Note: This report includes Codex Circular Letter CL 1998/9-PFV.
TO: - Codex Contact Points
    - Interested International Organizations

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

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

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

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

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

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

PART B. REQUEST FOR COMMENTS AT STEP 3

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

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

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

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

1. Applicable to All Standards Covering Canned Products in Packing Media
   (i) Packing media provisions; whether to maintain the current detailed descriptions of packing media or to refer to the Guidelines for Packing Media for Canned Fruits (or Vegetables)(para. 36); and
   (ii) Necessity of explicit minimum levels for minimum drained weight (para. 41).

2. Proposed Draft Revised Standard for Canned Applesauce (Appendix II)
   (i) Current national practice on the minimum level for total soluble solids in sweetened applesauce (para. 14);
   (ii) Technological justification for the use of isoascorbic acid (para. 18)(Information requested from those countries that authorize its use); and
   (iii) Technological justification for the use of colours (para. 20) (Information requested from those countries that authorize their uses).

3. Proposed Draft Revised Standard for Canned Pears (Appendix III)
   (i) Technological justification for the use of colours for specialty packs (para. 37) (Information requested from those countries that authorize their uses); and
   (ii) Level of minimum drained weight for diced style (para. 41).

   (i) Technological justification for the use of colours for canned red or purple plums (Information requested from those countries that authorize their uses); and
   (ii) Technological justification for the use of antioxidant, L-ascorbic acid for canned peaches and canned apricots (Information requested from those countries that authorize it use).

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

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

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

The Committee:

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

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- returned the Draft Standard for Bamboo Shoots to Step 6 for redrafting by Thailand, in collaboration with the Codex Secretariat, incorporating all the pertinent decisions made at the Session (para. 65);
- returned the Proposed Draft Standards for Canned Mangoes, Canned Pineapple, Canned Fruit Cocktails, Canned Tropical Fruit salad, Canned Chestnuts and Canned Chestnut Puree, Canned Tomatoes, Canned Mushrooms, Mango Chutney, Pickled Cucumbers, Table Olives, Processed Tomato Concentrates, Dried Apricots, Dates, Raisins, Grated Desiccated Coconuts, Unshelled Pistachio Nuts, Dried Edible Fungi, and Edible Fungi and Fungus Products to Step 3 for redrafting incorporating all the pertinent decisions made at the Session (paras. 52, 63 & 66-69);
- requested the Codex Committee on Food Additives and Contaminants to provide guidance on how to deal with maximum levels of contaminants in individual standards (para. 21);
- requested the Codex Committees on Food Labelling and on Nutrition and Food for Special Dietary Uses to provide guidance on how to deal with nutrient fortification issues in commodity standards (para. 29);
- requested the Codex Committee on Methods of Analysis and Sampling to provide advice and clarification on the tolerances permitted for the declaration of net drained weight (para. 42); and
- reviewed methods of analysis for processed fruits and vegetables, received the proposal for the revised list of methods of analysis, and agreed to circulate it separately for comments by governments and for consideration at the next session (para. 70).
# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Paragraphs</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>INTRODUCTION</td>
<td>1 - 2</td>
</tr>
<tr>
<td>OPENING OF THE SESSION</td>
<td>3</td>
</tr>
<tr>
<td>ADOPTION OF THE AGENDA</td>
<td>4 - 5</td>
</tr>
<tr>
<td>GENERAL APPROACH TO CONSIDERATION OF STANDARDS FOR PROCESSED FRUITS AND</td>
<td></td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>6 - 9</td>
</tr>
<tr>
<td>PROPOSED DRAFT REVISED STANDARDS FOR CANNED FRUITS AT STEP 4</td>
<td>10 - 52</td>
</tr>
<tr>
<td>Proposed Draft Revised Standard for Canned Applesauce</td>
<td>12 - 29</td>
</tr>
<tr>
<td>Proposed Draft Revised Standard for Canned Pears</td>
<td>30 - 43</td>
</tr>
<tr>
<td>Proposed Draft Standard for Stone Fruits</td>
<td>44 - 49</td>
</tr>
<tr>
<td>Other Proposed Draft Revised Standards for Canned Fruits</td>
<td>50 - 51</td>
</tr>
<tr>
<td>Status of Proposed Draft Standards for Canned Fruits</td>
<td>52</td>
</tr>
<tr>
<td>PROPOSED DRAFT REVISED STANDARDS FOR CANNED VEGETABLES AT STEP 4</td>
<td>53 - 63</td>
</tr>
<tr>
<td>Proposed Draft Revised Standard for Canned Carrots</td>
<td>53 - 62</td>
</tr>
<tr>
<td>Status of Proposed Draft Revised Standards for Canned Carrots/Vegetables</td>
<td>63</td>
</tr>
<tr>
<td>DRAFT STANDARD FOR CANNED BAMBOO SHOOTS AT STEP 7</td>
<td>64 - 65</td>
</tr>
<tr>
<td>PROPOSED DRAFT REVISED STANDARDS FOR OTHER PROCESSED FRUITS AND VEGETABLES</td>
<td>66 - 69</td>
</tr>
<tr>
<td>METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES</td>
<td>70</td>
</tr>
<tr>
<td>CONVERSION OF EUROPEAN REGIONAL STANDARD FOR VINEGAR INTO WORLDWIDE</td>
<td>71 - 72</td>
</tr>
<tr>
<td>OTHER BUSINESS AND FUTURE WORK</td>
<td>73 - 77</td>
</tr>
<tr>
<td>Proposal for New Standard for Soy Sauce</td>
<td>73 - 75</td>
</tr>
<tr>
<td>Future Work</td>
<td>76 - 77</td>
</tr>
<tr>
<td>DATE AND PLACE OF NEXT SESSION</td>
<td>78</td>
</tr>
</tbody>
</table>

# LIST OF APPENDICES

<table>
<thead>
<tr>
<th></th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appendix I</td>
<td>List of participants</td>
</tr>
<tr>
<td>Appendix II</td>
<td>Proposed Draft Revised Standard for Applesauce</td>
</tr>
<tr>
<td>Appendix III</td>
<td>Proposed Draft Revised Standard for Pears</td>
</tr>
<tr>
<td>Appendix IV</td>
<td>Proposed Draft Standard for Canned Stone Fruits</td>
</tr>
<tr>
<td>Appendix V</td>
<td>Proposed Draft Guidelines for Packing Media for Canned Fruits</td>
</tr>
</tbody>
</table>
INTRODUCTION

1. The Nineteenth Session of the Codex Committee on Processed Fruits and Vegetables was held at the Headquarters of the Pan-American Health Organization in Washington D.C. from 16 to 20 March 1998 at the kind invitation of the Government of the United States of America. It was attended by 76 delegates and advisors from 26 Member countries and 5 Observers from 3 international organizations. The list of participants is attached to this report as Appendix I.

2. The Session was chaired by Mr. David Priester, International Standards Coordinator, United States Department of Agriculture. For certain items of the Agenda, the Session was chaired by Mrs. Shellee Davis, Consumer Safety Officer, United States Food and Drug Administration.

OPENING OF THE SESSION (Agenda Item 1)

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

ADOPTION OF THE AGENDA (Agenda Item 2)1

4. The Committee adopted the Provisional Agenda and the Supplementary List to the Provisional Agenda as its Agenda for the Session. It agreed to discuss proposals for the elaboration of new Codex standards for soy sauce, canned artichokes, canned potatoes and canned cherries under Agenda Item 10 Other Business and Future Work.

5. On the suggestion of the Chairperson, the Committee agreed to establish a small working group on methods of analysis and sampling to review all the methods of analysis and sampling for standards for processed fruits and vegetables contained in document CX/PFV 98/7, so that references to methods could be updated and brought into line with the new format of Codex standards. The working group consisted of delegates from France, Japan, Spain, Thailand, the United States of America and a representative of AOAC International.

