

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 2

CX/PFV 20/29/2
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

working by correspondence through the Codex online-platform

MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND/OR ITS SUBSIDIARY BODIES

A. 40TH 41ST AND 42ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION (CAC40, 41, 42)

MATTERS FOR INFORMATION

Standards and Related Texts adopted by the Commission¹

1. CAC40 adopted the:
 - Annex on Canned Pineapples (for inclusion in the *Standard for Certain Canned Fruits* (CXS 319-2015));
 - Annexes for Certain Quick Frozen Vegetables (for inclusion in the *Standard for Quick Frozen Vegetables* (CXS 320-2015))
 - Amendment to the *Standard for Certain Canned Fruits* (CXS 319-2015)
 - Amendments to the Food Additive Provisions in Codex Standards for Processed Fruits and Vegetables, i.e. Standards for *Canned Chestnuts and Canned Chestnut Puree* (CXS 145-1985), *Pickled Fruits and Vegetables* (CXS 260-2007), *Jams, Jellies and Marmalades* (CXS 296-2009), *Canned Applesauce* (CXS 17-1981), *Canned Fruit Cocktail* (CXS 78-1981), *Canned Tropical Fruit Salad* (CXS 99-1981), *Pickled Cucumbers* (CXS 115-1981), *Kimchi* (CXS 223-2001), *Canned Stone Fruits* (CXS 242-2003).

Revocation of existing Codex Standards and Related Texts²

2. CAC40 approved the revocation of the:
 - *Standard for Quick Frozen Carrots* (CXS 140-1983), *Standard for Quick Frozen Corn-on-the-Cob* (CXS 133-1981), *Standard for Quick Frozen Leeks* (CXS 104-1981); and *Standard for Quick Frozen Whole Kernel Corn* (CXS 132-1981) following the adoption of the *Standard for Quick Frozen Vegetables* and corresponding annexes.

Approval for New Work³

3. CAC40 approved the New Work, with the recommendation proposed by CCEXEC73, of the; Standard for cashew kernels, Conversion of the *Regional Standard for Chili Sauce* (CXS 306R-2011) into a worldwide standard, Revision of the *Standard for Mango Chutney* (CXS 160-1987), Standard for dried sweet potato, Conversion of the *Regional Standard for Gochujang* (CXS 294R-2009) into a worldwide standard, Standard for dried fruits (including dried persimmons), Standard for canned mixed fruits (Revision of the *Standard for Canned Tropical Fruit Salad* (CXS 99-1981))

Work Management⁴

4. CAC40 agreed that CCPFV would work by correspondence until CAC41 (2018) to:

¹ REP17/CAC paras 15-16 and Appendix III

² REP17/CAC para 82 and Appendix V

³ REP17/CAC paras 87-96 and Appendix VI

⁴ REP17/CAC paras 95-96, REP18/CAC paras 87-88, REP19/CAC paras 106-108

- (i) prioritize its work on the proposals for new work and pending work on the review of the existing standards;
 - (ii) prepare a work plan to address its overall work; and
 - (iii) prepare recommendations for CAC41 on the establishment of EWGs to carry out standard-development work, as prioritized in the work plan, for consideration by a physical meeting of CCPFV to be held in 2019.
5. CAC41 endorsed the recommendations of the CCPFV Chairperson to:
- (i) establish the seven EWGs (Dried Fruits, Chili Sauce, Gochujang, Canned Fruit salads, Mango Chutney, Response to CCFA and Response to CCMAS) to prepare the proposed drafts for comments and consideration by CCPFV; and
 - (ii) hold a physical meeting of the committee at an appropriate time.
6. CAC42 agreed with the proposals of the Chairperson of CCPFV to:
- (i) ask CCPFV to continue its work by correspondence; and
 - (ii) assess whether a physical meeting in 2020 would be appropriate

B. OTHER SUBSIDIARY BODIES

77TH SESSION OF EXECUTIVE COMMITTEE (CCEXEC77)⁵

MATTERS FOR INFORMATION

7. CCEXEC77 noted the interest in activating the work on cashew kernels and that members were encouraged to participate in the work of CCPFV and this could be further discussed in the upcoming FAO/WHO Coordinating Committees (RCCs).

49TH, 50TH AND 51ST SESSIONS OF THE COMMITTEE ON FOOD ADDITIVES (CCFA49, 50, 51)

MATTERS FOR ACTION

Technological justification for the use of food additives⁶

8. CCFA49 agreed to Request CCPFV provide more conclusive replies concerning the technological justification for the use of:
- (i) “emulsifiers, stabilizers, thickeners” and xanthan gum (INS 415) in FC 14.1.2 “Fruit and Vegetable Juices” and FC 14.1.3 “Fruit and vegetable nectar”;
 - (ii) acidity regulators and tartrates (INS 334, 335(ii), 337) in FC 04.1.2.2 “Dried fruit”;
 - (iii) tartrates (INS 334, 335(ii), 337) in FC 04.1.2.6 “Fruit based spreads (e.g. chutney), excluding products in food category 04.1.2.5”.
9. CCFA49 agreed to reiterate that the technological justification of the use of colours in French fried potatoes was in the purview of CCPFV; and invite members and observers to submit available information on the technological justification of the use of colours to CCPFV for consideration.
10. CCFA50 agreed to request guidance from the CCPFV on:
- (i) The use of acidity regulators in general and calcium lactate (INS 327) specifically in food category 14.1.2.1 “Fruit juice” generally, in Chinese plum juice specifically;
 - (ii) The use of acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(v); 542) and tartrates (INS 334, 335(ii), 337) specifically in food categories 14.1.2.2 “Vegetable juice”, 14.1.2.4 “Concentrates for vegetable juice”, 14.1.3.2 “Vegetable nectar”, and 14.1.3.4 “Concentrates for Vegetable nectar” and the maximum use levels needed to achieve the intended technical effect.
11. CCFA51 agreed:
- (i) to request guidance from CCPFV on the technological justification for the use of tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981); and

⁵ REP18/EXEC, para. 43

⁶ REP17/FA, para. 9-14, REP18/FA, paras 86, REP19/FA, para. 134

- (ii) to request CCPFV, should it determine such use technologically justified, revise CXS 115-1981 in order to reflect the use of the additive for the appropriate technological function with ML in accordance with GMP.

