

# CODEx ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 5.3**

**CX/CAC 20/43/5 Add.1**  
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**Original Language Only**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEx ALIMENTARIUS COMMISSION**

**Forty-third Session**

#### **COMMENTS ON DRAFT STANDARDS AND RELATED TEXTS SUBMITTED TO THE COMMISSION FOR FINAL ADOPTION<sup>1</sup>**

#### **BACKGROUND**

This document compiles the comments on the draft standards submitted for adoption at Step 5/8 of the Procedure and on proposed revisions to standards. The comments are those received through the Codex Online Commenting Systems (OCS), or via email by the time this document was issued. The comments are as shown in Appendix I.

OCS is an online tool that enables Codex Contact Points to submit comments on draft texts in a standardised way, thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

#### **EXPLANATORY NOTES ON APPENDIX I**

The comments received are presented in a table format, with two columns as follows:

**First column** – Presents the comments with the rationale.

**Second column** – Presents the provider of the comments (name of country or observer)

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<sup>1</sup> This document compiles comments submitted through OCS, or via emails by the time this document was issued, in reply to CL 2020/43-PFV, CL 2020/44-PFV, CL 2020/45-PFV, CL 2020/46-PFV, CL 2020/47-PFV, CL 2020/48-PFV and CL 2020/49-PFV.

**Appendix I**

**Committee on Processed Fruits and Vegetables  
Comité du Codex sur les fruits et légumes traités  
Comité del Codex sobre Frutas y Hortalizas Elaboradas**

**Proposed draft standard for Gochujang**

**In reply to CL 2020/43-PFV**

***Comments of EU, Thailand and Uganda***

<b>GENERAL COMMENTS</b>	<b>COUNTRY / OBSERVER NAME</b>
<p>Mixed Competence Member States Vote</p> <p>“The EUMS note that the regional standard for gochujang (CXS 294R-2009) lists individual food additive provisions, which were considered as technologically needed and justified for gochujang.</p> <p>The standard, as other CCPFV standards, will be subject to the alignment with the GSFA in the future, so that its food additive provisions are appropriately captured in the GSFA and the list of additives in the standard could be replaced by a general reference to the GSFA. Until this exercise is carried out, the EUMS are of the view that the list of the individual food additives shall be maintained as any amendment of the food additive provisions would require the discussion on the technological need by the Committee.”</p> <p>Consequently, the EUMS are of the view that the proposed draft standard is ready for adoption with the exception of the part of the draft that is devoted to food additives. The EUMS welcome the fact that CCPFV29 noted that the food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL and CCMAS respectively for endorsement. Further discussions should in particular take place in CCFA with the view to amend and finalise the provisions related to additives.</p>	<b>European Union</b>
<p>Thailand has no objection to the adoption of the draft standard at step 5/8.</p>	<b>Thailand</b>
<p>Uganda agrees with the adoption of the draft and reserves its comments since the product is new, unique and and not traded in.</p>	<b>Uganda</b>