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

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

1 CX/PFV 98/1 and CX/PFV 98/1-Add.1
2 CX/PFV 98/2.
more horizontal and general standards as opposed to very specific and detailed ones, the Committee was encouraged to consider the elaboration of more general standards than the existing standards to cover as wide a range of products as appropriate and possible.

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

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

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

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

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

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

PROPOSED DRAFT REVISED STANDARD FOR CANNED APPLESAUCE

Scope

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

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

---

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

4 CL 1997/1-PFV, Appendix I.
Description

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

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

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

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

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

Essential composition and Quality Factors

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

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

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

Food Additives

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

Antioxidants

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

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

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

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

Colours

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

Contaminants

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

Hygiene

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

Labelling

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

Labelling of Non-Retail Containers

24. Noting that the relevant provisions of the Codex General Standard for the Labelling of Prepackaged Foods made explicit references to the possibility of providing the name and address of the distributor, the Committee decided to use the following wording in all the Proposed Draft Standards:
“Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.”

**Annex**

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

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

**Other Quality Criteria**

**Colour**

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

**Colour, Flavour, Consistency**

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

**Weights and Measures**

**Minimum Fill**

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

**Vitamin C Fortification**

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

**Proposed Draft Revised Standard for Canned Pears**

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

---

5 ALINORM 97/37, para. 171.
6 CL 1997/1-PFV, Appendix XV.
The Committee agreed that several decisions to be taken in relation to this product would also be valid for other canned fruits normally presented in liquid packing media.

Product Definition

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

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

Packing Media

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

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

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

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

Colours

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

Labelling

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

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

Weights and Measures

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

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

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

Labelling: Declaration of variety

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

PROPOSED DRAFT STANDARD FOR CANNED STONE FRUITS

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

Description

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

Other Permitted Ingredients

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

Quality Criteria

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

---

7 CX/PFV 98/2, Appendix.
Additives
48. The Committee agreed to add a new section on acidifying agents in order to reflect current production and marketing practices.

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

OTHER PROPOSED DRAFT REVISED STANDARDS FOR CANNED FRUITS
50. The Committee was unable to consider other Proposed Draft Revised Standards for canned fruits due to time constraints. However, the Committee agreed that standards should be elaborated for canned citrus fruits (combining the Standards for Canned Grapefruit\(^8\) and Canned Mandarin Oranges\(^9\)) and canned berry fruits (combining the Standards for Canned Raspberries\(^10\) and Canned Strawberries\(^11\)) pending approval by the Executive Committee. The Committee requested the Codex Secretariat to arrange the drafting of the above standards in a similar manner as the Proposed Draft Standard for Stone Fruits and incorporating all the pertinent decisions made at this Session.

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

Status of Proposed Draft Standards for Canned Fruits
52. The Committee advanced the Proposed Draft Revised Standards for Canned Applesauce and Canned Pears to Step 5 for adoption by the Executive Committee at its 45th Session\(^12\). It was noted that those provisions requiring endorsement would be submitted to the relevant general subject committees for consideration. The Committee agreed to circulate the Proposed Draft Standard for Canned Stone Fruits at Step 3 for government comments pending approval of its elaboration by the Executive Committee. The texts of these standards are attached to this report as Appendices II, III and IV respectively. The Proposed Draft Revised Standards for Canned Mangoes, Canned Pineapple, Canned Fruit Cocktail, Canned Tropical Fruit Salad, and Canned Chestnuts and Canned Chestnut Puree were returned to Step 3 for redrafting incorporating all the pertinent decisions made at this Session.

PROPOSED DRAFT REVISED STANDARDS FOR CANNED VEGETABLES AT STEP 4\(^13\) (Agenda Item 5)

PROPOSED DRAFT REVISED STANDARD FOR CANNED CARROTS
53. The Committee considered the Proposed Draft Revised Standard for Canned Carrots keeping in mind the possibility of combining all Proposed Draft Revised Standards for canned vegetables into one

---

\(^8\) CODEX STAN 15-1981.
\(^9\) CODEX STAN 68-1981.
\(^10\) CODEX STAN 60-1981.
\(^12\) 3-5 June 1998.
\(^13\) CL 1997/1-PFV, CX/PFV 98/4 (comments from Australia, France, Spain, South Africa, United Kingdom and United States), CX/PFV 98/4-Add.1 (comments from Australia, Cuba, Czech Republic, France, Germany, Poland, United Kingdom, United States, IPPA and OETFL) and CRD 1 (list of food additives).
general standard. General decisions taken by the Committee in relation to Canned Applesauce, Canned Pears or Canned Stone Fruits are not reproduced here.

**Description**

**Product Definition**

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

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

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

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

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

**Presentation**

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

**Other Permitted Ingredients**

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

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

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

**Food Additives**

60. The Committee **agreed** to include a provision for the use of those acidifying agents approved by the Joint FAO/WHO Expert Committee on Food Additives. The Committee further **agreed** to add certain flavour enhancers and firming agents\(^\text{14}\) to reflect the current practice and to provide flexibility of manufacturing.

\(^{14}\) CX/PFV 98/4, page 8.
61. The Committee agreed to place the provision for thickeners in square brackets with the understanding that whether or not to retain them would depend on a decision taken in relation to sauce packs.

Hygiene

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

Status of Proposed Draft Revised Standards for Canned Carrots/Vegetables

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

DRAFT STANDARD FOR CANNED BAMBOO SHOOTS AT STEP 7\(^{15}\) (Agenda Item 6)

64. The Committee noted that this standard had been proposed by the Codex Coordinating Committee for Asia at its 8th Session based on trade information and marketing aspects of canned bamboo shoots. The proposal had been approved by the Executive Committee at its 39th Session\(^{16}\). The Executive Committee at its 43rd Session had adopted the Proposed Draft Standard at Step 5.

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

PROPOSED DRAFT REVISED STANDARDS FOR OTHER PROCESSED FRUITS AND VEGETABLES AT STEP 4\(^{17}\) (Agenda Item 7)

66. The Committee was unable to consider these standards due to time constraints. However, the Committee agreed to elaborate a standard for jam, jellies and marmalades, pending approval by the Executive Committee, which would replace the existing Standards for Jam (Fruit Preserves) and Jellies\(^{18}\) and for Citrus Marmalade\(^{19}\). The Committee requested the Codex Secretariat to prepare a draft of the standard.

---

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

\(^{16}\) ALINORM 93/3, para. 80.

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

\(^{18}\) CODEX STAN 79-1981.

\(^{19}\) CODEX STAN 80-1981.
67. Noting the long-standing cooperation between the Committee and the International Olive Oil Council (IOOC) in the elaboration of the Standard for Table Olives\textsuperscript{20}, the Committee \textbf{requested} the Secretariat to advise the IOOC of the proposals to revise the present standard and to cooperate with the IOOC in the preparation of an appropriate draft.

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

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

\section*{METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES\textsuperscript{22} (Agenda Item 8)}

70. Mr. Richard Peterson (USA) presented a report of the \textit{ad hoc} Working Group\textsuperscript{23} on methods of analysis. The Working Group had revised the list of methods, to be referenced in the standards for processed fruits and vegetables, based on information currently available to the Committee. The Committee \textbf{agreed} to circulate separately the revised list along with additional information provided by the Working Group for comments by governments and interested international organizations. It was \textbf{agreed} that the revised list would be considered by the Committee at its next session in light of comments received before being submitted to the Codex Committee on Methods of Sampling and Analysis for endorsement.

