

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/27

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-Third Session

Rome, 28 June - 3 July 1999

REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Washington, D.C., 16 - 20 March 1998

Note: This report includes Codex Circular Letter CL 1998/9-PFV.

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CL 1998/9-PFV
April 1998

TO: - Codex Contact Points
- Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO
Viale delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: DISTRIBUTION OF THE REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (ALINORM 99/27)

The report of the Nineteenth Session of the Codex Committee on Processed Fruits and Vegetables will be considered by the 45th Session of the Executive Committee of the Codex Alimentarius Commission (Rome, 3 - 5 June 1998) and 23rd Session of the Codex Alimentarius Commission (Rome, 28 June - 3 July 1999).

PART A. MATTERS FOR ADOPTION AT STEP 5 BY THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION AT ITS 45TH SESSION

1. Proposed Draft Revised Standard for Canned Applesauce (ALINORM 99/27, Appendix II); and
2. Proposed Draft Revised Standard for Canned Pears (ALINORM 99/27, Appendix III)

Governments wishing to propose amendments or to submit comments regarding the implications which the Proposed Draft Revised Standards for Canned Applesauce and Canned Pears or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Commission Procedural Manual*, Tenth Edition, pages 20-21) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy **not later than 29 May 1998**.

PART B. REQUEST FOR COMMENTS AT STEP 3

1. Proposed Draft Standard for Canned Stone Fruits (ALINORM 99/27, Appendix IV); and
2. Proposed Draft Guidelines for Packing Media for Canned Fruits (ALINORM 99/27, Appendix V)

The Committee at its 19th Session agreed to circulate the above texts at Step 3 for government comments. It should be noted, however, that the Executive Committee is yet to consider at its 45th Session whether or not to approve the elaboration of these texts.

Governments and interested international organizations are invited to comment on the above Proposed Draft Standard and Proposed Draft Guidelines. Comments should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy **not later than 30 November 1998**.

PART C. REQUEST FOR INFORMATION/COMMENTS ON SPECIFIC MATTERS

Information on the following issues is requested from Member governments for consideration by the Committee at its next Session:

1. Applicable to All Standards Covering Canned Products in Packing Media
 - (i) Packing media provisions; whether to maintain the current detailed descriptions of packing media or to refer to the Guidelines for Packing Media for Canned Fruits (or Vegetables)(para. 36); and
 - (ii) Necessity of explicit minimum levels for minimum drained weight (para. 41).
2. Proposed Draft Revised Standard for Canned Applesauce (Appendix II)
 - (i) Current national practice on the minimum level for total soluble solids in sweetened applesauce (para. 14);
 - (ii) Technological justification for the use of isoascorbic acid (para. 18)(Information requested from those countries that authorize its use); and
 - (iii) Technological justification for the use of colours (para. 20) (Information requested from those countries that authorize their uses).
3. Proposed Draft Revised Standard for Canned Pears (Appendix III)
 - (i) Technological justification for the use of colours for specialty packs (para. 37) (Information requested from those countries that authorize their uses); and
 - (ii) Level of minimum drained weight for diced style (para. 41).
4. Proposed Draft Standard for Canned Stone Fruits (Appendix IV)
 - (i) Technological justification for the use of colours for canned red or purple plums (Information requested from those countries that authorize their uses); and
 - (ii) Technological justification for the use of antioxidant, L-ascorbic acid for canned peaches and canned apricots (Information requested from those countries that authorize it use).

Governments are invited to provide information and/or comments on the above matters. Information and comments should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy **not later than 30 November 1998**.

SUMMARY AND CONCLUSIONS

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

MATTERS FOR CONSIDERATION BY THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

The Committee:

- advanced the Proposed Draft Revised Standards for Canned Applesauce and Canned Pears to Step 5 for adoption by the Executive Committee at its 45th Session (paras. 12-43, 52);
- agreed to move toward the elaboration of more generalized standards and proposed the elaboration of standards for canned stone fruits, canned citrus fruits, canned berry fruits, and canned vegetables (not including canned tomatoes or mushrooms) and a single standard covering jam, jellies and marmalades to replace the relevant existing standards (paras. 9, 50, 63, 66 & 76);
- proposed the elaboration of a standard for soy sauce which would cover fermented soy sauce, guidelines for packing media for canned fruits, and guidelines for packing media for canned vegetables (paras. 33-35, 63 & 73-76);
- agreed to seek guidance of the Executive Committee on the minimum fill provisions in the standards for canned fruits and vegetables in view of the fact that the provision was not included in the standards for canned fishery products which had been adopted by the Commission (para. 28);
- agreed to request the Executive Committee to consider transferring the work on converting the European Regional Standard for Fresh Fungus "Chanterelle" into a worldwide standard from this Committee to the Committee on Fresh Fruits and Vegetables (para. 68); and
- agreed that it would not be appropriate to undertake the conversion of the European Regional Standard to a worldwide one and recommended that the standard be referred to the Codex Coordinating Committee for Europe for consideration of how to align it with the new format of Codex standards and to update methods of analysis (paras. 71-72).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- returned the Draft Standard for Bamboo Shoots to Step 6 for redrafting by Thailand, in collaboration with the Codex Secretariat, incorporating all the pertinent decisions made at the Session (para. 65);
- returned the Proposed Draft Standards for Canned Mangoes, Canned Pineapple, Canned Fruit Cocktails, Canned Tropical Fruit salad, Canned Chestnuts and Canned Chestnut Puree, Canned Tomatoes, Canned Mushrooms, Mango Chutney, Pickled Cucumbers, Table Olives, Processed Tomato Concentrates, Dried Apricots, Dates, Raisins, Grated Desiccated Coconuts, Unshelled Pistachio Nuts, Dried Edible Fungi, and Edible Fungi and Fungus Products to Step 3 for redrafting incorporating all the pertinent decisions made at the Session (paras. 52, 63 & 66-69);
- requested the Codex Committee on Food Additives and Contaminants to provide guidance on how to deal with maximum levels of contaminants in individual standards (para. 21);
- requested the Codex Committees on Food Labelling and on Nutrition and Food for Special Dietary Uses to provide guidance on how to deal with nutrient fortification issues in commodity standards (para. 29);

- requested the Codex Committee on Methods of Analysis and Sampling to provide advice and clarification on the tolerances permitted for the declaration of net drained weight (para. 42); and
- reviewed methods of analysis for processed fruits and vegetables, received the proposal for the revised list of methods of analysis, and agreed to circulate it separately for comments by governments and for consideration at the next session (para. 70).

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REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

INTRODUCTION

1. The Nineteenth Session of the Codex Committee on Processed Fruits and Vegetables was held at the Headquarters of the Pan-American Health Organization in Washington D.C. from 16 to 20 March 1998 at the kind invitation of the Government of the United States of America. It was attended by 76 delegates and advisors from 26 Member countries and 5 Observers from 3 international organizations. The list of participants is attached to this report as Appendix I.
2. The Session was chaired by Mr. David Priester, International Standards Coordinator, United States Department of Agriculture. For certain items of the Agenda, the Session was chaired by Mrs. Shellee Davis, Consumer Safety Officer, United States Food and Drug Administration.

OPENING OF THE SESSION (Agenda Item 1)

3. Opening remarks on behalf of the Government of the United States of America were presented by Dr. Enrique Figueroa, Administrator, Agricultural Marketing Service, United States Department of Agriculture. Dr. A. David Brandling-Bennett presented remarks on behalf of the Directors-General of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) and the Director of the Pan-American Health Organization. Mr. Thomas Billy, Administrator, Food Safety and Inspection Service, USDA and Vice-Chairperson of the Codex Alimentarius Commission also addressed the Committee.

ADOPTION OF THE AGENDA (Agenda Item 2)¹

4. The Committee **adopted** the Provisional Agenda and the Supplementary List to the Provisional Agenda as its Agenda for the Session. It agreed to discuss proposals for the elaboration of new Codex standards for soy sauce, canned artichokes, canned potatoes and canned cherries under Agenda Item 10 *Other Business and Future Work*.
5. On the suggestion of the Chairperson, the Committee agreed to establish a small working group on methods of analysis and sampling to review all the methods of analysis and sampling for standards for processed fruits and vegetables contained in document CX/PFV 98/7, so that references to methods could be updated and brought into line with the new format of Codex standards. The working group consisted of delegates from France, Japan, Spain, Thailand, the United States of America and a representative of AOAC International.

GENERAL APPROACH TO CONSIDERATION OF STANDARDS FOR PROCESSED FRUITS AND VEGETABLES² (Agenda Item 3)

6. The Committee noted that the Codex Alimentarius Commission at its 19th Session (1991) had agreed with the recommendation of the Joint FAO/WHO Conference on Food Standards, Chemicals in Food (March 1991) that existing Codex standards should be reviewed in order to simplify them and to make their acceptance by national governments easier, and had initiated the review of existing standards. It also noted that in the course of the review and revision of Codex standards, several Codex commodity committees had found that some or several standards elaborated by these committees shared the common provisions and had decided to elaborate more general standards to replace those existing standards and to cover wider range of commodities. As the current trend in Codex was to elaborate

¹ CX/PFV 98/1 and CX/PFV 98/1-Add.1

² CX/PFV 98/2.

more horizontal and general standards as opposed to very specific and detailed ones, the Committee was encouraged to consider the elaboration of more general standards than the existing standards to cover as wide a range of products as appropriate and possible.

