

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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

Agenda Item 12.1

CAC/40 CRD/10

Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

40th Session

CICG, Geneva, Switzerland

17 - 22 July 2017

COMMENTS ON MATTERS ARISING FROM THE REPORTS OF THE COMMISSION, THE EXECUTIVE COMMITTEE AND THE SUBSIDIARY BODIES

Comments of USA, Tanzania, Brazil, Costa Rica, Cuba, Ecuador, Egypt, Japan, Kenya, Mexico, Philippines and African Union

Committee on Processed Fruits and Vegetables

Comité sur les fruits et légumes traités

Comité sobre Frutas y Hortalizas Elaboradas

Comments of United States of America

UNITED STATE OF AMERICA

The United States considers it unnecessary for the Codex Committee on Processed Fruits and Vegetables (CCPFV) to update the remaining 18 standards, because we are unaware of any practical problems that revision of these 18 standards would resolve. The United States likewise does not foresee a need to propose new work for the CCPFV.

- The United States recalls that the Secretariat circulated for the 27th CCPFV Session (2014) a solicitation for members to express interest to update the standards, and another solicitation was circulated before the 28th Session (2016). In both cases, no official responses were received to undertake the revision of these remaining 18 standards.
- The United States further notes the absence in reports of the World Trade Organization or other bilateral/regional trade agreements of any disruptions in the trade of commodities subject to standards relating to the CCPFV terms of reference.
- With the outcomes of the 28th Session (2016), there are no items in the Step Process for consideration by CCPFV.

The United States concludes that CCPFV should adjourn *sine die* until there is sufficient progress in the Step Process of new work proposals that have met critical review criteria and referred by the Codex Alimentarius Commission to CCPFV.

The United States commends the Committee for its accomplishments during the 10 sessions since CCPFV resumed meeting in 1998, during which 28 standards for canned fruits and vegetables and quick frozen vegetables revised, including the consolidation of standards into groupings of like items (see Annex of CX/PFV 14/27/12), and 9 new standards were recommended for adoption.

Committee on Spices and Culinary Herbs

Comité sur les épices et les herbes culinaires

Comité sobre Especies y Hierbas Culinarias

Comments of Tanzania and African Union

TANZANIA

Further Work On Grouping Of Spices And Culinary Herbs - Strategy For Grouping Of Spices And Culinary Herbs For Purposes Of Standardization.

Position

Tanzania supports the approval of the proposed strategy for developing horizontal group Codex standards for spices and culinary herbs.

Rationale

Implementation of the strategy will enable the Committee to increase its outputs as well as complete its work in a timely and judicious manner.

The CCSCCH agreed to recommend to CAC, to approve the proposed strategy for developing horizontal group standards. The grouping strategy would involve elaborating general requirements for a particular group of spices falling under the same plant part category while the specific requirements for each spice or herb under that given group would be put in an Annex.

Further Work On Grouping Of Spices And Culinary Herbs - Proposed Draft General Standard Template For Standards For Spices And Culinary Herbs (CCSCCH)

Position

Tanzania supports the approval of the general standard template that has been developed by CCSCCH to be used for new standards on spices and culinary herbs..

Rationale:

The use of the template will help to ensure uniformity in the format for Codex standards.

AFRICAN UNION

FURTHER WORK ON GROUPING OF SPICES AND CULINARY HERBS - PROPOSED DRAFT GENERAL STANDARD TEMPLATE FOR STANDARDS FOR SPICES AND CULINARY HERBS (CCSCCH)

BACKGROUND: CCSCCH has developed a general standard template to be used for new standards on spices and culinary herbs.

POSITION AND RATIONALE: African Union supports approval of the general standard template as this will ensure uniformity in the format for Codex standards.

FURTHER WORK ON GROUPING OF SPICES AND CULINARY HERBS - STRATEGY FOR GROUPING OF SPICES AND CULINARY HERBS FOR PURPOSES OF STANDARDIZATION.

BACKGROUND: The CCSCCH agreed to recommend to CAC, to approve the proposed strategy for developing horizontal group standards. The grouping strategy would involve elaborating general requirements for a particular group of spices falling under the same plant part category while the specific requirements for each spice or herb under that given group would be put in an Annex.

POSITION: African Union supports the approval of the proposed strategy for developing horizontal group standards for spices and culinary herbs.

RATIONALE: Implementation of the strategy will enable the Committee to increase its outputs as well as complete its work in a timely and judicious manner.