\section*{CONVERSION OF EUROPEAN REGIONAL STANDARD FOR VINEGAR INTO WORLDWIDE STANDARD\textsuperscript{24} (Agenda Item 9)}

71. The Committee noted that the Codex European Regional Standard for Vinegar\textsuperscript{25} had been identified by the 19\textsuperscript{th} Session of the Codex Alimentarius Commission as one of the regional standards that could possibly be converted to a worldwide standard or maintained as a regional standard. It was noted that even if the Committee decided to maintain the standard as a regional standard, there would be a need to amend the text to bring the standard in line with the current Codex format and to update the references.

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

\section*{OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)}

\section*{PROPOSAL FOR NEW STANDARD FOR SOY SAUCE}

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

\textsuperscript{20} CODEX STAN 66-1981, Rev.1 1987.
\textsuperscript{21} CODEX STAN 40-1981.
\textsuperscript{22} CX/PFV 98/7.
\textsuperscript{23} See para. 5.
\textsuperscript{24} CX/PFV 98/8.
\textsuperscript{25} CODEX STAN 162-1987.
standard for fermented soy sauce. It was emphasized that as there were two types of soy sauce, fermented and non-fermented, it was extremely important to distinguish the fermented type from the non-fermented for consumer protection and fair trade. A number of countries supported the elaboration of the standard for fermented soy sauce as a traditional food commodity in the country, to protect the traditional mode of manufacture of fermented soy sauce, or in view of substantial international trade of the product.

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

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

FUTURE WORK

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

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

---

26 See also paras. 50-52, 63, 65, 66-68, & 75.
27 This standard may include canned artichokes and canned potatoes and could include canned mushrooms and canned tomatoes.
Packing Media for Canned Fruits *; and
Packing Media for Canned Vegetables *.
* new work subject to approval.

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

DATE AND PLACE OF NEXT SESSION (Agenda Item 11)

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

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

---

\(^{28}\) Interim Step pending approval of the elaboration of a standard for canned vegetables by the Executive Committee.
<table>
<thead>
<tr>
<th>Subject</th>
<th>Step</th>
<th>For Action by</th>
<th>Document Reference (ALINORM 99/27)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proposed Draft Guidelines for Packing media for Canned Vegetables</td>
<td>1, 2</td>
<td>45th CCEXEC Codex Secretariat 20th CCPFV</td>
<td>paras. 63, 76</td>
</tr>
<tr>
<td>Methods of Analysis for Processed Fruits and Vegetables</td>
<td>-²⁹</td>
<td>Codex Secretariat Governments 20th CCPFV</td>
<td>paras. 70</td>
</tr>
<tr>
<td>Proposed Draft Revised Standard for Fresh Fungus &quot;Chanterelle&quot;</td>
<td>3</td>
<td>45th CCEXEC CCFFV</td>
<td>para. 68</td>
</tr>
<tr>
<td>European Regional Standard for Vinegar</td>
<td>-</td>
<td>45th CCEXEC CCEURO</td>
<td>para. 72</td>
</tr>
</tbody>
</table>

²⁹ Individual methods at the same Step as the relevant standards.
LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairperson of the Session: Mr. David Priester
Président de la Session: International Standards Coordinator
Presidente de la Reunión: U.S. Department of Agriculture
Agricultural Marketing Service
Fruits & Vegetables Division
Room 2071, South Building
P.O. Box 96456
Washington, DC 20090-6456
Tel: 202 720-2184
Fax: 202 720-0016
E-mail: David_L_Priester@usda.gov

Vice-Chairperson: Ms. Shellee A. Davis
Vice-Président: FDA/CFSAN
Vicepresidente: HFS-306
200 C Street, SW
Washington, DC 20204
Tel: 202 205-4681
Fax: 202 205-4422

AUSTRALIA
AUSTRALIE
Dr. Peter Miller
Veterinary Counsellor
Embassy of Australia
1601 Massachusetts Avenue, NW
Washington, DC 20036
Tel: 202 797-3319
Fax: 202 797-3037
E-mail: peter.miller@dfat.gov.au

BANGLADESH

Quazi Mesbahuddin Ahmed
Minister (Economic)
Embassy of Bangladesh
2201 Wisconsin Avenue, NW
Washington, DC 20007
Tel: 202 342-8383
Fax: 202 333-4971

CAMBODIA
CAMBODGE
CAMBOYA

Mao Chan Samnom, Counselor
Royal Embassy of Cambodia
4500 16th Street, NW
Washington, DC 20011
Tel: 202 726-7824
Fax: 202 726-8381
E-mail: ecocam@erols.com

CANADA

Dr. Jim Standish
Associate Director
Dairy, Fruit, and Vegetable Division
Food Inspection Directorate
Canadian Food Inspection Agency
59 Camelot Drive
Nepean, Ontario K1A OY9
Tel: 613 225-2342
Fax: 613 228-6632
E-Mail: jstandish@em.agr.ca
Mr. Pat Erridge  
Food Institute of Canada  
1600 Scott Street, Suite 415  
Ottawa, Ontario K1Y 4N7  
Tel: 613 722-1000  
Fax: 613 722-1404

Mr. Allan McCarville  
Manager, Codex and Scientific Affairs  
Bureau of Food Regulatory, International and  
Interagency Affairs  
Food Directorate  
Health Canada  
Ottawa, Ontario K1A OL6  
Tel: 613-957-0189  
Fax: 613-941-3537  
E-mail: allan_mccarville@hc-sc.gc.ca

Mr. Steve Truman  
Canadian Importers Association  
c/o 1500 West Georgia Street, Suite 800  
Vancouver, BC, V6G 2Z6

CHILE  
CHILI
Bernardo del Picó  
Assistant - Agricultural Office  
Embassy of Chile  
1732 Massachusetts Avenue, NW  
Washington, DC 20036  
Tel: 202 872-1663  
Fax: 202 872-1657  
E-mail: agchile@radix.net

CUBA
Ing. Eva Sevillano Armesto  
Deputy Director  
Food Industry Research Institute  
Carretera Guatao Km. 3½  
La Lisa, La Habana 19200  
Tel: 537 22-0588  
Fax: 537 24-6553  
E-mail: AGU@iiia.igb.ed.cu

Ing. Cecilia García Hernández  
Senior Officer of Food Industry Ministry  
Calle E No. 152 esq. A  
Calzada, Vedado  
Ciudad de La Habana  
Tel: 32-2576 al 79  
Fax: 32-6797

EGYPT  
EGYPTE  
EGIPTO
Mr. Sayed Abdelkader  
Assistant Agricultural Counsellor  
Ministry of Agriculture  
Embassy of Egypt, Agricultural Bureau  
3521 International Court, NW  
Washington, DC 20008  
Tel: 202 966-2080  
Fax: 202 895-5493  
E-mail: sakader@aol.com

FRANCE  
FRANCIA
Mme Claudine Muckensturm  
Ministère de l’Economie et des Finances,  
DGCCRF  
59, Boulevard Vincent-Auriol, téledoc 251  
75703 Paris Cedex 13  
Tel: 01 44 97 24 37  
Fax: 01 44 97 30 39

Jean-Pierre Doussin  
Chargé de Mission  
Direction Générale de la Concurrence, de la  
Consommation et de la Répression des Fraudes  
Ministère de l’Economie et des Finances  
59, Boulevard Vincent-Auriol, Télédoc 051  
75703 Paris Cedex 13  
Tel: +33 1 44 97 34 70  
Fax: +33 1 44 97 30 37  
E-mail: jean-pierre.doussin@dpa.finances.gouv.fr

M. Cormouls-Houles  
Société Menguy’s  
83-85 rue Bourrassol  
31300 Toulouse  
Tel: 05 61 42 72 25  
Fax: 05 61 42 15 55