**Proposed draft standard for Chili Sauce**

**In reply to CL 2020/44-PFV**

**Comments of Colombia, Cuba, EU, Thailand and Uganda**

GENERAL COMMENTS	COUNTRY / OBSERVER NAME
<p>Mixed Competence Member States Vote</p> <p>The EUMS observe that CX/PFV 20/29/4 recommends replacing the list of individual food additive provisions with the general reference to the GSFA.</p> <p>The EU can support this recommendation provided the suggested replacement is linked with the agreed alignment procedure as outlined in the "CCFA Guidance to Commodity Committees on the Alignment of Food Additive Provisions" (available at <a href="http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf">http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf</a>) so that the food additive provisions of the standard are appropriately captured in the GSFA. This approach is needed as there are differences in the permitted additives and use levels in the standard and in the GSFA.</p> <p>The alignment according to the procedure will ensure consistency with the approach pursued. It will also guarantee that all additives and use levels needed and technologically justified in chili sauce are appropriately captured in the GSFA. At the same time the additive provisions in the GSFA which are not necessary for chili sauce, and for which the use need to be limited, for example due to possible exposure concerns, will not be extended to chili sauce."</p> <p>Consequently, the EUMS are of the view that the proposed draft standard is ready for adoption with the exception of the part of the draft that is devoted to food additives. The EUMS welcome the fact that CCPFV29 noted that the food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL and CCMAS respectively for endorsement. Further discussions should in particular take place in CCFA with the view to amend and finalise the provisions related to additives.</p>	<p><b>European Union</b></p>
<p>Thailand has no objection to the adoption of the proposed standard. However, we would like to propose some editorial changes.</p>	<p><b>Thailand</b></p>
<p>Uganda agrees with the adoption of the draft. However, there is a proposal to include edible oils among the optional ingredients under clause 3.1.2</p> <p>Justification: Edible oil provide a unique flavor profile, texture in the chili sauce example may include the cold press oils such as olive oil</p>	<p><b>Uganda</b></p>
<p>La presente Norma se aplica a los productos a base de salsa de ají (chiles) definidos en la Sección 2 <i>infra</i> y destinados al consumo directo, inclusive para fines de servicios de comidas o para ser reenvasado, en su caso. No se aplica a los productos destinados a una elaboración ulterior.</p>	<p><b>Cuba</b></p> <p>Cuba apoya la aprobación mundial de la norma para la salsa de ají picante(chiles) por la importancia de contar con un documento que especifique los requisitos de inocuidad y calidad de este producto.</p>

SPECIFIC COMMENTS	
2.DESCRPTION	
(a) prepared from the edible portion of sound, clean and fresh chili ( <i>Capsicum spp.</i> ) and/or processed chili and raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;	
(a) prepared from the edible portion of sound, clean and fresh <del>chili</del> chili/ají ( <i>Capsicum spp.</i> ) and/or processed <del>chili</del> chili/ají and raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;	<b>Colombia</b> La palabra chili proviene del vocablo Nahuatl para los frutos del género Capsicum spp sin embargo el vocablo Qechua propio de la región suramericana, andina la palabra aun utilizada es Ají. ya que se está haciendo un estándar de la salsa a partir de los frutos de este género se debería hacer mención que chiles o Ajíes en la descripción. Esto para cubrir productos hechos en países como Colombia, Perú donde el vocablo Ají es utilizado.
(a) intended for use as seasoning and condiment;	
intended for use as seasoning and condiment;	<b>Thailand</b> The subtopic should be edited from (a) to (b) as read "(b) intended for use as seasoning and condiment;"
(b) processed by heat or by other physical means, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.	
processed by heat or by other physical means, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.	<b>Thailand</b> The subtopic should be edited from (b) to (c) as read "(c) processed by heat or ..."
2.2.2 Other styles	
(a) Any other presentation of the product should be permitted provided that the product	
Any other presentation of the product should be permitted provided that the product:	<b>Thailand</b> The subtopic "(a)" should be deleted as read "Any other presentation of the product should be permitted provided that the product:"
3.2.1 General Requirements	
(b) Total Soluble Solids	
Total Soluble Solids	<b>Thailand</b> The subtitle should be edited from (b) to (c) as read "(c) Total Soluble Solids"

