



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



**World Health
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REP13/PFV

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

36th Session

Rome, Italy, 1 - 5 July 2013

REPORT OF THE 26th SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Montego Bay, Jamaica

15 – 19 October 2012

NOTE: This report includes Codex Circular Letter CL 2012/40-PFV.



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Subject: DISTRIBUTION OF THE REPORT OF THE 26TH SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (REP13/PFV)

The Report of the 26th Session of the Codex Committee on Processed Fruits and Vegetables is attached. It will be considered by the 36th Session of the Codex Alimentarius Commission (Rome, Italy, 1-5 July 2013).

PART I: MATTERS FOR ADOPTION BY THE 36TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standards at Step 5/8 of the Procedure

1. **Proposed Draft Standard for Table Olives (revision of CODEX STAN 66-1981)** (para. 38, Appendix II).

Other texts for adoption

2. **Amendment to the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003)** (para. 80, Appendix IV).
3. **Amendment to the Standards for Certain Canned Citrus Fruits, Preserved Tomatoes and Processed Tomato Concentrates (section 4 – food additives)** (paras. 123 -124, Appendix VI).
4. **Amendment to the Standard for Canned Applesauce (section 9 – methods of analysis)** (para. 128, Appendix VII).

Governments and international organizations wishing to submit comments on the above documents should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), **preferably by e-mail**, to the above address, **before 30 April 2013**.

Proposed Draft Standards at Step 5 of the Procedure

5. **Proposed Draft Standard for Certain Canned Fruits and the Proposed Draft Annex on Mangoes** (para. 79, Appendix III).
6. **Proposed Draft Standard for Certain Quick Frozen Vegetables** (para. 86, Appendix V).

Governments and international organizations wishing to submit comments on the above documents should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), **preferably by e-mail**, to the above address, **before 30 April 2013**.

SUMMARY AND CONCLUSIONS

The 26th Session of the Codex Committee on Processed Fruits and Vegetables reached the following conclusions:

MATTERS FOR ADOPTION/CONSIDERATION BY THE 36TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standards for Adoption at Step 5/8

The Committee agreed to forward:

- Proposed Draft Standard for Table Olives (revision of CODEX STAN 66-1981) (para. 38, Appendix II).

Other Texts for Adoption

The Committee agreed to forward:

- the amendments to the Guidelines for Packing Media for Canned Fruits (para. 80, Appendix IV); Standard for Certain Canned Citrus Fruits (para. 124, Appendix VI); Standards for Preserved Tomatoes and Processed Tomato Concentrates (para. 123, Appendix VI); and Standard for Canned Applesauce (para. 128, Appendix VII).

Proposed Draft Standards for Adoption at Step 5

The Committee agreed to forward:

- Proposed Draft Standard for Certain Canned Fruits and the Proposed Draft Annex on Mangoes (para. 79, Appendix III);
- Proposed Draft Standard for Certain Quick Frozen Vegetables (para. 86, Appendix V).

Proposals for New Work

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

- Proposed Draft Standard for Ginseng Products (conversion of the Regional Standard for Ginseng Products to a worldwide standard) (para. 138, Appendix VIII).

Matters of Interest to the Codex Alimentarius Commission

The Committee agreed to:

- return Proposed Draft Annexes to the Standards for Certain Canned Fruits and for Certain Quick Frozen Vegetables and the methods of analysis and sampling of these standards to Step 2 for redrafting, circulation for comments at Step 3 and further consideration at its next session (paras 51, 74 and 85 - 86, respectively);
- hold the proposed draft Sampling Plan including Metrological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables at Step 4 pending completion of the review of OIML R87 (para. 101);
- consider additional provisions for food additives in a number of processed fruits and vegetables at its next session (paras. 116 and 119 - 122);
- request comments on packing media for pickled vegetables for inclusion in the Standard for Pickled Fruits and Vegetables (para. 132);
- further consider prioritization of work on the review of remaining individual standards for processed fruits and vegetables and a discussion paper on ways to deal with the standardization of dry and dried produce (paras 153 - 154);

Matters referred to other Codex committees

Codex Committee on Methods of Analysis and Sampling

The Committee agreed to forward the amendment to section 9 of the Standard for Canned Applesauce for endorsement (para. 128, Appendix VII).

Codex Committee on Food Additives

The Committee agreed to:

- forward food additive provisions for table olives, canned fruits, preserved tomatoes, processed tomato concentrates and canned citrus fruits for endorsement by the CCFA including some general questions in this regard (paras. 35, 44, 114 and 123 - 124);
- inform CCFA that no technological need could be identified for food additive provisions in the step procedure for inclusion in food categories 04.2.2.3, 04.1.2.4; 04.2.2.4 for table olives, canned citrus fruits, and preserved tomatoes, respectively (paras 107, 110, 113); and that it was not possible to make a general reference to the GSFA for acidity regulators, as only a limited number of acidity regulators were technologically justified for processed tomato concentrates (para. 114);
- request CCFA to classify calcium lactate and potassium chloride as firming agents in the food category 04.2.2.3 (for table olives); and calcium lactate as a firming agent in the food category 04.1.2.4 (for canned citrus fruits) of the GSFA (paras 108 and 111);
- inform CCFA that it would further consider tartrates in canned bamboo shoots and colours and flavour enhancers in canned mushrooms at its next session (para. 122); and
- request CCFA to consider water-based flavoured drinks in relation to their accommodation into the food categories of the GSFA and further expansion of the functional classes / food additives to cover these products (para. 149).

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INTRODUCTION

1. The 26th Session of the Codex Committee on Processed Fruits and Vegetables was held in Montego Bay, Jamaica, from 15 to 19 October 2012 at the kind invitation of the Governments of the United States of America and Jamaica. Mr Richard Boyd, of the United States of America, chaired the Session and Dr. Linnette Peters, of Jamaica, served as co-chair. The Session was attended by 25 Member countries, 1 Member Organization and Observers from 5 international organisations. The list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. The Session was opened by Dr. Linnette Peters. The keynote address was delivered by the Minister of State in the Ministry of Industry Investment and Commerce, Jamaica, the Honourable Sharon Ffolkes Abrahams. The Minister pointed to the fact that this was the first time that Jamaica was co-hosting a Codex meeting and stressed that it was particularly important given the significance of harmonized standards to the enhancement in the international trade in processed fruits and vegetables. It was noted that the location of the meeting afforded Jamaicans and the Caribbean region an excellent opportunity to participate in a process critical to the development of standards for value-added agricultural products and the engagement of local stakeholders in the process. The Minister emphasized that the venue for this Committee's Session was a good one, and a splendid recognition of Jamaica's 50th Anniversary of nationhood.

3. The Ambassador of the United States of America to Jamaica – Her Excellency, Pamela Bridgewater, Mr Paulo Almeida - Associate Manager, US Codex Office, and the Chair of the CCPFV - Mr Richard Boyd also gave remarks reflecting their appreciation to the Government of Jamaica for co-hosting the meeting. Also in attendance were the Minister of State in the Ministry of Agriculture and Fisheries, Jamaica and the Chairman of the Standards Council of the Bureau of Standards, Jamaica.

Division of Competence

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

ADOPTION OF THE AGENDA (Agenda Item 1)²

5. The Committee adopted the Provisional Agenda as its Agenda for the Session.

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

6. The Committee noted the request of the Committee on Food Additives to consider whether other tartrates, included in the Acceptable Daily Intake (ADI) established by the Joint FAO/WHO Committee on Food Additives (JECFA), could be used as acidity regulators in the Standard for Canned Bamboo Shoots (CODEX STAN 241-2003), singly or in combination, and what the reporting basis would be in that case, noting that in the General Standard for Food Additives the reporting basis was "as tartaric acid", for consistency with JECFA.

7. The Committee also noted the request of the CCFA to consider whether other colours and flavour enhancers listed in the food category 04.2.2.4 "canned or bottles (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds" were applicable to the Annex on Mushrooms of the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).

8. The Committee agreed to consider these requests when considering food additive provisions for processed fruits and vegetables under Agenda Item 7.

9. In this regard, the Chairperson of the Committee drew the attention of the Committee to the recommendation of the CCFA to encourage commodity committees to cross-reference the GSFA in their standards, wherever possible, and to accompany their proposals for endorsement with technological justification to facilitate the endorsement and reduce inconsistencies with the GSFA.

10. In addition, the Committee noted the question of the Committee on Methods of Analysis and Sampling whether the sampling instruction contained in the ICC⁴ Method No 101.1960 could be retained as a valid reference and applied to desiccated coconut.

11. The Committee noted that the ICC sampling plan related to the assessment of quality of cereal grains and therefore, it would not be applicable to desiccated coconut. The Committee also noted that when considering sampling for desiccated coconut, it had decided not to refer to instructions for drawing primary samples. The Committee further noted that the sampling plan with an acceptable quality level (AQL) of 6.5 and 2 levels of inspection (normal sampling and dispute settlement sampling) was endorsed by the CCMAS as proposed by the Committee and that this sampling adequately covered quality inspection for desiccated coconut worldwide. In view of this, the Committee reasserted its previous decision to recommend revocation of the ICC sampling method 101.1960.

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

² CX/PFV 12/26/1.

³ CX/PFV 12/26/2. Comments of Brazil (CRD 5).

⁴ International Association for Cereal Science and Technology (ICC).

12. The Committee took note that other matters addressed in the working document were for information only.

PROPOSED DRAFT STANDARD FOR TABLE OLIVES (Revision of CODEX STAN 66-1981) (Agenda Item 3)⁵

13. The Delegation of the European Union, as Chair of the physical Working Group on Table Olives, introduced CRD 2 and informed the Committee that the working group had considered the Standard in CX/PFV 12/26/3 up to and including section 4 on food additives, but due to time constraints the rest of the document was not considered. The Delegation highlighted the changes made to the Standard and further explained the key issues on which the working group could not reach agreement or which required further discussion:

- the inclusion of other edible vegetable oils in the list of other permitted ingredients (section 2.4.6);
- the provisions on the microbiological and physico-chemical criteria for packing brines. The working group agreed to move the criteria from section 3.1.3 to section 6 on hygiene and to further request the Delegation of Spain and other interested parties to clarify the need for the criteria and prepare proposals for consideration by the Committee; and
- the need for definite defects and allowances for “other styles”. The working group agreed that the Delegation of the United States of America would revise its proposal for the inclusion of these defects and allowances in the Standard.

14. The Delegation of Brazil noted that section 3.2.4 was not fully considered nor discussed during the working group and pointed out that CRD 2 mentioned that the physical working group stopped its review of the Standard at section 4, but the work actually stopped at section 3.2.1, although section 4 was also considered.

15. The Committee considered the revised Standard presented in CRD 2. The Committee endorsed the changes proposed and in addition to editorial changes, also made the following comments and decisions:

Section 2.1 - Product Definition

16. The Committee agreed to replace “level of maturity” with “degree of development” as more correct and consistent with other similar Codex standards.

Section 2.2.2 - Trade Preparations

17. The Committee discussed a proposal to replace “black olives” by “darkened black olives” in section 2.2.2 (d-1) to reflect the headers of section 3.2.4 and to ensure that consumers would not be misled, as it was not clear that “black olives” were actually olives darkened by oxidation. It was clarified that “black olives”, even when darkened by oxidization, were traded as “black olives” and had been on the market for a long time and were well known to consumers and would therefore not be misleading. The Committee therefore agreed to retain “black olives” and also agreed to replace “must” by “shall” as more appropriate for a Codex standard and made this change throughout the document as appropriate.

Section 3.1.2 - Other Permitted Ingredients

18. The Committee agreed to include other edible vegetable oils in the list of permitted ingredients and to remove the square brackets.

Section 3.1.3 - Packing Media (packing brines)

19. The Committee noted that the working group had agreed to move the provisions for packing media to section 6 and that the Delegation of Spain had been requested to clarify the criteria and to make further proposals for consideration. The Delegation presented a proposal for packing media (packing brines) (CRD 23). The Delegation informed the Committee that the provisions had been simplified, the hygiene related provisions on heat treatment had been removed, and that only the quality parameters for sodium chloride and pH were retained as these were essential for flavour, texture and stability, and therefore proposed to retain these provisions in section 3.1.3.

20. The Committee considered the proposal in CRD 23. Several issues were raised with this proposal:

- whether the information was essential and should be included in section 3.1.3 or whether it would be better placed in an annex as additional information for industry;
- whether the criteria would be assessed as quality criteria for lot acceptance; and
- the basis for the maximum pH limits and minimum sodium chloride content listed in the table; and why no levels were stipulated for dehydrated and/or shrivelled olives, olives darkened by oxidation with alkaline treatment and green olives.

⁵ CX/PFV 12/26/3; CX/PFV 12/26/3-Add.1 (Comments of Brazil, Chile, Costa Rica, Cuba, European Union, India, Kenya and the United States of America); report of the physical meeting of the Working Group on Table Olives (CRD 2). Comments of Malaysia (CRD 6); Thailand (CRD 7); Algeria (CRD 8); Spain (CRD 23); United States of America (CRD 24rev); and proposal for table of defects limits for non-whole styles by the in-session Working Group on Table Olives (CRD 26).

21. The Codex Secretariat informed the Committee that although the format of Codex commodity standards in the Procedural Manual allowed for inclusion of additional information in an annex to the standard, the Codex Alimentarius Commission had recommended commodity committees to consider the possibility to transfer provisions in the annexes to the body of the standards. The Secretariat also informed the Committee that such an approach had been taken in some commodity standards, however, in the framework of the Agreement on Technical Barriers to Trade of the World Trade Organisation (i.e. the WTO/TBT Agreement), all Codex texts, including standards and their annexes, were considered under the definition of a standard and therefore, it made no difference in terms of the WTO if the provisions were in annexes or the body of a standard.

22. The Delegation of Spain clarified that there had been lots of experience in the processing of olives; that the levels for sodium chloride and pH were based on scientific evidence; and that there was agreement in several international fora for reducing the sodium chloride content of dehydrated olives from 10% to 8%. The Delegation further explained that there was no need to specify either a sodium chloride content or pH level for olives darkened by oxidation with alkaline treatment or for green olives as these types of olives were always sterilized by heat treatment and packaged in hermetically sealed containers to maintain their stability. In addition, to make the provisions more acceptable for inclusion in section 3.1.3, the Delegation of Spain proposed to delete the levels for lactic acid bacteria and/or yeasts.

23. On the issue of lot acceptance, the Chairperson of the Committee explained that the current Standard did not include sodium chloride and pH as criteria for lot acceptance and that the same approach could be taken for the revised Standard.

24. Noting the explanation of the Secretariat on the status of annexes and the further clarification by the Delegation of Spain, the Committee agreed to re-insert the provisions for packing media in section 3.1.3 as more appropriate to this section and made the following additional changes to the proposal in CRD 23:

- to delete the levels for the lactic acid bacteria and yeast; and
- to delete reference to the need to market olives made according to traditional methods guaranteed by an official body, but to indicate that such olives needed to be made in such a way to ensure safety in accordance with the hygiene provisions in section 6.

Section 3.2.1 - Trade Categories

25. The Committee agreed that trade categories would be included in the Standard, but that the classification under the trade categories would be optional. The Committee however had some discussion on whether the designations for the trade categories would be obligatory if the olives traded were classified according to the trade categories stipulated. Some delegations supported making the designations optional while other delegations were of the view that while the use of the trade categories was optional, when they were used, the designations had to be obligatory as the defects and allowances in section 3.2.4 were applicable to these trade designations. It was further explained that if another classification were used, then other defects and allowances would apply. In view of the discussion, the Committee agreed to change section 3.2.1 to read: "Classification of table olives is optional; however, if classified the following designations apply".

Section 3.2.2 - Uniformity of Size

26. It was agreed to clarify that olives were size-graded by count i.e., the number of fruits per kilogramme.

Section 3.2.3 - Definition of Defects

27. Following an extensive discussion, the Committee agreed to define "blemished fruit" as olives with marks or stains on the skin that were more than 9 mm² in surface area and to further address the extent of blemished area under section 3.2.4 (see paragraph 31).

28. The Committee did not agree to re-insert the defects from the current Standard related to cryptogamic and mould damage; insect damage; skin defect not affecting the flesh and those affecting the flesh; and damage caused by abnormal cultivation practices, as these were already sufficiently covered by the defects defined in the section. It was also clarified that, for consumers, the cause of a blemish was not important, but rather whether a fruit was blemished or not.

Section 3.2.4 - Defects and Allowances

29. Some members were concerned that the provisions on defects and allowances did not adequately ensure the quality of table olives classified in the "Extra Category".

30. The Committee considered how best to address these concerns. Several options were considered including the removal of trade categories and the corresponding defects and allowances from the Standard and to only set out the minimum baseline requirements as per Category 2, which would be in line with the Codex approach of setting the minimum requirements to ensure fair practices in the food trade. The trade categories and their defects and allowances could be moved to an annex for further consideration. However, it was pointed out that trade categories were essential for ensuring fair practices in trade of table olives and should be retained in the Standard.

31. To resolve this issue, the Committee agreed to insert in the table in section 3.2.4 a footnote to the maximum defect tolerance for blemished fruits in green olives in the "Extra Category" stating that "in addition at least 30% of the fruits shall be practically free from any blemishes".

32. The Committee agreed to insert a maximum defect tolerance for defective stuffing for placed packed stuffed olives for the second category.

33. It was also noted that the table in section 3.2.4 did not contain maximum defect tolerances for olives in styles other than whole and stoned (pitted) or stuffed olives, other than a note on the tolerances for the other styles of olives stating that the presence of a stone (pit) or stone (pit) fragment shall be tolerated in every 300 g of net drained content of olive flesh. It was therefore agreed to delete the note on the tolerances for other styles and to add with some modifications, the table as prepared by the Delegation of the United States of America and presented in CRD 24 (Rev), providing for maximum defect tolerances for broken, sliced, chopped, minced and other segmented styles of olives.

34. The Delegation of Cuba expressed the view and concern that the minimum sample of 200 olives or 300 g of olives for assessing the defects was not appropriate, especially for small packages. The Delegation of the United States of America offered the clarification that in their practice a lateral sample would be taken to make up the minimum sample size.

Section 4 - Food Additives

35. The Committee agreed to take up the recommendation of the electronic Working Group on Food Additives as presented in CX/PFV 12/26/7 for a general reference to the General Standard for Food Additives.

Section 7.1.4 - Minimum Drained Weight

36. The Committee agreed to add requirements for minimum drained weight. It was noted that large olives could not fulfil the minimum drained weight requirements and the Committee therefore agreed to insert a footnote to the whole olives style to indicate that for sizes less than 110 units/kg, the minimum drained weight would not apply.