Vincent Truelle  
F.I.A.C (Fédération française des industries des  
aliments conservés)  
44, rue d’Alesia  
75682 Paris Cedex 14  
Tel: 01 53 91 44 44  
Fax: 01 53 91 44 70  
E-mail: fiac@alesial.org
GUATEMALA
Ms. Blanca Pedroza
PROFRUTA
Profuta Central
3a. calle 6-11, zona 9
Edificio Sánchez
Tel: 3319267-3622549
Fax: 3327306
E-mail: profuta@guote.net

HUNGARY
HONGRIE
HUNGARIA
Dr. Mária Sós Gazdag
Deputy General Manager
Campden & Chorleywood
Food Industry Dev. Institute Hungary
1094 Budapest, Márton u. 3/b
Tel: +36-1 216-0380
Fax: +36-1 215-0815

INDIA
INDE
Devdas Chhotray
Joint Secretary
Ministry of Food Processing Industries
Government of India
Panchsheel Bhawan
Khel Gaon Marg
New Delhi-110049
Tel: +91 011-6492476
Fax: +91 011-6493226

INDONESIA
INDONESIE
P. Natigor Siagan
Agricultural Attaché
Embassy of the Republic of Indonesia
2020 Massachusetts Avenue, NW
Washington, DC
Tel: 202 775-5200
Fax: 202 775-5365

ITALY
ITALIE
ITALIA
Mr. Ciro Impagnatiello
Officer
Italian Codex Committee
Via XX Settembre, 20
00187 Roma
Tel: +39 6 46656510/46655016
Fax: +39 6 4880273

JAPAN
JAPON
Akira Inoue
Director of International Standardization
Standards and Labeling Division
Food and Marketing Bureau
Ministry of Agriculture, Forestry & Fisheries
1-2-1 Kasumigaseki
Chiyoda-ku
Tokyo
Tel: +81-3-3501-4094
Fax: +81-3-3502-0438

Masahiko Higashi
Chief
Standards and Labeling Division
Food and Marketing Bureau
Ministry of Agriculture, Forestry & Fisheries
1-2-1 Kasumigaseki
Chiyoda-ku
Tokyo
Tel: +81-3-3501-4094
Fax: +81-3-3502-0438

Atsushi Fujita
Technical Advisor
Japan Food Industry Centre
6-18 Kamimeguro 3-Chome
Meguro-Ku
Tokyo 153-0051
Tel: +81-3-3716-2892
Fax:+81-3-3716-2700

Dr. Chiyuki Kanbe
Technical Advisor
Japan Food Industry Centre
6-18 Kamimeguro 3-Chome
Meguro-Ku
Tokyo 153-0051
Tel: +81-3-3716-2892
Fax: +81-3-3716-2700
Keizo Mitani  
Technical Advisor  
Japan Food Industry Centre  
6-18 Kamimeguro 3-Chome  
Meguro-Ku  
Tokyo 153-0051  
Tel: +81-3-3716-2892  
Fax: +81-3-3716-2700  

Hideo Tanaka  
Technical Advisor  
Japan Food Industry Centre  
6-18 Kamimeguro 3-Chome  
Meguro-Ku  
Tokyo 153-0051  
Tel: +81-3-3716-2892  
Fax: +81-3-3716-2700  

Chan Joon Soon  
Counselor for Agricultural Affairs  
Embassy of the Republic of Korea  
2370 Massachusetts Avenue, NW  
Washington, DC 20008  
Tel: 202 939-5673  

Dr. Per Alte Rosness  
Deputy Director General  
Norwegian Food Council Authority  
P.O. Box 8187 Dep  
N-0034 Oslo  
Tel: +47 22 24 66 50  
Fax: +47 22 24 66 99  

Ing. Roque Leguozamon  
Comisión Nacional del Codex de Paraguay  
M.A.G: Pre Franco e/14 de Mayo  
Asunción  
Tel: 585031/3  
Fax: 585031/3  

Alfredo J. Valencia  
Minister Counselor (Economic)  
Embassy of Peru  
1700 Massachusetts Avenue, NW  
Washington, DC 20036  
Tel: 202 833-9860  

Victoriano B. Leviste  
Agricultural Attache  
Embassy of the Philippines  
1600 Massachusetts Avenue, NW  
Washington, DC 20036  
Tel: 202-467-9422  
Fax: 202-467-9421  
E-mail: philemba@mnsinc.com  

Ms. Ingrid Brockova (Alena Gazurova)  
Second Secretary  
Slovak Embassy  
2201 Wisconsin Avenue, NW  
Washington, DC 20007  
Tel: 202 965-5160  
Fax: 202 965-5166  
E-mail: svkemb@concentric.net  

Begoña Nieto Gilarte  
Subdirectora General de Planificación  
Alimentarias Ministerio de Agricultura, Pesca y Alimentación  
Dirección General de Política Alimentaria e Industrias Agrarias y Alimentarias  
P.° de La Infanta Isabel, 1  
28071 Madrid
Alfonso Pino
Attaché
Agriculture, Fisheries and Food
Embassy of Spain
2375 Pennsylvania Avenue, NW
Washington, DC 20037
Tel: 202 728-2330
Fax: 202 728-2320

D. Luis Font de Mora
Consejero Commercial
Embajada de España
Washington, DC

SWEDEN
SUEDE
SUECIA

Eva Lönberg
Codex Coordinator
Livsmedelsverket
National Food Administration
Box 622
S-751 26 Uppsala
Tel: +46 18 17 55 00
Fax: +46 18 10 58 48
E-mail: Eva.Lonberg@slv.se

THAILAND
THAILANDE
TAILANDIA

Mr. Soodsakorn Putho
Minister-Counselor (Industry)
Office of the Industrial Affairs
Royal Thai Embassy
1024 Wisconsin Avenue, NW
Washington, DC 20007
Tel: 202 944-3620
Fax: 202 944-3623
E-mail: kornt@ari.net

Chittima C. Iamsudha
Third Secretary
Royal Thai Embassy
1024 Wisconsin Avenue, NW
Suite 401
Washington, DC 20007
Tel: 202 944-3600 / 298-4788
Fax: 202 944-3611
E-mail: thai.wsn@ari.net

Mrs. Oratai Silapanaporn
Thai Industrial Standards Institute
Rama VI Rd., Rathathewi
Bangkok 10400
Tel: +66 2 2023444
Fax: +66 2 2487987
E-mail: oratais@tisi.go.th

Mr. Wanchai Somchit
Executive Manager
Thai Food Processors’ Association
170/22 9th Floor Ocean Tower 1 Bldg.
New-Rahadapisek Road, Klongtoey
Bangkok 10110
Tel: +66 2 261-2684-6, 261-2995
Fax: +66 2 261-2996-7

Mrs. Malinee Subvanich
Director & Secretary General 1997-1998
Thai Food Processors’ Association
170/22 9th Floor Ocean Tower 1 Bldg.
New-Rahadapisek Road, Klongtoey
Bangkok 10110
Tel: +66 2 261-2684-6, 261-2995
Fax: +66 2 261-2996-7

Ms. Charuayporn Tantipipatpong
President 1997-1998
Thai Food Processors’ Association
170/22 9th Floor Ocean Tower 1 Bldg.
New-Rahadapisek Road, Klongtoey
Bangkok 10110
Tel: +66 2 261-2684-6, 261-2995
Fax: +66 2 261-2996-7

Prakarn Virakul
Minister Counselor (Agriculture)
Office of Agricultural Affairs
Royal Thai Embassy
1024 Wisconsin Avenue, NW
Washington, DC 20007
Tel: 202 338-1543
Fax: 202 338-1549

