture characteristic of the product.

3.2.1 Defects and Allowances

The maximum permissible limitations for irregularities and shape are shown in Table 1.

Table 1

Item	Style	Limitations
1	Whole or half	(a) none if less than 3 per can; (b) 1 unit if 3 - 5 per can; (c) 2 units if 6 - 9 per can; (d) 3 units per every 10 if more than 10 per can.
2	Slice, strip, dice	20% by drained weight.

3.3 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5; and
- (b) the requirements of Section 3.2, which are based on sample averages, are complied with.

4 FOOD ADDITIVES

4.1 ACIDITY REGULATORS

Acidity regulators used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard. In addition:

INS No.	Name of the Food Additive	Maximum Level
334	Tartaric acid	1300 mg/kg

5 CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 HYGIENE

6.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)¹.

7 WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

7.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

7.1.4 Minimum Drained Weight

The drained weight of the product should be not less than 50% of the net weight, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled².

7.1.4.2 Lot Acceptance

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

8 LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:

¹ For products that are rendered commercially sterile in accordance with the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979), microbiological criteria are not recommended as they do not offer benefit in providing the consumer with a food that is safe and suitable for consumption.

² For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

8.1 NAME OF THE PRODUCT

8.1.1 The name of the product shall be "Bamboo Shoots" or "Boiled Bamboo Shoots" or "Fermented Bamboo Shoots". The style, as appropriate, shall be declared as part of the name.

8.1.2 **Other styles** - If the product is produced in accordance with the other styles provision (Section 2.3.6), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.1.3 If an added ingredient, as defined in Section 3.1.2.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.

8.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9 METHODS OF ANALYSIS AND SAMPLING

PROVISION	METHOD	PRINCIPLE	TYPE
Drained weight and Net weight	AOAC 968.30 (Codex General Method for processed fruits and vegetables)	Sieving and Gravimetry	I
Fill of containers	CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables)	Weighing	I
Fill of containers in metal containers	ISO 90.1:1999	Weighing	I
Mineral impurities	AOAC 971.33 [Type I] and ISO 762:2003	Gravimetry	
pH	AOAC 981.12 and ISO 1842:1991 NMKL 179:2005	Potentiometry	I II
Cadmium	ISO 6571:2005	Part 1 – method using graphite furnace atomic absorption spectrometry Part II – method using flame atomic absorption spectrometry	II
Lead	ISO 6633:1984	Flameless atomic absorption spectrometry	II
Tin	ISO 7240:2004 and ISO 2447:1998	Flame atomic absorption spectrometry	II

**DETERMINATION OF WATER CAPACITY OF CONTAINERS
(CAC/RM 46-1972)**

1 SCOPE

This method applies to glass containers.

2 DEFINITION

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

3 PROCEDURE

3.1 Select a container which is undamaged in all respects.

3.2 Wash, dry and weigh the empty container.

3.3 Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.

4 CALCULATION AND EXPRESSION OF RESULTS

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.