Section 9 - Methods of Analysis and Sampling

37. The method for acidity of brine was deleted, as there was no provision for acidity of brine in the Standard.

STATUS OF THE PROPOSED DRAFT STANDARD FOR TABLE OLIVES (REVISION OF CODEX STAN 66-1981)

38. The Committee agreed to forward the proposed draft Standard for Table Olives (Revision of CODEX STAN 66-1981) to Step 5/8 with omission of Steps 6 and 7 for adoption by the 36th Session of the Commission (Appendix II).

PROPOSED DRAFT STANDARD FOR CERTAIN CANNED FRUITS (revision of remaining individual standards for canned fruits) (Agenda Item 4)⁶

39. The Delegation of Cuba, as Chair of the physical Working Group on Canned Fruits, summarized the main points of discussion and changes made during the meeting of the working group as indicated in CRD 3.

40. The Committee agreed to consider the text as proposed in CRD 3 and in addition, made the following comments and amendments:

Section 2.1 - Product Definition

41. The Committee noted that as regards the packing medium, the common approach to the product definition in Codex standards for canned fruits and vegetables was not to define the product in relation to the type of pack, i.e., solid pack with little or no packing medium or regular pack with packing medium, but to whether the product was packed with or without packing medium, which was closely related to the type of pack.

42. The Committee noted that "solid pack" was defined in the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003) although the definition for "regular pack" was not included, but was implicitly referred to by describing the different types of packing media that could apply in canned fruits. The Committee thus considered including a definition for "regular" pack in the Guidelines (see paragraphs 76-78, 80).

Section 3.2.1 – Colour, Flavour, Odour and Texture

43. The Committee recognized that the addition of permitted ingredients to the packing medium could alter the characteristic colour, flavour, odour and texture of the canned fruit and therefore agreed to include a reference to the addition of such ingredients.

Section 4 – Food Additives

44. The Committee agreed to cross-reference the food additives section to the General Standard for Food Additives in accordance with the standardized language provided in the Procedural Manual and to identify acidity regulators as the functional class common to canned fruits. It was further agreed that functional classes specific to a particular canned fruit would be addressed in the corresponding annexes.

⁶ CX/PFV 12/26/4; CX/PFV 12/26/4-Add.1 (Comments of Brazil, Chile, Costa Rica, European Union, Ghana, India, Jamaica, Kenya, Philippines and the United States of America); report of the physical meeting of the Working Group on Canned Fruits (CRD 3). Comments of Thailand (CRD 7).

45. The Delegation of the European Union noted that it had concerns in general with the direct reference to the GSFA because it could lead to authorization of food additives which were not technological justified due to the fact that the scope of the food categories in GSFA was wider than the scope of the commodity standards. However, since acidifying agents were usually governed by the conditions of Table 3 of the GSFA, it could agree with referencing acidity regulators in the GSFA although not all of acidifying agents listed in Table 3 might be technologically justified for use in canned fruits.

46. A proposal was made to preface the text with the word “only” however, the Committee agreed to retain the standardized text since the inclusion of the word “only” might lead to confusion as per acidity regulators being the only functional class that could be used in the elaboration of canned fruits. Also, reference to Tables 1 and 2 in addition to Table 3 of the GSFA would provide flexibility in the application of acidity regulators to this food category as there could be situations based on later food safety risk assessment and/or technology developments that might require the listing of some acidity regulators in Tables 1 and 2. This reflected the ongoing process of development and revision / updating of food additive provisions in the GSFA. Furthermore, this approach would ensure that the most updated list of acidity regulators for canned fruits was readily available for use without requiring revision of the provisions in the commodity standard. Moreover, the Codex procedure allowed for amendments to the GSFA if certain food additives, e.g. acidity regulators, were not applicable to a particular food category, e.g. canned fruits. This approach had already been taken by the Committee when considering other standards such as desiccated coconut.

Section 7.1.4 – Minimum Drained Weight

47. The Committee noted a proposal to combine this section with provisions for lot acceptance for minimum fill. However, the Committee noted that provisions for lot acceptance for minimum drained weight were not governed by the corresponding provisions for lot acceptance for minimum fill as described in section 7.1.4.2 and that this issue would be further considered under Agenda Item 6.

48. The Committee further noted that provisions for weights and measures as presented in section 7 were in the standard layout for Codex standards for processed fruits and vegetables in particular for those canned fruits and vegetables in packing media requiring provisions for drained weight.

Section 8.2.2 – Size Declaration

49. The Committee had an exchange of views on whether to make a declaration of size mandatory or voluntary. It was noted that identification of fruit sizes in a particular style was more relevant to processors and packers than for labelling information on packages destined to final consumers. In addition, section 8.2.4 already provided for mandatory declaration of the style to ensure consumer protection against misleading practices. It was further noted that this would be consistent with the approach taken in other Codex standards for processed fruits and vegetables.

50. Based on the above, the Committee agreed that size declaration should be optional, i.e., “may be declared”, to provide for flexibility in the application of this provision and, if necessary, more stringent requirements could be addressed in the annexes especially in the case of mixed sized products. The Delegation of India reserved its position on this decision.

Section 9 – Methods of Analysis and Sampling

51. The Committee agreed that methods of analysis and sampling relevant to certain canned fruits would be considered by the electronic Working Group on Methods of Analysis and Sampling (see Agenda Item 5). A delegation noted the importance of identifying methods of analysis for the determination of net weight to ensure fair trade practices in canned fruits and processed fruits and vegetables in general.

Annex on Mangoes

General decision

52. The Committee agreed to re-number the sections in the annex to match them with the corresponding sections in the body in order to facilitate use of the annex with the body of the Standard.

Section 1.1 – Product Definition (new section 2.1)

53. The Committee noted a proposal to include the removal of the stone, however, it was noted that there could be certain small mango varieties from which the stones were not removed and therefore, agreed to retain the definition as proposed.

Section 1.2 – Styles (new section 2.2)

54. The Committee agreed to add a new style “whole” in line with current industry and trade practices.

55. The Committee also agreed that “whole” style allowed for unpitted or pitted whole fruit. Some delegations commented that it could be difficult to retain the concept of “whole” mango by having the stone removed. A delegation noted that pineapples allowed for “whole style” in the case of those cylindrical whole units with the core removed and that this could also apply to mangoes, especially to those non-fibrous varieties where current advanced technologies allowed the removal of the stone without affecting the wholeness of the fruit.

56. In the “halves” style, the Committee agreed to remove the reference to the flesh being separated from the skin as not necessary and to provide for flexibility and innovation in industry and trade practices.

57. In the “diced” style, the Committee agreed to delete the reference to the figure for minimum length of a diced side as it was dependent on the technology applied and to provide for flexibility and innovation in industry and trade practices.

58. The Committee also agreed to delete the other styles since this was covered in the body of the Standard.

Sections 2.2.1 - Colour and 2.2.2 Flavour

59. The Committee agreed to delete these provisions as already covered by the general provisions in the body of the Standard.

Section 2.2.3 - Texture (new section 3.2.1)

60. The Committee noted that the degree of fleshiness and fibre of mangoes were characteristic to the variety and amended the text accordingly.

Section 2.2.4 - Uniformity of Size

61. In the “halves” styles, the Committee agreed that most of the units as opposed to 90% of them shall be reasonably uniform in size to provide for flexibility in the application of different technologies or industry practices. It was recognized that the term “most” would imply that the product would tend to reach as much as possible the ultimate goal by which all units should be uniform in size.

62. The Committee also agreed to delete 2.2.4.2 “other sizes” since this was not needed.

63. A delegation noted that size and shape of fruits varied from country to country and even within different farm holdings. Including requirements for uniformity of size / shape could have a significant negative impact on industry as waste was bound to increase and the cost of the products for the consumers could increase and this could be a national issue. The delegation further noted that size / shape uniformity added little to the overall quality and safety of the products and should be removed from the annexes. In this regard, another delegation noted that size uniformity was overly restrictive and not required to define the product.

64. Other delegations indicated that a baseline uniformity level was required to provide for harmonization of size uniformity worldwide hence ensuring fair practices in international trade of canned fruits.

Section 2.2.5 – Symmetry

65. The Committee agreed that provisions for symmetry applied to “halves” and “slices” styles only.

Section 2.2.6 – Defects and Allowances (new section 3.2.2)

66. The Committee agreed to refer to “peel” as opposed to “rind” throughout the annex for consistency with the definition of the product.

67. As regards the defects concerning presence of pit (stone) material, the Committee agreed to include an additional reference to “fragment” as complementary clarification to the term “material” and to provide an explanation for the exception of the “whole” style.

Section 3 – Weights and Measures (new section 7 and 7.1.4)

68. The Committee had an exchange of views on the possibility to lower the drained weight for the two types of pack in order to accommodate different industry and trade practices. It was indicated that depending on the mango varieties, types of pack and/or the technology applied, the higher requirement of 55% and 78% for regular and solid packs, respectively, might not be achievable. In addition, it was indicated that due to the nature of mangoes and in particular some of their varieties, the product could be mushy releasing juice into the medium following the heat treatment (sterilization) therefore allowances should be made to take account of this fact.

69. Some delegations expressed concerns with the lowering of the percentages of drained weights, in particular for regular packs, as this could be misleading to consumers.

70. Based on the above considerations, the Committee agreed to decrease the percentages of drained weight on both types of packs to 50% and 70%, respectively.

Section 4 – Food Additives

71. The Committee agreed to include a general reference to the GSFA for antioxidants and firming agents, however, it could not agree on the inclusion of colours for use in canned mangoes and therefore retained this functional class in square brackets.

72. As regards functional classes of food additives permitted in canning of mangoes, a number of delegations indicated that use of colouring agents should not be allowed in this product, was not necessary, and had the potential to mislead consumers. Other delegations pointed out that use of natural colorants such as curcumin, riboflavins, etc., in addition to beta-carotene, should be allowed to reflect current industry and trading practices worldwide. These delegations also highlighted that labelling of food additives was mandatory; that this was also in accordance with the provisions of the General Standard for the Labelling of Pre-Packaged Foods (CODEX STAN 1-1995); and that this already ensured protecting consumers against misleading practices.

73. In view of the above discussion, the Committee agreed to place colours in square brackets waiting for technological justification on the use of these additives for consideration at its next session. It was however agreed that if colours were to be retained in the annex, each colour should be listed in the annex in order to limit their use to those technologically necessary to fulfil the industry practices in those countries or regions where such practices applied. It was further noted that due to the hierarchical nature of the GSFA, the General Standard provided for several colours to be used under the corresponding food category therefore, it would be better to develop a list rather than introducing exceptions to the GSFA. It was noted that this was a possibility contemplated in the Procedural Manual when considering technological need for the use of food additives in commodity standards and that this approach was consistent with previous decisions taken by the Committee in relation to the development of other Codex standards for processed fruits and vegetables.

Other Annexes – Pears and Pineapples

74. Due to time constraints, the Committee did not have an opportunity to discuss the annexes on pears and pineapples and agreed to return them to Step 2/3 for further elaboration, comments and consideration at its next session.

75. In order to facilitate the consideration of these annexes, the Committee agreed to reconvene the electronic Working Group on Canned Fruits led by Cuba, working in English and Spanish, that would revise these annexes based on the comments submitted at this session, and would also consider proposals for a list of colours in the annex on mangoes, for discussion at the next session of the Committee.

Other matters related to canned fruits – Amendment of the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003)

76. The Committee noted that a number of provisions in the body and the annexes of the Standard for Certain Canned Fruits were linked to the type of packs, i.e., “solid” or “regular” packs, however, no definition for “regular” pack (as opposed to “solid” pack) was provided for in the Guidelines for Packing Media for Canned Fruits (CAC/GL 51–2003).

77. The Committee further noted that the Guidelines did address “regular” packs by describing the different types of packing media applying to canned fruits, however the term “regular pack” was not used, and in order to facilitate the interpretation and application of the provision of the Standard it might be necessary to define “regular” pack in the Guidelines.

78. The Committee thus agreed to include a definition for “regular” pack as an editorial revision to the Guidelines for Packing Media for Canned Fruits consequential to the discussion on provisions related to the types of packs in the Standard for Certain Canned Fruits (see paragraphs 41-42).

STATUS OF THE PROPOSED DRAFT STANDARD FOR CERTAIN CANNED FRUITS (revision of remaining individual Codex standards for canned fruits)

79. The Committee agreed to forward the proposed draft Standard for Certain Canned Fruits (general provisions) and the proposed draft Annex on Mangoes to the 36th Session of the Commission for adoption at Step 5 (Appendix III).

80. The Committee also agreed to forward the editorial amendment of the Guidelines for Packing Media for Canned Fruits (CAC/GL 51–2003) to the 36th Session of the Commission for adoption (Appendix IV).

PROPOSED DRAFT STANDARD FOR CERTAIN QUICK FROZEN VEGETABLES (revision of individual Codex standards for quick frozen vegetables) (Agenda Item 5)⁷

81. The Delegation of the United States of America, as Chair of the physical Working Group on Quick Frozen Vegetables, introduced the report of the working group as presented in CRD 4.

82. The Working Group had reported that it:

- had concluded the consideration of the general provisions in the body of the Standard;
- recommended a working group be established to develop the section of methods of analysis and sampling and to review whether the current CCPFV sampling plan was appropriate for quick frozen vegetables; and
- had concluded discussion on Annex VIII – Leeks with section 2.1.4 to 2.1.5 placed in square brackets due to the lack of consensus.

83. The Committee considered the general provisions in the body of the Standard and, in addition to minor editorial changes, took decisions and commented as follows:

- to delete “or X flavoured” in section 8.2.5 as it would not be applicable to quick frozen vegetables and would mislead consumers; and
- to retain (a) (voluntary size declaration) and remove (b) (mandatory size declaration) in section 8.2.5 to provide more flexibility in declaration of the size designation of the product.

⁷ CX/PFV 12/26/5; CX/PFV 12/26/5-Add.1(Rev.) (Comments of Brazil, Costa Rica, Cuba, Egypt, Ghana, India, Jamaica and Kenya); report of the physical meeting of the Working Group on Quick Frozen Vegetables (CRD 4). Comments of Thailand (CRD 7); European Union (CRD 9); and IFFA (CRD 18).

84. The Committee agreed to address the different types of quick freezing processes that might apply in the elaboration of these products as additional information in section 8.2.2.

85. Due to time constraints, the Committee could not consider section 10 on methods of analysis and sampling and the annexes to the Standard. In order to move forward in an expeditious manner with the revision of the Standard, the Committee agreed to (i) place section 10 on methods of analysis and sampling in square brackets for further development; (ii) advance the general provisions in the body of the Standard to Step 5; and (iii) have an electronic Working Group on Methods of Analysis and Sampling to review and prepare proposals for methods of analysis and sampling. This working group would be led by the United States America, would work in English only and would review methods of analysis and sampling related to the standards under development for comment and further consideration at the next session.

STATUS OF THE PROPOSED DRAFT STANDARD FOR CERTAIN QUICK FROZEN VEGETABLES (revision of individual Codex standards for quick frozen vegetables)

86. The Committee agreed to forward the general provisions in the body of the proposed draft Standard for Certain Quick Frozen Vegetables to Step 5 for adoption by the 36th Session of the Commission (Appendix V) and to return the annexes to Steps 2/3 for redrafting, comments and consideration by the next session. The Committee agreed to reconvene the electronic Working Group on Quick Frozen Vegetables, led by the United States of America and working in English only, to work on the revision of the annexes taking into account the proposals of the physical working group for Annex VIII - Leeks and the written comments submitted to this session for consideration at its next session, in addition to proposals of the electronic Working Group on Methods of Analysis and Sampling mentioned above.

PROPOSED DRAFT SAMPLING PLANS INCLUDING METROLOGICAL PROVISIONS FOR CONTROLLING THE MINIMUM DRAINED WEIGHT OF CANNED FRUITS AND VEGETABLES IN PACKING MEDIA (Agenda Item 6)⁸

87. The Chairperson reminded the Committee that the origin of this work came about when the Committee discussed drained weight acceptance criteria during a previous session. At that previous session, concern was raised that one of the acceptance criteria, "that no container has an unreasonable shortage", was vague, undefined, and potentially subjective. In response, the Committee agreed to request new work to provide an objective means for determining acceptance with respect to "unreasonable shortage". The Delegation of France was tasked to lead a working group to perform this work. At the 25th Session of the Committee, the Delegation of France presented the recommendations of the working group. The Committee could not reach consensus on whether to adopt the recommendations or maintain the current text on drained weight acceptance criteria.

88. The Committee requested the working group to revise and simplify its recommendations, which comprised a sampling plan using an acceptable quality level (AQL) of 2.5, a sample size of 20 containers, and three more-detailed criteria for drained weight acceptance.

89. The Chairperson noted that this plan was objective and addressed the issue of the subjective criteria for "no excessive shortage" in the current standards; however, the plan was substantially more complex than the existing criteria which required (1) the average of all samples to meet the declared drained weight; and that (2) no individual sample can have an excessive shortage.

90. The Chairperson observed that the task before this session was to agree on the proposed sampling plan or maintain the existing text and discontinue the work on the sampling plan.

91. The Delegation of France, as Chair of the electronic Working Group on Sampling Plans, introduced the report of the working group.

92. The Delegation recalled that the work on sampling plans was proposed because it was considered that the method included in the standards, which required that the average drained weight would not be less than the minimum declared with "no unreasonable shortage" in individual containers, was imprecise and not sufficient to protect consumers and ensure fair trade practices. Consequently, the objective of the proposed sampling plan was to provide an objective and rational method for the inspection of drained weight, given the minimum drained weight was a requirement included in Codex standards for canned fruits and vegetables in packing media. The proposed sampling plan was based on international recommendations (General Guidelines on Sampling, CAC/GL 50-2004, OIML-R87; ISO standards 2859, 2854/1976 and 3494/1976) and gave a method to inspect drained weight including 2 tests in order to determine the conformity of the lots (over 100 units); an average test and a defective test.

93. Following discussions at the 25th Session of the Committee, the sampling plan's text was restructured and shortened, the mathematical formulae were deleted and the provisions made easier to use (e.g., inspection cards were introduced in annexes). The Committee was further informed that the sampling plan was based on an AQL of 2.5 in conformity with the international recommendations for the inspection of the quantity; and was for use by official inspectors at the stages of production and importation (retail level and industry controls were excluded).

94. The Delegation concluded that the proposed sampling plan met the need to have an objective and easier method to use, provided guarantees to consumers and operators, and was in compliance with international recommendations (and following the evolution of these international recommendations).

⁸ CX/PFV 12/26/6; CX/PFV 12/26/6-Add.1 (Comments of Brazil, Chile, Costa Rica, Cuba, European Union, India, Jamaica and the United States of America). Comments of Malaysia (CRD 6); Thailand (CRD 7); and France (CRD 21).