**Proposed draft revision to the *Standard for Mango Chutney (CXS 160-1987)***

**In reply to CL 2020/45-PFV**

***Comments of EU, Thailand and Uganda***

<b>GENERAL COMMENTS</b>	<b>COUNTRY / OBSERVER NAME</b>
<p>Mixed Competence Member States Vote</p> <p>“The EUMS do not support the recommended revision of section 4 on food additives. The EUMS note that the current standard for mango chutney (CXS 160-1987) lists only very limited number of additive provisions used as acidifying agents (i.e. acidity regulators) and preservatives. Any extension of food additive uses to other additives and functional classes shall be subject to the appropriate technological justification considered by the Committee. Similarly to the EUMS comments on chili sauce [...], the EUMS can support the replacement of the individual food additive provisions with the general reference to the GSFA only if the replacement is linked with the agreed alignment procedure so that the food additive provisions of the standard are appropriately captured in the GSFA (i.e. the proposed text referencing to the GSFA would need to be revised to refer only to acidity regulators and preservatives as only additives of those functional classes are permitted in CXS 160-1987). This approach is needed as there are differences in the permitted additives and use levels in the standard and in the GSFA. The alignment according to the procedure will ensure consistency with the approach pursued. It will also guarantee that all additives and use levels needed and technologically justified in mango chutney are appropriately captured in the GSFA. At the same time the additive provisions in the GSFA which are not necessary for mango chutney, and for which the use need to be limited, for example due to possible exposure concerns, will not be extended to mango chutney. “</p> <p>Consequently, the EUMS are of the view that the proposed draft standard is ready for adoption with the exception of the part of the draft that is devoted to food additives. The EUMS welcome the fact that CCPFV29 noted that the food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL and CCMAS respectively for endorsement. Since it is proposed to adjourn the CCPFV, further discussions should in particular take place in CCFA with a view to amend and finalise the provisions related to additives.</p>	<p><b>European Union</b></p>
<p>Thailand has no objection on the adoption of the proposed draft revision at step 5/8.</p>	<p><b>Thailand</b></p>
<p>Uganda agrees with the adoption of the draft standard. However, Uganda seeks for clarification on clause 3.3.4. when does the reasonable discoloration due to oxidation apply i.e. does it apply during production or on shelf?</p>	<p><b>Uganda</b></p>

**Proposed draft general standard for dried fruits**

**In reply to CL 2020/46-PFV**

***Comments of Cuba, EU, Iran, Morocco, Thailand, Uganda, USA and INC***

<b>GENERAL COMMENTS</b>	<b>COUNTRY / OBSERVER NAME</b>
<p>Mixed Competence Member States Vote</p> <p>“The EUMS note that the draft standard covers a wide range of dry and dried produces (DDP). The EUMS do not consider that a single standard adequately covers such a wide range of dry and dried produces. [...] The impact on consumers’ health and the information to be provided to consumer for those two types of products are in fact different and such difference should be reflected adequately. As a general comment the EUMS do not support the use of sweeteners and colours in dried fruit as such uses are not technologically justified. The EUMS distinguish between “dried fruits” and “candied fruits”, the latter having rather a character of confectionary products for which the use of colours and sweeteners (the use of sweeteners is justified only for energy-reduced and no added sugars products) would be technologically justified.</p> <p>The EUMS are also seeking a clarification why dried fruits need flavourings and whether the use of flavourings would not mislead the consumer as regards the nature and quality of the products.</p> <p>The EUMS take note that the existing standards on raisins (CXS 67-1981), dried apricots (CXS 130-1981) and dates (CXS 143-1985) limit the food additive uses to a few provisions of specific additives, however, they do not clarify to what functional classes those additives belong.</p> <p>The EUMS also observe that the general part of the standard refers to several functional classes (see page 9 of CX/PFV 20/29/6). The discussion paper explains that the technical justifications for the inclusion of functional classes were provided by EWG members (para 14, CX/PFV 20/29/6), however, without providing further details on the arguments submitted in favour of the functional classes listed.</p> <p>The EUMS would like to stress that the technological need for food additives depends on the character of the products and on other optional ingredients allowed and thus the discussion on the appropriate food additive uses cannot be concluded if there are open questions on some other aspects of the standard.</p> <p>In summary, the EUMS consider that a further discussion on the food additive provisions for the general part of the draft standard is needed.</p> <p>As for the specific Annexes, the EUMS consider that the agreed alignment approach should be followed so that the food additive provisions of the standard are appropriately captured in the GSFA. In order to do so, the Committee would need to clarify the functional classes of the additives listed in CXS 67-1981, CXS 130-1981 and CXS 143-1985.</p> <p>Consequently, the EUMS are of the view that discussions should still take place on additives and labelling provisions before proceeding with the adoption of this standard. The EUMS welcome the fact that CCPFV29 noted that the food additives, labelling and methods of analysis provisions would be forwarded to CCFA, CCFL and CCMAS respectively for endorsement. Further technical discussions should in</p>	<p><b>European Union</b></p>