7. A majority of the delegations welcomed the idea of simplification of the existing standards and supported the elaboration of generalized standards such as a standard for stone fruits, provided that the aspects of food safety, consumer protection, facilitation of trade, and ensuring fair practices in trade were well covered by these standards. Advantages of this approach were the possibility to cover wider range of commodities with fewer standards and ease of accommodating new commodities as necessary. Several delegations stated that making references to Codex General Standards for the horizontal provisions would contribute greatly to the simplification of the standards. It was also stated that in redrafting the existing standards into generalized standards, the current international trade and technical development of the products concerned should be taken into consideration.

8. Some delegations proposed that the Committee should go even further to elaborate one standard for canned fruits and another for canned vegetables. However, some other delegations were of the opinion that a standard which was too general would not be practical and some specificities would still be required.

9. The Committee **agreed** to move toward the elaboration of more generalized standards for potential groups (see paras. 11, 44, 50, 63 & 66).

PROPOSED DRAFT REVISED STANDARDS FOR CANNED FRUITS AT STEP 4³ (Agenda Item 4)

10. The Committee noted that the existing standards for processed fruits and vegetables had been reviewed and revised for consideration by the Committee. The work had been undertaken by a Consultant to the Secretariat (Mr. George Baptist, Nigeria) in cooperation with the US host government Secretariat. The Proposed Draft Revised Standards had been circulated for comments as CL 1997/1-PFV in February 1997. In the new drafts, the provisions of each standard were divided into those requirements which could be defined as either sanitary measures or technical regulations and subject to governmental regulations in the body of the text; and those which could be described as voluntary or commercial requirements in a separate Annex to each standard.

11. The Committee reviewed the Proposed Draft Revised Standards for Canned Applesauce and Canned Pears, noting as it did so, that many of the decisions taken would apply to other standards. The Committee also revised the Standards for Canned Apricots, Canned Peaches and Canned Plums by combining them in a joint standard covering stone fruits of the genus *Prunus*.

PROPOSED DRAFT REVISED STANDARD FOR CANNED APPLESAUCE⁴

Scope

12. The Committee was of the opinion that a general statement of Scope would be helpful to clarify the application of the standards. The Committee **agreed** that processed fruits and vegetables used as ingredients of other products normally should also meet the requirements of the standards. The Committee therefore **agreed** to insert a general section on Scope in all relevant standards as follows:

“This Standard applies to [name of the product] as defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking, if required. It does not apply to the product when indicated as being intended for further processing.”

³ CL 1997/1-PFV, CX/PFV 98/3 (comments from Australia, Cuba, France, Spain, South Africa, United Kingdom, United States), CX/PFV 98/3-Add.1 (comments from Australia, Cuba, Czech Republic, France, Germany, Poland, United Kingdom, United States, OEITFL and IPPA), CRD 1 (list of food additives) and CRD 3 (comments from the European Community).

⁴ CL 1997/1-PFV, Appendix I.

Description

13. The Committee **agreed** that the provisions designating “sweetened” and “unsweetened” styles were essential for consumer protection in relation to this product. It therefore **agreed** to transfer the provisions for styles including classification of “defectives” and lot acceptance for styles from the Annex to the body of the standard.

14. The Committee **agreed** to raise the minimum level for total soluble solids in unsweetened applesauce to 9% (9°Brix) from 7% to reflect the current trade practice. There were three proposals for the minimum level for total soluble solids in sweetened applesauce, to change to 14% or 15%, or to retain the current level of 16.5%. The Committee proposed 15% (15°Brix) in square brackets and to request information on the current national practices on the minimum level for total soluble solids in sweetened applesauce.

15. The Committee **decided** not to delete “the addition of water” from Description (b) to provide flexibility of manufacturing. The Committee further **decided** to amend the clause to read as follows so as to avoid redundancy with the section on other permitted ingredients:

“packed with or without the addition of water as may be necessary to assure proper consistency and other permitted ingredients as indicated in Section 3.1.2 below; and”.

This decision would be applied to other standards wherever detailed reference to other permitted ingredients was required in the Description.

Essential composition and Quality Factors

16. The Committee **deleted** the reference to liquid packing medium from Basic Ingredients as the product did not contain packing medium. However, the Committee **agreed** to add “water” to the list of Other Permitted Ingredients. The Committee **agreed** to amend the term “sugars” in Other Permitted Ingredients to read as follows:

“Sugars as defined in the *Codex Alimentarius* and/or other carbohydrate sweeteners such as honey”.

It also **agreed** that the term “sugars” or “nutritive sweeteners” appearing in other sections should be replaced by “sugars and/or other carbohydrate sweeteners such as honey”. This decision would be applied to all Proposed Draft Standards where these terms appear. The Committee **agreed** to use the term “matière sucrants” in the French version and “materias azucaradas” in the Spanish version for the English term “carbohydrate sweeteners” to avoid confusion and for clearer understanding of the nature of substances. The Committee noted that a product sweetened with intense sweetener(s) would not meet the requirement of minimum level of total soluble solids in sweetened product as specified in Description.

Food Additives

17. In line with the current Codex practice, the Committee decided to insert the INS numbers of food additives included in all Proposed Draft Standards.

Antioxidants

18. Several delegations were of the opinion that isoascorbic acid did not function as an antioxidant in this product and proposed to delete it from the list. It was reported that isoascorbic acid was used as an antioxidant to retain the colour of the product. Regarding the difficulties in distinguishing isoascorbic acid from ascorbic acid in analysis, it was pointed out that the maximum level was set for these two additives used singly or in combination. The Committee **decided** to place isoascorbic acid in square brackets and to request information on technological justification for its uses.

Flavourings

19. Several delegations stated that artificial flavours which could be used to mask the poor quality of the product should not be allowed from the points of view of consumer protection and fair practices in the food trade. On the other hand, to provide flexibility in manufacturing and to reflect the fact that Joint FAO/WHO Expert Committee on Food Additives and the Codex Committee on Food Additives and Contaminants had undertaken considerable work on flavourings since the initial drafting of this provision, the Committee **decided** to use the following wording:

“Natural and artificial flavours except those which reproduce the flavour of apple.”

This text would be utilized in all Proposed Draft Standards, where this provision existed, with relevant product name(s). The Committee **agreed** to change the heading from “flavours” to “flavourings”.

Colours

20. The Committee had a lengthy discussion on whether to allow the use of colours in the product. A number of delegations stated that artificial colours should not be allowed as they were possibly used to mask poor quality of the product and had the potential to deceive consumers. However, other delegations requested that these colours be retained noting that they had been evaluated as being safe for use in foods by the Joint FAO/WHO Expert Committee on Food Additives and the Codex Committee on Food Additives and Contaminants and that their inclusion in the standard would allow for flexibility and reflect manufacturing practices in various regions of the world. The Committee **decided** to delete Erythrosine from the list and to replace it with Allura Red. It **placed** the provision in square brackets for further discussion and **requested** technological justification for the use of colours from those countries that authorized their uses. These decisions would be applied, as required, to all other Proposed Draft Standards for canned fruits.

Contaminants

21. The Committee noted that the Codex Committee on Food Additives and Contaminants had not yet agreed upon maximum levels for tin and lead in processed foods. It **agreed** to reinstate the maximum levels for tin and lead (250 mg/kg and 1 mg/kg respectively in the existing standard for canned applesauce) in all the Proposed Draft Standards where there are ones in the existing standards, but to put them in the square brackets pending guidance from the Codex Committee on Food Additives and Contaminants on this issue.

Hygiene

22. The Committee **decided** to delete the reference to the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods as canned applesauce was a high acid food. The Committee also **decided** to insert the term “appropriate” between the terms “other” and “Codes of Hygienic Practice”.

Labelling

23. Consequent to the decision made under Description, the Committee **decided** that if a product was sweetened in accordance with the relevant provision for "sweetened" style, labelling of this fact should be obligatory, while if unsweetened, labelling should be optional. The Committee also **decided** to transfer the provisions in the Annex concerning the labelling of seasonings and flavourings which characterized the product and that of other styles to the body of the standard.

Labelling of Non-Retail Containers

24. Noting that the relevant provisions of the Codex General Standard for the Labelling of Prepackaged Foods made explicit references to the possibility of providing the name and address of the distributor, the Committee **decided** to use the following wording in all the Proposed Draft Standards:

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

Annex

25. The Committee **replaced** the existing leading paragraph of the Annexes of all the Proposed Draft Standards with the following wording adopted by the Commission at its 22nd Session⁵:

“This text is intended for voluntary application by commercial partners and not for application by governments.”