95. The Committee considered whether to proceed with the proposed sampling plan or to retain the existing provisions in the Codex standards for processed fruits and vegetables where drained weight was a requirement.
96. Some delegations supported the adoption or continued elaboration of the sampling plan as it provided practical and useful guidance and was in conformity with the General Guidelines on Sampling (CAC/GL 50 – 2004) and other international standards.
97. Some other delegations expressed the view that it was premature to proceed with or finalize the sampling plan especially taking into account the current revision of OIML-Recommendation 87. It was noted that OIML-R87 was undergoing extensive revision that might have an impact on the sampling plan. The OIML Technical Committee 6 (TC 6) had formed a special subcommittee to develop new sampling plans for consideration because errors in the current statistical requirements were uncovered several years ago and had been confirmed. In addition, these delegations expressed concern with replacing a procedure that worked and had not created problems in international trade, with a method that was more cumbersome and complicated.
98. A delegation expressed concern with the work of the International Organization of Legal Metrology (OIML) in that it did not necessarily take into account the specificities related to plant products and that it would be important to make input into the OIML-R87 revision, since the sampling plans would be based on this standard, i.e. OIML-R87.
99. A delegation also proposed that the sampling plan be made optional, but it was clarified that the sampling plan, if adopted, would be obligatory for drained weight inspection purposes and referenced in those standards where drained weight was a requirement.
100. In view of the current revision of OIML-R87 and its relevance to the sampling plan, the Committee agreed to suspend work on the further development of the sampling plan pending the OIML-R87 review. The Committee further agreed to request the Delegation of France to monitor the progress of the OIML-R87 review and to report to the Committee when the review had been completed and what impact it would have on the proposed sampling plan. The Committee would then reconsider how best to proceed with the sampling plan. It was also agreed that France could work on correcting some of the errors in the current document.

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

101. The Committee agreed to hold the proposed draft Sampling Plan including Metrological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables at Step 4 pending completion of the review of OIML R87.

FOOD ADDITIVE PROVISIONS FOR PROCESSED FRUITS AND VEGETABLES: ADDITIONAL PROVISIONS FOR INCLUSION IN SELECTED ADOPTED STANDARDS AND STANDARDS UNDER DEVELOPMENT (Agenda Item 7)⁹

102. The Committee recalled that at its 25th Session it had requested the electronic Working Group on Food Additives, chaired by the European Union and co-chaired by the United States of America, to look into the food additive provisions associated with table olives and certain canned fruits and selected standards for processed fruits and vegetables i.e., desiccated coconut, preserved tomatoes, processed tomato concentrates, certain canned citrus fruits and pickled fruits and vegetables within the framework of the General Standard for Food Additives with a view to establishing a general reference to the GSFA when feasible and to provide justification in light of section 3 of the Preamble of the GSFA for exceptions to the general reference if/when such reference was not appropriate.
103. The Delegation of the European Union reported to the Committee on the analysis, conclusions and recommendations of the working group (CX/PFV 12/26/7).
104. The Committee considered the recommendations from the working group and made the following comments and decisions:
- Desiccated Coconut:
105. The Committee agreed that no changes would be made in the food additive provisions of the Standard for Desiccated Coconut (CODEX STAN 177-1991).
- Table Olives:
106. The Committee noted that the recommendations for food additive provisions of the Standard for Table Olives had already been included when the Committee considered the revision of this Standard (see paragraph 35).
107. Regarding the food additive provisions in the step procedure for inclusion in the food category 04.2.2.3 (vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds), the Committee noted that the EWG had not received any specific comments for adipates, sodium diacetate, aluminium ammonium sulphate and propylene glycol alginate and therefore the Committee agreed with the recommendation of the working group that no technological need could be identified for these additives in table olives and to inform Committee on Food Additives accordingly.
108. The Committee also agreed to request the CCFA to classify calcium lactate (INS 327) and potassium chloride (INS 508) as firming agents in the food category 04.2.2.3 of the GSFA.

⁹ CX/PFV 12/26/2; CX/PFV 12/26/7; CX/PFV 12/26/7-Add.1 (Comments of Brazil, Costa Rica, Iran and the United States of America). Comments of Turkey (CRD 16); and the United States of America (CRD 25).

Certain Canned Citrus Fruits:

109. A general reference to the GSFA should be inserted in section 4 of the Standard for Certain Canned Citrus Fruits (CODEX STAN 254-2007) to replace the current food additive provisions of the Standard.

110. Regarding the food additive provisions in the step procedure for inclusion in the food category 04.1.2.4 (canned or bottled (pasteurized) fruit), the Committee noted that the EWG had not received any specific comments for sodium diacetate and tartrates, and therefore the Committee agreed with the recommendation of the working group that no technological need could be identified for these additives in canned fruits and to inform the CCFA accordingly.

111. The Committee agreed to also request the CCFA to classify calcium lactate as a firming agent in the food category 04.1.2.4 of the GSFA.

Preserved Tomatoes:

112. The Committee agreed to update the provisions for acidity regulators of the Standard for Preserved Tomatoes (CODEX STAN 13-1981) as recommended by the working group. The Committee noted that it was not possible to make a general reference to the GSFA as only a limited number of acidity regulators were technologically justified for this product. The Committee further agreed to replace the list of firming agents by a general reference to Table 3 of the GSFA.

113. Regarding the food additive provisions in the step procedure for inclusion in the food category 04.2.2.4 (canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds), the Committee noted that the EWG had not received any specific comments for sodium diacetate and tartrates and therefore the Committee agreed with the recommendation of the working group that no technological need was identified for these additives for preserved tomatoes and to inform the CCFA accordingly.

Processed Tomato Concentrates:

114. The Committee agreed to update the list of acidity regulators of the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981) as recommended by the working group. The Committee noted that it was not possible to make a general reference to the GSFA as only a limited number of acidity regulators were technologically justified for this product and agreed to inform the CCFA accordingly.

Pickled Fruits and Vegetables:

115. Regarding the use of a general reference to the GSFA in the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007), the Delegation of the European Union expressed concern as although this approach was recommended in the Procedural Manual, it could be problematic because pickled fruits and vegetables fell under several food categories in the GSFA, resulting in a very long list of food additives allowed for this commodity. The Delegation pointed out that it would therefore be in conflict with the provision in section 3.2 of the Preamble of the GSFA stating that food additives should be used only when needed.

116. The Committee noted that it needed to have more information and adequate time to review this matter and requested the Codex Secretariat to issue a circular letter soliciting comments on the proposal for a general reference to the GSFA.

117. The Delegation of the United States of America expressed concern with continuing this time- and resource-consuming effort and was of the opinion that the recommendations should be accepted and sent to the CCFA for endorsement. The Delegation further noted that the working group had recommended the removal of some food additives as not being technologically justified based on the fact that no comments had been received, which was not appropriate, as members and/or observers might simply not have commented even though food additives were used and were technologically justified.

118. The Delegation of the EU reiterated its general concern with regard to a direct reference to the GSFA. The Delegation of Brazil also expressed its concern with a general reference, in particular to the use of colours.

Request from CCFA to CCPFV

119. The Committee noted that due to time constraints the electronic Working Group on Food Additives could not look into the questions from the 43rd Session of the CCFA on the use of other tartrates in canned bamboo shoots and the appropriate reporting basis; and the applicability of other colours and flavour enhancers, listed in the food category 04.2.2.4, in canned mushrooms (see Agenda Item 2).

120. A delegation supported the inclusion of other tartrates in the Standard for Canned Bamboo Shoots (CODEX STAN 241-2003), as other tartrates listed in the GSFA could function like Tartaric acid, L(+) for regulating acidity in this product and a reporting basis "as tartaric acid" for tartrates was recommended. The delegation also supported the reference to the GSFA for the functional classes of colours and flavour enhancers in the Annex on Mushrooms to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009) unless there was technological justification that a food additive would not achieve a functional effect.

121. Other delegations expressed the view that they could support the use of other tartrates in canned bamboo shoots, but did not support the use of colours and flavour enhancers in certain canned mushrooms. Another stated that it supported the use of flavour enhancers in certain canned mushrooms, but did not support colours in certain canned mushrooms and was not sure if tartaric acid was technologically justified for use in canned bamboo shoots.

122. Noting the views expressed, the Committee considered that it was not in a position to reach an agreement and that more time was needed to consider this matter. Therefore, the Committee decided to add these two questions to the aforementioned circular letter.

Conclusion

123. The revised food additive provisions in the Standards for Preserved Tomatoes and Processed Tomato Concentrates would be sent for endorsement by the 45th Session of the CCFA and adoption by the 36th Session of the Commission (Appendix VI).

124. The general reference to the GSFA in the Standard for Certain Canned Citrus Fruits would be sent to the 36th Session of the Commission for adoption (Appendix VI).

MATTERS RELATING TO SELECTED CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 8)¹⁰

Methods of Analysis for Canned Applesauce

125. The Committee noted that revised Codex standards for processed fruits and vegetables listed and/or displayed the relevant methods of analysis and sampling in the corresponding section of the standards in view of the discontinuation of the publication of Volume 13 on methods of analysis and sampling.

126. In this regard, the Committee had noted that there were no provisions for methods of analysis for canned applesauce and, in order to keep consistency with the approach taken on methods of analysis and sampling in Codex standards for processed fruits and vegetables, it had agreed to request comments on relevant methods of analysis for inclusion in the Standard for Canned Applesauce (CODEX STAN 17-1981).

127. The Committee noted that comments submitted in reply to CL 2010/52-PFV indicated that Codex's general methods for processed fruits and vegetables for soluble solids and minimum fill were relevant to canned applesauce and should therefore be included in the Standard.

Conclusion

128. The Committee agreed to include methods of analysis for soluble solids and minimum fill in the Standard for Canned Applesauce and to forward this editorial amendment to the 36th Session of the Codex Alimentarius Commission for adoption (Appendix VII).

Packing Media for Pickled Vegetables

129. The Committee recalled that provisions for packing media for pickled fruits were in conformity with the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003). However, in view of the discontinuation of work on the Guidelines for Packing Media for Canned Vegetables due to the inclusion of specific provisions for packing media in the Standard for Certain Canned Vegetables (CODEX STAN 297-2009), the Committee had agreed to request comments on whether specific provisions for packing media for pickled vegetables should be developed for the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007) and if so, whether provisions for packing media as they stood in section 3.1.3 of the Standard for Certain Canned Vegetables could apply.

130. The Committee noted that comments submitted in reply to CL 2010/52-PFV generally supported packing media provisions for canned vegetables as applicable for pickled vegetables.

131. The Committee further noted that, in view of time constraints, it would not be possible to discuss these proposals in order to make a recommendation for adoption by the Commission as a consequential amendment to the Standard for Pickled Fruits and Vegetables.

Conclusion

132. In view of this, the Committee agreed that the Codex Secretariat would prepare a circular letter with a proposal for packing media for pickled vegetables based on the comments submitted at the present session for further comments and consideration at its next session.

DISCUSSION PAPER ON THE POSSIBLE EXTENSION OF THE TERRITORIAL APPLICATION OF THE REGIONAL STANDARD FOR GINSENG PRODUCTS (Agenda Item 9)¹¹

133. The Committee recalled that at its 25th Session it had recommended to the Republic of Korea to develop a discussion paper detailing the scope of the Regional Standard for Ginseng Products (Asia) (CODEX STAN 295R-2009) and any other relevant information on the products covered by the Standard, with a view to examining the proposal for the extension of the territorial application of the Standard at the next session.

¹⁰ CL 2010/52-PFV, Part II; CX/PFV 12/26/8 (Comments of Australia, Chile, Colombia and the European Union). Comments of Brazil (CRD 20); and the Codex Secretariat (CRD 22).

¹¹ CX/PFV 12/26/9. Comments of Brazil (CRD 5); Malaysia (CRD 6); European Union (CRD 9); Cuba (CRD 10); and India (CRD 12).

134. The Delegation of the Republic of Korea introduced the discussion paper as presented in CX/PFV 12/26/9. The Delegation explained that while the trade volume of the products was expanding and various products were circulated around the world, many countries outside the Asian region did not have any legislation on ginseng products or have differing classification criteria, which could lead to confusion in international trade of these products. The Delegation further explained that a worldwide standard for ginseng products was necessary to protect the health of consumers and ensure fair trade practices across the globe and invited the Committee to support the proposal for extension of the territorial application of the Regional Standard for Ginseng Products and to consider the project document in CX/PFV 12/26/9.

135. Many delegations supported the proposal. It was noted that there was significant international trade in ginseng products as foods to justify the conversion of the regional standard into a worldwide standard. It was also noted that the global standard should be inclusive to all species of ginseng traded worldwide.

136. The Chairperson of the Committee noted that during the conversion process, the Committee would be reviewing all sections of the regional standard for applicability to a worldwide standard, and recommending revisions as needed.

137. The Delegation of Brazil pointed out that in its country ginseng was not traditionally consumed as food and under its regulation ginseng and ginseng products had been mostly considered under drug and/or dietary supplement classification. The Delegation also suggested that ginseng extracts might have concentrated bioactive components that were more related to drugs and that a safety assessment of these components was needed prior to any work in the Committee on ginseng products covering ginseng extracts.

Conclusion

138. The Committee noted the wide support for the proposal to convert the Regional Standard for Ginseng Products into a worldwide standard and agreed to take up this new work subject to approval by the 36th Session of the Codex Alimentarius Commission (Appendix VIII).

139. In order to facilitate discussion of the Standard at the next session, the Committee also agreed to establish an electronic Working Group, led by the Republic of Korea and co-chaired by Canada and working in English only, to develop the proposed draft Standard for Ginseng Products for circulation for comments and consideration at its next session. The Committee further agreed to start work with the normal schedule for completion to provide more flexibility in the conversion of the standard on the understanding that, if sufficient progress was made at the next session, there might be a possibility to accelerate the advancement of the standard in the step procedure.

140. The Delegation of Brazil expressed its reservation on the decision of the Committee to start new work on the conversion of the Regional Standard for Ginseng Products as regards ginseng extracts (raw ginseng extracts and steamed ginseng extracts as defined in the Regional Standard for Ginseng Products) unless a safety assessment was requested.

DISCUSSION PAPER ON THE DEVELOPMENT OF A STANDARD FOR FLAVOURED WATER-BASED DRINKS (Agenda Item 10)¹²

141. The Delegation of Kenya introduced the discussion paper and explained that water-based flavoured drinks were usually concentrates that were diluted before consumption or sold ready-to-drink, were non-carbonated and manufactured and sold globally in both developed and developing countries. The predominant ingredients were water, colours, sugar and flavour enhancers; and the colours and flavour enhancers used, were either synthetic or natural extracts from fruits and vegetables.

142. The Delegation noted that these formulated non-carbonated drinks did not quite fall under the food categories 14.1.4 water-based flavoured drinks, including “sports”, “energy” or “electrolytes” drinks and particulated drinks, 14.1.4.2 carbonated water-based flavoured drinks, including punches and ades which were based on fruits and vegetables, and 14.1.4.3 for concentrates (liquid and solid) for water-based flavoured drinks of the General Standard for Food Additives.

143. Noting that the Committee on Processed Fruits and Vegetables was not the committee to address this matter and that the main concern was the unsafe or unregulated use of certain food additives, such as flavour enhancers, colours and preservatives, the Delegation requested the support of the Committee for work on safe use of food additives in water-based flavoured drinks in the GSFA and to recommend the Commission to request the Committee on Food Additives to consider the expansion of the food categories mentioned above, and to further develop the list of food additives under those food categories of the GSFA to cover these products. In doing so, it would ensure transparency and harmonisation of standards that would assist in particular those developing countries which did not have provisions in this respect in their legislation.

144. The Delegation also noted that labelling was sufficiently addressed in the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1989), and flavourings through several other standards, including the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

¹² CX/PFV 12/26/10. Comments of Brazil (CRD 5); India (CRD 12); Costa Rica (CRD 13); United States of America (CRD 14); ICBA (CRD 15); ICGMA (CRD 17); and IOFI (CRD 19).

145. Several delegations understood or supported the concerns expressed by Kenya and supported the proposal that the Committee request the CCFA to consider the matter. Some of these delegations also suggested that this matter be brought to the attention of Committee on Food Labelling. A delegation further noted that acidity regulators should also be included in the list of additives to be addressed.

146. An Observer pointed out that concentrates for water-based flavoured drinks were included in the food category 14.1.4.3 and if the food additives of concern were not specifically addressed in this food category, those food additives in the broader category, 14.1.4, would also apply, due to the hierarchical nature of the GSFA.

147. With regard to the concerns with specific food additives, the Observer noted that there were procedures in Codex to raise these concerns whether related to labelling or additives or flavourings.

148. In addition, it was noted that the GSFA was built to address functional classes across food categories and that there was a priority process for addressing food additives in the General Standard. Currently there were two circular letters requesting proposals for new additive provisions or revision of additive provisions (CL 2012/5-FA) and for proposals for additions or changes to the priority list of food additives proposed for evaluation by JECFA (CL 2012/8-FA).

149. Acknowledging the importance of the concerns raised by Kenya, the Committee agreed to request the CCFA to consider whether water-based flavoured drinks were adequately covered by the food categories in the GSFA and if not whether the appropriate food categories could be expanded to include these products. If the food categories, 14.1.4.2 to 14.1.4.3 did cover these water-based flavoured drinks, to determine whether there was a need to expand the list of food additives e.g., to include flavour enhancers, preservatives, acidity regulators and colours.

OTHER BUSINESS (Agenda Item 11)

STATUS OF WORK ON THE REVISION OF CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 11a)¹³

150. The Committee noted that this document was prepared by the Codex Secretariat to draw the attention of the Committee on Processed Fruits and Vegetables to the status of the revision of Codex standards for processed fruits and vegetables and subsequent prioritization of future work on the review of the remaining "non revised" standards with a view to determining the need for their revision in compliance with the task entrusted to the Committee by the Codex Alimentarius Commission to review the existing individual Codex standards for processed fruits and vegetables in order to simplify them where possible, so as to facilitate their acceptance by governments, including the possibility to develop more general standards to cover a wide range of similar products when feasible.

151. The Committee also noted that this paper was a follow-up on the findings of the electronic Working Group on Priorities that were presented at the 25th Session of the Committee and the decisions taken by the CCPFV in regard to new work on the revision of the remaining individual standards for processed fruits and vegetables, namely the development of general standards for quick frozen fruits, canned berry fruits and canned mixed fruits / salads which should compile existing individual standards for these products. In addition, the CCPFV should consider how to proceed with the review of the remaining standards for miscellaneous processed fruits and vegetables, and dry and dried produce as presented in the table on pending work on the review of CX/PFV 12/26/11.

152. The Chairperson of the Committee further noted that a great deal of work had already been done on the review and revision of individual Codex standards for processed fruits and vegetables and reminded the Committee that there was now a possibility to consider some work on the development of new standards while maintaining focus on the review of the remaining standards in order to effectively respond to the needs of Codex member countries. In this regard, the Chairperson invited Codex members to bring proposals for new work on standards for processed fruits and vegetables that might be of interest to their countries.