Revocation of Food additive provisions⁷

12. CCFA50 agreed to recommend that CCPFV consider the revocation of the following provisions, taking into consideration the lack of JECFA specifications:

- (i) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Canned Bamboo Shoots* (CXS 241-2003); and
- (ii) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009);
- (iii) sodium sorbate (INS 201) in the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009).

Workplan for the future alignment of the food additive provisions of commodity standards⁸

13. CCFA50 agreed to:

- (i) publish the guidance document as an information document on the Codex website and inform the relevant committees for their reference; and
- (ii) inform the commodity and RCCs of the alignment plan of CCFA and specially request CCPFV and other committees consider prioritizing initial alignment of commodity standards within the scope of their committee in order support CCFA planned GSFA alignment work in the course of next two years

38TH SESSION OF THE COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING (CCMAS38)

MATTERS FOR INFORMATION

Sampling plans for ginseng and for quick frozen⁹

14. CCMAS38 did not endorse the sampling plans for ginseng and for quick frozen vegetables since the values in the table did not correspond to those recommended in the *General Guidelines on Sampling* (CXG 50-2004) and it was unclear whether the attributes sampling plan actually applied to attributes and not to characteristics that might be described as variable. CCMAS38 noted that a similar question had already been posed to CCPFV with regard to the sampling plan for ginseng and that CCPFV had replied that if the resubmitted sampling plan was not appropriate, CCMAS should develop appropriate sampling plans. CCMAS38 noted the offer of New Zealand (as chair of the EWG on revision of GL50) to develop a template to provide guidance to committees for development of sampling plans, and therefore agreed to defer decision on developing sampling plans at this time.

15. CCMAS38 further noted that similar sampling plans had been endorsed in the past for processed fruits and vegetables and that CCMAS would need to address all sampling plans in a comprehensive way to avoid inconsistencies in *Recommended Methods of Analysis and Sampling* (CXS 234) and/or commodity standards.

Template for sampling plans¹⁰

16. CCMAS38 agreed that it would be providing commodity committees with a template for developing sampling plans in case the Committee would like to await developing sampling plans until such time CCMAS would provide the aforesaid template.

Presentation of methods of analysis by committees¹¹

17. CCMAS38 agreed to remind committees that when methods are submitted to CCMAS for endorsement, these methods should indicate also the principle as well as proposed typing for the methods.

⁷ REP18/FA, paras 48, 134

⁸ REP18/FA, para 48

⁹ REP17/MAS, paras. 14-15

¹⁰ REP17/MAS, paras 14, 18, 24

¹¹ REP17/MAS, para 27

MATTERS FOR ACTIONQuick frozen French fried potatoes – method for free fatty acids¹²

18. CCMAS38 noted that the methods for the determination of free fatty acids was for fats and oils and not for foods and that a method for fat extraction was necessary prior to the use of the suggested methods.
19. CCMAS38 therefore agreed to request CCPFV recommend a method for fat extraction.

The 24th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS24)**MATTERS FOR INFORMATION**Food Integrity, food authenticity and food fraud¹³

20. CCFICS24 continued the discussions on the topic of food Integrity, food authenticity and food fraud and noted that the work was broad and might overlap with the mandates of other committees and CCFICS could consider seeking advice from the Commission and relevant Committees.
21. CCFICS24 also agreed to inform CCEXEC, the Commission and its subsidiary bodies, including CCGP, of its ongoing discussions on this subject.

44th and 45th Sessions of the Codex Committee on Food Labelling (CCFL44, 45)**MATTERS FOR INFORMATION**Guidance for the labelling of non-retail containers¹⁴:

22. CCFL44 noted that many commodity standards (including those submitted for endorsement) contained provisions for non-retail containers which referred to a standardized text applicable to this provision that had been endorsed by CCFL at past and present sessions and agreed to inform commodity committees of CCFL's ongoing work on guidance for the labelling of nonretail containers so that they were aware that the current standardized provisions might need to be adjusted or removed to reference the aforesaid guidance.
23. CCFL45 made progress on the work on this matter, agreed to forward the proposed draft revision to CAC42 for adoption at Step 5; and to inform the relevant commodity committees on the progress of the work.

21st Sessions of the Codex Committee on Fresh Fruits and Vegetables (CCFFV21)**MATTERS FOR ACTION**Standard for Fresh Dates¹⁵

24. CCFFV21 held a general discussion focusing on how to best differentiate products to be covered by the proposed draft standards for Fresh Dates with those already covered by *Standard for Dates* (CXS 143-1985); and how to ensure that there would be no overlap between the two standards.
25. CCFFV21 agreed to inform CCPFV that it was in the process of developing a standard for fresh dates; and to request CCPFV provide clarification on whether CXS 143-1985 had covered all stages of fresh dates with different level of moisture content i.e. for khalal stage not exceeding 85%, rutab stage not exceeding 45% and tamer stage not exceeding 25%, which dates were freshly harvested and consumed without any processing, addition of ingredients and food additives.

¹² REP17/MAS, para. 12-13

¹³ REP19/FICS paras 54-60

¹⁴ REP18/FL para 20, REP19/FL para 64

¹⁵ REP20/FFV paras 51-62