Other Quality Criteria

Colour

26. The Committee **agreed** to put the phrase “Except for applesauce containing artificial colour,” in square brackets as a consequence to placing colours in square brackets.

Colour, Flavour, Consistency

27. On the question of whether to delete the provisions on colour, flavour and consistency in order to avoid redundancy, the Committee **decided** to retain them in the Annex as they were referred to in the classification of “defectives”.

Weights and Measures

Minimum Fill

28. Several delegations requested that the provision for minimum fill be transferred to the body of the standard for its importance in ensuring fair practices in trade. However, some other delegations stated that this provision was restrictive and not important for either the quality or safety of the product and the matter should be left between commercial partners. It was noted that the Codex standards for canned fishery products did not contain a provision of minimum fill. The Committee **decided** to put the provisions of minimum fill, classification of “defectives” and lot acceptance for minimum fill in square brackets and retain them in the Annexes of all relevant Proposed Draft Standards. The Committee **agreed** to seek guidance of the Executive Committee on the minimum fill provisions in the standards for canned fruits and vegetables in view of the fact that the provision was not included in the standards for canned fishery products which had been adopted by the Commission.

Vitamin C Fortification

29. Some delegations proposed the use of ascorbic acid for the purpose of vitamin C fortification. Noting that ascorbic acid used as a nutrient was excluded from the Codex definition of food additives and that nutrient fortification had not generally been dealt with in Codex standards, the Committee **decided** to request the Codex Committees on Food Labelling and on Nutrition and Foods for Special Dietary Uses to provide guidance on how to deal with fortification issues in commodity standards.

PROPOSED DRAFT REVISED STANDARD FOR CANNED PEARS⁶

30. The Committee considered the Proposed Draft Standard in the light of government comments and decisions taken when reviewing the Proposed Draft Standard for Canned Applesauce. General decisions taken in relation to Canned Applesauce (see paras. 12-29 above) are not reproduced here.

⁵ ALINORM 97/37, para. 171.

⁶ CL 1997/1-PFV, Appendix XV.

The Committee **agreed** that several decisions to be taken in relation to this product would also be valid for other canned fruits normally presented in liquid packing media.

Product Definition

31. The Committee **modified** the last sentence of the paragraph in order to allow unpeeled whole and half pears to be used. The Delegation of France expressed the view that pears must be peeled and if not, that this should be indicated on the label.

32. The Committee considered a proposal that the detailed section on Styles in the Annex of the Standard should be moved back into the body of the Standard because it was common practice in trade to refer to styles. The Committee was advised that such a step would be contrary to the recommendations of the 19th Session of the CAC to simplify Codex standards as appropriate and wherever possible. The Committee noted that the Codex Committee on Fish and Fishery Products had dealt with similar problems and had introduced a general text relating to styles and presentations. The Committee **agreed** to include this general text in all standards for processed fruits and vegetables, where appropriate.

Packing Media

33. Following an exchange of views concerning the use of packing media, the Committee **decided** to set up a small working group on packing media to advise it on a general framework for the classification of packing media and the sugar concentration of the different types of syrups, which could be applicable to all canned fruit standards under consideration. The working group consisted of delegates from France, Guatemala, Spain, Thailand, the United Kingdom and the United States of America.

34. Following a brief discussion, the working group provided the Committee with several options for the establishment of sugar concentrations of syrups. Some delegations expressed concern at the applicability of a common set of Brix figures for all canned fruits, noting that some adjustments to Brix figures might be necessary according to the particular characteristics of the fruit. It was generally **agreed** that ranges instead of minimum Brix figures should be used to characterize different categories of syrups.

35. After a very full discussion, the Committee **accepted** a proposal of the Secretariat to prepare a Proposed Draft Guidelines for Packing Media covering both composition and labelling and applicable to all canned fruits, except in cases where specific provisions might be required. The Committee also **agreed** to the inclusion of a common definition of “solid pack” to be applied to all canned fruits, where appropriate. The Guidelines could be used as a reference document to replace the existing provisions. The Committee was unable to debate the details of the Secretariat's proposal due to time constraints and **agreed** to circulate the Proposed Draft Codex Guidelines for Packing Media for Canned Fruits at Step 3 for comments and consideration at its next Session. The Proposed Draft Guidelines are contained in Appendix V to this report.

36. Pending a final decision concerning packing media, alternate texts dealing with packing media were **included** in the standards, with both texts in square brackets for further consideration.

Colours

37. All provisions concerning the use of colours were **placed** in square brackets (see also para. 20).

Labelling

38. The Committee **agreed** to transfer from the Annex to the body of the Standard the provisions regarding the declaration of artificially coloured products and the labelling of flavourings which characterize the product; the former was placed in square brackets.

Annex

39. The Committee **agreed** to delete sections of the Annex dealing with Packing Media in view of the considerations described above.

Weights and Measures

40. Provisions concerning Minimum Fill were placed in square brackets in view of the previous discussion on this issue (see also para. 28).

41. In relation to the provisions concerning Minimum Drained Weight, several delegations proposed the removal of all figures for minimum drained weight in view of the wide range of variation in order to keep flexibility, while noting that the declaration of drained weight was required on the label. Other delegations stated that minimum values for drained weight were necessary in order to avoid unfair competition among producers. The Committee **decided** to place the provisions for minimum drained weight into square brackets in order to solicit further comments and for discussion at the Committee's next session. Without prejudice to these discussions, the Committee **agreed** to add a footnote for clarification allowing for an adjustment in the calculation of drained net weight in the case on non-metallic containers such as jars, and amendments were made to some figures.

42. The Committee requested clarification on the tolerances permitted for the declaration of net drained weight. Recognizing that it was a horizontal issue, the Committee therefore **agreed** to request advice from the Codex Committee on Methods of Analysis and Sampling.

Labelling: Declaration of variety

43. The Committee questioned the use of the designation "Dessert Type" in relation to the optional declaration of variety. It was understood that this expression had been introduced to cover varieties of pear other than the commonly used "Bartlett" variety. The Committee **decided** to place the phrase "or, optionally, designation of Dessert Type if the variety is other than Bartlett" into square brackets and to accept the offer of the Delegation of Canada to prepare a paper on the justification of the use of this expression for the next session.

PROPOSED DRAFT STANDARD FOR CANNED STONE FRUITS⁷

44. The Committee **decided** to combine the Proposed Draft Standards for Canned Apricots, Canned Peaches and Canned Plums into a Proposed Draft Standard for Canned Fruits based on a draft provided by the Secretariat⁷. General decisions taken by the Committee in relation to the Proposed Draft Revised Standard for Canned Applesauce or Canned Pears are not reproduced here.

Description

45. The Product Definition was reworded to introduce the term "pitted or unpitted" in order to be consistent with the Quality Criteria in the standard and to extend the coverage of the standard to certain unpitted presentations. The Committee **agreed** to define the species covered by the standard by use of the Latin name of the species in the body of the standard. It was **agreed** to include references to canned cherries on the understanding that justification for their inclusion would be provided to the next Session of the Committee.

Other Permitted Ingredients

46. The Committee **agreed** to delete reference to the addition of pits and kernels as ingredients.

Quality Criteria

47. The Committee **agreed** to add a new sentence relating to the presence of pits or pieces of pit taking into account that their presence could affect the quality of the product and the consumers' safety.

⁷ CX/PFV 98/2, Appendix.

Additives

48. The Committee **agreed** to add a new section on acidifying agents in order to reflect current production and marketing practices.

Contaminants

49. Noting that this Standard contained the standard text for pesticide residues, the Committee **agreed** to incorporate the same text in all other Proposed Draft Standards.

OTHER PROPOSED DRAFT REVISED STANDARDS FOR CANNED FRUITS

50. The Committee was unable to consider other Proposed Draft Revised Standards for canned fruits due to time constraints. However, the Committee **agreed** that standards should be elaborated for canned citrus fruits (combining the Standards for Canned Grapefruit⁸ and Canned Mandarin Oranges⁹) and canned berry fruits (combining the Standards for Canned Raspberries¹⁰ and Canned Strawberries¹¹) pending approval by the Executive Committee. The Committee **requested** the Codex Secretariat to arrange the drafting of the above standards in a similar manner as the Proposed Draft Standard for Stone Fruits and incorporating all the pertinent decisions made at this Session.

51. On the question of possibility of combining the Proposed Draft Revised Standards for Canned Fruit Cocktail and for Canned Tropical Fruit Salad, the Committee **decided** to maintain them as separate standards. It was mentioned that although these products shared some similarities, fruit cocktail was a well defined product with significant international trade while tropical fruit salad had broader variations in its composition. It was also mentioned that the title of the Standard for Tropical Fruit Salad should be amended to “Standard for Canned Tropical Fruit Cocktail” as the term “salad” implied the presence of green vegetables. Some delegations were of the opinion that the priority accorded to tropical fruit salad should be lower than that accorded to fruit cocktail.