Conclusion

153. The Committee noted the ongoing work on the revision of the standards for certain canned fruits and certain quick frozen vegetables and agreed that, based on the outcome of the discussion of these standards at its next session, it would consider the prioritization of work on the review of remaining individual standards for processed fruits and vegetables based on an updated paper to be prepared by the Codex Secretariat.

154. In this regard, the Delegation of Brazil offered to prepare a discussion paper on ways to deal with the standardization of dry and dried produce including the possibility to have a general standard on these products.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)

155. The Committee was informed that the 27th Session of the Committee on Processed Fruits and Vegetables was tentatively scheduled to be held in 2014. The exact date and venue would be decided between the United States of America and the Codex Secretariats.

156. The Committee noted that there might be a possibility to convene physical working group(s) to meet between and/or immediately prior to the next session, including the possibility to have the meeting over six days, to facilitate discussion in plenary.

¹³ CX/PFV 12/26/11 and comments of the UNECE (CRD 11).

SUMMARY STATUS OF WORK

| SUBJECT MATTERS | STEP | ACTION BY: | DOCUMENT REFERENCE (REP11/PFV) |
|--|-------|--|--------------------------------|
| Proposed draft Standard for Table Olives (revision of CODEX STAN 66-1981) | 5/8 | 36 th CAC | para. 38, Appendix II |
| Proposed draft Standard for Certain Canned Fruits (general provisions) and Proposed draft Annex on Mangoes | 5 | 36 th CAC Electronic Working Group (USA) Governments 27 th CCPFV | paras 51 and 79, Appendix III |
| Proposed draft Standard for Certain Quick Frozen Vegetables (general provisions) | 5 | 36 th CAC Electronic Working Group (USA) Governments 27 th CCPFV | paras 51 and 86 Appendix V |
| Proposed draft Sampling Plan including Metrological Provisions for controlling the Minimum Drained Weight in Canned Fruits and Vegetables in Packing Media | 4 | France CCPFV | para.101 |
| Proposed draft annexes on pears and pineapples (proposed draft Standard for Certain Canned Fruits) | 2/3 | Electronic Working Group (Cuba) Governments 27 th CCPFV | para. 74 |
| Proposed draft annexes on several quick frozen vegetables (proposed draft Standard for Certain Quick Frozen Vegetables) | 2/3 | Electronic Working Group (USA) Governments 27 th CCPFV | paras 85 - 86 |
| Proposal for the extension of the territorial application of the Regional Standard for Ginseng Products | 1/2/3 | 36 th CAC Electronic Working Group (Republic of Korea and Canada) Governments 27 th CCPFV | para.138 Appendix VIII |
| Amendment to the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003) | ----- | 36 th CAC | paras123 - 124 Appendix IV |
| Amendment to the Standards for Preserved Tomatoes, Processed Tomato Concentrates and Certain Canned Citrus Fruits (section 4 – food additives) | ----- | 45 th CCFA 36 th CAC | para.124 Appendix VI |
| Amendment to the Standard for Canned Applesauce (CODEX STAN 17-1981) (section 9 - methods of analysis) | ----- | 34 th CCMAS 36 th CAC | para.128 Appendix VII |
| Food additive provisions in Standards for Pickled Fruits and Vegetables (CODEX STAN 260-2007), Canned Bamboo Shoots (CODEX STAN 241-2003) and the Annex on Mushrooms of the Standard for Certain Canned Vegetables (CODEX STAN 297-2009) | ----- | Codex Secretariat Governments 27 th CCPFV | paras 116 and 119-122 |

| SUBJECT MATTERS | STEP | ACTION BY: | DOCUMENT REFERENCE (REP11/PFV) |
|---|-------|--|-----------------------------------|
| Packing media provisions for pickled vegetables in the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007) | ----- | Codex Secretariat Governments 27 th CCPFV | para.132 |
| Status of work on the revision of Codex standards for processed fruits and vegetables | ----- | Codex Secretariat Brazil 27 th CCPFV | paras 153 - 154 |

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APPENDIX II

PROPOSED DRAFT CODEX STANDARD FOR TABLE OLIVES
(Revision of CODEX STAN 66-1981)

(At Step 5/8)

1. SCOPE

This Standard applies to the fruit of the cultivated olive tree (*Olea europaea* L.), as defined in Section 2, which has been suitably treated or processed, and which is offered for direct consumption as table olives, including for catering purposes or olives packed in bulk containers which are intended for repacking into consumer size containers. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

“Table olives” is the product:

- (a) prepared from the sound fruits of varieties of the cultivated olive tree (*Olea europaea* L.) having reached appropriate degree of development for processing that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing;
- (b) treated to remove its bitterness and preserved by natural fermentation, and/or by heat treatment, and/or by other means so as to prevent spoilage and to ensure product stability in appropriate storage conditions with or without the addition of preservatives;
- (c) packed with or without a suitable liquid packing medium in accordance with Section 3.1.3.

2.2 PRODUCT DESIGNATION

Table olives are classified in one of the following olive types and trade preparations / treatments.

2.2.1 Types of Olives

Table olives are classified in one of the following types according to the degree of ripeness of the fresh fruits:

- (a) **Green olives:** Fruits harvested during the ripening period, prior to colouring and when they have reached normal size.
- (b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.
- (c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

2.2.2 Trade Preparations

Olives shall undergo the following trade preparations and/or treatments:

- (a) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment.
 - (a-1) Treated green olives;
 - (a-2) Treated olives turning colour;
 - (a-3) Treated black olives;
 - (a-4) Green ripe olives¹.
- (b) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of acidifying agents:
 - (b-1) Natural green olives;
 - (b-2) Natural olives turning colour;
 - (b-3) Natural black olives.
- (c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:
 - (c-1) Dehydrated and/or shrivelled green olives;

¹ Olives ranging in colour from yellowish green or other greenish cast which may be mottled. The olives are treated to remove bitterness, sufficiently processed by heat, in hermetically-sealed containers, are not oxidized and not treated with acidifying agents.

(c-2) Dehydrated and/or shrivelled olives turning colour;

(c-3) Dehydrated and/or shrivelled black olives.

- (d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium. They shall be a uniform brown to black colour.

Olives darkened by oxidation shall be preserved in hermetically sealed containers and subjected to heat sterilisation.

(d-1) Black olives.

- (e) **Specialities:** Olives may be prepared by means distinct from, or additional to, those set forth above. Such specialities retain the name "olive" as long as the fruit used complies with the general definitions laid down in this Standard. The names used for these specialities shall be sufficiently explicit to prevent any confusion, in purchasers' or consumers' minds, as to the origin and nature of the products and, in particular, with respect to the designations laid down in this Standard.

2.3 VARIETAL TYPES

Any commercially cultivated variety (cultivar) suitable for processing.

2.4 STYLES

Olives may be offered in one of the following styles:

2.4.1 Whole olives

- (a) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.
- (b) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit) which remains whole and intact inside the fruit.
- (c) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.

2.4.2 Stoned (pitted) olives

- (a) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.
- (b) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the longitudinal axis of the fruit.
- (c) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.
- (d) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.
- (e) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.
- (f) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem-insertion units as well as of slice fragments.
- (g) **Broken olives:** Olives broken while being stoned (pitted) or stuffed. They may contain pieces of the stuffing material.

2.4.3 **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products (pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc.) or with edible pastes.

2.4.4 **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.

2.4.5 **Olives with capers or medley:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, packed with other edible pickled products such as pieces of onion, carrot, celery, pepper and other suitable ingredients, as defined by Section 3.1.2 where the olives are the most numerous compared with the entire product marketed in this style.

2.5 OTHER STYLES

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

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Olives as defined in Sections 1 and 2, with or without liquid packing medium.

3.1.2 Other Permitted Ingredients

Other ingredients may be used such as:

- (a) Water;
- (b) Food-grade salts as defined in Standard for Food Grade Salt (CODEX STAN 150-1985);
- (c) Vinegar;
- (d) Olive oil as defined in Standard for Olive Oils and Olive Pomace Oil (CODEX STAN 33-1981) or other edible vegetable oils as defined in Standard for Named Vegetable Oils (CODEX STAN 210-1999);
- (e) Sugars as defined by Standard for Sugars (CODEX STAN 212-1999) and/or other foodstuffs with sweetening properties such as honey (CODEX STAN 12-1981);
- (f) Any single or combination of edible material used as an accompaniment or stuffing such as, for example, pimiento, onion, almond, celery, anchovy, capers, or pastes thereof;
- (g) Spices and aromatic herbs or natural extracts thereof.

3.1.3 Packing Media (packing brines)

This term applies to solutions of food grade salts as defined in Standard for Food Grade Salt dissolved in potable water, with or without the addition of all or some of the ingredients listed under Section 3.1.2.

Brine shall be clean, free from foreign matter, have characteristic colour flavour and odour and shall comply with the hygiene rules laid down in Section 6.

Fermented olives held in a packing medium may contain micro-organisms used for fermentation, notably lactic acid bacteria and yeasts.

Physico-chemical characteristics of the packing brine, or the juice from the pulp after osmotic balance, depending on the applied conservation treatment and according to Section 2.1 (b), shall be as follows:

Table 1

| Type and preparation | Minimum sodium chloride content | Maximum pH limit |
|---|---------------------------------|------------------|
| Treated olives | 5.0% | 4.3 |
| Natural olives | 6.0% | 4.3 |
| Pasteurized treated and natural olives | GMP | 4.3 |
| Dehydrated and/or shrivelled olives | 8.0% | GMP |
| Darkened by oxidation with alkaline treatment and green ripe olives | GMP | GMP |

GMP: Good manufacturing practice

Trade preparations of table olives not complying with the above physico-chemical characteristics should be appropriately processed to ensure that they comply with the general food safety recommendations as set out in Section 6.

The presence of propionic acid and its salts may be observed in table olive trade preparations that have undergone fermentation in conformity with good manufacturing practice.

3.2 QUALITY FACTORS

Table olives should have normal colour, flavour, odour and texture characteristic of the finished product.

The olives and brine shall be devoid of any microbiological deterioration and extraneous taste and smell caused by anomalous fermentation.

Table olives in whole, stoned (pitted) and stuffed styles shall comply with the minimum quality requirements in the second category in the Table 3 of Section 3.2.4. Other styles shall comply with Table 4 in Section 3.2.4.

3.2.1 Trade Categories

Classification of table olives is optional; however, if classified, the following designations apply:

3.2.1.1 "Extra" or "Fancy" or "A"

The high quality olives endowed to the maximum extent with the characteristics specific to the variety and trade preparation are considered as belonging to this category. Notwithstanding, and providing this does not affect the overall favourable aspect or organoleptic characteristics of each fruit, they may have very slight colour, shape, flesh-firmness or skin defects.

Whole, split, stoned (pitted) and stuffed olives of appropriate varieties may be classified in this category.

3.2.1.2 "First", "1st", "Choice" or "Select" or "B"

This category covers good quality olives with a suitable degree of ripeness and endowed with the characteristics specific to the variety and trade preparation. Providing this does not affect the overall favourable aspect or individual organoleptic characteristics of each fruit, they may have slight colour, shape, skin or flesh-firmness defects.

All the types, preparations and styles of table olives may be classified in this category, except for chopped or broken olives.

3.2.1.3 "Second", "2nd" or "Standard" or "C"

This category includes good quality olives which, although they cannot be classified in the two previous categories, comply with the general conditions defined for table olives under this section.

3.2.2 Uniformity of Size

Table olives shall be uniform in size. If they are size-graded the following scale may be applied. Different scales or size designations may nevertheless be applied according to agreements between the parties concerned. The olives are size-graded by count of the number of fruits per kilogramme as in the table below.

Table 2

| | | | |
|--------|---------|---------|----------|
| 60/70 | 101/110 | 161/180 | 261/290 |
| 71/80 | 111/120 | 181/200 | 291/320 |
| 81/90 | 121/140 | 201/230 | 321/350 |
| 91/100 | 141/160 | 231/260 | 351/380 |
| | | | 381/410* |

* Above 410, the interval is 50 fruits.

Solely where stuffed olives are concerned, as from size 201/220 the interval is 20 fruits up to size 401/420.

Size-grading may be applied for olives in the whole, stoned (pitted) and stuffed styles.

In the case of stoned (pitted) olives or stuffed olives (after removing the stuffing), the size shown shall be the one corresponding to the original whole olive. For the purpose of checking, the number of stoned (pitted) olives in one kilogramme shall be multiplied by a coefficient set by each producing country.

Within each size as defined above, it is stipulated that after having removed from a sample of 100 olives, the olive having the largest horizontal diameter and the olive having the smallest horizontal diameter, the difference between the horizontal diameters of the remaining olives may not exceed 4 mm. Alternatively, the maximum permitted tolerance shall be

- 10% of over or under sizes for sizes with a 10 fruit interval;
- 5% of over or under sizes for sizes with a 20 fruit interval;
- 2% of over or under sizes for sizes with a 30 or more fruit interval.

3.2.3 Definitions of Defects

- (a) **Harmless extraneous material:** Any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but not including substances the addition of which has been authorised in the Standard.

- (b) **Blemished fruit:** Olives with marks or stains on the skin that are more than 9 mm² in surface area and that may or may not penetrate through to the flesh which singly or in the aggregate, materially affect the appearance or eating quality of the olives.
- (c) **Mutilated fruit:** Olives damaged by tearing the epicarp affecting the flesh to such an extent that a portion of the mesocarp becomes visible.
- (d) **Broken fruit:** Olives damaged to such an extent as to affect their normal structure.
- (e) **Shrivelled fruit:** Olives that are so abnormally wrinkled as to affect their appearance. The slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect.
- (f) **Abnormal texture:** Olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (g) **Abnormal colour:** Olives the colour of which is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the lot.
- (h) **Stems:** Stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive. Not considered a defect in whole olives presented with stem attached.
- (i) **Defective stuffing:** Olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the lot.
- (j) **Stone (pit) or stone (pit) fragments (except for whole olives):** Whole stones (pits), or stone (pit) fragments measuring more than 2 mm along their longest axis.
- (k) **“Soft”** – Units lacking the firmness that is characteristic for a particular variety.
- (l) **“Excessively Soft”** – Units shall be considered excessively soft when the olives appear to be spongy or watery. Units that have the apparent shape of whole units, but appear to have disintegrated flesh and water texture shall be considered excessively soft. In addition, a unit shall be considered excessively soft if the pit can be felt when applying moderate pressure.

3.2.4 Defects and Allowances

The maximum defect tolerances for each trade category, for each type of olive are as follows:

- Defect limits for **whole, stoned (pitted) or stuffed olives** are as follows:

Table 3

| Trade preparations | Extra category | | | First category | | | Second category | | |
|---|-----------------------------------|-------------------------------------|---|-----------------------------------|-------------------------------------|---|-----------------------------------|-------------------------------------|---|
| | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations |
| Only for Stoned (pitted) or stuffed olives | | | | | | | | | |
| <u>Maximum tolerances as% of fruit:</u> | | | | | | | | | |
| Stones (pits) and/or stone (pit) fragments | 1 | 1 | 2 | 1 | 1 | 2 | 1 | 1 | 2 |
| Broken fruit | 3 | 3 | 3 | 5 | 5 | 5 | 7 | 7 | 7 |
| Defective stuffing | | | | | | | | | |
| – place-packed | 1 | 1 | 1 | 2 | 2 | 2 | 5 | 5 | 5 |
| – random-packed | 3 | 3 | 3 | 5 | 5 | 5 | 7 | 7 | 7 |

| Trade preparations | Extra category | | | First category | | | Second category | | |
|---|-----------------------------------|-------------------------------------|---|-----------------------------------|-------------------------------------|---|-----------------------------------|-------------------------------------|---|
| | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations | Green olives a-1 and a-4 | Olives darkened by oxidation d-1 | Olives turning colour and black olives remaining trade preparations |
| Whole olives, stoned (pitted) or stuffed | | | | | | | | | |
| <u>Maximum tolerance as% of fruit:</u> | | | | | | | | | |
| Blemished fruit | 4 ² | 4 | 6 | 6 | 6 | 8 | 10 | 6 | 12 |
| Mutilated fruit | 2 | 2 | 3 | 4 | 4 | 6 | 8 | 8 | 10 |
| Shrivelled fruit | 2 | 2 | 4 | 3 | 3 | 6 | 6 | 6 | 10 |
| Abnormal texture | 4 | 4 | 6 | 6 | 6 | 8 | 10 | 10 | 12 |
| Abnormal colour | 4 | 4 | 6 | 6 | 6 | 8 | 10 | 10 | 12 |
| Stems | 3 | 3 | 3 | 5 | 5 | 5 | 6 | 6 | 6 |
| Cumulative maximum of tolerances for these defects | 12 | 12 | 12 | 17 | 17 | 17 | 22 | 22 | 22 |
| <u>Maximum tolerance as units per kg or fraction:</u> | | | | | | | | | |
| Harmless extraneous material | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |

The tolerances shall be assessed in a minimum sample of 200 olives taken in accordance with the appropriate sampling plan with an acceptable quality level (AQL) of 6.5.

Defect limits for **Broken, Chopped, Minced, Sliced and Other Segmented Styles of Olives** are as follows:

Table 4

| Defects | Green olives | Olives darkened by oxidation | Olives turning colour and black olives |
|--|--------------|------------------------------|--|
| Harmless Extraneous Material (unit) | 2 | 2 | 2 |
| Stems (unit) | 4 | 6 | 5 |
| Blemishes and wrinkles (percentage) | 25 | 25 | 25 |
| Pit or pit fragments (average unit) | 1.0 | 1.0 | 1.0 |
| Soft and Excessive soft (percentage) | 10/5 | 10/5 | 12/6 |
| Broken pieces among Segmented/Sliced Olives (percentage) | 50 | 50 | 50 |

² In addition at least 30% of the fruits shall be practically free from any blemishes.

The tolerances shall be assessed in a minimum sample of 300 g olives taken in accordance with the appropriate sampling plan with an AQL of 6.5.

3.3 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages)³, should be considered as a "defective".

3.4 LOT ACCEPTANCE

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

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

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colour retention agents⁴, firming agents, flavour enhancers, preservatives, and thickeners⁵ used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.2.2.3 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

5. CONTAMINANTS

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

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

6. HYGIENE

6.1 It is recommended that the product covered by this Standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1- 1969), the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979), Code of Hygienic Practice for Canned Fruit and Vegetable Products (CAC/RCP 2-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)⁶.

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7.1.2 Classification of "Defectives"

A container that fails to meet the requirements for minimum fill of Section 7.1.1 should be considered a "defective".

7.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of Section 7.1 when the number of "defectives" as defined in Section 7.1.2 does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

7.1.4 Minimum Net Drained Weight

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 filled⁷.

