

CODEX STANDARD FOR CANNED RASPBERRIES¹**CODEX STAN 60-1981****1. DESCRIPTION****1.1 Product definition**

Canned raspberries is the product (a) prepared from raspberry varieties conforming to the characteristics of the fruit of *Rubus idaeus* L. or *Rubus occidentalis* L. which are reasonably whole, reasonably sound ripe fruit, and from which extraneous matter including calices and stems have been removed; (b) packed with water or other suitable liquid packing medium; and (c) processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

1.2 Varietal type

Any suitable variety of raspberry may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS**2.1 Packing media²**

2.1.1 Canned raspberries may be packed in any one of the following:

2.1.1.1 Water - in which water is the sole packing medium;

2.1.1.2 Fruit juice - in which raspberry juice, or any other compatible fruit juice, is the sole packing medium;

2.1.1.3 Water and fruit juice(s) - in which water and raspberry juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;

2.1.1.4 Mixed fruit juices - in which two or more fruit juices, including raspberry, are combined to form the packing medium;

2.1.1.5 With sugar(s) - any of the foregoing packing media 2.1.1.1 through 2.1.1.4 may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup.

2.1.2 Classifications of packing media when sugars are added

2.1.2.1 When sugars are added to raspberry juice or other fruit juices, the liquid media shall be not less than 15° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened (name of fruit) juice - Not less than 15° Brix

Heavily sweetened (name of fruit) juice - Not less than 20° Brix.

¹ Formerly CAC/RS 60-1972 as amended.

² See Appendix to Part I.

2.1.2.2 When sugars are added to water or water and raspberry juice or water and fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

Basic Syrup Strengths

Light Syrup	Not less than 15° Brix
Heavy Syrup	Not less than 20° Brix.

2.1.3 Optional Packing Media

When not prohibited in the country of sale, the following packing media may be used:

Slightly Sweetened Water)	Not less than 11° Brix but less than 15° Brix.
Water Slightly Sweetened)	
Extra Light Syrup)	More than 26° Brix.
Extra Heavy Syrup)	

2.1.4 The cut-out strength of sweetened juice or syrup shall be determined on sample average, but no container may have a Brix value lower than that of the minimum of the next category below, if such there be.

2.2 Quality criteria

2.2.1 Colour

Except for artificially coloured canned raspberries, the raspberries shall have normal colour characteristics for canned raspberries and typical of the variety used.

2.2.2 Flavour

Canned raspberries shall have a normal flavour and odour free from flavours or odours foreign to the product.

2.2.3 Texture

The raspberries shall have a reasonably uniform texture and shall not be excessively firm nor unreasonably soft.

2.2.4 Defects and allowances

Canned raspberries shall be substantially free from defects within the limits set forth as follows:

Defects	Maximum limits
(a) Blemished berries (consisting of berries which are affected by wind rub, insects, disease, or which are deformed to the extent that the appearance or eating quality is materially affected)	10% m/m of drained raspberries

(b)	Crushed or broken berries (consisting of berries in which more than 50% of the drupelets are crushed, broken, detached, or otherwise damaged to the extent that the original conformation is destroyed)	25% m/m of drained raspberries
Total of the foregoing defects (a) and (b)		25% m/m of drained raspberries
(c)	Extraneous plant material (based on averages)	
(i)	Stalks (stems) or parts thereof, each longer than 3 mm	2 pieces per 100 grams of drained raspberries
(ii)	Leaves, calices, or portions of any of these, or other similar harmless extraneous plant material	2 sq. cm per 100 grams of drained raspberries

2.2.5 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in sub-section 2.2.1 through 2.2.4 (except extraneous plant material which is based on an average), shall be considered a "defective".

2.2.6 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.5 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.2.5, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (CAC/RM 42-1969) (see Codex Alimentarius Volume 13); and
- (b) the requirements which are based on sample averages are complied with.

3. FOOD ADDITIVES

Maximum level

3.1 Colours

- | | | |
|------------------------------|---|--------------------------------|
| 3.1.1 Erythrosine - CI 45430 |) | 300 mg/kg of the final product |
| 3.1.2 Ponceau 4 R - CI 16255 |) | singly or in combination |

4. CONTAMINANTS

- | | |
|-----------|----------------------------|
| Lead (Pb) | 1 mg/kg |
| Tin (Sn) | 250 mg/kg calculated as Sn |

