

CODEX ALIMENTARIUS COMMISSION



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Organization

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Agenda Item 4.2 and 4.3

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ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

42nd Session
Budapest, Hungary
13 – 16 June 2023
with report adoption on 20 June 2023 (virtual)

(Comments of Thailand)

Agenda Item 4.2: Review of methods of analysis in CXS 234: Cereal, Pulses and Legumes and derived products Workable Package (CX/MAS 23/42/5)

We wish to express our appreciation for the effort of EWG (led by Canada) for preparing the document for “Review of methods of analysis in CXS 234: Cereal, Pulses and Legumes and derived products Workable Package (CX/MAS 23/42/5) for consideration of the meeting.

Our comments on this matter are as follows:

1. Provision: Particle size (granularity) Commodity: Degermed maize (corn) meal and maize (corn) grits, Sorghum flour, Wheat flour and Whole maize (corn) meal

AOAC 965.22 is a method of analysis for Particle size (granularity), meanwhile ISO 3310-1 is sieve specifications, so the proposed methods for this provision should be amended in accordance with “the Standard for Degermed Maize (corn) Meal and Maize (Corn) Grits (CXS 155-1985)” to read:

“AOAC 965.22 ~~and~~ with sieve specifications ISO 3310-1 test sieves”

2. A method for moisture for a correction for moisture content for reporting results of proximate methods should be identified in CXS 234, not the discretion of analysts. Especially, when no drying temperature and no moisture methods are identified in a commodity standard that requires the reporting results on a dry weight basis, the general methods for moisture correspond to matrices should be identified in CXS 234 for the consistency for analysts.

3. An approach to address provisions where methods could not be found to replace methods identified for replacement (Appendix II)

We recommend that the EWG should request for assistance and support from SDOs to provide information and methods appropriate for the replacement.

4. We support to continue the review of methods of analysis for cereals, pulses and legumes and derived products in Appendix II and Appendix III, as conclusions for method revisions cannot be made for a number of provisions.

Agenda Item 4.3: Review of methods of analysis in CXS 234: Processed Fruits and Vegetable Workable Package (CX/MAS 23/42/6)

We wish to express our appreciation for the effort of EWG (led by the United States of America) for preparing the document for “Review of methods of analysis in CXS 234: Processed Fruits and Vegetable Workable Package (CX/MAS 23/42/6) for consideration of the meeting.

Our comments on this matter are as follows:

1.The table in Appendix I has been revised to include the relevant commodities in parentheses under the general “Processed Fruits and Vegetables” header when applicable. **The Committee is invited to recommend whether the affected commodities should remain listed in parenthesis under “Processed Fruits and Vegetables” as shown in Appendix I?**

Processed Fruits and Vegetables – Appendix I				
Commodity	Provision	Method	Principle	Type
Processed fruits and vegetables (<u>Jams, Jellies, Marmalades, pickled cucumbers, mango chutney, Coconut Milk and Coconut Cream</u>)	Benzoic acid	NMKL 103 ; or AOAC 983.16	Gas Chromatography	III
Processed fruits and vegetables (<u>Jams, Jellies, Marmalades, pickled cucumbers, mango chutney, Coconut Milk and Coconut Cream</u>)	Lead	AOAC 972.25 (Codex general method)	AAS (Flame absorption)	III -II

We recommend that relevant commodities should not be listed in the parentheses under the general “Processed Fruits and Vegetables” Header, since some commodities could be unintentionally omitted and as a consequence their methods of analysis for relevant provisions would not be listed in the table.

2. Provision: Lead, commodity: Processed Fruits and Vegetables

Commodity	Provision	Method	Principle	Type
Processed fruits and vegetables (<u>Jams, Jellies, Marmalades, pickled cucumbers, mango chutney, Coconut Milk and Coconut Cream</u>)	Lead	AOAC 972.25 (Codex general method)	AAS (Flame absorption)	III -II

Regarding the proposed change from type III to type II, in our opinion, Type of AOAC 972.25 should not be revised from III to II, as its principle of AAS (Flame absorption) with low sensitivity is inappropriate for determination of Lead that has low level of concentration.

3. Commodity: Jams (fruit preserves) and jellies

To be in accordance with the “standard for Jams, Jellies and Marmalades”, the commodity: “Jams (fruit preserves) and jellies” should be revised to “Jams, jellies and marmalades as follows:

Commodity
Jams (fruit preserves) and jellies
<u>Jams, jellies and marmalades.</u>

4. Methods of analysis for moisture in prunes

During 41st CCMAS (2022), a decision was not made to the CCPFV’s proposal to extend AOAC 972.20 for moisture determination for raisin to prunes, as the meeting concerned that the equipment needed to apply the method might not be available in future, we would like to ask for clarification on an approach for further consideration of the methods for moisture in prunes.