³ These acceptance criteria do not apply to non-retail containers.

⁴ Table olives darkened with oxidation.

⁵ Table olives with stuffing.

⁶ For products that are rendered commercially sterile in accordance with the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979), microbiological criteria are not recommended as they do not offer benefit in providing the consumer with a food that is safe and suitable for consumption.

⁷ 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.

Table 5

| Styles | Minimum drained weight |
|------------------------------------|------------------------|
| Whole olives ⁸ | 50% |
| Stoned (pitted) and stuffed olives | 40% |

7.1.4.1 Classification of Defectives The tolerance concerning the net drained weight mentioned on the container shall not exceed the following percentage scale, providing the sample's mean net drained weight is equal to, or in excess of, said declared weight:

Table 6

| | |
|--|----|
| (a) Containers with drained weight less than 200 g | 5% |
| (b) Containers with drained weight between 200 and 500 g | 4% |
| (c) Containers with drained weight between 500 and 1,500 g | 3% |
| (d) Containers with drained weight in excess of 1,500 g | 2% |

Any container that fails to meet these tolerances shall be considered a "defective" for the purposes of this section.

7.1.4.2 Lot Acceptance

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that the number of "defectives" as defined in Section 7.1.4 does not exceed the appropriate acceptance number (c) of the Sampling Plan with an AQL of 6.5.

8. LABELLING

8.1 LABELLING OF RETAIL CONTAINERS

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

8.1.1 Name of the Product

8.1.1.1 The name of the product shall be "olives" or "table olives".

8.1.1.2 The following shall be included as part of the name of the product or shall appear in close proximity thereto:

8.1.1.2.1 The type of olive as described in Section 2.2.1. This may be replaced by the terms in use in the country of retail sale. This declaration shall not be compulsory on transparent packs.

8.1.1.2.2 The trade preparation as described in Section 2.2.2. This may be replaced by the trade preparation in use in the country of retail sale.

8.1.1.2.3 The style as described in Section 2.4. This declaration may be limited to the declarations in use in the country of retail sale; it may be omitted on glass jars and plastic sachets. In the case of stuffed olives the style of stuffing shall be specified:

- "olives stuffed with ..." (single or combination of single ingredients);
- "olives stuffed with ... paste" (single or combination of ingredients).

8.1.1.2.4 If the olives are presented in accordance with the provisions on other styles (Section 2.5), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.1.1.2.5 The size of "whole", "stoned (pitted)", "stuffed" and "halved" olives. The size may be declared according to existing practice in the country of retail sale; this declaration shall not be compulsory on transparent packs.

8.1.1.2.6 The trade category (Optional).

8.1.1.2.7 The name of the variety (Optional).

⁸ For sizes below 110 units/kg the minimum drained weight does not apply.

8.2 LABELLING OF NON-RETAIL CONTAINERS

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

9. METHODS OF ANALYSIS AND SAMPLING

| Provision | Method | Principle | Type |
|--------------------|--|---------------------------|------|
| Drained weight | AOAC 968.30 (Codex general method for processed fruits and vegetables) | Sieving Gravimetry | I |
| Fill of containers | CAC/RM 46-1972 (for glass containers) (Codex general method for processed fruit and vegetables) and ISO 90.1:1999 (for metal containers) (Codex general method for processed fruit and vegetables) | Weighing | I |
| pH of brine | NMKL 179:2005 (Codex general method for processed fruits and vegetables) | Potentiometry | II |
| | AOAC 981.12 (Codex general method for processed fruits and vegetables) | | III |
| | ISO 1842:1991 (Codex general method for processed fruits and vegetables) | | IV |
| Salt in brine | AOAC 971.27 (Codex general method) | Potentiometry | II |
| | ISO 3634:1979 "chloride expressed as sodium chloride" (Codex general method for processed fruits and vegetables) | | III |
| Lead | AOAC 972.25 (Codex general method) | AAS (Flame absorption) | III |
| Tin | AOAC 980.19 (Codex general method) | AAS | II |

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

1 SCOPE

This method applies to glass containers.

2 DEFINITION

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

3 PROCEDURE

3.1 Select a container which is undamaged in all respects.

3.2 Wash, dry and weigh the empty container.

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

4 CALCULATION AND EXPRESSION OF RESULTS

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

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

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

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

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

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

APPENDIX III

PROPOSED DRAFT CODEX STANDARD FOR CERTAIN CANNED FRUITS

(At Step 5)

1. SCOPE

This Standard applies to certain canned fruits, as defined in Section 2 below and in the corresponding Annexes and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.

This Standard does not cover canned applesauce, canned berry fruits, canned citrus fruits, and canned stone fruits which are covered by other Codex standards.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Canned fruits are the products:

- (1) prepared from substantially sound fruits, fresh, frozen, thermally processed, or processed by other physical methods, as defined in the corresponding Annexes, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as washing, peeling, coring, stemming, grading, cutting, etc., depending on the type of product.
- (2) (a) packed with or without a suitable liquid packing medium including other permitted ingredients as indicated in Section 3.1.2,

(b) vacuum packaged with packing medium that does not exceed 20% of the product's net weight and when the container is sealed in such conditions as to generate an internal pressure in accordance with good manufacturing practices.¹
- (3) processed in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.

2.2 STYLES

In addition to the styles defined in the corresponding Annexes, any other styles should be permitted as indicated in Section

2.2.1.**2.2.1 Other Styles**

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

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

2.3 VARIETAL TYPE

Any commercially cultivated variety or type suitable for canning may be used.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.1 Basic Ingredients**

Fruits as defined in Section 2 and the corresponding Annexes and liquid packing medium appropriate to the product as per Section 3.1.3 below.

3.1.2 Other Permitted Ingredients

Seasonings or other flavouring ingredients in accordance with the relevant provisions in the corresponding Annexes.

3.1.3 Packing Media

In accordance with the Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003).

¹ High vacuum products typically have an internal pressure of approximately 300 millibars or more below atmospheric pressure (depending on container size and other relevant factors).

The cut-out strength for any syrup packing medium shall be determined on average, but no container may have a soluble solids (°Brix) value beyond the next category of the medium °Brix.

3.2 QUALITY CRITERIA

3.2.1 Colour, Flavour, Odour and Texture

Canned fruits shall have normal colour, flavour and odour of canned fruits, corresponding to the type of fruits, packing medium, and added permitted ingredients used and shall possess texture characteristic of the product.

3.2.2 Defects and Allowances

Canned fruits should be substantially free from defects. Certain common defects should not be present in amounts greater than the limitations fixed in the corresponding Annexes.

3.3 CLASSIFICATION OF “DEFECTIVES”

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

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.1.3 and 3.2 when:

- (1) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an Acceptable Quality Level (AQL) of 6.5; and
- (2) the requirements of Sections 3.1.3 and 3.2, which are based on sample averages, are complied with.

4. FOOD ADDITIVES

4.1 Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

4.2 Acidity regulators used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

5. CONTAMINANTS

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

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

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Canned Fruit and Vegetable Products (CAC/RCP 2-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled. This provisions does not apply to vacuum packaged fruits.

7.1.2 Classification of “Defectives”

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

7.1.3 Lot Acceptance

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

7.1.4 Minimum Drained Weight

7.1.4.1 The drained weight of the product should be not less than the percentages indicated in the corresponding Annexes, calculated on the basis of the weight of distilled water at 20 °C which the sealed container will hold when completely filled.²

7.1.4.2 Lot Acceptance

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

8. LABELLING

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

8.2 NAME OF THE PRODUCT

8.2.1 The names of the canned fruits shall be those defined in the corresponding Annexes.

8.2.2 When the fruits are sized, the size (or sizes when sizes are mixed), as defined in the corresponding Annexes, may be declared as part of the name or in close proximity to the name of the product.

8.2.3 The name of the product shall include the indication of the packing medium as set out in Section 2.1.2 (a). For canned fruits packaged in accordance with Section 2.1.2 (b) the words “vacuum packaged” shall be affixed to the commercial designation of the product or in close proximity.

8.2.4 The name of the product shall include indication of the style as set out in Section 2.2.

8.2.5 **Other styles** - If the product is produced in accordance with the other styles provision (Section 2.2.1), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.2.6 If an added ingredient, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.

8.2.7 The name of the product may include the varietal type.

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

9. METHODS OF ANALYSIS AND SAMPLING

| Provision | Method | Principle | Type |
|--------------------|--|-----------------------|------|
| Drained weight | AOAC 968.30 (Codex general method for processed fruits and vegetables) | Sieving Gravimetry | I |
| Fill of containers | CAC/RM 46-1972 (for glass containers) (Codex general method for processed fruit and vegetables) and ISO 90.1:1999 (for metal containers) (Codex general method for processed fruit and vegetables) | Weighing | I |
| Soluble solids | ISO 2173:2003 (Codex general method for processed fruit and vegetables) AOAC 932.14C | Refractometry | I |

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

| Provision | Method | Principle | Type |
|-----------|---|-------------------------------|------|
| Lead | AOAC 972.25 (Codex general method for processed fruits and vegetables) | AAS (Flame absorption) | III |
| | ISO 6633:1984 | AAS (Flameless absorption) | I |
| Tin | AOAC 980.19 (Codex general method for processed fruits and vegetables) | AAS | II |
| | ISO 17240:2004 | AAS (Flame absorption) | I |
| | ISO 2447:1998 | Spectrometry | I |

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

1. SCOPE

This method applies to glass containers.

2. DEFINITION

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

3. PROCEDURE

3.1 Select a container which is undamaged in all respects.

3.2 Wash, dry and weigh the empty container.

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

4. CALCULATION AND EXPRESSION OF RESULTS

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

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

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

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

SAMPLING PLAN (Inspection Level II, AQL = 6.5)

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

PROPOSED DRAFT ANNEX I: MANGOES

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

1. DESCRIPTION

1.1 PRODUCT DEFINITION

Canned mango is the product conforming to the characteristics of the fruits of *Mangifera indica* L and from which peel has been removed.

1.2 STYLES

The product shall be prepared from peeled fruit for all the following styles:

1.2.1 **Whole** – whole fruit with or without stone.

1.2.2 **Halves** - cut into two approximately equal parts along the stone from stem to apex.

1.2.3 **Slices** - Long, slender pieces cut lengthwise or crosswise.

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

1.2.5 **Diced** - flesh cut into cube-like pieces.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other Permitted Ingredients

Spices and aromatic plants, spice oils.

2.2 QUALITY CRITERIA

2.2.1 Colour

Canned mangoes containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration of the respective ingredient used.

2.2.2 Flavour

Canned mangoes with special ingredients shall have the characteristic flavour of the mangoes and the other substances used.

2.2.3 Texture

The mangoes shall have degree of fleshiness and fibre characteristic of the variety. They may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs, and shall not be excessively firm in solid packs.

2.2.4 Uniformity of Size

2.2.4.1 **Halves** - Most of the units shall be reasonably uniform in size. Where a unit has broken within the container, the combined broken pieces are considered as a single unit.

2.2.5 **Symmetry (for halves and slices style)** - Not more than 20% by count of units shall be sliced in a direction other than parallel to the crease (as stated above) and of these not more than half may have been sliced horizontally.

2.2.6 Definition of Defects

- (a) **Blemishes** - surface discolouration 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 discolouration.
- (b) **Crushed or mashed** - 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. Partially disintegrated halves are not counted as 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. It refers to peel adhering to the pulp of the mango or found loose in the container.
- (d) **Pit (or stone) material/fragment** - considered a defect in all styles except Whole. In Whole mangoes, the whole stone may be present inside the fruit but no loose or broken fragments shall be present beyond the allowances in the table under section 2.2.7.
- (e) **Harmless extraneous material** - means any vegetable substance (such as, but not limited to a leaf or portion thereof or a stem or portion thereof) that is harmless but which tends to detract from the appearance of the product.

- (f) **Trim** - considered a defect only in halved and sliced canned mangoes 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.

2.2.7 Allowances for Defects

The product shall be reasonably free from defects such as harmless extraneous material, pit (stone) material, blemished and trim, crushed or mashed, peel and spotted slices or chunks to the extent indicated below:

| Defects | Regular packs | Solid packs |
|--|--|---|
| Blemishes and trim | 30% by count | 3 units per 500 g |
| Crushed or mashed | 5% by weight | not applicable |
| Peel and spotted slices or chunks | not more than 6 cm ² aggregate area per 500 g | not more than 12 cm ² aggregate area per 500 g |
| Pit or pit material (average) ¹ | 1/8 stone or equivalent per 500 g | 1/8 stone or equivalent per 500 g |
| Harmless extraneous material | 2 pieces per 500 g | 3 pieces per 500 g |

3. FOOD ADDITIVES

3.1 Antioxidants, [colours], and firming agents used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use for foods conforming to this Annex.

3.2 COLOURS

| INS No | Name of the Food Additive | Maximum Level |
|--------------------|---------------------------|---------------|
| 160a(i),a(iii),e,f | Carotenoids | 200 mg/kg |

4. WEIGHTS AND MEASURES

4.1 MINIMUM DRAINED WEIGHT

| | |
|-------------------|-----|
| (a) Regular packs | 50% |
| (b) Solid pack | 70% |

¹ whole pit is not considered for defects.

**AMENDMENT TO SECTION 2 – COMPOSITION AND DESIGNATION TO BE USED IN LABELLING OF THE
GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS
(CAC/GL 51-2003)**

(For adoption)

1 SCOPE

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

2 COMPOSITION AND DESIGNATIONS TO BE USED IN LABELLING

Any of the following packing media may be used:

2.1 WATER

2.2 Fruit juice or fruit pulp or blend of fruit juices or fruit pulps, unsweetened or sweetened with e.g., foodstuff with sweetening properties such as sugars or honey¹. Sweetened fruit juice or fruit pulp, depending on the concentration in Brix degrees (°Brix) measured in the final product, shall be designated as follows:

2.2.1 Lightly sweetened greater than or equal to 14° but less than 18°

2.2.2 Heavily sweetened greater than or equal to 18° but less than 22°

2.3 Syrup: mixtures of water and foodstuff with sweetening properties such as sugars or honey¹. Depending on the concentration in °Brix measured in the final product, these shall be designated as follows²:

2.3.1 Extra light syrup or slightly sweetened syrup greater than or equal to 10° but less than 14°

2.3.2 Light syrup greater than or equal to 14° but less than 18°

2.3.3 Syrup (optional) greater than or equal to 17° but less than 20°

2.3.4 Heavy syrup greater than or equal to 18° but less than 22°

2.3.5 Extra heavy syrup greater than or equal to 22°

2.4 Water and fruit juice or fruit juices, in which the fruit content exceeds 50%, with the exception of strong flavoured and/or highly viscous juices (e.g., mango, guava, cranberry, passion fruit, etc), in which case the fruit content could be less than 50%.

2.5 Nectars (Fruit juice or fruit pulp, foodstuff with sweetening properties such as sugars or honey¹ and water) as defined in the General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).

2.6 The designations used in association with the Name of the Food shall be one of the designations defined in Section 2.

2.7 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 foodstuff with sweetening properties such as sugars or honey¹.

2.8 **Regular pack** – The product may also be designated as “regular pack” meaning whole fruit or pieces of fruit with liquid packing medium.

¹ As defined in the Codex Standards for Sugars (CODEX STAN 212-1999) and Honey (CODEX STAN 12-1981).

² For canned apricots and canned cherries, the following syrup designations may be applied:

Extra light syrup or slightly sweetened syrup greater than or equal to 10° but less than 16°

Light syrup greater than or equal to 16° but less than 21°

Syrup (optional) greater than or equal to 17° but less than 20°

Heavy syrup greater than or equal to 21° but less than 25°

Extra heavy syrup greater than or equal to 25° but less than 40°

APPENDIX V

PROPOSED DRAFT CODEX STANDARD FOR CERTAIN QUICK FROZEN VEGETABLES

(At Step 5)

1. SCOPE

This Standard shall apply to quick frozen vegetables¹ as defined in the corresponding Annexes and offered for direct consumption including for catering purposes without further processing, except for size-grading² or re-packing if required. It does not apply to the product when indicated as intended for further processing, or for other industrial purposes.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Quick frozen vegetables are the products:

- (1) Prepared from substantially sound, fresh (barring mature processed peas) or frozen vegetables, as defined in the corresponding Annexes, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them but they shall be washed and prepared appropriately, depending on the product to be produced. They undergo operations such as washing, peeling, grading, cutting, blanching/deactivation of enzyme activity etc., depending on the type of product.
- (2) Made from vegetables which were subjected to a quick freezing process³, and maintained at -18°C or colder at all points in the cold chain, subject to permitted temperature tolerances.

2.2 PROCESS DEFINITION

Quick frozen vegetable is the product subject to a freezing process in appropriate equipment and complying with the conditions laid down hereafter and in the corresponding Annexes. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C at the thermal centre after thermal stabilization. The recognized practice of repacking quick frozen products under temperature controlled conditions is permitted.

2.3 HANDLING PRACTICE

The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976).

2.4 STYLES

In addition to the styles defined in the corresponding Annexes, any other styles should be permitted as indicated in Section 2.4.1.

Note: Quick Frozen vegetables maybe “free flowing” i.e. in which the individual units (Individual Quick Frozen- IQF) are not stuck to one another, stuck together or in blocks to an extent that they cannot easily be separated in a frozen state.

2.4.1 OTHER STYLES

Any other style in addition to those described in the various annexes should be permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the Standard;

¹ Broccoli, Brussels sprouts, Carrots, Cauliflower, Corn-on-the-cob, French Fried Potatoes, Green beans and Wax beans, Leek, Peas, Spinach and Whole Kernel Corn.

² Size-grading applies to the following quick frozen vegetables: Carrots, Brussels sprouts, Green beans and Wax beans, Leek and Peas.

³ A process, which is carried out in such a way, that the range of temperature of maximum ice crystallization is passed as quickly as possible (CAC/RCP 8-1976).

- (2) meets all relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (3) 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

Vegetables as defined in Section 2. Specific provisions are provided for in the corresponding Annexes.

3.1.2 Other Permitted Ingredients

In accordance with the relevant provisions in the corresponding Annexes.

3.2 QUALITY FACTORS (CRITERIA)

3.2.1 General Requirements

In addition to the provisions provided for in the corresponding Annexes, quick frozen vegetables shall:

- have a reasonably uniform colour characteristic of the variety;
- be sound, clean, practically free from sand, grit and other foreign material;
- practically free from pests and damage caused by them; and
- have a normal flavour **/taste** and odour smell, taking into consideration any added ingredients as indicated in Section 3.1.

3.2.1.1 **Sample Size:** See individual Annexes for sample size for each product.

3.2.2 Analytical Characteristics

Analytical characteristics should be in accordance with the provisions provided for in the corresponding Annexes.

3.2.3 Definition of Defects

In accordance with the relevant provisions in the corresponding Annexes.