TONGA

Mr. Haniteli Fa’anunu
Director
Ministry of Agriculture and Forestry
P.O. Box 14
Nuku’alofa
Tel: +676 23-402
Fax +676 24-271
UNITED KINGDOM  
ROYAUME-UNI  
REINO UNIDO  

Dr. Mark Woolfe  
Head of Branch  
Food Labeling and Standards Division  
Ministry of Agriculture, Fisheries and Food  
Room 317 - Ergon House  
17 Smith Square  
London SW1P 3 JR  
Tel: +44 171 238 6168  
Fax: +44 171 238 6763

Miss Claire Boville  
Senior Scientific Officer  
Food Labeling and Standards Division  
Ministry of Agriculture, Fisheries and Food  
Room 323 - Ergon House  
17 Smith Square  
London SW1P 3 JR  
Tel: +44 171 238 6181  
Fax: +44 171 238 6763

UNITED STATES OF AMERICA  
ETAT-UNIS D'AMERIQUE  
ESTADOS UNIDOS DE AMERICA  

Mr. Richard B. Boyd  
Senior Marketing Specialist  
U.S. Department of Agriculture  
Agricultural Marketing Service  
Fruit and Vegetable Programs  
Processed Products Branch  
P. O. Box 96456, Rm. 0718, South Building  
Washington, DC 20090-6456  
Tel: 202 720-5021  
Fax: 202 690-1527  
E-mail: RICHARD_B_BOYD@USDA.GOV  
Website: WWW.USDA.GOV

Mr. Charles W. Cooper  
Director, International Activities Staff  
Center for Food Safety and Applied Nutrition, (HFS-585)  
U.S. Food and Drug Administration  
200 C Street, SW  
Washington, DC 20204  
Tel: 202 205-5042  
Fax: 202 401-7739

Ms. Marsha Echols  
Attorney-at-Law  
1529 Wisconsin Avenue, NW  
Washington, DC  
Tel: 202 625-1451  
Fax: 202 625-9126

Ms. Katie Egan, R.D.  
Novigen Sciences, Inc.  
1730 Rhode Island Avenue, NW  
Suite 1100  
Washington, DC  20036  
Tel: 202 293-5374  
Fax: 202 293-5377

Ms. Teresa Freeto  
Sun-Maid Growers of California  
13525 South Bethel Avenue  
Kingsburg, California  93631  
Tel: 209 888-2101  
Fax: 209 897-2362

Mr. Chris Gunlund, Jr.  
Grades, Standards & Insp. Subcommittee  
Raisin Administrative Committee  
10616 South West Avenue  
Fresno, California  93706  
Tel: 209 266-7965

Gabriele Ludwig, Ph.D.  
Senior Associate  
Schramm, Williams & Associates, Inc.  
California Pistachio Commission  
517 C Street, NE  
Capitol Hill  
Washington, DC  20002-5809  
Tel: (202) 543-4455  
Fax: (202) 543-4586  
E-mail: SWAconsult@aol.com

Jon E. McNeal  
Associate Deputy Administrator  
Science & Technology Program  
Agricultural Marketing Services  
Room 3522, South Building  
1400 Independence Avenue, SW  
Washington, DC  20250  
Tel: 202 720-3075  
Fax: 202 720-6496

Mr. Randy McNeal  
Dole Food Company, Inc.  
5795 Lindero Canyon Road  
Westlake Village, CA  91362-4013  
Tel: 818 874-4935  
Fax: 818 874-4804
Ms. Marilyn Moore  
USDA/FAS/FSTSD  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 690-2631  
Fax: 202 690-0677

Mr. Richard E. Peterson  
Inspector  
U.S. Department of Agriculture  
Agricultural Marketing Service  
Fruits and Vegetable Programs  
Processed Products Branch  
P.O. Box 96456  
1400 Independence Avenue, SW  
Washington, DC 20090-6456  
Tel: 202 720-5021  
Fax: 202 690-1527

Ms. Peggy S. Rochette  
Director of International Affairs  
National Food Processors Association  
1401 New York Avenue, NW  
Suite 400  
Washington, DC 20005  
Tel: 202 639-5921  
Fax: 202 637-8473

Scott G. Coates  
Director of Technical Services &  
Managing Director of the AOAC Research Institute  
AOAC International  
481 N. Frederick Avenue, Suite 500  
Gaithersburg, MD 20877-2417  
USA  
Tel: 301 924-7077  
Fax: 301 924-7089  
E-mail: scoates@aoac.org

COUNCIL OF MINISTERS OF THE EUROPEAN UNION  
Paul Culley  
Directorate - General for Agriculture & Fisheries  
Council of the European Union  
General Secretariat  
Rue de la Loi, 175 (4040.GM)  
B-1048 Brussels  
Belgium  
Tel: +32-2 285.61.97  
Fax: +32-2 285.79.28

COMMISSION OF THE EUROPEAN COMMUNITY  
Mrs. Marie-Ange Balbinot  
Administrator - EC Codex Coordinator  
European Commission  
DG III - Industry  
200, rue de la loi  
B-1049 Brussels  
Belgium  
Tel: +32-2 295.07.63  
Fax: +32-2 296.09.51  
E-mail: Marie-ange.Balbinot@dg3.cec.be

JOINT FAO/WHO SECRETARIAT  
Dr. Alan W. Randell  
Senior Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization of the United Nations  
Via delle Terme di Caracalla  
00100 Rome  
Italy  
Tel: +39 6 570 54390  
Fax: +39 6 570 54593  
E-mail: alan.randell@fao.org
Dr. Yukiko Yamada  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization  
Via delle Terme di Caracalla  
00100 Rome  
Italy  
Tel: +39 6 570 55443  
Fax: +39 6 570 54593  
E-mail: yukiko.yamada@fao.org

Ms. Gracia Brisco López  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
Food and Agriculture Organization  
Via delle Terme di Caracalla  
00100 Rome  
Italy  
Tel: +39 6 570 52700  
Fax: +39 6 570 54593  
E-mail: gracia.brisco@fao.org

U.S. SECRETARIAT

Dr. Edward F. Scarbrough  
U.S. Manager for Codex  
Ofc. of the Under Secretary for Food Safety  
U.S. Department of Agriculture  
Room 4861, South Building  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 205-7760  
Fax: 202 720-3157  
E-mail: uscodex@aol.com

Mr. Patrick Clerkin  
Director, U.S. Codex Office  
Food Safety & Inspection Office  
U.S. Department of Agriculture  
Room 4861, South Building  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 205-7760  
Fax: 202 720-3157  
E-mail: uscodex@aol.com

Ms. Jennifer Callahan  
Planning Staff, OM  
Food Safety & Inspection Service  
U.S. Department of Agriculture  
Room 6904E, Franklin Court  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 501-7136  
Fax: 202 501-7615

Ms. Mary Harris  
Planning Staff, OM  
Food Safety & Inspection Service  
U.S. Department of Agriculture  
Room 6904E, Franklin Court  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 501-7136  
Fax: 202 501-7615

Ms. Ellen Matten  
Staff Officer, U.S. Codex Office  
Food Safety & Inspection Service  
U.S. Department of Agriculture  
Room 4861, South Building  
1400 Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 205-7760  
Fax: 202 720-3157  
E-mail: uscodex@aol.com

SPEAKERS/SPECIAL GUESTS

A. David Brandling-Bennett, M.D.  
Deputy Director  
Pan American Health Organization  
525 Twenty-Third Street, NW  
Washington, DC 20037-2695

Mr. Thomas Billy  
Administrator  
Food Safety & Inspection Service  
U.S. Department of Agriculture  
Room 331E - JLW Building  
14th & Independence Avenue, SW  
Washington, DC 20250  
Tel: 202 720-8217  
Fax: 202 690-0550

Dr. Enrique E. Figueroa  
Administrator  
Agricultural Marketing Service  
U.S. Department of Agriculture  
P.O. Box 96456 - Rm. 3071-S  
Washington, DC 20090-6456

Claudio R. Almeida, D.V.M., M.P.H., Ph.D.  
Regional Advisor  
PAHO/WHO  
525 23rd Street, NW  
Washington, DC 20037-2895  
Tel: (202) 974-3193  
Fax: (202) 974-3643  
E-mail: CALMEIDA@PAHO.ORG
PROPOSED DRAFT REVISED CODEX STANDARD FOR CANNED APPLESAUCE
(Advanced to Step 5 of the Procedure)

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

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

2. DESCRIPTION

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

2.2 STYLES

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

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

2.2.3 Other Styles:
Any other presentation of the product should be permitted provided that the product:
(a) is sufficiently distinctive from other forms of presentation laid down in this standard;
(b) meets all other requirements of the standard, as applicable; and
(c) is adequately described on the label to avoid confusing or misleading the consumer.