Status of Proposed Draft Standards for Canned Fruits

52. The Committee **advanced** the Proposed Draft Revised Standards for Canned Applesauce and Canned Pears to Step 5 for adoption by the Executive Committee at its 45th Session¹². It was noted that those provisions requiring endorsement would be submitted to the relevant general subject committees for consideration. The Committee **agreed** to circulate the Proposed Draft Standard for Canned Stone Fruits at Step 3 for government comments pending approval of its elaboration by the Executive Committee. The texts of these standards are attached to this report as Appendices II, III and IV respectively. The Proposed Draft Revised Standards for Canned Mangoes, Canned Pineapple, Canned Fruit Cocktail, Canned Tropical Fruit Salad, and Canned Chestnuts and Canned Chestnut Puree were returned to Step 3 for redrafting incorporating all the pertinent decisions made at this Session.

PROPOSED DRAFT REVISED STANDARDS FOR CANNED VEGETABLES AT STEP 4¹³ **(Agenda Item 5)**

PROPOSED DRAFT REVISED STANDARD FOR CANNED CARROTS

53. The Committee considered the Proposed Draft Revised Standard for Canned Carrots keeping in mind the possibility of combining all Proposed Draft Revised Standards for canned vegetables into one

⁸ CODEX STAN 15-1981.

⁹ CODEX STAN 68-1981.

¹⁰ CODEX STAN 60-1981.

¹¹ CODEX STAN 62-1981.

¹² 3-5 June 1998.

¹³ CL 1997/1-PFV, CX/PFV 98/4 (comments from Australia, France, Spain, South Africa, United Kingdom and United States), CX/PFV 98/4-Add.1 (comments from Australia, Cuba, Czech Republic, France, Germany, Poland, United Kingdom, United States, IPPA and OEITFL) and CRD 1 (list of food additives).

general standard. General decisions taken by the Committee in relation to Canned Applesauce, Canned Pears or Canned Stone Fruits are not reproduced here.

Description

Product Definition

54. The Committee **agreed** to include the reference to “fresh, frozen or previously canned” raw materials to reflect the current practice and in conformity with the comparable section in the Proposed Draft Standard for Stone Fruits. It was noted that this might not apply to canned tomatoes.

55. The Committee **agreed** to add a provision for products vacuum packed in rigid containers in addition to normal hermetically sealed containers. However, no consensus was reached on a need for a numerical value for an appropriate vacuum in the container or the maximum percentage of liquid medium. The Committee therefore **decided** to amend the relevant section as follows:

“packed with water or other suitable liquid medium, which may contain sugars and/or other carbohydrate sweeteners such as honey and other permitted ingredients, appropriate to the product, or vacuum packed [with the liquid medium not exceeding 20% of total weight] in a closed container [under suitable vacuum]; and”

It also **decided** to include the following provision in the Annex:

“[1.5 Vacuum pack Suitable pressure in the container normally less than 500 mbar.]”

Presentation

56. The Committee **agreed** to insert a section on presentation as in the Proposed Draft Standards for Canned Pears and Stone Fruits.

Other Permitted Ingredients

57. The Committee **agreed** to amend “dried aromatic plants and spices” to “herbs and spices” in order to provide for opportunities to use fresh herbs or herb essence or related products. It also **agreed** to add, subject to further consideration, a maximum for 15% garnish with respect to total drained weight of vegetables.

58. The Committee discussed whether or not it would be appropriate to delete the references to sauce packs. Some delegations preferred the deletion of sauce ingredients stating that products in sauce packs did not move significantly in international trade. However some other delegations stated that such products were traded internationally. It was noted that the provisions of the existing standards showed that products packed in sauce were covered by the standard.

59. The Committee considered some options to arrive at consensus: (1) to include a general statement concerning optional ingredients similar to the one contained in Codex Standards for canned fishery products and delete the detailed list of other permitted ingredients; (2) to elaborate guidelines for packing media for canned vegetables which would include sauces and refer to them in individual standards; and (3) to place the whole section in square brackets. The Committee **agreed** that all possible options should be included in a draft which would be prepared for consideration at the next Session.

Food Additives

60. The Committee **agreed** to include a provision for the use of those acidifying agents approved by the Joint FAO/WHO Expert Committee on Food Additives. The Committee further **agreed** to add certain flavour enhancers and firming agents¹⁴ to reflect the current practice and to provide flexibility of manufacturing.

¹⁴ CX/PFV 98/4, page 8.

61. The Committee **agreed** to place the provision for thickeners in square brackets with the understanding that whether or not to retain them would depend on a decision taken in relation to sauce packs.

Hygiene

62. The Committee **agreed** to retain the explicit reference to the need for treatment sufficient to destroy *Clostridium botulinum* as it was felt important to emphasize the need for careful handling. It was noted, however, that this would be assured by the application of the Codes of Hygienic Practice referenced in the standard.

Status of Proposed Draft Revised Standards for Canned Carrots/Vegetables

63. The Committee **decided** that all of the Proposed Draft Revised Standards for canned vegetables should be combined into one standard for canned vegetables pending approval by the Executive Committee. The Committee took no decision on whether or not to include canned mushrooms or canned tomatoes in this general standard. It **requested** the Codex Secretariat to arrange the drafting of the standard based on the decision taken at the present session. The Committee also **decided** to elaborate guidelines for packing media for canned vegetables pending approval by the Executive Committee. The Proposed Draft Standard for Canned Carrots was returned to Step 3 in the interim.

DRAFT STANDARD FOR CANNED BAMBOO SHOOTS AT STEP 7¹⁵ (Agenda Item 6)

64. The Committee noted that this standard had been proposed by the Codex Coordinating Committee for Asia at its 8th Session based on trade information and marketing aspects of canned bamboo shoots. The proposal had been approved by the Executive Committee at its 39th Session¹⁶. The Executive Committee at its 43rd Session had adopted the Proposed Draft Standard at Step 5.

65. The Committee **agreed** that this standard should be a stand-alone standard and returned the Draft Standard to Step 6. It **requested** Thailand, in collaboration with the Codex Secretariat, to redraft the standard in the current Codex format incorporating all the pertinent decisions made at this Session. The Committee noted that the Codex Committee on Methods of Analysis and Sampling had recommended the use of AOAC 968.30 for the determination of net weight and drained weight. The Codex Committee on Food Hygiene had felt it unnecessary to include a method for microbiological safety because such safety would be assured by the use of the Codes of Practice referred to in the Standard.

PROPOSED DRAFT REVISED STANDARDS FOR OTHER PROCESSED FRUITS AND VEGETABLES AT STEP 4¹⁷ (Agenda Item 7)

66. The Committee was unable to consider these standards due to time constraints. However, the Committee **agreed** to elaborate a standard for jam, jellies and marmalades, pending approval by the Executive Committee, which would replace the existing Standards for Jam (Fruit Preserves) and Jellies¹⁸ and for Citrus Marmalade¹⁹. The Committee **requested** the Codex Secretariat to prepare a draft of the standard.

¹⁵ CX/PFV 98/5 (comments from France, Indonesia, Poland and United Kingdom), CL 1996/26-PFV, ASIA, and Appendix II of ALINORM 97/15.

¹⁶ ALINORM 93/3, para. 80.

¹⁷ CL 1997/1-PFV, CX/PFV 98/6 (comments from Australia, Brazil, Cuba, Czech Republic, France, Poland, Spain, United Kingdom, United States, OEITFL and IPPA), CX/PFV 98/6-Add.1 (comments from Australia, Cuba, Czech Republic, France, Germany, Poland, United Kingdom, United States, OEITFL and IPPA), CX/PFV 98/6-Add.2 (Proposed Draft Standard for Chutney), CRD 1 (list of food additives) and CRD 2 (comments from AIFLV).

¹⁸ CODEX STAN 79-1981.

¹⁹ CODEX STAN 80-1981.

67. Noting the long-standing cooperation between the Committee and the International Olive Oil Council (IOOC) in the elaboration of the Standard for Table Olives²⁰, the Committee **requested** the Secretariat to advise the IOOC of the proposals to revise the present standard and to cooperate with the IOOC in the preparation of an appropriate draft.

68. The Committee **agreed** to request the Executive Committee to consider transferring the work on converting the European Regional Standard for Fresh Fungus “Chanterelle”²¹ into a worldwide standard from this Committee to the Committee on Fresh Fruits and Vegetables. All other Proposed Draft Standards were returned to Step 3.

69. Concerning the standards for dried fruits and pistachio nuts, the Committee noted the ongoing work by the United Nations Economic Commission for Europe (UNECE) in this area and the previous close cooperation between this Committee and UNECE and the current cooperation in the field of fresh fruits and vegetables. It was stressed that duplication of work should be avoided.

METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES²² (Agenda Item 8)

70. Mr. Richard Peterson (USA) presented a report of the *ad hoc* Working Group²³ on methods of analysis. The Working Group had revised the list of methods, to be referenced in the standards for processed fruits and vegetables, based on information currently available to the Committee. The Committee **agreed** to circulate separately the revised list along with additional information provided by the Working Group for comments by governments and interested international organizations. It was **agreed** that the revised list would be considered by the Committee at its next session in light of comments received before being submitted to the Codex Committee on Methods of Sampling and Analysis for endorsement.

CONVERSION OF EUROPEAN REGIONAL STANDARD FOR VINEGAR INTO WORLDWIDE STANDARD²⁴ (Agenda Item 9)

71. The Committee noted that the Codex European Regional Standard for Vinegar²⁵ had been identified by the 19th Session of the Codex Alimentarius Commission as one of the regional standards that could possibly be converted to a worldwide standard or maintained as a regional standard. It was noted that even if the Committee decided to maintain the standard as a regional standard, there would be a need to amend the text to bring the standard in line with the current Codex format and to update the references.

72. Following a brief discussion, the Committee **agreed** that it would not be appropriate to undertake the conversion of this regional standard to a world-wide one, especially in view of trade patterns and significant regional differences. It recommended that the standard be referred to the Codex Coordinating Committee for Europe for consideration of how to align it with the new format of Codex standards and to up-date methods of analysis.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)

PROPOSAL FOR NEW STANDARD FOR SOY SAUCE

73. The Delegation of Japan introduced the document, CX/PFV 98/9, which explained the history, characteristics, types, manufacturing and trade of soy sauce and rationale for the elaboration of a

²⁰ CODEX STAN 66-1981, Rev.1 1987.

²¹ CODEX STAN 40-1981.

²² CX/PFV 98/7.

²³ See para. 5.

²⁴ CX/PFV 98/8.

²⁵ CODEX STAN 162-1987.

standard for fermented soy sauce. It was emphasized that as there were two types of soy sauce, fermented and non-fermented, it was extremely important to distinguish the fermented type from the non-fermented for consumer protection and fair trade. A number of countries supported the elaboration of the standard for fermented soy sauce was a traditional food commodity in the country, to protect the traditional mode of manufacture of fermented soy sauce, or in view of substantial international trade of the product.

74. It was pointed out that some of the terms used in the proposal attached to CX/PFV 98/9 either were not used commonly in the world or could be confusing to countries outside of South East Asia. It was stated that the decision of the Committee to elaborate more general standards should also be taken into consideration when elaborating a standard for soy sauce, for example by including soy-sauce like products.

75. The Committee **agreed** to seek approval of the Executive Committee to elaborate a standard for soy sauce to cover fermented soy sauce with the understanding that Japan in collaboration with the Republic of Korea would prepare a Proposed Draft Standard for government comments.

FUTURE WORK

76. The Committee would consider at its next and subsequent Sessions the following items²⁶:

- Draft Standard for Canned Bamboo Shoots;
- Proposed Draft Standard for:
 - Canned Applesauce;
 - Canned Pears;
 - Canned Stone Fruits *;
 - Canned Citrus Fruits *;
 - Canned Berry Fruits *;
 - Canned Mangoes;
 - Canned Pineapples;
 - Canned Fruit Cocktails;
 - Canned Tropical Fruit Salad;
 - Canned Chestnuts and Chestnut Puree;
 - Canned Vegetables *²⁷;
 - Canned Tomatoes;
 - Canned Mushrooms;
 - Jam, Jellies and Marmalades *;
 - Mango Chutney;
 - Pickled Cucumbers (Cucumber Pickles);
 - Table Olives:
 - Processed Tomato Concentrates;
 - Dried Apricots;
 - Dates;
 - Raisins;
 - Grated Desiccated Coconuts;
 - Unshelled Pistachio Nuts;
 - Dried Edible Fungi;
 - Edible Fungi and Fungus Products; and
 - Soy Sauce *; and
- Proposed Draft Guidelines for:

²⁶ See also paras. 50-52, 63, 65, 66-68, & 75.

²⁷ This standard may include canned artichokes and canned potatoes and could include canned mushrooms and canned tomatoes.

- Packing Media for Canned Fruits *; and
- Packing Media for Canned Vegetables *.

* new work subject to approval.

77. The Committee noted that there would be two additional standards forthcoming from the Codex Coordinating Committee for Asia, namely, the Proposed Draft Standards for Pickles and for Kimchi.

DATE AND PLACE OF NEXT SESSION (Agenda Item 11)

78. The next Session of the Committee was tentatively scheduled to be held from 20-24 March 2000. The exact dates and place would be decided between the US and Codex Secretariat.

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Document Reference (ALINORM 99/27)
Draft Standard for Canned Bamboo Shoots	6	Thailand Codex Secretariat 20th CCPFV	paras. 64-65
Proposed Draft Revised Standards for: - Canned Applesauce; and - Canned Pears	5	45th CCEXEC Governments 20th CCPFV	Appendix II Appendix III
Proposed Draft Revised Standards for: - Canned Mangoes; - Canned Pineapples; - Canned Fruit Cocktails; - Canned Tropical Fruit Salad; - Canned Chestnuts and Canned Chestnut Puree; - Canned Carrots ²⁸ - Canned Mushrooms; - Canned Tomatoes; - Processed Tomato Concentrates; - Mango Chutney; - Pickled Cucumbers (Cucumber Pickles); - Table Olives; - Dried Apricots; - Dates; - Raisins; - Grated Desiccated Coconuts; - Unshelled Pistachio Nuts; - Dried Edible Fungi; and - Edible Fungi and Fungus Products	3	Codex Secretariat Governments 20th CCPFV	paras. 51-52, 63, 66-67, 76
Proposed Draft Standard for Canned Stone Fruits	1, 2, 3	45th CCEXEC Governments 20th CCPFV	paras. 11, 44-49, 76 Appendix IV
Proposed Draft Standards for: - Canned Citrus Fruits; - Canned Berry Fruits; - Canned Vegetables; and - Jam, Jellies and Marmalades	1, 2	45th CCEXEC Codex Secretariat 20th CCPFV	paras. 50, 66, 76
Proposed Draft Standard for Soy Sauce	1, 2	45th CCEXEC Japan, Republic of Korea 20th CCPFV	paras. 73-76
Proposed Draft Guidelines for Packing Media for Canned Fruits	1, 2, 3	45th CCEXEC Governments 20th CCPFV	paras. 33-36, 76 Appendix V

²⁸ Interim Step pending approval of the elaboration of a standard for canned vegetables by the Executive Committee.

Subject	Step	For Action by	Document Reference (ALINORM 99/27)
Proposed Draft Guidelines for Packing media for Canned Vegetables	1, 2	45th CCEXEC Codex Secretariat 20th CCPFV	paras. 63, 76
Methods of Analysis for Processed Fruits and Vegetables	- ²⁹	Codex Secretariat Governments 20th CCPFV	paras. 70
Proposed Draft Revised Standard for Fresh Fungus "Chanterelle"	3	45th CCEXEC CCFFV	para. 68
European Regional Standard for Vinegar	-	45th CCEXEC CCEURO	para. 72

²⁹ Individual methods at the same Step as the relevant standards.

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PROPOSED DRAFT REVISED CODEX STANDARD FOR CANNED APPLESAUCE¹

(Advanced to Step 5 of the Procedure)

The Annex to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A (i)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

This Standard applies to Canned Applesauce as defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned applesauce is the comminuted or chopped product:

- (a) prepared from washed, clean apples, conforming to the characteristics of the fruit of *Malus domestica* Borkhausen which may have been peeled and which after trimming are sound;
- (b) packed with or without the addition of water as may be necessary to assure proper consistency and other permitted ingredients as described in Section 3.1.2; and
- (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 STYLES

2.2.1 Sweetened - with sugars and/or other carbohydrate sweeteners such as honey; not less than [15% total soluble solids (15.0° Brix)].

2.2.2 Unsweetened - without added sweeteners; not less than 9% total soluble solids (9.0° Brix).

2.2.3 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 this standard;
- (b) meets all other requirements of the standard, as applicable; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

2.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet the applicable requirements for total soluble solids, as set out in Section 2.2, should be considered a “defective”.

2.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable requirements for total soluble solids referred to in Section 2.2 when the number of “defectives” as defined in Section 2.3 does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).

¹ This proposed draft standard revises CODEX STAN 17-1981.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Apples as defined in Section 2.1(a).

3.1.2 Other Permitted Ingredients

- (a) water;
- (b) salt (sodium chloride);
- (c) sugars as defined in the Codex Alimentarius and/or other carbohydrate sweeteners such as honey;
- (d) spices.

3.2 QUALITY CRITERIA

Applesauce shall have normal flavour, odour and colour and shall possess texture characteristic of the product.