particular take place in CCFA and CCFL to complete the work on the relevant parts of the standards, since it is proposed to adjourn the CCPFV.	
Thailand supports the adoption of the proposed draft general standard for dried fruits at step 5/8.	<b>Thailand</b>
Uganda agrees with the adoption of the draft standard. However, Uganda proposes to include edible coatings such as chocolate on dried fruits among the optional ingredients (3.1.2) Justification: This drives innovation and customer demand.	<b>Uganda</b>
<b>SPECIFIC COMMENTS</b>	
This Standard applies to dried fruits in general, as defined in Section 2 below and also provides specific provisions for products covered in the Annexes. In all cases, this standard covers products offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing. The provisions in the General Standard apply to all products unless specified otherwise.	
La presente Norma se aplica a las frutas desecadas, como se definen en la Sección 2 <i>infra</i> y también contiene disposiciones específicas para los productos incluidos en los anexos. En todos los casos, esta Norma comprende productos destinados al consumo directo, inclusive para fines de servicios de comidas, o para ser reenvasados, en su caso. No se aplica al producto cuando se indique que está destinado a una elaboración ulterior. Las disposiciones de la Norma general se aplican a todos los productos, salvo que se especifique lo contrario.	<b>Cuba</b> Cuba agradece la oportunidad de comentar y en principio apoya el documento de Anteproyecto de norma general para las frutas desecadas
<b>2.1 Product Definition</b>	
(3) that may undergo operations such as washing or pasteurizing, peeling, coring, pitting, seed removing, stemming, slicing, cutting, sorting, grading, etc., depending on the type of product. However, none of their essential characteristic elements should be removed.	
<del>that</del> that may undergo operations such as washing or pasteurizing, peeling, coring, pitting, seed removing, stemming, slicing, cutting, sorting, grading, etc., depending on the type of product. However, none of their essential characteristic elements should be removed .	<b>INC</b>
<b>2.2 Styles</b>	
<b>(1) Whole</b> - peeled and unpeeled, with core and coreless/unpitted or pitted of an entire fruit;	
<del>Whole</del> Whole - peeled and unpeeled, with core and coreless/unpitted or pitted of an entire fruit;	<b>INC</b>
Slices - peeled and unpeeled with coreless /pitted fruits that have been cut longitudinally into slices or rings;	
Slices - peeled and unpeeled with <del>coreless</del> coreless/pitted fruits that have been cut longitudinally into slices or rings;	<b>INC</b>

(6) Broken Slices - arc-shaped portions which are not required to be uniform in size and /or shape;	
Broken Slices <del> _are arc-</del> arc-shaped portions which are not required to be uniform in size <del> and and</del> /or shape;	<b>INC</b>
(8) Chunks - short and thick units;	
Chunks <del> _</del> -short and thick units;	<b>INC</b>
(10) Strips - long fine narrow pieces;	
<del> Strips</del> Strips - long fine narrow pieces;	<b>INC</b>
(11)Sticks – long thin straight pieces;	
Sticks <del> _</del> — long thin straight pieces;	<b>INC</b>
(12) Spears - slender sectors cut radially and lengthwise;	
Spears <del> -slender</del> <u>slender</u> sectors cut radially and lengthwise;	<b>INC</b>
(14)Flattened - flattened whole, half or portions of fruits of irregular shape, size and thickness;	
Flattened <del> _</del> —flattened whole, half or portions of fruits of irregular shape, size and thickness;	<b>INC</b>
(15) Sheets - a large piece of thin dried fruits;	
Sheets <del> _</del> —a large piece of thin dried fruits;	<b>INC</b>
(16)Shreds/ Chips - small, thin pieces and irregular shapes and sizes;	
<del> Shreds</del> Shreds/ <del> /</del> Chips <del> -small</del> <u>small</u> , thin pieces and irregular shapes and sizes;	<b>INC</b>
(17) Granules - broken shreds/chips or small pieces and irregular shapes and sizes;	
<del> Granules</del> <u>Granules</u> -broken shreds/chips or small pieces and irregular shapes and sizes;	<b>INC</b>
(18)-Coins – small flat round pieces.	
Coins <del> _</del> — small flat round pieces .	<b>INC</b>