3.2.4 Defects and Allowances

Quick frozen vegetables should be substantially free from defects. Certain common defects should not be present in amounts greater than the limitations provided for in the corresponding Annexes.

3.3 CLASSIFICATION OF DEFECTIVES

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

3.4 LOT ACCEPTANCE

A lot will be considered acceptable when the number of “defectives” as defined in Section 3.3 and in the corresponding Annexes does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

For factors evaluated on a sample average, a lot will be considered acceptable if the average meets the specified tolerance, and no individual sample is excessively out of tolerance.

4. **FOOD ADDITIVES**

Only those food additive classes listed in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.

5. **CONTAMINANTS**

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

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

6. **HYGIENE**

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53/2003) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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

7. **WEIGHTS AND MEASURES**

7.1 **NET WEIGHT**

The weight of the products covered by the provisions of this Standard shall be indicated in accordance with the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985).

When the vegetables are glazed, in conformity with a specific Annex, the declaration of net content of the foods shall be exclusive of the glaze.⁴

7.1.1 **Classification of “Defectives”**

A container that fails to meet the net weight declared on the label should be considered as a “defective”.

7.1.2 **Lot Acceptance**

A lot should be considered as meeting the requirement of Section 7.1 when the number of “defectives”, as defined in Section 7.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

8. **LABELLING**

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods. In addition, the following specific provisions apply:

8.2 **NAME OF THE PRODUCT**

8.2.1 The name of the product shall be as defined in the corresponding Annexes.

⁴ **Glazing** The application of a protective layer of ice formed at the surface of a frozen product by spraying it -with, or dipping it into potable water or potable water with approved ingredients and additives, as appropriate.
If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality. Potable water is fresh-water fit for human consumption. Standards of potability shall not be less than those contained in the WHO Guidelines for Drinking Water Quality.

8.2.2 The words “quick frozen” shall also appear on the label, except that the term “frozen”⁵ may be applied in countries where this term is customarily used for describing the product processed in accordance with Section 2.2 of the Standard. The type of quick freezing process may be included on the label.

8.2.3 When any ingredient, has been added which impart(s) a distinctive flavour to the food, the name of the product shall be accompanied by the term “with X”, as appropriate.

8.2.4 Styles

8.2.4.1 **Styles** – There shall appear on the label in conjunction with, or in close proximity to the name of the product, the style (cut/description/presentation), as defined in the corresponding Annexes.

8.2.4.2 **Other styles** – If the product is produced in accordance with the other styles provision (Section 2.4.1), the label shall contain in conjunction with, or in close proximity to the name of the product, such additional words or phrases that will avoid misleading or confusing the consumer.

8.2.5 When the vegetables are sized, the size, as defined in the corresponding Annexes, may be declared in conjunction with, or in close proximity to the name of the product.

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

9. PACKAGING

Packaging used for quick frozen vegetables shall be in accordance with the relevant provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976).

10. [METHODS OF ANALYSIS AND SAMPLING – To be developed -

| Provision | Method | Principle | Type |
|-----------|--------|-----------|------|
| | | | |
| | | | |
| | | | |

]

⁵ The term “frozen” is used as an alternative to “quick frozen” in some English speaking countries.

[

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

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

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

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

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

APPENDIX VI

**FOOD ADDITIVE PROVISIONS FOR INCLUSION IN
SELECTED STANDARDS FOR PROCESSED FRUITS AND VEGETABLES**

I. STANDARD FOR CERTAIN CANNED CITRUS FRUITS (CODEX STAN 254-2003)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below. The technological justification in support of this proposal is given in the Annex to this Appendix:

4 FOOD ADDITIVES

Acidity regulators and firming agents used in accordance with Tables 1 and 2 of the General Standard of Food Additives (CODEX STAN 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this Standard.

II. STANDARD FOR PRESERVED TOMATOES (CODEX STAN 13-1981)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below. The technological justification in support of this proposal is given in the Annex to this Appendix:

4 FOOD ADDITIVES**4.1 ACIDITY REGULATORS**

| INS No. | Name of the Food Additive | Maximum Level |
|----------------|----------------------------------|----------------------|
| 300 | Ascorbic acid, L- | GMP |
| 330 | Citric acid | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 332(i) | Potassium dihydrogen citrate | GMP |
| 332(ii) | Tripotassium citrate | GMP |
| 333(iii) | Tricalcium citrate | GMP |
| 380 | Triammonium citrate | GMP |
| 507 | Hydrochloric acid | GMP |
| 514(i) | Sodium sulfate | GMP |
| 515(i) | Potassium sulfate | GMP |
| 575 | Glucono delta-lactone | GMP |
| 577 | Potassium gluconate | GMP |
| 578 | Calcium gluconate | GMP |
| 580 | Magnesium gluconate | GMP |

4.2 FIRMING AGENTS

Firming agents listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) for food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) are acceptable for use in foods conforming to this Standard.

III. STANDARD FOR PROCESSED TOMATO CONCENTRATES (CODEX STAN 57-1981)

The provisions for food additives in Section 4 should be replaced by the provisions indicated below. The technological justification in support of this proposal is given in the Annex to this Appendix:

4 FOOD ADDITIVES

4.1 ACIDITY REGULATORS

| INS No. | Name of the Food Additive | Maximum Level |
|----------|------------------------------|---------------|
| 300 | Ascorbic acid, L- | GMP |
| 330 | Citric acid | GMP |
| 331(i) | Sodium dihydrogen citrate | GMP |
| 331(iii) | Trisodium citrate | GMP |
| 332(i) | Potassium dihydrogen citrate | GMP |
| 332(ii) | Tripotassium citrate | GMP |
| 333(iii) | Tricalcium citrate | GMP |
| 380 | Triammonium citrate | GMP |
| 507 | Hydrochloric acid | GMP |
| 514(i) | Sodium sulfate | GMP |
| 515(i) | Potassium sulfate | GMP |
| 575 | Glucono delta-lactone | GMP |
| 577 | Potassium gluconate | GMP |
| 578 | Calcium gluconate | GMP |
| 580 | Magnesium gluconate | GMP |

ANNEX

**TECHNOLOGICAL JUSTIFICATION FOR THE AMENDMENTS PROPOSED TO SECTION 4 – FOOD ADDITIVES
IN CANNED CITRUS FRUITS, PRESERVED TOMATOES AND PROCESSED TOMATO CONCENTRATES**

For consideration by the 45th Session of the Committee on Food Additives

I. STANDARD FOR CERTAIN CANNED CITRUS FRUITS (CODEX STAN 254-2003)

The products covered by the Standard are included under food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) of the GSFA. This food category is not listed in the Annex to Table 3 of the GSFA. As such, additives listed in Table 3 of the GSFA can be used in foods included in this food category in accordance with GMP, so that specific provisions for their use are not listed in food category 04.1.2.4 in Tables 1 and 2 of the GSFA.

Based on the current food additive provisions in the Standard, the Electronic Working Group on Food Additives of the Committee on Processed Fruits and Vegetables (CPFV/EWG-FA) concluded that use of food additives with functional classes of acidity regulators and firming agents are technologically justified.

Acidity regulators

There are no adopted provisions for acidity regulators in food category 04.1.2.4 of the GSFA. However, due to the hierarchy of the food category system, carnauba wax (INS 903), which is listed in food category 04.1.2, is allowed for use in foods included in food category 04.1.2.4 as an acidity regulator. In addition, the following draft provisions for acidity regulators are currently in the Step process for listing in food category 04.1.2.4:

| Food Cat. | INS | GSFA Mainterm | ML | Notes | Step |
|-----------|------------------------------------|------------------|------------|-------|--------------|
| 04.1.2 | 903 | Carnauba wax | 400 mg/kg | | Adopted 2004 |
| 04.1.2.4 | 262(ii) | Sodium diacetate | GMP | | Step 7 |
| 04.1.2.4 | 334; 335(i),(ii); 336(i),(ii); 337 | Tartrates | 1300 mg/kg | 45 | Step 7 |

Table 3 of the GSFA lists the following acidity regulators:

| INS | Additive Name | INS | Additive Name |
|--------|-----------------------------|----------|-------------------------------|
| 170(i) | Calcium carbonate | 365 | Sodium fumarates |
| 260 | Acetic acid, glacial | 380 | Triammonium citrate |
| 261 | Potassium acetates | 500(i) | Sodium carbonate |
| 262(i) | Sodium acetate | 500(ii) | Sodium hydrogen carbonate |
| 263 | Calcium acetate | 500(iii) | Sodium sesquicarbonate |
| 264 | Ammonium acetate | 501(i) | Potassium carbonate |
| 270 | Lactic acid, L-, D- and DL- | 501(ii) | Potassium hydrogen carbonate |
| 296 | Malic acid, DL- | 503(i) | Ammonium carbonate |
| 297 | Fumaric acid | 503(ii) | Ammonium hydrogen carbonate |
| 300 | Ascorbic acid, L- | 504(i) | Magnesium carbonate |
| 325 | Sodium lactate | 504(ii) | Magnesium hydroxide carbonate |
| 326 | Potassium lactate | 507 | Hydrochloric acid |
| 327 | Calcium lactate | 514(i) | Sodium sulfate |

| INS | Additive Name | INS | Additive Name |
|----------|------------------------------|---------|--|
| 328 | Ammonium lactate | 514(ii) | Sodium hydrogen sulfate |
| 329 | Magnesium lactate, DL- | 515(i) | Potassium sulfate |
| 330 | Citric acid | 515(ii) | Potassium hydrogen sulfate (Step 3) |
| 331(i) | Sodium dihydrogen citrate | 524 | Sodium hydroxide |
| 331(iii) | Trisodium citrate | 525 | Potassium hydroxide |
| 332(i) | Potassium dihydrogen citrate | 526 | Calcium hydroxide |
| 332(ii) | Tripotassium citrate | 527 | Ammonium hydroxide |
| 333(iii) | Tricalcium citrate | 528 | Magnesium hydroxide |
| 350(i) | Sodium hydrogen DL-malate | 529 | Calcium oxide |
| 350(ii) | Sodium DL-malate | 575 | Glucono delta-lactone |
| 351(i) | Potassium hydrogen malate | 577 | Potassium gluconate |
| 351(ii) | Potassium malate | 578 | Calcium gluconate |
| 352(ii) | Calcium malate, DL- | 580 | Magnesium gluconate |

Based on the current food additive provisions in the Standard, the CCPFV/EWG-FA concluded that all acidity regulators listed in Table 3 are needed for use in mandarin oranges, sweet orange varieties, and pummelos; and that citric acid is needed for use in grapefruit. The CCPFV/EWG-FA could not identify a justification for excluding acidity regulator listed in food category 04.1.2.4 or its parent categories, or in Table 3 of the GSFA for use in certain canned citrus fruits. However, the CPFV/EWG-FA could not identify a technological need for phosphates, sodium diacetate and tartrates. The CCPFV/EWG-FA also could not identify the technological need for other acidity regulators not listed in food category 04.1.2.4 or its parent food categories, or in Table 3 of the GSFA for use in certain canned citrus fruits.

Firming agents

There are no adopted provisions for any firming agents in food category 04.1.2.4. Phosphates were revoked in 2012 for use as a firming agent in food category 04.1.2.4.

Table 3 of the GSFA lists are the following firming agents:

| INS | Additive Name | INS | Additive Name |
|----------|--|-----|---------------------|
| 333(iii) | Tricalcium citrate | 516 | Calcium sulfate |
| 424 | Curdlan | 518 | Magnesium sulfate |
| 466 | Sodium carboxymethyl cellulose (Cellulose gum) | 526 | Calcium hydroxide |
| 509 | Calcium chloride | 578 | Calcium gluconate |
| 511 | Magnesium chloride | 580 | Magnesium gluconate |

Based on the current food additive provisions in the Standard, there is a technological need for calcium lactate and calcium chloride as firming agents in certain canned citrus fruits. The CCPFV/EWG-FA recommends that CCPFV requests CCFA to consider classifying calcium lactate as a firming agent in Table 3 of the GSFA. The CCPFV/EWG-FA could not identify a justification for excluding any firming agents listed in food category 04.1.2.4 or in Table 3 of the GSFA for use in certain canned citrus fruits. The CPFV/EWG-FA could not identify a technological need for other firming agents not listed in food category 04.1.2.4 or in Table 3 of the GSFA for use in certain canned citrus fruits.

II. STANDARD FOR PRESERVED TOMATOES (CODEX STAN 13-1981)

Preserved tomatoes are included under food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) of the GSFA. This food category is not listed in the Annex to Table 3 of the GSFA. As such, additives listed in Table 3 of the GSFA can be used in foods included in this food category in accordance with GMP, so that specific provisions for their use are not listed in food category 04.2.2.4 in Tables 1 and 2 of the GSFA.

Based on the current food additive provisions in the Standard, the CPFV/EWG-FA concluded that use of food additives with functional classes of acidity regulators and firming agents are technologically justified.

Acidity regulators

Phosphates are the only adopted acidity regulators listed in food category 04.2.2.4 of the GSFA. However, there are several provisions in the Step process:

| INS | GSFA Mainterm | ML | Notes | Step |
|--|------------------|-------------|-------|--------------|
| 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542 | Phosphates | 2200 mg/kg | 33 | Adopted 2012 |
| 262(ii) | Sodium diacetate | GMP | | Step 7 |
| 334; 335(i),(ii); 336(i),(ii); 337 | Tartrates | 10000 mg/kg | 45 | Step 7 |

According to the industry (WTPC)¹, the use of the above food additives is not technologically justified in preserved tomatoes because:

- Phosphates are not used by tomato processors.
- Acetates, including sodium diacetate, should not be allowed as acidity regulators because they are metabolites that can occur naturally following raw material spoilage. Allowing these as additives would de-facto open a legal way of masking the use of partially altered tomatoes.
- Tartrates could cause major damages to pasteurization equipment used to treat the covering juice.

Therefore, the CPFV/EWG-FA could not identify a technological need for the above food additives.

Table 3 of the GSFA lists the following acidity regulators:

| INS | Additive Name | INS | Additive Name |
|------------|-----------------------------|------------|------------------------------|
| 170(i) | Calcium carbonate | 365 | Sodium fumarates |
| 260 | Acetic acid, glacial | 380 | Triammonium citrate |
| 261 | Potassium acetates | 500(i) | Sodium carbonate |
| 262(i) | Sodium acetate | 500(ii) | Sodium hydrogen carbonate |
| 263 | Calcium acetate | 500(iii) | Sodium sesquicarbonate |
| 264 | Ammonium acetate | 501(i) | Potassium carbonate |
| 270 | Lactic acid, L-, D- and DL- | 501(ii) | Potassium hydrogen carbonate |
| 296 | Malic acid, DL- | 503(i) | Ammonium carbonate |
| 297 | Fumaric acid | 503(ii) | Ammonium hydrogen carbonate |
| 300 | Ascorbic acid, L- | 504(i) | Magnesium carbonate |

¹ The World Processing Tomato Council (WPTC) represents more than 95% of the worldwide production of preserved tomatoes.

| INS | Additive Name | INS | Additive Name |
|-----------------|------------------------------|------------|--|
| 325 | Sodium lactate | 504(ii) | Magnesium hydroxide carbonate |
| 326 | Potassium lactate | 507 | Hydrochloric acid |
| 327 | Calcium lactate | 514(i) | Sodium sulfate |
| 328 | Ammonium lactate | 514(ii) | Sodium hydrogen sulfate |
| 329 | Magnesium lactate, DL- | 515(i) | Potassium sulfate |
| 330 | Citric acid | 515(ii) | Potassium hydrogen sulfate (Step 3) |
| 331(i) | Sodium dihydrogen citrate | 524 | Sodium hydroxide |
| 331(iii) | Trisodium citrate | 525 | Potassium hydroxide |
| 332(i) | Potassium dihydrogen citrate | 526 | Calcium hydroxide |
| 332(ii) | Tripotassium citrate | 527 | Ammonium hydroxide |
| 333(iii) | Tricalcium citrate | 528 | Magnesium hydroxide |
| 350(i) | Sodium hydrogen DL-malate | 529 | Calcium oxide |
| 350(ii) | Sodium DL-malate | 575 | Glucono delta-lactone |
| 351(i) | Potassium hydrogen malate | 577 | Potassium gluconate |
| 351(ii) | Potassium malate | 578 | Calcium gluconate |
| 352(ii) | Calcium malate, DL- | 580 | Magnesium gluconate |

Based on the current food additive provisions in the Standard, the CPFV/EWG-FA concluded that citric acid, sodium dihydrogen citrate, trisodium citrate, potassium dihydrogen citrate, tripotassium citrate, calcium citrates, and glucono delta-lactone are needed as acidity regulators in preserved tomatoes.

According to the industry (WPTC), the following acidity regulators are not used in preserved tomatoes. WPTC also provided the following justification for excluding them:

- Acetic acid (260) should not be allowed as an acidity regulator because in its dissociated anionic form it is equivalent to dissociated anionic form of acetates, the presence of which could be used to mask spoilage.
- **Lactates** and **acetates** (INS 261, 262(i), 263, 264, 270, 325, 326, 327, 328, 329) should not be allowed as acidity regulators because they are metabolites that can occur naturally following raw material spoilage. Allowing these as additives would *de facto* open a legal way of masking the use of partially altered tomatoes.
- **Malates** and **fumarates** (INS 296, 297, 350(i), 350(ii), 351(i), 351(ii), 352(ii), 365) should be excluded for the same reason as for lactates and acetates, although these compounds are less frequent spoilage metabolites.
- **Hydroxydes** (INS 524, 525, 526, 527, 528) and **calcium oxide** (INS 529) are acidity regulators which are used to raise pH and thus have no technological justification for use in tomato products where acidity regulators are used to reduce the pH in order to guarantee microbiological stability.
- **Carbonates** (INS 170(i), 500(i), 500(ii), 500(iii), 501(i), 501(ii), 503(i), 503(ii), 504(i), 504(ii)) is that they can produce foam, but more importantly they can release gasses in the finished products that lead to a loss of vacuum (vacuum is, for the consumer, a sign of a metal can with no microbial spoilage or corrosion).

Industry also stated that hydrochloric acid (INS 507) and sulfates (INS 514(i), 514(ii), 515(i), 515(ii)) and glucono-delta-lactone (INS 575) and gluconates (INS 577, 578, 580) are not traditionally used as acidity regulators, but did not provide a justification for excluding their use in preserved tomatoes. The CPFV/EWG-FA also could not identify a technological for other acidity regulators that are not listed in food category 04.2.2.4 or in Table 3 of the GSFA for use in preserved tomatoes.