4. FOOD ADDITIVES

No.	Name of food additive	Maximum Level
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4.1 ACIDIFYING AGENTS

296	Malic acid	Limited by GMP
330	Citric acid	Limited by GMP

4.2 ANTIOXIDANTS

300	Ascorbic acid	150 mg/kg, [singly or in combination]
315	[Isoascorbic acid]	

4.3 FLAVOURINGS

Natural and artificial flavours except those which reproduce the flavour of apple	Limited by GMP
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[4.4 COLOURS

129	Allura Red AC	[200 mg/kg, singly or in combination]
123	Amaranth	
143	Fast Green FCF	
102	Tartrazine	
110	Sunset Yellow FCF	
133	Brilliant Blue FCF	
132	Indigotine]	

5. CONTAMINANTS

5.1 HEAVY METALS

[Metal	Maximum Level
Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/kg, calculated as Sn]

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

6.1 It is recommended that canned applesauce be prepared in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997) and other appropriate Codes of Hygienic Practice as recommended by the Codex Alimentarius Commission.

6.2 To the extent possible in good manufacturing practice, canned applesauce shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, canned applesauce shall be:

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

7. LABELLING

7.1 Canned applesauce shall be labelled in accordance with the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.2 THE NAME OF THE PRODUCT

7.2.1 The name of the product shall be "Applesauce".

7.2.2 If the product has been sweetened in accordance with the provisions of Section 2.2.1, the name of the product shall be accompanied by the designation "Sweetened" in close proximity to the name of the food.

7.2.3 If the product has not been sweetened and conforms with the requirements of Section 2.2.2, the designation "Unsweetened" may be used in close proximity to the name of the food.

7.2.4 The name of the product shall be accompanied in close proximity by a declaration of any seasoning or flavouring which characterizes the product, e.g., "with x" as appropriate.

7.2.5 If the product is produced in accordance with the provisions for other styles in Section 2.2.3, 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.

7.3 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 manufacturers, packers or distributors, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

This text is intended for voluntary application by commercial partners and not for application by governments.

A1. QUALITY CRITERIA

A1.1 COLOUR

[Except for applesauce containing artificial colour,] the product should have a normal colour which should not be excessively dull, grey, pink, green, or yellow. Canned applesauce containing permitted ingredients or additives should be considered to be of characteristic colour when there is no abnormal discoloration for the respective substances used.

A1.2 FLAVOUR

Canned applesauce should have a normal flavour and odour free from flavours or odours foreign to the product and canned applesauce with special ingredients should have a flavour characteristic of that imparted by the applesauce and the other substances used.

A1.3 CONSISTENCY

The product should possess a consistency that - after stirring and emptying the applesauce from the container to a dry flat surface - may be moderately mounded but is not excessively stiff or may be slightly thin so that it levels itself and such that at the end of two minutes there may be moderate but not excessive separation of free liquid.

A1.4 DEFECTS

The number, size, and prominence of defects (such as seeds or particles thereof, peel, carpel tissue, bruised apple particles, dark particles, and any other extraneous material of like nature) should not seriously affect the appearance or the eating quality of the product.

A1.5 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section A1.1 through A1.4, should be considered a “defective”.

A1.6 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section A1.5, when the number of “defectives”, as defined in Section A1.5, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).

[A2. WEIGHTS AND MEASURES

A2.1 FILL OF CONTAINER

A2.1.1 Minimum Fill

The container should be well filled with applesauce and the product should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

A2.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section A2.1.1 should be considered a “defective”.

A2.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of Section A2.1.1 when the number of “defectives”, as defined in Section A2.1.2, does not exceed the acceptance number (c) of the

appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).]

PROPOSED DRAFT REVISED CODEX STANDARD FOR CANNED PEARS¹
(Advanced to Step 5 of the Procedure)

The Annex to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A (i)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

This Standard applies to Canned Pears as defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned pears is the product:

- (a) prepared from pears of proper maturity of commercial canning varieties conforming to the characteristics of the fruit of *Pyrus communis* or *Pyrus sinensis*, which pears are peeled, cored, and stemmed, except that whole may not need to be peeled, cored, or stemmed and half pears may not need to be peeled;
- (b) packed with water or other suitable liquid packing medium and may be packed with seasonings or other flavouring ingredients; and
- (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 PRESENTATION

Any presentation of the product is permitted provided that it:

- meets all requirements of this standard; and
- 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

Pears as defined in Section 2.1(a) and liquid packing medium appropriate to the product.

3.2 PACKING MEDIA²

[Canned pears may be packed in any one of the following:

- 3.2.1. **Water** - in which water is the sole packing medium;
- 3.2.2 **Fruit juice** - in which pear juice, or any other compatible fruit juice, is the sole packing medium;
- 3.2.3 **Water and fruit juice(s)** - in which water and pear juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;

¹ This proposed draft standard revises CODEX STAN 61-1981.

² See Appendix to Part I of Codex Alimentarius Vol. 5A, Second Edition.

3.2.4 **Mixed fruit juices** - in which two or more fruit juices, which may include pear, are combined to form the packing medium;

3.2.5 **With sugar(s)** - any of the foregoing packing media (Sections 3.2.1 through 3.2.4) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup.]

or

[In accordance with the Proposed Draft Codex Guidelines on Packing Media for Canned Fruit]

3.3 OTHER PERMITTED INGREDIENTS

- (a) spices, spice oils, mint; and
- (b) lemon juice (single strength or concentrated) added as an acidulant or flavour enhancer.

3.4 QUALITY CRITERIA

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

4. FOOD ADDITIVES

No	Name of food additive	Maximum level
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4.1 ACIDIFYING AGENTS

330	Citric Acid	Limited by GMP
296	Malic Acid	
334	L-Tartaric Acid	
270	Lactic Acid	

[4.2 COLOURS (PERMITTED ONLY IN SPECIALTY PACKS)]

123	Amaranth	[200 mg/kg of the final product singly or in combination]
129	Allura Red AC	
143	Fast Green FCF	
124	Ponceau 4R	
102	Tartrazine]	

4.3 FLAVOURINGS

Natural and Artificial Flavours, except those which reproduce the flavour of pears.	Limited by GMP
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5. CONTAMINANTS

5.1 HEAVY METALS

[Metal	Maximum Level
Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/kg, calculated as Sn]

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

6.1 It is recommended that canned pears be prepared and handled in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene, (CAC/RCP 1-1969, Rev. 3-1997) and the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned

Foods (CAC/RCP 23-1979, Rev. 1-1989 and other appropriate Codes of Hygienic Practice recommended by the Codex Alimentarius Commission.

6.2 To the extent possible in good manufacturing practice, canned pears shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, canned pears:

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

7. LABELLING

7.1. Canned pears shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.2 THE NAME OF THE PRODUCT

7.2.1 The name of the product shall be “Pears”.

[7.2.2 When pears are artificially coloured, the declaration should be made as part of the name or in close proximity to the name, including the characterizing colour, e.g. “Pears - Artificially coloured Green”.]

7.2.3 As part of the name or in close proximity to the name, any flavouring which characterizes the product should be declared, e.g. “With—X—”, where appropriate.

7.3 LABELLING OF NON-RETAIL CONTAINERS

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

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

**This text is intended for voluntary application by commercial partners
and not for application by governments.**

A1. DESCRIPTION

A1.1 VARIETAL TYPE

Any suitable variety of cultivated pears may be used.

A1.2 STYLES

A1.2.1 *Whole* - peeled or unpeeled, with cores removed or left in.

A1.2.2 *Halves* - peeled or unpeeled, with stems and cores removed, and cut into two approximately equal parts.

A1.2.3 *Quarters* - peeled and cut into four approximately equal parts.

A1.2.4 *Sliced* - peeled and cut into wedge-shaped sectors.

A1.2.5 *Diced* - peeled and cut into cube-like parts.

A1.2.6 *Pieces or Irregular Pieces* - peeled and comprising irregular shapes and sizes.

A1.3 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 and annex;
- (b) meets all relevant requirements of the standard and appendix, including requirements relating to limitations on defects, drained weight, and any other requirements in the standard and appendix which are applicable to that style in the standard and appendix which most closely resembles the style or styles intended to be provided for under this provision.
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

A2. OTHER COMPOSITION AND QUALITY FACTORS

A2.1 QUALITY CRITERIA

A2.1.1 Colour

[Except for artificially coloured canned pears,] the pears should have normal colour characteristics for canned pears and typical of the variety used, and a slight pink discoloration should not be regarded as a defect. Canned pears containing other permitted ingredients should be considered of characteristic colour when there is no abnormal discoloration for the respective ingredient used.

A2.1.2 Flavour

Canned pears should have a normal flavour and odour free from flavours and odours foreign to the product. Canned pears with special flavourings should have the flavour characteristic of that imparted by the pears and the other substances used.

A2.1.3 Texture

The pears may be variable in tenderness but should neither be mushy nor excessively firm.