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

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

---

1 This proposed draft standard revises CODEX STAN 17-1981.
3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Apples as defined in Section 2.1(a).

3.1.2 Other Permitted Ingredients

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

3.2 QUALITY CRITERIA

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

4. FOOD ADDITIVES

<table>
<thead>
<tr>
<th>No.</th>
<th>Name of food additive</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1</td>
<td>ACIDIFYING AGENTS</td>
<td></td>
</tr>
<tr>
<td>296</td>
<td>Malic acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>330</td>
<td>Citric acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>4.2</td>
<td>ANTIOXIDANTS</td>
<td></td>
</tr>
<tr>
<td>300</td>
<td>Ascorbic acid</td>
<td>150 mg/kg, [singly or in combination]</td>
</tr>
<tr>
<td>315</td>
<td>[Isoascorbic acid]</td>
<td></td>
</tr>
<tr>
<td>4.3</td>
<td>FLAVOURINGS</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Natural and artificial flavours except those which reproduce the flavour of apple</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>[4.4]</td>
<td>COLOURS</td>
<td></td>
</tr>
<tr>
<td>129</td>
<td>Allura Red AC</td>
<td></td>
</tr>
<tr>
<td>123</td>
<td>Amaranth</td>
<td></td>
</tr>
<tr>
<td>143</td>
<td>Fast Green FCF</td>
<td></td>
</tr>
<tr>
<td>102</td>
<td>Tartrazine</td>
<td>[200 mg/kg, singly or in combination]</td>
</tr>
<tr>
<td>110</td>
<td>Sunset Yellow FCF</td>
<td></td>
</tr>
<tr>
<td>133</td>
<td>Brilliant Blue FCF</td>
<td></td>
</tr>
<tr>
<td>132</td>
<td>Indigotine</td>
<td></td>
</tr>
</tbody>
</table>

5. CONTAMINANTS

5.1 HEAVY METALS

<table>
<thead>
<tr>
<th>Metal</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead (Pb)</td>
<td>1 mg/kg</td>
</tr>
<tr>
<td>Tin (Sn)</td>
<td>250 mg/kg, calculated as Sn</td>
</tr>
</tbody>
</table>
5.2 **PESTICIDE RESIDUES**

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

6. **HYGIENE**

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

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

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

(a) free from micro-organisms capable of development in the product under normal conditions of storage and

(b) shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health

7. **LABELLING**

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

7.2 **THE NAME OF THE PRODUCT**

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

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

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

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

7.2.5 If the product is produced in accordance with the provisions for other styles in Section 2.2.3, the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

7.3 **LABELLING OF NON-RETAIL CONTAINERS**

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

8. **METHODS OF ANALYSIS AND SAMPLING**

ANNEX

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

A1. QUALITY CRITERIA

A1.1 COLOUR

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

A1.2 FLAVOUR

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

A1.3 CONSISTENCY

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

A1.4 DEFECTS

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

A1.5 CLASSIFICATION OF “DEFECTIVES”

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

A1.6 LOT ACCEPTANCE

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

[A2. WEIGHTS AND MEASURES

A2.1 FILL OF CONTAINER

A2.1.1 Minimum Fill

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

A2.1.2 Classification of “Defectives”

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

A2.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of Section A2.1.1 when the number of “defectives”, as defined in Section A2.1.2, does not exceed the acceptance number (c) of the
appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).}
The Annex to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A (i)(b) of the General Principles of the Codex Alimentarius.

1. SCOPE

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

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned pears is the product:

(a) prepared from pears of proper maturity of commercial canning varieties conforming to the characteristics of the fruit of *Pyrus communis* or *Pyrus sinensis*, which pears are peeled, cored, and stemmed, except that whole may not need to be peeled, cored, or stemmed and half pears may not need to be peeled;

(b) packed with water or other suitable liquid packing medium and may be packed with seasonings or other flavouring ingredients; and

(c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 PRESENTATION

Any presentation of the product is permitted provided that it:

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

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

3.2 PACKING MEDIA

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

3.2.1. *Water* - in which water is the sole packing medium;

3.2.2 *Fruit juice* - in which pear juice, or any other compatible fruit juice, is the sole packing medium;

3.2.3 *Water and fruit juice(s)* - in which water and pear juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;
3.2.4 *Mixed fruit juices* - in which two or more fruit juices, which may include pear, are combined to form the packing medium;

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

or

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

3.3 **OTHER PERMITTED INGREDIENTS**

(a) spices, spice oils, mint; and

(b) lemon juice (single strength or concentrated) added as an acidulant or flavour enhancer.

3.4 **QUALITY CRITERIA**

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

4. **FOOD ADDITIVES**

<table>
<thead>
<tr>
<th>No</th>
<th>Name of food additive</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>ACIDIFYING AGENTS</strong></td>
<td></td>
</tr>
<tr>
<td>330</td>
<td>Citric Acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>296</td>
<td>Malic Acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>334</td>
<td>L-Tartaric Acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>270</td>
<td>Lactic Acid</td>
<td>Limited by GMP</td>
</tr>
</tbody>
</table>

[4.2 **COLOURS (PERMITTED ONLY IN SPECIALTY PACKS)**

<table>
<thead>
<tr>
<th>No</th>
<th>Colour</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>123</td>
<td>Amaranth</td>
<td>[200 mg/kg of the final product singly or in combination]</td>
</tr>
<tr>
<td>129</td>
<td>Allura Red AC</td>
<td>[200 mg/kg of the final product singly or in combination]</td>
</tr>
<tr>
<td>143</td>
<td>Fast Green FCF</td>
<td>[200 mg/kg of the final product singly or in combination]</td>
</tr>
<tr>
<td>124</td>
<td>Ponceau 4R</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>102</td>
<td>Tartrazine</td>
<td>Limited by GMP</td>
</tr>
</tbody>
</table>

4.3 **FLAVOURINGS**

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

5. **CONTAMINANTS**

5.1 **HEAVY METALS**

<table>
<thead>
<tr>
<th>Metal</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead (Pb)</td>
<td>1 mg/kg</td>
</tr>
<tr>
<td>Tin (Sn)</td>
<td>250 mg/kg, calculated as Sn</td>
</tr>
</tbody>
</table>

5.2 **PESTICIDE RESIDUES**

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

6. **HYGIENE**

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

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

6.3 When tested by appropriate methods of sampling and examination, canned pears:
   • shall be free from microorganisms capable of development in the product under normal conditions of storage; and
   • shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. LABELLING

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

7.2 THE NAME OF THE PRODUCT

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

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

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

7.3 LABELLING OF NON-RETAIL CONTAINERS

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

8. METHODS OF ANALYSIS AND SAMPLING

A1. DESCRIPTION

A1.1 VARIETAL TYPE

Any suitable variety of cultivated pears may be used.

