

# codex alimentarius commission



FOOD AND AGRICULTURE  
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Agenda Item 4(c)

CX/ASIA 08/16/7-Add.1

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

*Sixteenth Session*

*Denpasar, Indonesia, 17-21 November 2008*

### PROPOSED DRAFT REGIONAL STANDARD FOR CHILI SAUCE (N05-2007)

#### COMMENTS AT STEP 3

#### JAPAN

Japan appreciates the opportunity to respond to CX/ASIA 08/16/7. We would like to propose to change "chili sauce" to "chili pepper sauce" throughout the proposed draft.

The modified proposed draft with underline is as attached.

#### **Rationale:**

1. When the 30<sup>th</sup> CAC approved this work, some other delegations from the Asian region and from outside the region did not support the proposal because in their countries chili sauce referred to tomato-based products, not to chili pepper-based products, and stated that the establishment of a Codex Standard for Chili Sauce, whether regional or worldwide, could have adverse impact on fair trade of the related products. (para.103 ALINORM 07/30/REP)
2. In addition when the 14<sup>th</sup> CCFFV agreed to request the approval for new work on Chili Pepper, the committee noted that the CCASIA was developing a Regional Standard for Chili Sauce, for which chili pepper was an ingredient, and noted that there should be coordination between the work on fresh chili pepper and chili sauce, in particular on the definition of products, in order to avoid any confusion to the consumer. (para.101 ALINORM 08/31/35)
3. In fact Japan notes that chili sauce is tomato based one in the United States of America, Canada, Japan, Korea and some European countries. Therefore, the proposed draft should be the one which may not cause confusion in the market.

Title: Proposed Draft Standard for Chili Pepper Sauce

#### 1. SCOPE

This standard applies to chili pepper sauce, as defined in Section 2 below,....

#### 2. DESCRIPTION

##### STYLES

Chili pepper sauce can be of the following styles:

- (a) Chili pepper sauce with pulp and seeds homogeneously ground together.
- (b) Chili pepper sauce with pulp and seeds homogeneously ground with the addition of particles of Chili pepper pulp and seeds distributed in the sauce.
- (c) Chili pepper sauce with crushed pulp and seeds as separate layers or distributed in the sauce.

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 COMPOSITION

##### 3.1.1 Basic Ingredients

Product covered by this standard shall consist of the following ingredients:

- (a) fresh chili pepper or processed chili pepper such as dried chili pepper, roasted chili pepper, ground chili pepper, chili pepper preserved in vinegar or in brine, or chili pepper extract;

##### 3.2 Quality Criteria

Chili pepper sauce should have normal color, flavour, and .....

##### 3.2.1 Definition of Defects

*Foreign vegetal matter* means any vegetable part (such as, but not limited to, chili pepper sauce pedicels leaves, calyxes and garlic stems) that .....

### 8. LABELLING

#### 8.1 Name of the Product

- 8.1.1 The name of the products shall be “Chili pepper sauce”, “Sweet chili pepper sauce” or other names in accordance with the composition and the law custom of the country in which the product is sold and in the manner not to mislead the customer.

- 8.1.2 The level of chili pepper pungency (heat value) may be declared in conjunction with, or in close proximity to, the name of the product, in accordance with.....