**Committee on Sugars
Comité sur les Sucres
Comité sobre Azúcares**

Comments submitted by Brazil, Costa Rica, Cuba, Ecuador, Egypt, Japan, Kenya, Mexico, Philippines and USA

BRAZIL

Brazil recognizes the effort implemented by Colombia in trying to reach consensus but would like to reassess our complains that amending the title, removing the list of products and discussing product definition without viewing their associated provisions would lead to accommodate only non-centrifugal cane sugar following the suggested solo definition and a solo set of limits in the future.

From our perspective, such approach narrows the proposed standard for non-centrifugal sugars excluding those not closely related to “Panela”. This jeopardizes Brazilian “Rapadura” and “Açúcar Mascavo”.

In that sense, aiming an international standard for non-centrifugal sugars that pursue information to the amenability of the commodity to standardization (item “d” of the Guidelines on the application of the criteria for the establishment of work priorities as established on Section II: Elaboration of Codex Standards at the Procedural Manual), Brazil would like to access the guidelines, and to point out the need of an open approach to all related products.

Therefore, not to discontinue the work we would like to follow the “one step at a time approach”, follow the guidance as provided and to discuss scope only, in line with the mandate of the working group as per the conclusions of the CCEXEC stated in Para 47 - REP16/EXEC, to CCS “clarify the scope of the standard only and to provide evidence of the international support for the defined scope”.

To conclude Brazil’s contribution to this document in an international and inclusive perspective, we would like to suggest the following adjustments to the proposed Annex:

~~DRAFT CODEX STANDARD FOR~~

~~NON-CENTRIFUGED DEHYDRATED SUGAR CANE JUICE~~ (to be developed)

Rationale: out of the mandate of the working group

1. SCOPE

This standard applies to Non-Centrifuged ~~Dehydrated Sugar Cane~~ **Sugar Juice**, as defined in section 2, which is intended for direct consumption, including catering or re-packaging if required, as well as to the product when intended for further processing, **where indicated**. This standard does not apply to products obtained from the reconstitution of its components.

Rationale: a) Non-Centrifugal Cane Sugar - to provide amenability to the proposed standard we recommend to align the terminology from “non-centrifuged” to “non-centrifugal” as used by the FAO (e.g., <http://www.fao.org/es/faodef/fdef03e.HTM>). b) inclusion of the expression “where indicated” or “when indicated” is needed to empower inspection practices. Where not specified it brings uncertainty to the associated use/destination and may bounce inspection unintendedly.

~~2. PRODUCT DEFINITION~~ (to be developed)

~~It is understood that Non-Centrifuged Dehydrated Sugar Cane Juice is a product obtained from evaporation of sugar cane juice *Saccharum officinarum* L., to maintain its constituent elements such as saccharose, glucose, fructose and minerals. Under no circumstances is this product made totally or partially from preprocessed sugars or syrups.~~

Rationale: out of the mandate of the working group

COSTA RICA

Costa Rica agradece la oportunidad de enviar comentarios; en ese sentido desea manifestar su apoyo a las enmiendas propuestas y a aprobación por parte de la CAC como norma mundial o regional.

CUBA

En respuesta al documento CL 2017/45-CS **Solicitud de observaciones sobre el proyecto de Norma para el Jugo de Caña de Azúcar Deshidratado No Centrifugado (Ámbito de aplicación y definición del producto)**, Cuba está de acuerdo con lo expuesto en el documento.

ECUADOR

Ecuador agradece a Colombia la oportunidad de comentar el documento: “PROYECTO DE NORMA CODEX PARA EL JUGO DE CAÑA DE AZÚCAR DESHIDRATADO NO CENTRIFUGADO”.

De acuerdo a lo mencionado Ecuador desea realizar las siguientes observaciones específicas:

- **NOMBRE DEL PRODUCTO:**

Ecuador apoya el nombre “JUGO DE CAÑA DE AZÚCAR DESHIDRATADO NO CENTRIFUGADO”, sin embargo mantiene su posición respecto a que se especifique el **nombre común** que este producto recibe en cada uno de los países, por ejemplo en Ecuador se denomina “PANELA”, con el objetivo de no causar confusión en el consumidor.

- **ÁMBITO DE APLICACIÓN**

Esta norma se aplica al jugo de caña de azúcar deshidratado no centrifugado, según se define en la sección 2 que está destinado al consumo directo, inclusive para fines de hostelería o para reenvasado en caso necesario, como también al producto cuando se indique que está destinado a una elaboración ulterior. Esta norma no se aplica a los productos obtenidos a partir de la reconstitución de sus componentes.