<b>2.2.1 Other Styles</b>	
Any other presentation of the product is permitted provided that the product:	
Any other presentation of the product is permitted provided that the product <del>:-</del>	<b>INC</b>
(2) is adequately described on the label to avoid confusing or misleading the consumer.	
(2) is adequately described on the label to avoid confusing or misleading the consumer <del>:-</del>	<b>INC</b>
<b>2.3 Species and Varietal Types</b>	<b>Iran</b>
Any variety or type of fruit suitable for human consumption that is suitable for drying may be used.	t's very general statement. It's better used " edible" instead of suitable .
<b>3.1.2.1 Preserved Dried Fruits</b>	
(2) Spices and culinary herbs and /or their extracts;	
(2) Spices and culinary herbs <del>and-and</del> or their extracts <sup>1</sup> ;	<b>INC</b>
<b>3.2.4 Uniformity</b>	
The contents of each package shall be uniform in size and contain only dried fruits of the same quality and variety. The visible part of the contents of the package shall be representative of the entire contents.	
The contents of each package shall be uniform in size and contain only dried fruits of the same quality and variety <del>:-</del> The visible part of the contents of the package shall be representative of the entire contents.	<b>INC</b>
<b>3.2.5 Defects</b>	
<del>3.2.5 Defects- Defects</del>	<b>INC</b>
Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance.	
Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance <del>:-</del>	<b>INC</b>
<b>3.3.1</b> 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”.	
<b>3.3.1</b> 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.” <del>:-</del>	<b>INC</b>
<b>3.3.2</b> Any standard sample unit, which fails to comply with the quality requirements, as set out in Section 3.2.5 shall be regarded as a “defective”.	
<b>3.3.2</b> Any standard sample unit, which fails to comply with the quality requirements, as set out in Section 3.2.5 shall be regarded as <del>aa</del> <del>“ defective defective”:-</del>	<b>INC</b>

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:	
A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:	<b>INC</b>
<b>8.2.3 Other styles</b> - If the product is produced in accordance with the other styles provision )Section 2.2.1(, 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.	
<b>8.2.3 Other styles</b> —If the product is produced in accordance with the other styles provision )Section 2.2.1(, 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 .	<b>INC</b>
<b>8.2.6</b> Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g., "Sugar Coated", "Coated with X".	
<b>8.2.6</b> Where a characteristic coating or similar treatment has been used, appropriate terms shall be included as part of the name of the product or in close proximity to the name: e.g., "Sugar Sugar Coated", "Coated with X."	<b>INC</b>
<b>8.3 Labelling of Non-Retail Containers</b>	<b>Iran</b> <b>Clause 8.3</b> : Needs to more explain about repacking conditions
<b>9. METHODS OF ANALYSIS AND SAMPLING</b>	
Gravimetry (vacuum oven	
Gravimetry (vacuum <del>oven</del> oven)	<b>INC</b>
<b>SAMPLING PLAN 1 )Inspection Level I, AQL = 6.5(</b>	
<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG-kg)2.2 LB b(</b>	<b>INC</b>
4,801 —24,000	<b>INC</b> Same suggestion for all "lot size" of the three tables.
<b>NET WEIGHT IS GREATER THAN 1 KG-kg)2.2 LB b (BUT NOT MORE THAN 4.5 KG-kg)10 LB b(</b>	<b>INC</b>
<b>SAMPLING PLAN )Inspection Level II, AQL = 6.5(</b>	
<b>NET WEIGHT GREATER THAN 4.5 KG-kg)10 LB b(</b>	<b>INC</b>
<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG-kg)2.2 LB b(</b>	<b>INC</b>
4,801 —24,000	<b>INC</b> Same suggestion for all "lot size" of the three tables.

NET WEIGHT IS GREATER THAN 1 <del>KG</del> kg) 2.2 <del>LB</del> lb (BUT NOT MORE THAN 4.5 <del>KG</del> kg (10 <del>LB</del> lb(	INC
NET WEIGHT GREATER THAN 4.5 <del>KG</del> kg)10 <del>LB</del> lb(	INC
<b>ANNEX A DRIED APRICOTS</b>	
<b>2.2.1 Moisture content</b> In clause (2) the type of	<b>Iran</b> preservative did not mentioned so it is recommended to substitute this clause with moisture content in CXS 130-1981 AMMENDED IN 2019 as below: (a) Unsulphured dried apricots not treated with sorbic acid.....not more than20%/m/m (b) Sulphured and/or sorbic acid treated dried apricots.....not more than 25%/m/m
<b>2.2.2 Sizing (Optional)</b>	
(1) the number of fruits per kg (1,000g); the number of fruits per kg (1, <del>000g</del> 000 g);	
<b>(1) By count:</b>	
<b>No. of unpitted wholes</b>	
<del>No</del> No. of unpitted wholes	INC
No. of pitted wholes	
<del>No</del> No. of pitted wholes	INC
No. of halves	
<del>No</del> No. of halves	INC
<b>(2) By diameter:</b>	
>34 <del>&gt;34</del> Larger than 34	INC
>1 3/8	