A1.2 STYLES

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

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

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

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

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

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

A1.3 Other Styles

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

(a) is sufficiently distinctive from other forms of presentation laid down in the standard and annex;

(b) meets all relevant requirements of the standard and appendix, including requirements relating to limitations on defects, drained weight, and any other requirements in the standard and appendix which are applicable to that style in the standard and appendix which most closely resembles the style or styles intended to be provided for under this provision.

(c) is adequately described on the label to avoid confusing or misleading the consumer.

A2. OTHER COMPOSITION AND QUALITY FACTORS

A2.1 QUALITY CRITERIA

A2.1.1 Colour

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

A2.1.2 Flavour

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

A2.1.3 Texture

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

A2.1.4 Uniformity of Size

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

### A2.1.5 Defects and allowances

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

<table>
<thead>
<tr>
<th>Defects</th>
<th>Maximum limits</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Blemished and trimmed pear units</td>
<td>(i) Total, 30% by count; or 3 units per container when count is less than 10;</td>
</tr>
<tr>
<td>(Blemished units with surface discoloration and spots that definitely contrast with the overall colour and which may penetrate into the flesh, such as bruises, scab, and dark discoloration. Trimmed units that have deep gouges, whether due to physical trimming or other means, and which definitely detract from the appearance; trimmed units are considered defects only in whole, halved, and quartered styles).</td>
<td>provided the sample average is no more than 30%; - but limited to - (ii) 20% by count blemished; or 2 units per container when count is less than 10; provided the sample average is no more than 20% for blemished.</td>
</tr>
<tr>
<td>(b) Broken</td>
<td>20% by count; or 2 units per container when count is less than 10; provided the sample average is no more than 10%.</td>
</tr>
<tr>
<td>(In Whole, Halves, and Quartered Styles only - a unit severed in two or more parts should be considered as one unit when reassembled to the approximate size and shape of an average unit in the container)</td>
<td></td>
</tr>
<tr>
<td>(c) Core material (Average)</td>
<td>3 units per kg of total contents.</td>
</tr>
<tr>
<td>(Except in “Whole-Not Cored” Styles) Consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample should be aggregated and pieces totalling approximately one-half of a core should be counted as one unit</td>
<td></td>
</tr>
<tr>
<td>(d) Peel (Average)</td>
<td>10 cm² (10 sq. cm.) aggregate area per kg of total contents.</td>
</tr>
<tr>
<td>(Except in “Unpeeled” Styles) (Peel that adheres to pear flesh or is found loose in the container)</td>
<td></td>
</tr>
<tr>
<td>(e) Harmless plant material:</td>
<td>1 piece per 3 kg of total contents (in styles in which the stem is customarily removed)</td>
</tr>
<tr>
<td>(i) Stems or stalks</td>
<td></td>
</tr>
<tr>
<td>(ii) Leaf (or similar vegetable material)</td>
<td>2 cm² per kg of total contents</td>
</tr>
<tr>
<td>(f) Seeds (Average)</td>
<td>8 per kg of total contents</td>
</tr>
<tr>
<td>(Except in “Whole-Not-Cored” Styles) (Any one pear seed or the equivalent in pieces of one seed that are not included in core material)</td>
<td></td>
</tr>
</tbody>
</table>
A2.4.6 Classification of “Defectives”

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

A2.4.7 Lot Acceptance

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

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

(b) the requirements of Section A2.4.5, which are based on sample average, are complied with.

A3. WEIGHTS AND MEASURES

[A3.1 Fill of Container

A3.1.1 Minimum Fill

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

A3.1.1.1 Classification of “Defectives”

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

A3.1.1.2 Lot Acceptance

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

[A3.1.2 Minimum Drained Weight

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

<table>
<thead>
<tr>
<th>Style</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Style</td>
<td>50%</td>
</tr>
<tr>
<td>Halves, Quarters, Slices, Pieces</td>
<td>53%</td>
</tr>
<tr>
<td>Diced</td>
<td>60%        [56%]</td>
</tr>
</tbody>
</table>

A3.1.2.2 The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

A4. OTHER LABELLING REQUIREMENTS

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

3 For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.
“Whole” (when peeled and not cored); and additionally “Stemmed” or “Unstemmed”, as the case may be.

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

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

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

“Halves” (when peeled).

“Halves Unpeeled” (when not peeled).

“Quarters” or “Quartered”.

“Slices” or “Sliced”.

“Dice” or “Diced” or “Cubes”.

“Pieces” or “Irregular Pieces”.

A4.2 Other styles - If the product is produced in accordance with the other styles provision (Section A1.3), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

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

(At Step 3 of the Procedure)

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

1. SCOPE

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

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned stone fruits is the product:

(a) prepared from fresh or frozen or previously canned, mature stone fruits of commercial canning varieties of the genus Prunus, stemmed, pitted or unpitted, and conforming to the characteristics of the stone fruits suitable for human consumption;

(b) packed with or without a suitable liquid packing medium, sugars and/or other carbohydrate sweeteners such as honey, and other permitted ingredients as indicated in Section 3.3 below; and

(c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 SPECIES

The following species may be used:

Apricot: Prunus armeniaca L.;

Peach: Prunus persica L.;

Plum: Prunus domestica L. (plum);

Prunus italica L. (greengage);

Prunus insititia L. (mirabelle or damson);

Prunus cerasifera Ehrb. (cherry plum);

Cherry: Prunus avium L. (sweet cherry);

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

2.3 PRESENTATION

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

• meets all requirements of this standard; and

• is adequately described on the label to avoid confusing or misleading the consumer.

2.3.2 Peaches shall be peeled.
3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **BASIC INGREDIENT**

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

3.2 **PACKING MEDIA**

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

3.2.1 **Water** - in which water is the sole packing medium.

3.2.2 **Fruit Juice** - in which the juice of the canned fruit, or any other compatible fruit juice, is the sole packing medium.

3.2.3 **Mixed Fruit Juices** - in which two or more compatible fruit juices, which may include that of the canned fruit, are combined to form the packing medium.

3.2.4 **Water and Fruit Juice(s)** - in which water and the juice of the canned fruit, or water and any other single fruit juice or water and two or more fruit juices are combined in any proportion to form the packing medium.

3.2.5 **Fruit Nectar** - in which apricot nectar or any other compatible nectar is the sole packing medium and which can be used for canned apricots.

3.2.6 **With Sugar(s)** - any of the foregoing packing media may have one or more of the following sugars as defined in the Codex Alimentarius and other carbohydrate sweeteners added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose, fructose syrup, honey. Dry sugars namely sucrose, invert sugar, dextrose and dried glucose syrup may be added to solid packs without added liquid but with such slight amounts of steam, water or natural juice as occur in the normal canning of the product.]

or

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

3.3 **OTHER PERMITTED INGREDIENTS**

(a) spices;

(b) vinegar.

3.4 **QUALITY CRITERIA**

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

4. **FOOD ADDITIVES**

<table>
<thead>
<tr>
<th>No.</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1</td>
<td><strong>ACIDIFYING AGENTS</strong></td>
<td></td>
</tr>
<tr>
<td>260</td>
<td>Acetic acid</td>
<td></td>
</tr>
<tr>
<td>270</td>
<td>Lactic acid</td>
<td></td>
</tr>
<tr>
<td>330</td>
<td>Citric acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>296</td>
<td>Malic acid</td>
<td></td>
</tr>
<tr>
<td>334</td>
<td>Tartaric acid</td>
<td></td>
</tr>
</tbody>
</table>

---

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

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

Limited by GMP

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

300 L-Ascorbic acid

Limited by GMP

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

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

124 Ponceau 4R

5. **CONTAMINANTS**

5.1 **HEAVY METALS**

<table>
<thead>
<tr>
<th>Metal</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead (Pb)</td>
<td>1 mg/kg</td>
</tr>
<tr>
<td>Tin (Sn)</td>
<td>250 mg/kg, calculated as Sn</td>
</tr>
</tbody>
</table>

5.2 **PESTICIDE RESIDUES**

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

6. **HYGIENE**

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

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

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

(a) shall be free from microorganisms capable of development in the product under normal conditions of storage; and

(b) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. **LABELLING**

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

7.2 **THE NAME OF THE PRODUCT**

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

7.3 **LABELLING OF NON-RETAIL CONTAINERS**

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

8. METHODS OF ANALYSIS AND SAMPLING

A1. DESCRIPTION

A1.2 VARIETAL TYPE

Distinct varietal types should be designated for peaches and plums.