A2.1.4 Uniformity of Size

Whole, Halves, Quarters - in 95 percent by count of units that are most uniform in size, the weight of the largest unit should be no more than twice the weight of the smallest unit, but if there are less than 20

units, one unit may be disregarded. Where a unit has broken in the container, the broken pieces are reassembled to approximate a single unit of the appropriate style.

A2.1.5 Defects and allowances

The product should be substantially free from defects such as harmless plant material, peel (in peeled styles), core material, blemished units, and broken units. Certain common defects should not be present in amounts greater than the following limitations:

Defects	Maximum limits
<p>(a) Blemished and trimmed pear units (Blemished units with surface discoloration and spots that definitely contrast with the overall colour and which may penetrate into the flesh, such as bruises, scab, and dark discoloration. Trimmed units that have deep gouges, whether due to physical trimming or other means, and which definitely detract from the appearance; trimmed units are considered defects only in whole, halved, and quartered styles).</p>	<p>(i) Total, 30% by count; or 3 units per container when count is less than 10; provided the sample average is no more than 30%; - but limited to - (ii) 20% by count blemished; or 2 units per container when count is less than 10; provided the sample average is no more than 20% for blemished.</p>
<p>(b) Broken (In Whole, Halves, and Quartered Styles only - a unit severed in two or more parts should be considered as one unit when reassembled to the approximate size and shape of an average unit in the container)</p>	<p>20% by count; or 2 units per container when count is less than 10; provided the sample average is no more than 10%.</p>
<p>(c) Core material (Average) (Except in "Whole-Not Cored" Styles) Consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample should be aggregated and pieces totalling approximately one-half of a core should be counted as one unit</p>	<p>3 units per kg of total contents.</p>
<p>(d) Peel (Average) (Except in "Unpeeled" Styles) (Peel that adheres to pear flesh or is found loose in the container)</p>	<p>10 cm² (10 sq. cm.) aggregate area per kg of total contents.</p>
<p>(e) Harmless plant material:</p>	<p>1 piece per 3 kg of total contents (in styles in which the stem is customarily removed)</p>
<p>(i) Stems or stalks</p>	
<p>(ii) Leaf (or similar vegetable material)</p>	<p>2 cm² per kg of total contents</p>
<p>(f) Seeds (Average) (Except in "Whole-Not-Cored" Styles) (Any one pear seed or the equivalent in pieces of one seed that are not included in core material)</p>	<p>8 per kg of total contents</p>

A2.4.6 Classification of “Defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Sections A2.4.1 through A2.4.5 (except those based on sample average) should be considered a “defective”.

A2.4.7 Lot Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in Section A2.4.6 when:

- (a) for those requirements which are not based on averages, the number of “defectives”, as defined in Section A2.4.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5); and
- (b) the requirements of Section A2.4.5, which are based on sample average, are complied with.

A3. WEIGHTS AND MEASURES

[A3.1 FILL OF CONTAINER

A3.1.1 Minimum Fill

The container should be well filled with fruit and the product (including packing medium) should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

A3.1.1.1 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of Section A3.1.1 should be considered a “defective”.

A3.1.1.2 Lot Acceptance

A lot will be considered as meeting the requirement of Section A3.1.1 when the number of “defectives”, as defined in Section A3.1.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5).]

[A3.1.2 Minimum Drained Weight

A3.1.2.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.³

Whole Style	50%
Halves, Quarters, Slices, Pieces	53%
Diced	[60%][56%]

A3.1.2.2 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.]

A4. OTHER LABELLING REQUIREMENTS

A4.1 The style, as appropriate, should be declared as a part of the name or in close proximity to the name:

³ 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.

“Whole” (when peeled and not cored); and additionally “Stemmed” or “Unstemmed”, as the case may be.

“Whole Unpeeled” (when not peeled and not cored); and additionally “Stemmed” or “Unstemmed”, as the case may be.

“Whole - Cored” (when peeled and cored).

“Whole Unpeeled - Cored” (when not peeled but cored).

“Halves” (when peeled).

“Halves Unpeeled” (when not peeled).

“Quarters” or “Quartered”.

“Slices” or “Sliced”.

“Dice” or “Diced” or “Cubes”.

“Pieces” or “Irregular Pieces”.

A4.2 Other styles - If the product is produced in accordance with the other styles provision (Section A1.3), 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.

A4.3 The name of the product may include the varietal type [or, optionally, designation of “Dessert Type” if the variety is other than “Bartlett”].

PROPOSED DRAFT STANDARD FOR CANNED STONE FRUITS

(At Step 3 of the Procedure)

The Annex to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A (i)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

The Standard applies to canned stone fruits of the genus *Prunus* as defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned stone fruits is the product:

- (a) prepared from fresh or frozen or previously canned, mature stone fruits of commercial canning varieties of the genus *Prunus*, stemmed, pitted or unpitted, and conforming to the characteristics of the stone fruits suitable for human consumption;
- (b) packed with or without a suitable liquid packing medium, sugars and/or other carbohydrate sweeteners such as honey, and other permitted ingredients as indicated in Section 3.3 below; and
- (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 SPECIES

The following species may be used:

Apricot: *Prunus armeniaca* L.;

Peach: *Prunus persica* L.;

Plum: *Prunus domestica* L. (plum);

Prunus italica L. (greengage);

Prunus insititia L. (mirabelle or damson);

Prunus cerasifera Ehrb. (cherry plum);

Cherry: *Prunus avium* L. (sweet cherry);

Prunus cerasus L., var. *austera* L. (sour cherry).

2.3 PRESENTATION

2.3.1 Any presentation of the product is permitted provided that it:

- meets all requirements of this standard; and
- is adequately described on the label to avoid confusing or misleading the consumer.

2.3.2 Peaches shall be peeled.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 BASIC INGREDIENT

Stone Fruits as defined in Section 2 and liquid packing medium appropriate to the product.

3.2 PACKING MEDIA¹

[Where a packing medium is used, it may consist of:

- 3.2.1 *Water* - in which water is the sole packing medium.
- 3.2.2 *Fruit Juice* - in which the juice of the canned fruit, or any other compatible fruit juice, is the sole packing medium.
- 3.2.3 *Mixed Fruit Juices* - in which two or more compatible fruit juices, which may include that of the canned fruit, are combined to form the packing medium.
- 3.2.4 *Water and Fruit Juice(s)* - in which water and the juice of the canned fruit, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium.
- 3.2.5 *Fruit Nectar* - in which apricot nectar or any other compatible nectar is the sole packing medium and which can be used for canned apricots.
- 3.2.6 *With Sugar(s)* - any of the foregoing packing media may have one or more of the following sugars as defined in the Codex Alimentarius and other carbohydrate sweeteners added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose, fructose syrup, honey. Dry sugars namely sucrose, invert sugar, dextrose and dried glucose syrup may be added to solid packs without added liquid but with such slight amounts of steam, water or natural juice as occur in the normal canning of the product.]

or

[In accordance with the Proposed Draft Codex Guidelines on Packing Media for Canned Fruit]

3.3 OTHER PERMITTED INGREDIENTS

- (a) spices;
- (b) vinegar.

3.4 QUALITY CRITERIA

Canned stone fruit shall have normal flavour, odour and colour and possess texture characteristic of the product. The product shall be substantially free from pits or pieces of pit if greater than 2 mm in dimension, except in the case that the product is unpitted.

4. FOOD ADDITIVES

No.	Name of Food Additive	Maximum Level
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4.1 ACIDIFYING AGENTS

260	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
296	Malic acid	
334	Tartaric acid	

¹ See Appendix to Part I of Codex Alimentarius Vol. 5A, Second Edition.

4.2 FLAVOURINGS

Natural and artificial flavours except those which reproduce the flavour of the respective stone fruit Limited by GMP

[4.3 ANTIOXIDANT (for canned peaches and canned apricots only)

300 L-Ascorbic acid Limited by GMP]

[4.4 COLOURS (for canned "Red" or "Purple" plums only)

129	Allura Red AC	[300 mg/kg of the final product, singly or in combination]
124	Ponceau 4R]	

5. CONTAMINANTS

5.1 HEAVY METALS

[Metal	Maximum Level
Lead (Pb)	1 mg/kg
Tin (Sn)	250 mg/kg, calculated as Sn]

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

6.1 It is recommended that the product covered by the provision of this standard be prepared and handled in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, (CAC/RCP 23-1979, Rev.1-1989) and other appropriate Codes of Hygienic Practice recommended by the Codex Alimentarius Commission.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

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

7. LABELLING

7.1 The product shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.2 THE NAME OF THE PRODUCT

The name of the product shall be the name of the fruit used as defined in Section 2.2.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given 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 or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be

replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

This text is intended for voluntary application by commercial partners and not for application by governments.

A1. DESCRIPTION

A1.2 VARIETAL TYPE

Distinct varietal types should be designated for peaches and plums.

A1.2.1 Peach

A1.2.1.1 Type by the ease of separation of pit

- (a) Freestone - where the pit separates readily from the flesh; or
- (b) Clingstone - where the pit adheres to the flesh.