Thus, the following remaining acidity regulators are acceptable for use in preserved tomatoes:

| INS | Additive Name |
|------------|------------------------------|
| 300 | Ascorbic acid, L- |
| 330 | Citric acid |
| 331(i) | Sodium dihydrogen citrate |
| 331(iii) | Trisodium citrate |
| 332(i) | Potassium dihydrogen citrate |
| 332(ii) | Tripotassium citrate |
| 333(iii) | Tricalcium citrate |
| 380 | Triammonium citrate |
| 507 | Hydrochloric acid |
| 514(i) | Sodium sulphate |
| 515(i) | Potassium sulphate |
| 575 | Glucono delta-lactone |
| 577 | Potassium gluconate |
| 578 | Calcium gluconate |
| 580 | Magnesium gluconate |

Firming agents

Phosphates have been adopted for use as firming agents in food category 04.2.2.4:

| INS | GSFA Mainterm | ML | Notes | Step |
|--|----------------------|-----------|--------------|--------------|
| 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542 | Phosphates | 200 mg/kg | 33 | Adopted 2012 |

According to the industry (WPTC), phosphates are not used by tomato processors. Therefore, the CPFV/EWG-FA could not identify a technological need for phosphates as firming agents.

Table 3 of the GSFA lists the following firming agents:

| INS | Additive Name | INS | Additive Name |
|------------|---|------------|----------------------|
| 333(iii) | Tricalcium citrate | 516 | Calcium sulfate |
| 424 | Curdlan | 518 | Magnesium sulfate |
| 466 | Sodium carboxymethyl cellulose (Cellulose gum) | 526 | Calcium hydroxide |
| 509 | Calcium chloride | 578 | Calcium gluconate |
| 511 | Magnesium chloride | 580 | Magnesium gluconate |

Based on the current food additive provisions in the Standard (CODEX STAN 13-1981), the CPFV/EWG-FA concluded that calcium lactate, calcium citrates and calcium chlorides are needed as firming agents in preserved tomatoes. The CPFV/EWG-FA could not identify a justification for excluding any firming agents found in Table 3 of the GSFA for preserved tomatoes. However, the industry (WPTC) indicated that curdlan, sodium carboxymethyl cellulose, magnesium chloride, magnesium sulfite and magnesium gluconate are not widely used by industry in preserved tomatoes. The CPFV/EWG-FA could not identify a technological need in preserved tomatoes for other firming agents not listed in food category 04.2.2.4. or Table 3 of the GSFA.

III. STANDARD FOR PROCESSED TOMATO CONCENTRATES (CODEX STAN 57-1981)

The products covered by the Standard are included under the following food categories in the GSFA:

- Canned tomato paste - 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds).
- Tomato puree - 04.2.2.5 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)).
- Tomato paste - 04.2.2.6 (Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5).

These food categories are not listed in the Annex to Table 3 of the GSFA. As such, additives listed in Table 3 of the GSFA can be used in foods included in these food categories in accordance with GMP, so that specific provisions for their use are not listed in these food categories in Tables 1 and 2 of the GSFA.

Based on the current food additive provisions in the Standard, the CPFV/EWG-FA concluded that the use of food additives with the functional class acidity regulators is technologically justified.

Based on the current food additive provisions in the Standard and information provided by the industry (WTPC), and referring to the evaluation presented in Annex 4 concerning preserved tomatoes, no justification was provided for excluding the following acidity regulators listed in Table 3:

| INS | Additive Name |
|------------|------------------------------|
| 300 | Ascorbic acid, L- |
| 330 | Citric acid |
| 331(i) | Sodium dihydrogen citrate |
| 331(iii) | Trisodium citrate |
| 332(i) | Potassium dihydrogen citrate |
| 332(ii) | Tripotassium citrate |
| 333(iii) | Tricalcium citrate |
| 380 | Triammonium citrate |
| 507 | Hydrochloric acid |
| 514(i) | Sodium sulphate |
| 515(i) | Potassium sulphate |
| 575 | Glucono delta-lactone |
| 577 | Potassium gluconate |
| 578 | Calcium gluconate |
| 580 | Magnesium gluconate |

APPENDIX VII

**METHODS OF ANALYSIS FOR INCLUSION IN THE
STANDARD FOR CANNED APPLESAUCE (CODEX STAN 17-1981)**

Section 8 – Methods of Analysis and Sampling

| Provision | Method | Principle | Type |
|--------------------|--|---------------|------|
| Fill of containers | CAC/RM 46-1972 (for glass containers) and ISO 90.1:1999 (for metal containers) (Codex general method for processed fruits and vegetables) | Weighing | I |
| Soluble solids | AOAC 932.12 ISO 2173:2003 (Codex general method for processed fruits and vegetables) | Refractometry | I |

PROJECT DOCUMENT

PROPOSAL FOR THE CONVERSION OF THE REGIONAL STANDARD FOR GINSENG PRODUCTS INTO A WORLDWIDE STANDARD

1. The purposes and the scope of the standard

This standard is aimed to provide a document of international coverage, which reflects the information on the safe and superior-quality of Ginseng Products, in compliance with Codex purposes to protect the health of the consumers and ensure fair trade practices.

This standard applies to such products as are manufactured using edible fresh ginseng roots which belong to the species of *P. ginseng* C.A. Meyer or *P. quinquefolius* L. and to ginseng products used as a food or food ingredient, but does not apply to products used for medicinal purposes.

2. Its relevance and timeliness

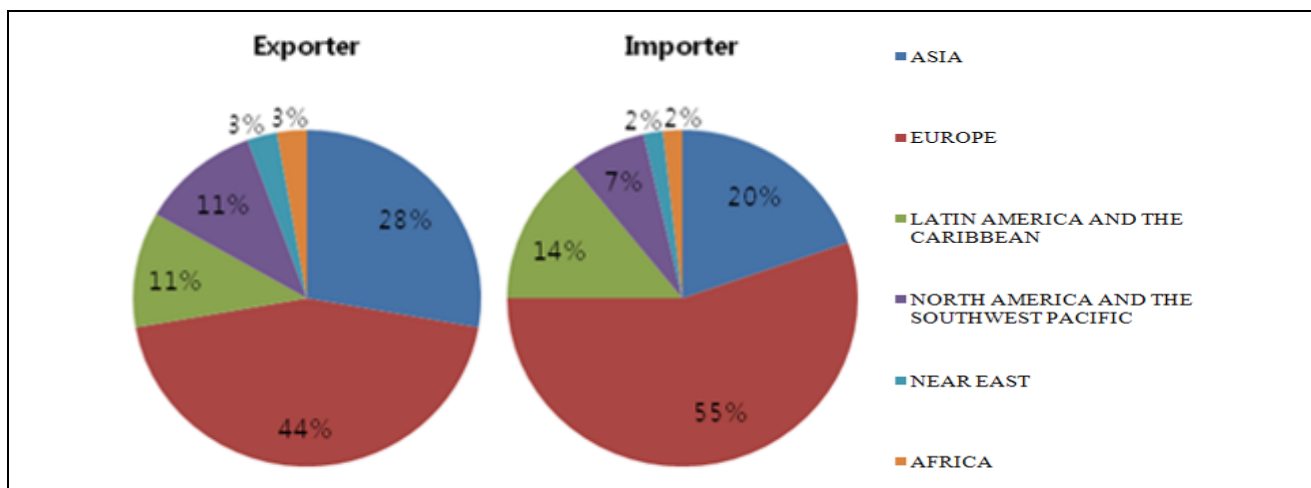
The CODEX standard for Ginseng Products was finally adopted as a regional standard for Asia at the 32nd session of the Commission (2009).

A new work was proposed to elaborate a worldwide standard for Ginseng Products. However, the 27th session of the Commission (2004) approved the new work with the understanding that CCASIA would undertake initial work and that the decision as to whether the Standard should be finalized as a regional or international standard should be made by the Commission after adoption at Step 5 (ALINORM 04/27/41, para. 94).

The 30th session of the Commission (2007) endorsed Proposal 8 which was derived from FAO/WHO joint evaluations stating that the commodity work of coordinating committees should concentrate on the development of regional standards (ALINORM 07/30/REP, para. 157) and the proposal 8 was first applied to the standard for Ginseng Products which was then being developed. As a result, the standard for Ginseng Products had to be elaborated as a regional one; and it was also discussed that the conversion of this regional standard into a worldwide standard should be actively considered after adoption at Step 8 (ALINORM 07/30/REP, para. 84).

At the 25th session of CCPFV (2010), the Republic of Korea proposed the necessity of the conversion of the regional standard for Ginseng Products into a worldwide standard, reflecting the interests of member countries and observers from other regions than Asia, which were expressed in the process of developing the standard, and based on *Procedure for the Elaboration of Codex Standards and Related texts*, the Procedural Manual.

Although the standard for ginseng products is developed in the Asia region, the products are traded more in other regions than in Asia. According to the international merchandise trade data (World Trade Atlas) which are provided by Global Trade Information Services, Inc. (GTI), between 2008 and 2010, ginseng roots were exported by 36 countries and imported by 56 countries around the world, of which only 10 countries and 11 ones are located, respectively, in the Asian region and the rest (70~80%) countries are located out of the region (Fig. 1).



Source: The Global Trade Atlas from Global Trade Information Services, Inc. (Refer to Tables 2 and 3)









Fig. 1 Ratio of ginseng roots exporting or importing countries in each region

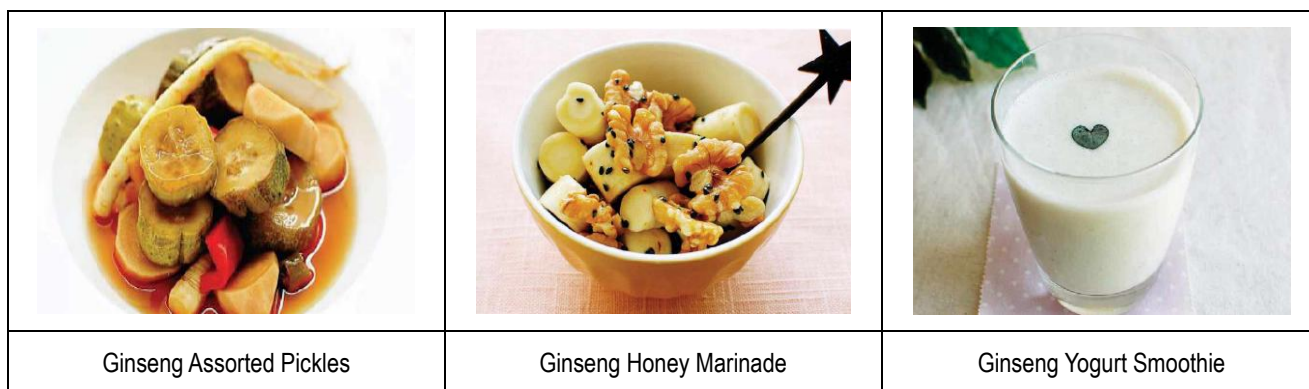
As technologies for cultivating ginseng are developed, the production of ginseng and the number of cultivating countries are increased. As various cuisines (Fig. 2) using ginseng and various ginseng processed products (Fig. 3) are also developed, the quantity of the consumption and trade of ginseng is continually increasing. In addition, the main producers of ginseng have been China, Korea, Canada and USA by far; and, in recent days, Oceanian countries and some European countries are added to the producers across the world.

According to the data released by GTI, the volume of worldwide export of ginseng roots in 2010 was USD 354 million, which was an increase by more than 50% compared to 2008. The data by GTI are only on ginseng roots including fresh and dried ginseng (whether or not cut, crushed or powdered), and it is assumed that the quantity of trade and the number of traders would much more rise if processed products using ginseng roots (ex: ginseng extract, drink, tea, snack and candy, etc.) were included. ICON Group International, Inc. which analyzes an international market perspective expects that the scale of the ginseng processed products market will mark USD 1,511 million in 2012.

Under the CODEX system, ginseng products are one of the important commodities according to Codex classification of foods. Recently, CCPR classified ginseng as 'Root and Tuber Vegetables (VR 0604)' in compliance with *Codex Classification of Foods and Animal Feeds* and established MRL for two items of pesticides. CCPR also classified dried ginseng (DV 0604) and ginseng extract (DM 0604), which are stipulated in the regional standard for Ginseng Products, as 'Processed Foods of Plant Origin (Class D)' and decided to give a commodity code to each of the products (REP12/PR para. 60).

Thus, Ginseng Products have been acknowledged as a food produced and consumed around the world and have become important commodities in international trade of foods. It calls for a worldwide standard for Ginseng Products to be elaborated so that they may be distributed safely not only in the Asian region but around the world as well. Hence, it is urgent to undertake the work converting the current regional standard for Ginseng Products into a worldwide standard.

| | | |
|---|---|---|
|  |  |  |
| <p>Samgyetang (Ginseng Chicken Soup)</p> | <p>Papaya Soup with Ginseng</p> | <p>Nan Date Congee</p> |
|  |  |  |
| <p>Ginseng Chawanmushi</p> | <p>Ginseng Noodle</p> | <p>Ginseng Bruschetta</p> |
|  |  |  |
| <p>Ginseng Salmon Salad</p> | <p>Ginseng Rice Balls</p> | <p>Ginseng Pine Nut Sauce Beef Rolls</p> |



Sources: 100 special ginseng recipes/The Rural Development Administration/Republic of Korea, and <http://www.google.com>

Fig. 2 Various cuisines using ginseng from across the world

3. The Main aspects to be covered

According to *Subsequent Procedure Concerning and Possible Extension of Territorial Application of the Standard* stipulated in Part 5 of *Procedure for the Elaboration of Codex Standards and Related texts*, the Procedural Manual, the regional standard enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 by the commodity committee concerned.

The main aspects of the regional standard for Ginseng Products (CODEX STAN 295R-2009)

- **SCOPE:** This standard applies to ginseng products used as a food or food ingredient and does not apply to products used for medicinal purposes.
- **PRODUCT DEFINITION:** The compulsory ingredient of ginseng product is fresh ginseng roots suitable to eating, derived from *Panax ginseng* C.A. Meyer and *P. quinquefolius* L. cultivated for commercial purposes and used for foods.
- **TYPES OF GINSENG PRODUCTS**

| | |
|------------------------|-------------------------|
| Dried Ginseng | Dried Raw Ginseng |
| | Dried Steamed Ginseng |
| Ginseng Extract | Raw Ginseng Extract |
| | Steamed Ginseng Extract |

- **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

- The essential composition is fresh ginseng roots defined in the section of Product Definition.
- Quality Factors set numerical values for the following elements of each product type.

| | |
|------------------------|--|
| Dried Ginseng | Moisture, Ash, Water-saturated 1-butanol extracts, Ginsenoside Rb ₁ (to be identified) |
| Ginseng Extract | Solids (liquid form), Moisture (powdered form), Water-insoluble solids, Water-saturated 1-butanol extracts, Ginsenoside Rb ₁ (to be identified) |

- **CONTAMINANTS AND HYGIENE**

Described in accordance with general reference stated in the *Format for Codex Commodity Standards*

- **LABELLING**

- Name of the Product
- Name of the Ginseng Species
- Country of Origin
- Labelling of Non-retail Containers
- Other Labelling Requirements

- **METHODS OF ANALYSIS AND SAMPLING**

- Determination of Moisture, Solid, Ash, Water-insoluble solids, Water-saturated 1-butanol extracts
- Identification of Ginsenosides Rb₁ and Rf

4. An assessment against the *Criteria for the Establishment of Work Priorities*

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Ginseng is recently cultivated not only in China, Korea, Canada and USA but also in some European countries and Australia. The production of fresh ginseng can be totalized in such main growing countries as Korea, China, USA and Canada. If the quantity of dried ginseng produced in Canada and USA was changed into that of fresh ginseng (the multiplication coefficient: 3), it is assumed that the production of fresh ginseng would be about 74,000 tons in 2007, of which the production is the largest in China, followed by Korea, Canada and USA (Table 1).

Table 1 Production of ginseng in major countries (in tons)

| Year | Country | | | |
|------|---------------|----------------|----------------|-------------------------|
| | Korea (fresh) | China* (fresh) | Canada (dried) | United States** (dried) |
| 2005 | 14,561 | 32,600 | 2,522 | 783(1992) |
| 2006 | 19,850 | 41,750 | 2,771 | 1,390(1997) |
| 2007 | 21,818 | 43,900 | 2,886 | 437(2002) |
| 2008 | 24,613 | 29,800 | 2,670 | 206(2007) |
| 2009 | 27,460 | 36,100 | 2,552 | |

Sources: KOREA - MIFAFF; US - USDA/NASS, Census of Agriculture; CANADA - Agriculture and Agri-Food Canada, Census of Agriculture; and CHINA - Northeast China (Jilin, Liaoning, Heilongjiang)

* The Chinese data are estimated values in consideration of some relevant statistics and documents.

** USA publishes statistics about ginseng production every 5 years. In the above table, the year for USA is indicated in parentheses.

Ginseng products are mostly traded in the form of dried ginseng and ginseng processed products. Currently, the international trade volume of ginseng products is obtained only through the data in a statistic program Global Trade Atlas (GTA) from Global Trade Information Services, Inc. (GTI). However, these data have information only on ginseng roots including fresh ginseng and dried ginseng (whether or not cut, crushed or powdered).

According to GTI, the export value of ginseng roots marked USD 354 million in 2010, which value was an increase by 28% compared to the last year. In 3 years between 2008 and 2010, the exporters were 36 countries. The main exporters were Canada, Korea, USA, China and Italy and other exporters were from Europe (15), South and North Americas (6), Africa (1) and Near East (1) in addition to Asia (8). Particularly, in Italy, Egypt, Brazil, Ireland and Thailand, the export rate increased greatly between 2009 and 2010 (Table 2).