Ecuador:

Se sugiere aumentar en el párrafo 1 lo siguiente:

Esta norma se aplica al jugo de caña de azúcar deshidratado no centrifugado, según se define en la sección 2 que está destinado al consumo directo, inclusive para fines de hostelería o para re-embasado en caso necesario, como también al producto cuando se indique que está destinado a una elaboración ulterior un proceso de elaboración posterior. Esta norma no se aplica a los productos obtenidos a partir de la reconstitución de sus componentes.

• **DEFINICIÓN DEL PRODUCTO**

Se entiende por jugo de caña de azúcar deshidratado no centrifugado al producto obtenido de la evaporación del jugo de caña de azúcar *Saccharum officinarum L.*, que mantiene sus elementos constitutivos como sacarosa, glucosa, fructosa y minerales. En ningún caso este producto se elabora total o parcialmente a partir de azúcares o jarabes ya procesados.

Ecuador:

Propone aumentar dentro de párrafo, "Se entiende por "jugo de caña de azúcar deshidratado no centrifugado", al producto obtenido por la evaporación del jugo de caña de azúcar, proveniente de diferentes variedades pertenecientes a la familia de las gramíneas, (*Saccharum officinarum L.*), que mantiene sus elementos constitutivos como sacarosa, glucosa, fructosa y minerales. En ningún caso este producto se elabora total o parcialmente a partir de azúcares o jarabes ya procesados.

EGYPT

Egypt agrees the scope and product definition of "DRAFT CODEX STANDARD FOR NON-CENTRIFUGED DEHYDRATED SUGAR CANE JUICE" as received in the attached document.

JAPAN

Japan would like to express its appreciation for Colombia as host country of the Codex Committee on Sugar (CCS), and is pleased to provide the following comments.

General Comments

Japan would like to reiterate that CAC39 endorsed the recommendation of CCEXEC71: to request the Committee on Sugars, working by correspondence, to clarify the scope of the standard and to provide evidence of the international support for the defined scope.

As discussed at CCEXEC (please refer to CX/EXEC 17/73/7), ensuring transparency is most important for the chair of a committee working by correspondence to respond to all submitted comments to reach consensus, since all questions raised during physical meeting are supposed to be addressed in accordance with Procedural Manual. However we have not received any clear responses from Colombia so far.

Therefore, with regard to transparency, Japan has deep concerns of this procedure.

Specific Comments

Japan would like to seek clarification on the following points.

1. The list of products is removed from the Name of Standard. With regard to "1. Scope", Japan would like Colombia to clarify whether Japanese Kokutou is included in this draft Standard. Japan believes this draft Standard should be applicable to Kokutou and other related products in terms of its physical and chemical characteristics.

If it doesn't include Kokutou and other related products, Japan would like to suggest this draft Standard should be developed as a regional Standard but not an international Standard.

2. Japan would like Colombia to indicate what "products obtained from the reconstitution of its components" are.

KENYA

DRAFT CODEX STANDARD FOR NON-CENTRIFUGED DEHYDRATED SUGAR CANE JUICE-JAGGERY

1. SCOPE

This standard applies to Non-Centrifuged Dehydrated Sugar Cane jaggery Juice, as defined in section 2, which is intended for direct consumption, including catering or re-packaging if required, as well as to the

product when intended for further processing. This standard does not apply to products obtained from the reconstitution of its components.

2. PRODUCT DEFINITION

Sugarcane jaggery is a ~~It is understood that~~ Non-Centrifuged Dehydrated Sugar Cane Juice ~~is a~~ product obtained from evaporation of sugar cane juice *Saccharum officinarum L.*, to maintain its constituent elements such as saccharose, glucose, fructose and minerals. Under no circumstances is this product made totally or partially from preprocessed sugars or syrups.

MEXICO

México agradece la oportunidad de expresar sus comentarios a la CL 2017/45-CS Solicitud de observaciones sobre el proyecto de Norma para el Jugo de Caña de Azúcar Deshidratado No Centrifugado (Ámbito de aplicación y definición del producto).