A1.2.1.2 Colour Type

- (a) **Yellow** - varietal type in which the predominant colour ranges from pale yellow to rich red orange;
- (b) **White** - varietal types in which the predominant colour ranges from white to yellow-white;
- (c) **Red** - varietal types in which the predominant colour ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity; and
- (d) **Green** - varietal types in which the predominant colour ranges from pale green to green when fully ripe.

A1.2.2 Plum

A1.2.2.1 Yellow Plums

A1.2.2.2 Red Plums

A1.2.2.3 Purple Plums

A1.2.2.4 Greengages

A1.2.2.5 Cherry Plums

A1.2.2.6 Mirabelles

A1.3 STYLES

A1.3.1 **Whole** - unpitted or pitted whole fruit;

A1.3.2 **Halves** - pitted and cut into two approximately equal parts;

Apricots should be cut along the suture from stem to apex;

A1.3.3 **Quarters** - pitted and cut into four approximately equal parts;

A1.3.4 **Slices** - pitted and cut into wedge shaped sectors;

A1.3.5 **Dices** - pitted and cut into cube-like parts;

A1.3.6 **Pieces** - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.

A1.3.7 In addition, solid pack of apricots may be prepared using a combination of both peeled and unpeeled apricots in the same pack.

A2. OTHER COMPOSITION AND QUALITY FACTORS

A2.1 OTHER QUALITY CRITERIA

A2.1.1 Colour

The colour of the product, [except for that of artificially coloured canned plums,] should be normal for the varietal type of the fruit used. Canned stone fruit containing special ingredients should be considered to be of characteristic colour when there is no abnormal discoloration for the respective ingredient used.

Portions of peaches which are obviously near or part of the pit cavity and which after canning may become slightly discoloured are considered to be normal characteristic colour.

A2.1.2 Flavour

The product should have a normal flavour or odour free from flavours and odours foreign to the product. The product with special ingredients should have a flavour characteristic of that imparted by the fruit canned and the other substances used.

A2.1.3 Texture

The fruit canned should be reasonably fleshy of uniform texture and may be variable in tenderness but should neither be mushy nor excessively firm in liquid media packs and should not be excessively firm in solid packs.

A2.1.4 Uniformity of size

A2.1.4.1 Apricot

Whole, Halves - 90% by count of units should be reasonably uniform in size. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

Not more than 20% by count of units should be off-suture cuts and of these not more than half may be cut horizontally showing the stem end.

A2.1.4.2 Peach

Whole, Halves, Quarters - in 95% by count of units that are most uniform in size, the weight of the largest unit should be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

A2.1.5 Definition of Defects

- (a) **Blemishes** - means surface discoloration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discoloration.
- (b) **Crushed or broken** - considered a defect only in whole or halved canned fruits in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.
- (c) **Peel** - considered as a defect except in "Unpeeled" styles; means peel that adheres to the fruit flesh or is found loose in the container.
- (d) **Pit (or stone) material** - considered a defect in all styles except whole; means whole pits and pieces that are hard and sharp.
- (e) **Off-suture cut**: considered a defect in halves style of canned apricots; means the cut is more than 12 mm at the widest measurement, from the suture.

- (f) **Harmless extraneous material:** means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.
- (g) **Trim:** considered a defect only in whole and halved canned fruits in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

A2.1.6 Allowances for Defects

The product should be substantially free from defects such as extraneous material, pit (stone) material, peel (in peeled styles only), blemished units, and broken units. Certain common defects should not be present in amounts greater than the following limitations:

2.1.6.1 Canned Apricots

Defects	Maximum Limit in Drained Weight	
	Liquid Media Packs	Solid Pack
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves)	15% by count	not applicable
Peel (average in peeled styles only)	Not more than 6 cm ² aggregate area per 500 g	Not more than 12 cm ² aggregate area per 500g
Pit or pit material (average)	1 pit or its equivalent per 500 g ²	1 pit or its equivalent per 500 g ²
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

A2.1.6.2 Canned Peaches

Defects	Maximum Limit in Drained Weight	
	Liquid Media Packs	Solid Pack
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves, quarters)	5% by count	not applicable
Peel (average)	Not more than 15 cm ² aggregate area per kg	Not more than 30 cm ² aggregate area per kg
Pit or pit material (average)	1 pit or its equivalent ² , per 5 kg	1 pit or its equivalent ⁵ , per 5 kg

A2.1.6.3 Canned Plums

Defects	Maximum Limit in Drained Weight
Blemish	30% m/m
Broken (whole, halves)	25% m/m
Total of the foregoing defects	35% m/m
Extraneous plant material	1 piece per 200 g (based on averages)
Loose pits (whole)	3 per 500 g (based on averages)
Pit or pieces of pits (whole, halves)	2 per 500 g (based on averages)

² One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.

A2.2 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements as set out in Section A2.1.1 through A2.1.6 (except peel and pit material which are based on an average) should be considered a "defective".

A2.3 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section A2.2 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in Section A2.2 does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5); and
- (b) the requirements which are based on sample averages are complied with.

A3. WEIGHTS AND MEASURES

[A3.1 FILL OF CONTAINER

A3.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

A3.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section A3.1.1 should be considered a "defective".

A3.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section A3.1.1 when the number of "defectives", as defined in Section A3.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5).]

[A3.1.4 Minimum Drained Weight

A3.1.4.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled³

- (a) Canned Apricots
 - In heavily sweetened fruit juice(s) or nectar(s) heavy and extra heavy syrup 54%
 - In lightly sweetened fruit juice(s) or nectar(s) light and extra light syrup 55%
 - Solid Pack 82%
- The requirements do not apply to "Whole Style".

³ 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.

(b)	Canned Peaches		
		Clingstone type	Freestone type
	In heavy and extra heavy syrup	57%	54%
	In light and extra light syrup	59%	56%
	Solid Pack	84%	82%
	The requirements do not apply to "Whole Style".		
(c)	Canned Plum		
	Whole styles	50%	
	Halves styles	55%	

A3.1.4.2 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.]

A4. OTHER LABELLING REQUIREMENTS

A4.1 The name of the product should include

(a) the varietal type as appropriate

Peach: "freestone" or "clingstone" as appropriate; and
"yellow", "white", "red" or "green" as appropriate.

Plum: "yellow" or "golden", "red" or "purple" as appropriate; or
specific name of the cultivars or "Greengage plums, Damson plums, Cherry plums, Mirabelle plums, for the appropriate cultivars specified in Section A1.2 in Annex of this standard, except that the names "Greengages", "Damsons", "Mirabelles" need not be accompanied by the word "plums" in countries where its omission would not mislead or deceive the consumer.

(b) The name should include a declaration of any flavouring which characterizes the product, e.g. "with X", when appropriate.

A4.2 The following, as appropriate, should be declared as part of the name or in close proximity to the name:

(a) The style as defined in Section A1.1 of Annex of the Standard.

(b) A declaration of whether the fruits are "peeled" or "unpeeled".

PROPOSED DRAFT GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS
(At Step 3 of the Procedure)

1. SCOPE

1.1 The following guidelines describe the composition and labelling requirements for packing media for use with canned fruits.¹

2. COMPOSITION AND DESIGNATIONS TO BE USED IN LABELLING

2.1 Any of the following packing media may be used:

2.2 Water

2.3 Fruit juice or fruit pulp or blend of fruit juices or fruit pulps, sweetened or unsweetened. Sweetened fruit juice or fruit pulp, depending on the concentration in °Brix measured in the final product, shall be designated as follows:

2.3.1 Lightly sweetened between 14° and 17°

2.3.2 Heavily sweetened [between 20° and 22°] or
 [between 18° and 22°]

2.4 Syrup: mixtures of water and sugars or other carbohydrate sweeteners. Depending on the concentration in °Brix measured in the final product, these shall be designated as follows:

2.4.1 Extra light syrup between 10° and 14°

2.4.2 Light syrup between 14° and 17°

2.4.3 Syrup between 17° and 20°

2.4.4 Heavy syrup [between 20° and 22°] or
 [between 18° and 22°]

2.4.5 Extra heavy syrup more than 22°

2.5 Water and fruit juice or fruit pulp, in which the fruit content exceeds 50%.

2.6 Nectars (Fruit juice or fruit pulp, sugars or other carbohydrate sweeteners and water) as defined in the Codex Alimentarius.

2.7 The designations used in association with the Name of the Food shall be one of the designations defined in paragraphs 2 or 3 above.

2.8 If the packing medium contains less than 10% fruit ingredient no reference to fruit juice or fruit pulp shall be made in association with the Name of the Food.

2.9 The product may also be designated as “solid pack” meaning whole fruit or pieces of fruit without any added liquid or with only a small amount of liquid, and with or without sugars or other carbohydrate sweeteners.

¹ [Specific provisions contained in certain Codex Standards for Canned Fruits have precedence over the content of these Guidelines.]