A1.2.1 Peach

A1.2.1.1 Type by the ease of separation of pit
(a) Freestone - where the pit separates readily from the flesh; or
(b) Clingstone - where the pit adheres to the flesh.

A1.2.1.2 Colour Type
(a) Yellow - varietal type in which the predominant colour ranges from pale yellow to rich red orange;
(b) White - varietal types in which the predominant colour ranges from white to yellow-white;
(c) Red - varietal types in which the predominant colour ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity; and
(d) Green - varietal types in which the predominant colour ranges from pale green to green when fully ripe.

A1.2.2 Plum

A1.2.2.1 Yellow Plums
A1.2.2.2 Red Plums
A1.2.2.3 Purple Plums
A1.2.2.4 Greengages
A1.2.2.5 Cherry Plums
A1.2.2.6 Mirabelles

A1.3 STYLES

A1.3.1 Whole - unpitted or pitted whole fruit;
A1.3.2 Halves - pitted and cut into two approximately equal parts;
Apricots should be cut along the suture from stem to apex;
A1.3.3 Quarters - pitted and cut into four approximately equal parts;
A1.3.4 Slices - pitted and cut into wedge shaped sectors;
A1.3.5 Dices - pitted and cut into cube-like parts;
A1.3.6 Pieces - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.
A1.3.7 In addition, solid pack of apricots may be prepared using a combination of both peeled and unpeeled apricots in the same pack.
A2. OTHER COMPOSITION AND QUALITY FACTORS

A2.1 OTHER QUALITY CRITERIA

A2.1.1 Colour

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

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

A2.1.2 Flavour

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

A2.1.3 Texture

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

A2.1.4 Uniformity of size

A2.1.4.1 Apricot

Whole, Halves - 90% by count of units should be reasonably uniform in size. Where a unit has broken in the container, the combined broken pieces are considered as a single unit. Not more than 20% by count of units should be off-suture cuts and of these not more than half may be cut horizontally showing the stem end.

A2.1.4.2 Peach

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

A2.1.5 Definition of Defects

(a) Blemishes - means surface discoloration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discoloration.

(b) Crushed or broken - considered a defect only in whole or halved canned fruits in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein.

(c) Peel - considered as a defect except in "Unpeeled" styles; means peel that adheres to the fruit flesh or is found loose in the container.

(d) Pit (or stone) material - considered a defect in all styles except whole; means whole pits and pieces that are hard and sharp.

(e) Off-suture cut: considered a defect in halves style of canned apricots; means the cut is more than 12 mm at the widest measurement, from the suture.
(f) **Harmless extraneous material:** means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.

(g) **Trim:** considered a defect only in whole and halved canned fruits in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

### A2.1.6 Allowances for Defects

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

#### 2.1.6.1 Canned Apricots

<table>
<thead>
<tr>
<th>Defects</th>
<th>Liquid Media Packs</th>
<th>Solid Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blemish and Trim</td>
<td>30% by count</td>
<td>3 units per 500 g</td>
</tr>
<tr>
<td>Broken (whole, halves)</td>
<td>15% by count</td>
<td>not applicable</td>
</tr>
<tr>
<td>Peel (average in peeled styles only)</td>
<td>Not more than 6 cm² aggregate area per 500 g</td>
<td>Not more than 12 cm² aggregate area per 500 g</td>
</tr>
<tr>
<td>Pit or pit material (average)</td>
<td>1 pit or its equivalent per 500 g²</td>
<td>1 pit or its equivalent per 500 g²</td>
</tr>
<tr>
<td>Harmless extraneous material</td>
<td>2 pieces per 500 g</td>
<td>3 pieces per 500 g</td>
</tr>
</tbody>
</table>

#### 2.1.6.2 Canned Peaches

<table>
<thead>
<tr>
<th>Defects</th>
<th>Liquid Media Packs</th>
<th>Solid Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blemish and Trim</td>
<td>30% by count</td>
<td>3 units per 500 g</td>
</tr>
<tr>
<td>Broken (whole, halves, quarters)</td>
<td>5% by count</td>
<td>not applicable</td>
</tr>
<tr>
<td>Peel (average)</td>
<td>Not more than 15 cm² aggregate area per kg</td>
<td>Not more than 30 cm² aggregate area per kg</td>
</tr>
<tr>
<td>Pit or pit material (average)</td>
<td>1 pit or its equivalent², per 5 kg</td>
<td>1 pit or its equivalent², per 5 kg</td>
</tr>
</tbody>
</table>

#### 2.1.6.3 Canned Plums

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

---

2 One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.
A2.2 **CLASSIFICATION OF "DEFECTIVES"**

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

A2.3 **LOT ACCEPTANCE**

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

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

(b) the requirements which are based on sample averages are complied with.

A3. **WEIGHTS AND MEASURES**

[A3.1 **FILL OF CONTAINER**

A3.1.1 Minimum Fill

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

A3.1.2 Classification of "Defectives"

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

A3.1.3 Lot Acceptance

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

[A3.1.4 Minimum Drained Weight

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

(a) Canned Apricots

   In heavily sweetened fruit juice(s) or nectar(s) or nectar(s) 54%
   heavy and extra heavy syrup
   In lightly sweetened fruit juice(s) or nectar(s) or nectar(s) 55%
   light and extra light syrup
   Solid Pack 82%

   The requirements do not apply to "Whole Style".

---

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

<table>
<thead>
<tr>
<th></th>
<th>Clingstone type</th>
<th>Freestone type</th>
</tr>
</thead>
<tbody>
<tr>
<td>In heavy and extra heavy syrup</td>
<td>57%</td>
<td>54%</td>
</tr>
<tr>
<td>In light and extra light syrup</td>
<td>59%</td>
<td>56%</td>
</tr>
<tr>
<td>Solid Pack</td>
<td>84%</td>
<td>82%</td>
</tr>
</tbody>
</table>

The requirements do not apply to "Whole Style".

(c) Canned Plum

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole styles</td>
<td>50%</td>
</tr>
<tr>
<td>Halves styles</td>
<td>55%</td>
</tr>
</tbody>
</table>

A3.1.4.2 The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

A4. OTHER LABELLING REQUIREMENTS

A4.1 The name of the product should include

(a) the varietal type as appropriate

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

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

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

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

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

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

1. SCOPE

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

2. COMPOSITION AND DESIGNATIONS TO BE USED IN LABELLING

2.1 Any of the following packing media may be used:

2.2 Water

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

   2.3.1 Lightly sweetened between 14° and 17°
   2.3.2 Heavily sweetened [between 20° and 22°] or [between 18° and 22°]

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

   2.4.1 Extra light syrup between 10° and 14°
   2.4.2 Light syrup between 14° and 17°
   2.4.3 Syrup between 17° and 20°
   2.4.4 Heavy syrup [between 20° and 22°] or [between 18° and 22°]
   2.4.5 Extra heavy syrup more than 22°

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

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

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

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

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

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