<del>&gt;4</del> <u>Larger than 1 3/8</u>	INC
>31-34	
<del>&gt;31-34</del> <u>31-34</u>	INC
>1 1/4 - 1 3/8	
<del>&gt;4</del> <u>1 1/4 - 1 3/8</u>	INC
>28-31	
<del>&gt;28-31</del> <u>28-31</u>	INC
<del>&gt;4</del> <u>1 1/8 - 1 1/4</u>	INC
>25-28	
<del>&gt;25-28</del> <u>25-28</u>	INC
>1 - 1 1/8	
<del>&gt;4</del> <u>1 - 1 1/8</u>	INC
<b>2.2.5 Definition of Defects</b>	
)4( Damage caused by pests- Visible damage caused by insects, mites, rodents or other animal pests.	
)4 ( Damage caused by pests - <del>Visible</del> <u>visible</u> damage caused by insects, mites, rodents or other animal pests.	INC
<b>ANNEX B DATES</b>	
<b>1.2 Varietal Types</b>	
(1) Cane sugar varieties (containing mainly sucrose) such as Daglat Nuur (Deglet Noor) and Daglat Beidha (Deglet Beidha).	
(1) Cane sugar varieties (containing mainly sucrose) such as Daglat Nuur (Deglet Noor) and Daglat Beidha (Deglet Beidha).	<b>Morocco</b> Please add as example the variety" Bouskri".

(2) Invert Sugar varieties (containing mainly invert sugar - glucose, and fructose) such as Barhi (Barhee), Saiidi (Saidy), Khadhraawi (Khadrawy), Hallaawi (Halawy), Zahdi (Zahidi), and Sayir (Sayer).	<b>Morocco</b> Please add as example the varieties: "Majhoul", "Boufeggous" and "Najda"						
<p><b>2.2 Quality Criteria</b></p> <p><b>2.2.1 Moisture Content</b></p>	<p><b>Iran</b></p> <p>It is recommended to correct the moisture content as in table below . Based on clause 1.2 there are 2 Varietal types(Cane Sugar varieties and Invert Sugar varieties ) so in this table Deglet Noor should be omitted as in section (2) of clause 1.2 the name of this product is mentioned in cane sugar varieties.</p> <p><b>Proposed changes</b></p> <table border="1" data-bbox="1447 549 2045 863"> <thead> <tr> <th>Varietal Type</th> <th>Maximum moisture content % )by mass(</th> </tr> </thead> <tbody> <tr> <td>Cane Sugar varieties</td> <td>18</td> </tr> <tr> <td>Invert Sugar varieties</td> <td>18-23</td> </tr> </tbody> </table> <p><b>Note:</b> Whole dates are harvested and marketed at different stages of their development.</p> <p>Based on the scope of this standard it is expected that the stage of harvesting be considered for dried products . Otherwise the products which harvested in Rutab stage ((higher moisture content 30%) such as Mazafati should also be included.</p>	Varietal Type	Maximum moisture content % )by mass(	Cane Sugar varieties	18	Invert Sugar varieties	18-23
Varietal Type	Maximum moisture content % )by mass(						
Cane Sugar varieties	18						
Invert Sugar varieties	18-23						
<b>2.2.3 Definition of Defects</b>							
(1) Blemishes – Scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance affecting an aggregate area greater than that of a circle 7 mm in diameter or 5 mm long or wide.							
(1) Blemishes - <del>s</del> <del>Scars</del> scars, discoloration, sunburn, dark spots, blacknose or similar abnormalities in surface appearance affecting an aggregate area greater than that of a circle 7 mm in diameter or 5 mm long or wide.	<b>INC</b>						
(2) Damaged – dates affected by mashing and/or tearing of the flesh exposing the pit or to such an extent that it significantly detracts from the visual appearance of the date.							