Table 2 Export volume of ginseng roots by countries (in USD)

(HS Code – 121120, Ginseng roots, fresh or dried, whether or not cut, crushed or powdered)

| Country (Region) | Export Value | | | % Change 2010/2009 |
|---|--------------------|--------------------|--------------------|-----------------------|
| | 2008 | 2009 | 2010 | |
| Total | 234,612,470 | 277,027,818 | 354,708,754 | 28.0 |
| Canada | 64,194,153 | 84,342,874 | 113,795,962 | 34.9 |
| South Korea | 55,083,780 | 64,101,984 | 77,047,471 | 20.2 |
| United States | 19,683,244 | 46,931,025 | 63,258,076 | 34.8 |
| China | 52,092,849 | 44,297,285 | 56,967,575 | 28.6 |
| (Hong Kong, Special Administrative Region) | 23,496,774 | 20,980,550 | 27,241,524 | 29.8 |

| Country (Region) | Export Value | | | % Change 2010/2009 |
|-------------------------------|--------------|-----------|-----------|-----------------------|
| | 2008 | 2009 | 2010 | |
| (Taiwan Province of China) | 9,702,668 | 9,232,854 | 9,392,755 | 1.7 |
| Singapore | 519,315 | 729,341 | 1,720,921 | 136.0 |
| Italy | 2,047,810 | 181,422 | 1,024,040 | 464.5 |
| Germany | 1,318,842 | 1,244,442 | 804,141 | -35.4 |
| France | 982,039 | 522,700 | 757,768 | 45.0 |
| Japan | 783,285 | 472,141 | 549,490 | 16.4 |
| Netherlands | 765,650 | 606,103 | 541,042 | -10.7 |
| Poland | 2,357,005 | 2,116,391 | 319,315 | -84.9 |
| United Kingdom | 164,110 | 170,242 | 237,396 | 39.5 |
| Indonesia | 60,236 | 196,866 | 229,629 | 16.6 |
| Egypt | 53,644 | 38,034 | 203,663 | 435.5 |
| Belgium | 476,770 | 595,421 | 203,630 | -65.8 |
| Malaysia | 177,246 | 161,716 | 195,035 | 20.6 |
| Brazil | 12,932 | 12,333 | 142,922 | 1,058.9 |
| Ireland | 9,573 | 7,389 | 26,915 | 264.3 |
| Thailand | 18,773 | 6,604 | 24,972 | 278.1 |
| Argentina | 9,631 | 3,145 | 8,764 | 178.7 |
| Czech Republic | 3,662 | 5,473 | 3,952 | -27.8 |
| Spain | 28,484 | 19,439 | 3,675 | -81.1 |
| India | 1,509 | 19,309 | 3,658 | -81.1 |
| New Zealand | 0 | 3,581 | 2,608 | -27.2 |
| Austria | 557,240 | 2,142 | 1,189 | -44.5 |
| Colombia | 0 | 4,289 | 666 | -84.5 |
| Denmark | 4,868 | 12,777 | 0 | - |
| Australia | 399 | 0 | 0 | - |
| Peru | 662 | 1,570 | 0 | - |
| Sweden | 653 | 0 | 0 | - |
| Slovenia | 2,013 | 0 | 0 | - |
| South Africa | 2,651 | 0 | 0 | - |
| Turkey | 0 | 324 | 0 | - |
| Ukraine | 0 | 8,052 | 0 | - |

Source: The Global Trade Atlas from Global Trade Information Services, Inc. (as of September 23, 2011)

The largest importer of ginseng roots is Hong Kong, Special Administrative Region, followed by Taiwan Province of China, Japan, USA and China and ginseng roots are imported by more than 50 countries across the world. The total import value by these importers marked USD 263 million in 2010, which is a 17% increase compared to the last year. In particular, the import volume by European countries like UK, Ireland, Turkey, Denmark, Lithuania and Malta and South American countries like Argentina and Columbia increases greatly compared to the last year, which demonstrates that the consumption of ginseng is expanding not only in the Asian region but also around the world (Table 3).

Table 3 Import volume of ginseng roots by country (in USD)

(HS Code – 121120, Ginseng roots, fresh or dried, whether or not cut, crushed or powdered)

| Country (Region) | Import Value | | | % Change 2010/2009 |
|--|--------------------|--------------------|--------------------|-----------------------|
| | 2008 | 2009 | 2010 | |
| Total | 225,070,743 | 225,083,629 | 263,428,433 | 17.0 |
| (Hong Kong, Special Administrative Region) | 113,439,291 | 116,845,032 | 138,669,785 | 18.7 |
| (Taiwan Province of China) | 22,016,604 | 25,222,355 | 28,001,601 | 11.0 |
| Japan | 20,195,354 | 14,434,101 | 21,559,219 | 49.4 |
| United States | 17,737,033 | 15,794,158 | 16,858,000 | 6.7 |
| China | 6,779,936 | 9,777,957 | 16,165,342 | 65.3 |
| Singapore | 5,899,092 | 7,627,073 | 10,185,339 | 33.5 |
| Canada | 8,086,548 | 7,500,937 | 8,325,349 | 11.0 |
| Malaysia | 5,023,595 | 4,253,985 | 4,969,168 | 16.8 |
| United Kingdom | 713,050 | 1,187,463 | 4,092,229 | 244.6 |
| Italy | 9,637,862 | 3,818,338 | 3,243,979 | -15.0 |
| Belgium | 1,556,652 | 1,893,375 | 2,922,579 | 54.4 |
| Germany | 4,356,932 | 9,245,443 | 2,601,006 | -71.9 |
| South Korea | 1,818,626 | 1,342,384 | 1,224,069 | -8.8 |
| France | 1,627,110 | 844,473 | 836,810 | -0.9 |
| Spain | 685,220 | 904,766 | 549,724 | -39.2 |
| Netherlands | 741,695 | 548,989 | 512,781 | -6.6 |
| Indonesia | 1,296,708 | 1,239,569 | 475,692 | -61.6 |
| Australia | 220,905 | 229,073 | 334,765 | 46.1 |
| Ireland | 28,875 | 37,515 | 315,006 | 739.7 |
| Thailand | 44,014 | 110,564 | 188,489 | 70.5 |
| Egypt | 138,249 | 231,104 | 151,920 | -34.3 |
| Hungary | 127,348 | 0 | 151,494 | - |
| Russia | 90,460 | 67,702 | 138,522 | 104.6 |
| Poland | 584,968 | 789,661 | 98,340 | -87.6 |
| South Africa | 53,749 | 114,472 | 97,309 | -15.0 |
| Turkey | 49,391 | 18,453 | 87,724 | 375.4 |

| Country (Region) | Import Value | | | % Change 2010/2009 |
|---------------------|--------------|---------|--------|-----------------------|
| | 2008 | 2009 | 2010 | |
| Philippines | 233,657 | 194,902 | 81,106 | -58.4 |
| Chile | 12,716 | 42,680 | 69,136 | 62.0 |
| Portugal | 84,874 | 49,697 | 68,329 | 37.5 |
| New Zealand | 17,354 | 52,879 | 66,334 | 25.4 |
| Czech Republic | 108,256 | 76,703 | 60,686 | -20.9 |
| Greece | 56,693 | 77,157 | 56,394 | -26.9 |
| Austria | 780,836 | 75,383 | 50,541 | -33.0 |
| Ukraine | 46,370 | 100,411 | 42,224 | -58.0 |
| Colombia | 29,596 | 15,222 | 41,223 | 170.8 |
| Sweden | 332,904 | 108,257 | 37,329 | -65.5 |
| Mexico | 70,626 | 47,596 | 36,267 | -23.8 |
| Denmark | 5,608 | 9,518 | 23,300 | 144.8 |
| Romania | 17,132 | 11,702 | 13,570 | 16.0 |
| Argentina | 31,235 | 2,515 | 10,398 | 313.4 |
| Paraguay | 3,454 | 0 | 4,146 | - |
| Peru | 255 | 20,715 | 3,720 | -82.0 |
| Malta | 1,614 | 368 | 2,161 | 487.2 |
| Uruguay | 0 | 1,509 | 1,823 | 20.8 |
| Lithuania | 0 | 209 | 952 | 356.1 |
| India | 12,839 | 37,703 | 905 | -97.6 |
| Luxembourg | 525 | 1,307 | 480 | -63.3 |
| Cyprus | 5,347 | 20,655 | 382 | -98.2 |
| Slovakia | 0 | 0 | 347 | - |
| Latvia | 11,528 | 4,146 | 286 | -93.1 |
| Finland | 239,198 | 41,287 | 153 | -99.6 |
| Estonia | 530 | 0 | 0 | - |
| Brazil | 28 | 4,330 | 0 | - |
| Bulgaria | 0 | 384 | 0 | - |
| Kazakhstan | 8,985 | 7,452 | 0 | - |
| Slovenia | 9,316 | 0 | 0 | - |

Source: The Global Trade Atlas from Global Trade Information Services, Inc. (as of September 23, 2011)

Ginseng processed products excluding ginseng roots are again divided into the products manufactured with ginseng only (ex: ginseng extract) and those manufactured with ginseng mixed with other foodstuffs (ex: snack, candy, tea, drink, etc). There are various kinds of the processed products, for which countries have different HS codes, and the exact quantity of their trade cannot be measured. Yet, considering that ICON Group International, Inc. forecasts the market demand of ginseng processed products is USD 1,511 million in 2012 (Table 5), the trade volume of ginseng processed products is estimated to be at least 3~4 times as much as that of ginseng roots.

b) Diversification of national legislation and apparent resultant or potential impediments to international trade

In days when ginseng was not cultivated, it was a very rare plant collected from nature. Accordingly, ginseng was used very limitedly, mainly for medicinal purposes, based on which practices some countries still today classify ginseng as a drug.

Yet, since the early part of the 1900s when commercial cultivation of ginseng began, the production of ginseng has risen quickly. As cuisines using ginseng and various ginseng processed products are developed, ginseng is distributed as an important food ingredient or processed food in the international market.

Despite the fact that ginseng and ginseng products are produced, distributed and consumed without restriction in most countries, only a few countries have such legislation as classifies ginseng as a food. Ginseng roots are classified as a food in Korea, Hong Kong, Special Administrative Region, Japan, USA, Canada and Italy, and ginseng processed products are classified as a food or food supplement in Korea, Hong Kong, Special Administrative Region, Taiwan Province of China, Japan, Canada, Vietnam, Thailand, Russia, Italy, China, USA and France. Most of the other countries do not yet have any legislation applicable to ginseng as a food and also countries have different criteria to classify the same products, which lead to multiple trade impediments between countries (Table 4).

Table 4 Classification of ginseng products in each country

| Country (Region) | Type | | Remarks |
|--|------|-----------------------------------|---|
| | Root | Processed product | |
| Korea | Food | Food | |
| China | Drug | Health food and new resource food | |
| (Hong Kong, Special Administrative Region) | Food | Food | |
| (Taiwan Province of China) | Drug | Food | Red ginseng (ginseng roots), 100%extract/powder/tablet product – drug Other products – food |
| Japan | Food | Food | |
| Viet Nam | Drug | Food | Ginseng roots, capsule - drug ginseng tea, ginseng drink - food |
| US | Food | Dietary supplement | |
| Canada | Food | Food and natural health food | |
| France | Drug | Food supplement | When the daily intake of ginsenoside is no less than 20mg, it is a drug. Ginseng root, capsule, jelly - drug Powder, extract, tea, juice and others - health supplementary food |
| Russia | Drug | Drug/Food | Classified according to the content of the ingredients |
| Italy | Food | Food | The product is classified as a Food supplement and permission can be given for general import and/or export of it. |

| Country (Region) | Type | | Remarks |
|---------------------|-----------|-------------------|---|
| | Root | Processed product | |
| Thailand | Drug/Food | | When the daily dosage is more than 2g, it is a drug; when it is less than 2g, it is a food. |
| Spain | | | The product is classified as a drug but may be sold as a health food. |

Source: Korea Agro-Fisheries & Food Trade Corp.

Moreover, low quality products manufactured in an inappropriate method are distributed in domestic and/or international markets since there is no national or international legislation on ginseng products as a food. And consumers are frequently confused and/or deceived because imitation products manufactured with such ingredients as do not belong to the genus *Panax* are distributed under the name of 'ginseng' (ex: Siberian ginseng-*Eleutherococcus senticosus*, Alaskan ginseng-*Oplopanax horridus*), or the origin of ingredients and/or products are falsely labeled.

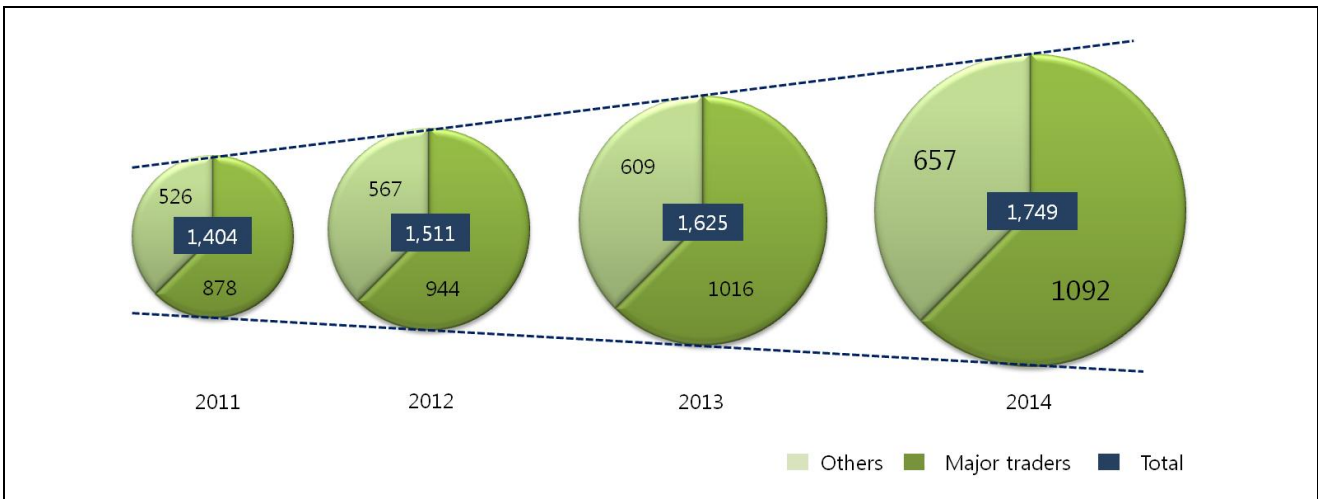
c) International or regional market potential

Based on the data provided by Global Trade Information Services, Inc. (GTI), the quantity of trade of ginseng roots was continually increased between 2008 and 2010. Taking into account such a tendency of increase, it is prospected that the international trade volume of ginseng roots will reach about USD 400 million in 2012.

Unlike in the case of ginseng roots, the volume of ginseng processed products traded in each country cannot be totalized accurately since the HS code is different from country to country. According to ICON Group International, Inc., a demand for ginseng processed products in the world market will be gradually expanded from USD 1,404 million in 2011 to USD 1,749 million in 2014. It is prospected that the trade volume for ginseng processed products will be increasingly expanded in such main new markets particularly as India and some European countries like Germany, UK and France and Middle and South American countries like Brazil and Mexico. It is also expected that the market demand in the other countries will gradually increase as well (Table 5).

Table 5 Market demand perspective for ginseng processed products (in USD million)

| Country | 2011 | 2012 | 2013 | 2014 |
|----------------|--------------|--------------|--------------|--------------|
| United States | 290.91 | 308.66 | 327.48 | 347.46 |
| China | 168.04 | 186.02 | 205.93 | 227.96 |
| Japan | 92.13 | 97.81 | 103.63 | 109.79 |
| India | 67.98 | 74.27 | 81.14 | 88.64 |
| Germany | 59.80 | 63.57 | 67.57 | 71.83 |
| United Kingdom | 50.25 | 55.28 | 60.81 | 66.89 |
| France | 43.14 | 45.68 | 48.38 | 51.23 |
| Brazil | 39.85 | 42.74 | 45.84 | 49.16 |
| Italy | 37.62 | 39.86 | 42.23 | 44.74 |
| Mexico | 28.72 | 30.59 | 32.58 | 34.70 |
| Others | 525.56 | 566.52 | 609.41 | 656.60 |
| Total | 1,404 | 1,511 | 1,625 | 1,749 |



Source: ICON Group International, Inc. (cited by Korea Agro-Fisheries & Food Trade Corp.)

As a result, ginseng products have a bright prospect in the future international market considering the facts that the market demand of ginseng products is prospective, the scope of the application of ginseng is steadily expanding, and various ginseng products are produced, consumed and distributed in many countries.

| Region | Processed ginseng products |
|--------|--|
| U.S |  <p data-bbox="384 1218 847 1249">Ginseng gum Ginseng candy Ginseng drink</p> |
| Europe |  <p data-bbox="544 1581 943 1612">Spirulina ginseng ball Ginseng coffee</p> |



Fig. 3 Various ginseng processed products from a number of countries

d) Amenability of the commodity to standardization

The standard for Ginseng Products (CODEX STAN 295R-2009) in the Asian region has been already established.

Ginseng Products are classified into Dried Ginseng and Ginseng Extract depending upon their manufacturing method, and the quality factors for each type of the products should be set up in a different way since their composition and contents vary with their drying process or concentrating process.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no general commodity standard for Ginseng Products. So, the regional standard for the products should be converted into a worldwide standard to protect the health of the consumers and make smooth the trade of ginseng products by means of establishing an international quality criterion.

Specific provisions in this current proposal, particularly non-safety provisions on product identity, essential composition & quality factors, packaging, storage and labeling, are not covered by existing horizontal Codex texts.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

This proposal deals with ginseng products traded between countries. It is not necessary to elaborate separate standards for the types of the products since this standard covers fresh ginseng (raw), dried ginseng (semi-processed or processed), and ginseng extract (processed).

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)

WHO monographs on selected medicinal plants published by WHO explain criteria for Radix Ginseng. But they are not criteria for foods but for herbal medicines. And the Codex standard concerned regulates *P. ginseng* C.A. Meyer and *P. quinquefolius* L. which are used as a food while WHO monographs define *P. ginseng* C.A. Meyer only. It implies that an international criterion for ginseng products used as a food is required.

5. Relevance to the Codex strategic objectives

This proposal meets with the Goal 1.2 of Part 2 – Review and develop Codex standards and related texts for food quality of the Strategic Plan 2008-2013 of the Codex Alimentarius Commission, to ensure that they are generic in nature and, while maintaining inclusiveness, reflect global variations and focus on essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary.

6. Information on the relation between the proposal and other existing Codex documents

This proposal relates to the conversion of the Regional Standard (CODEX STAN 295R-2009) for Ginseng Products finally adopted at the 32nd session of the Commission (2009) into a worldwide standard.

7. Identification of any requirement for and availability of expert scientific advice

This proposal focuses on non-safety matters; therefore, no provision on scientific advice is foreseen at this time. Safety provisions, e.g., ones on food additives and method of analysis, specific to the products, which are not covered by horizontal Codex texts, will be developed subject to endorsement by the relevant general subject committees (See also Section 3).

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Not applicable.

9. The proposed time-line for completion of the new work

| Date | Advance and Procedures |
|------|---|
| 2012 | Consideration of the proposal by CCPFV |
| 2013 | Critical review by CCEXEC and approval by the Commission |
| 2014 | Consideration by CCPFV at Step 4 |
| 2015 | Adoption by the Commission at Step 5. <i>Efforts will be made for adoption of the standard in at Step 5/8 in July, 2014 depending on progress on the consideration of the standard at the 27th session of CCPFV (2014).</i> |
| 2016 | Consideration of the standard at Step 7 |
| 2017 | Adoption by the Commission at Step 8 (worldwide standard) |

* Refer to 'Part 5. (b) (i), Procedure for the Elaboration of Codex Standards and Related texts, the Procedural Manual':

"If the Codex Alimentarius Commission approves the proposal, taking into account the outcome of the Critical Review by the Executive Committee, the regional standard usually enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 at the subsequent session of the commodity committee concerned."