Al respecto, se envían los comentarios siguientes:

- El título asignado al Proyecto de Norma en comento, NO define con claridad al producto a normar, situación que ha creado confusión entre los diversos países, al no estar claro a qué producto o productos está dirigida la norma que se propone.
- El PROYECTO DE NORMA CODEX debe referirse ÚNICAMENTE a Piloncillo (también conocido como “Panela” o “Panocha” en México y en otros países de América Latina) definido como el “Producto sólido obtenido por la evaporación directa del jugo puro de caña de azúcar *Saccharum officinarum L.*, que contiene microcristales amorfos no visibles al ojo humano, que mantiene sus elementos constitutivos como sacarosa, glucosa, fructosa y minerales”.
- El instrumento normativo no cuenta con la claridad suficiente para la definición del producto, su delimitación y diferenciación respecto a otros azúcares, como pudiera ser el azúcar amorfo que elabora Brasil y el piloncillo que se elabora en México y otros países de América Latina y que comúnmente se conoce con esa o con las denominaciones de “panela” o “panocha”, como se ha indicado.
- En el Proyecto de Norma que se analiza, observamos que, dado su título y las deficiencias en la definición del producto, su delimitación y diferenciación con otros azúcares, es difícil que exista claridad en los puntos relevantes como lo son FACTORES DE CALIDAD, NOMBRE DE PRODUCTO, MÉTODOS DE ANÁLISIS Y MUESTREO, toda vez que en el PROYECTO DE NORMA CODEX se abren posibilidades para la ampliación de la definición del producto y las características fisicoquímicas que pueden abarcar otros productos similares no estrechamente relacionados con el piloncillo o panela, que es el producto que se pretende normar.

PHILIPPINES

The Philippines would like to thank Colombia for this opportunity to provide the following comments in response to **CL 2017/45-CS** on the Proposed Draft Standard for Non-Centrifuged Dehydrated Sugar Cane Juice.

General Comment:

The Philippines appreciates Colombia’s continuing effort for the development of this standard but would like to reiterate issues left unaddressed including, mainly, on the name of the product. It has been previously suggested that the product name which is Non-Centrifuged Dehydrated Sugar Cane Juice be replaced with Non-Centrifugal Cane Sugar. This has been suggested by several countries including the United States, Brazil and the Philippines as response to several circular letters calling for comments.

Specific Comments:

For clarity, the Philippines proposes the following edits to the scope and product definition:

1. SCOPE

The standard applies to ~~Non-Centrifuged Dehydrated Sugar Cane Juice~~ Non-Centrifugal Cane Sugar, as defined in section 2 which is intended for direct consumption, including catering or re-packaging if required, as well as to the product when intended for further processing. This standard does not apply to the products obtained from the reconstitution of its components.

Rationale: “Non-centrifugal” is the correct and appropriate term to use to indicate that it has been produced without centrifugation. The commodity standard being developed is for sugar and not for sugarcane juice.

2. PRODUCT DEFINITION

~~It is understood that Non-Centrifuged Dehydrated Sugar Cane Juice~~ Non Centrifugal Cane Sugar is a product obtained from evaporation of sugarcane juice *Saccharum officinarum L.* juice to maintain its constituent elements such as ~~saccharose~~ sucrose, glucose, fructose and minerals. Under no circumstances is this product made totally or partially from preprocessed sugars or syrups.

Rationale:

- a. Sugarcane is correctly written as a single word.
- b. *Saccharum officinarum L.* is the scientific name of sugarcane not of the sugarcane juice, hence should be placed after sugarcane in the definition.
- c. Again, we recommend the use of sucrose instead of “older “saccharose in the document.

UNITED STATES OF AMERICA

The United States would like to provide the following response to the request for comments in Circular Letter (CL) 2017/45-CS on the draft *Standard for Non-centrifuged dehydrated sugar cane juice* (scope and definition of the product).

General Comments

The United States would like to compliment Colombia in its efforts to present a new proposal that considered not only the scope, but also the product definition and the name of the product, in an attempt to bring the interested parties closer together. However, the United States is disappointed to see the name of the product revert to an earlier version, despite our previous comments on CL2015-19-CS and CL 2016/15-CS that strongly opposed naming the product “Non-Centrifuged Dehydrated Sugar Cane Juice.” Removing “concentration” and “stirring” from the product definition (paragraph 10 of CL 2017/45-CS) does not change the fact that this product is a type of non-centrifugal sugar.

Furthermore, our comment about the adoption of [FAO](#) terminology “non-centrifugal” was not addressed in CL2017-45-CS. The United States would like to understand the rationale for not adopting the FAO terminology, especially when it was recommended by several of the member countries during previous discussions of the working group. The United States strongly believes that it is more appropriate to name the product “Non-Centrifugal Raw Cane Sugar” than “Non-Centrifuged Dehydrated Sugar Cane Juice.”

Given that this draft standard is at Step 6 in the Codex process, the United States believes that there are still a number of outstanding issues that prevent it from being advanced for final adoption at this session of the CAC.