(2) Damaged <del>_</del> —dates affected by mashing and/or tearing of the flesh exposing the pit or to such an extent that it significantly detracts from the visual appearance of the date. <del>_</del>	<b>INC</b>
(3) Unpollinated Dates – Dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.	
(3) Unpollinated Dates <del>_</del> — <del>Dates</del> <del>dates</del> not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates. <del>_</del>	<b>INC</b>
(4) Damage by pests: Visible damage caused by insects, mites, rodents or other animal pests.	
(4) Damage by pests <del>y</del> - <del>Visible</del> <del>isible</del> damage caused by insects, mites, rodents or other animal pests.	<b>INC</b>
(5) Scouring – Breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.	
(5) Scouring <del>_</del> <del>b</del> — <del>Breakdown</del> <del>reakdown</del> of the sugars into alcohol and acetic acid by yeasts and bacteria.	<b>INC</b>
(6) Decay – Dates that are in a state of decomposition and very objectionable in appearance.	
(6) Decay <del>_</del> <del>d</del> — <del>Dates</del> <del>ates</del> that are in a state of decomposition and very objectionable in appearance.	<b>INC</b>
<b>2.2.4 Defects and Allowances</b>	
1.5-Dates belonging to other varieties than that indicated on the package.	
5	
<del>5</del> 10	<b>INC</b> As the UNECE Standard.
<b>2.2.4 Defects and Allowances:</b>	<b>Iran</b>
3 Tolerances allowed for Damaged by pest recommended to be maximum 5%	Foreign matter (by weight ) be determined: foreign matter any minerals, organic and inorganic matters except dates and in two category as follow be written: <b>2-1</b> Foreign matter like metal, glass shall not be exist <b>2-2-</b> other Foreign matter except those in 2.1 maximum 5% NOTE:1% as tolerance allowed for foreign matter is low .In CXS 143-1985 mentiond dirt is defined as follow with maximum 6% (e) Dirt: Dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an aggregate area greater than that of a circle 3 mm in diameter
<b>5.1.1 Gross Sample</b>	

Select at random not less than 2 individual packages per each 1,000 kg portion of the lot. From each individual package draw a sample of 300 g and in any case sufficient to obtain a gross sample of not less than 3,000 g. Use the gross sample for checking carefully for live infestation and general cleanliness of the product prior to its examination for compliance with other provisions of the standard	
Select at random not less than 2 individual packages per each 1,000 kg portion of the lot .From each individual package draw a sample of 300 g and in any case sufficient to obtain a gross sample of not less than 3,000 g .Use the gross sample for checking carefully for live infestation and general cleanliness of the product prior to its examination for compliance with other provisions of the standard.	<b>INC</b>
<b>ANNEX C RAISINS</b>	
<b>1.2.2 Forms</b>	
)2( Seeded – with seeds removed mechanically in seed-bearing types.	
)2 ( Seeded <del>-</del> <del>with</del> <del>with</del> seeds removed mechanically in seed-bearing types .	<b>INC</b>
)3( Clusters – with main bunch stem attached.	
)3 ( Clusters <del>-</del> <del>with</del> <del>with</del> main bunch stem attached.	<b>INC</b>
<b>2.1.2 Optional Ingredients</b>	
(1) Flour (e.g., rice flour, corn flour;	
(1) Flour (e.g., rice flour, corn <del>flour</del> <del>flour</del> );	<b>INC</b>
<b>2.2.1 Moisture Content</b>	
All other styles and /or types	
All other styles <del>and</del> <del>/or</del> <del>and/or</del> types	<b>INC</b>
<b>2.2.2 Sizing</b>	
Size is optional. However, when sized, size is determined by:	
Size is optional <del>.However</del> <del>However</del> , when sized, size is determined by:	<b>INC</b>
<b>2.2.4 Defects and Allowances</b>	
1.5 Berries with cap stem attached (applies only to raisins presented without capstems)	
3 (Pieces by count in 100g, Seedless)	
3	<b>USA</b> The tolerance of 3 pieces of cap-stems per 100g is too restrictive and should be adjusted for raisins equivalent to Class II. Since this Annex has no quality classes, it would be assumed that the minimum quality parameters are equivalent to Class II, which is

	the minimum level for international trade. Other standards used in trade, both at a national and regional level, have Class II or a similar classification that allows 4 and/or 5 cap-stems per 100g. In addition, the level of 3 per 100g is also much lower than the existing Codex Standard for Raisins (CODEX STAN 67-1981), Section 3.2.4. Allowance for Defects- sets a tolerance for cap-stems in seedless raisins at 50 per 500g or 10 per 100g. Bearing in mind that other standards used in trade, both at a national and regional level, a require Class II or its equivalent to allow 4 and/or 5 cap-stems per 100g, the United States recommends adjusting the proposed tolerance for cap-stems in seedless raisins to 4 per 100g.
<u>35</u>	<b>INC</b> As the UNECE Standard.
1 (Pieces by count in 100g, Seedbearing)	
<u>45</u>	<b>INC</b> As the UNECE Standard.
2.4 Pieces of stem (maximum number of pieces in 1kg) 2(Pieces by count in 100g, Seedless)	
<u>23</u>	<b>INC</b> As the UNECE Standard.
2.4 Pieces of stem (maximum number of pieces in 1kg) 2(Pieces by count in 100g, Seedbearing)	
<u>23</u>	<b>INC</b> As the UNECE Standard.
4. labelling 4.1.6 Where a characteristic coating or similar treatment has been used, appropriate terms may be included as part of the name of the product or in close proximity to the name: e.g. "Sugar Coated", "Coated with X"	
<b>4.1.6</b> Where a characteristic coating or similar treatment has been used, appropriate terms may be included as part of the name of the product or in close proximity to the name :e.g" .Sugar Coated", "Coated with X"- <u>2</u>	<b>INC</b>
<b>4.2.1</b> Raisins may be described as "Natural" when they have not been subjected to dipping in an alkaline lye as an aid to drying nor subjected to bleach treatment,	
<b>4.2.1</b> Raisins may be described as "Natural "when they have not been subjected to dipping in an alkaline lye as an aid to drying nor subjected to bleach treatment <sub>7-2</sub>	<b>INC</b>

**Proposed draft general standard for canned mixed fruits**

In reply to CL 2020/47-PFV

*Comments of Cuba, Thailand and Uganda*

GENERAL COMMENTS	COUNTRY / OBSERVER NAME
Cuba apoya en principio la aprobación del Anteproyecto de Norma General para mezclas de frutas en conserva	Cuba
Thailand has no objection on the adoption of the proposed draft general standard at Step 5/8.	Thailand
Uganda agrees with the adoption of the draft standard	Uganda

**Revision to the *Standards for Pickled Cucumbers (CXS 115-1981), Canned Bamboo Shoots (CXS 241-2003) and Jams, Jellies and Marmalades (CXS 296-2009)***

In reply to CL 2020/48-PFV

*Comments of Thailand and Uganda*

GENERAL COMMENTS	COUNTRY / OBSERVER NAME
Thailand agrees with the revised food additive provisions.	Thailand
Uganda agrees with the adoption of the amendments for the food additive provisions in this standard.	Uganda

**Revision to the Annex on french fried potatoes of the *Standard for Quick Frozen Vegetables (CXS 320-2015)***

In reply to CL 2020/49-PFV

*Comments of Cuba, Thailand and Uganda*

GENERAL COMMENTS	COUNTRY / OBSERVER NAME
Nota: El texto nuevo se indica en <b><u>negrita/subrayado</u></b> . El texto que se debe suprimir se indica mediante <del>tachado</del> . Cuba apoya la enmienda propuesta a la norma para Hortalizas congeladas Rápidamente (CXs 320.2015) en cuanto al anexo de las patatas (papas) fritas, con la eliminación del punto 2.2.2.2	Cuba
Thailand has no objection on the proposed amendment.	Thailand

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Uganda agrees with the proposed amendments on the Standard for quick frozen vegetables (CXS 320-2015)	<b>Uganda</b>
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