

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4(c)

CX/ASIA 08/16/7  
September 2008

## 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)

(at Step 3 of the Elaboration Procedure)

Governments and international organizations wishing to submit comments at Step 3 on the Proposed Draft Regional Standard for Chili Sauce, as presented in Annex to this document, are invited to do so **no later than 15 October 2008** to: Dr Sunarya, Deputy Director-General, the National Standardization Agency of Indonesia (Facsimile: +62 21 574045 or E-mail: [sps-2@bsn.or.id](mailto:sps-2@bsn.or.id) (*preferably*)), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Facsimile: + 39.06.5705.4593 or E-mail: [codex@fao.org](mailto:codex@fao.org) (*preferably*)).

#### BACKGROUND

1. The 15<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to request the Commission for approval of new work on a Standard for Chili Sauce by the Committee. The Committee further agreed that if new work was approved, Indonesia would prepare a proposed draft standard for comments and consideration by the next session.
2. The 30<sup>th</sup> Session of the Commission approved the elaboration of a Regional Standard for Chili Sauce by the CCASIA.

#### REQUEST FOR COMMENTS

3. The Proposed Draft Regional Standard for Chili Sauce prepared by Thailand is attached as Annex to this document. Governments and international organizations wishing to provide comments on the Proposed Draft Regional Standard should do so in writing, *preferably by e-mail*, to the addresses above by **15 October 2008**.

**PROPOSED DRAFT STANDARD FOR CHILI SAUCE (N05-2007)**

(at Step 3 of the Elaboration Procedure)

**1. SCOPE**

This standard applies to chili sauce, 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**

Chili sauce is the product:

- (a) intended for use as seasoning;
- (b) prepared from sound and clean raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;
- (c) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage;
- (d) pH shall not exceed 4.2.

**2.2 STYLES****2.2.1 Chili sauce can be of the following styles:**

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

**2.2.2 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;
- (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.

**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 or processed chili such as dried chili, roasted chili, ground chili, chili preserved in vinegar or in brine, or chili extract;
- (b) sugar;
- (c) vinegar or acetic acid;
- (d) salt;
- (e) water;
- (f) garlic.

**3.1.2 Other Permitted Ingredients**

The following optional ingredients may also be used in certain product:

- (a) fruit such as mango, papaya, tamarind;

- (b) vegetable such as tomato, onion, carrot;
- (c) spices and herbs;
- (d) other edible ingredients as appropriate to the product.

### 3.2 QUALITY CRITERIA

Chili sauce should have normal colour, flavour, and odour, corresponding to the type of raw materials used and should possess texture characteristic of the product.

#### 3.2.1 Definition of Defects

**Foreign vegetal matter** means any vegetable part (such as, but not limited to, chili pedicels, leaves, calyxes and garlic stems) that does not pose any hazard to human health but affects the overall appearance of the final product.

#### 3.2.2 Defects and Allowances

The product shall be practically free from dark specks or scale-like particles, discoloured seeds or pieces of abnormally discoloured ingredients and foreign vegetal matter.

### 3.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as a “defective”.

### 3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

## 4. FOOD ADDITIVES

### 4.1 ACIDITY REGULATORS

INS No.	Food Additive	Maximum level
330	Citric Acid	GMP
260	Acetic Acid, Glacial	
452(i)	Sodium polyphosphate	1000 mg/kg

### 4.2 ANTIOXIDANTS

INS No.	Food Additive	Maximum level
220-225, 227, 228, 539	Sulfites <sup>note 44</sup>	10 mg/kg
300	Ascorbic acid	GMP

Note 44: As residual SO<sub>2</sub>.

### 4.3 COLOURS

INS No.	Food Additive	Maximum level
160c	Paprika Oleoresin	GMP

### 4.4 FLAVOURS

Natural flavouring substances and artificial flavouring substances.

### 4.5 FLAVOUR ENHANCERS

INS No.	Food Additive	Maximum level
621	Monosodium Glutamate	

627	Disodium 5'- Guanylate,	GMP
628	Dipotassium 5'-Guanylate	
631	Disodium 5'-Inosinate	
632	Dipotassium 5'-Inosinate	
635	Disodium 5'-Ribonucleotides	

#### 4.6 PRESERVATIVES

INS No.	Food Additive	Maximum level
210, 211, 212, 213	Benzoates <sup>note 13</sup>	1000 mg/kg singly or in combination
200, 201, 202, 203	Sorbates <sup>note 42</sup>	

Note 13 : as benzoic acid.

Note 42 : as sorbic acid.

#### 4.7 SWEETENERS

INS No.	Food Additive	Maximum level
951	Aspartame	350 mg/kg
950	Acesulfame Potassium	1000 mg/kg
955	Sucralose	450 mg/kg
965(ii)	Maltitol Syrup	GMP

#### 4.8 THICKENERS

INS No.	Food Additive	Maximum level
400	Alginic Acid	GMP
407	Carrageenan and its ammonium, calcium, magnesium, potassium and sodium salts (includes furcellaran)	
410	Carob Bean Gum	
412	Guar Gum	
413	Tragacanth Gum	
415	Xanthan Gum	
440	Pectins	
1400	Dextrins, Roasted Starch Yellow and White	
1401	Acid-Treated Starches	
1402	Alkali-Treated Starches	
1404	Oxidized Starches	
1405	Starches, Enzyme Treated	
1410	Monostarch Phosphate	
1412	Distarch Phosphate	
1413	Phosphated Distarch Phosphate	
1414	Acetylated Distarch Phosphate	
1420	Starch Acetate	

<b>INS No.</b>	<b>Food Additive</b>	<b>Maximum level</b>
1422	Acetylated Distarch Adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl Distarch Phosphate	
1450	Starch Sodium Octenyl Succinate	
1451	Acetylated Oxidized Starch	

## **5. CONTAMINANTS**

### **5.1 PESTICIDE RESIDUES**

The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the CAC.

### **5.2 OTHER CONTAMINANTS**

The product covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (CODEX/STAN 193-1995).

## **6. HYGIENE**

**6.1** It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**6.2** The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **7. WEIGHTS AND MEASURES**

### **7.1 FILL OF CONTAINER**

#### **7.1.1 Minimum Fill**

(a) The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) 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.

(b) Flexible containers should be filled as full as commercially practicable.

#### **7.1.2 Classification of “Defectives”**

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

#### **7.1.3 Lot Acceptance**

A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

## **8. LABELLING**

The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:

### **8.1 NAME OF THE PRODUCT**

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

- 8.1.2** The level of chili pungency (heat value) may be declared in conjunction with, or in close proximity to, the name of the product, in accordance with the agreement between trading partners and in the manner not to mislead the consumer, and must be accepted by or be acceptable to competent authorities of the country where the product is sold.
- 8.1.3** If other permitted ingredients, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the product shall be accompanied by the term “flavoured with X” or X flavoured” as appropriate.

## 8.2 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 manufacturer, packer, distributor or importer, as well as storage instructions shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

## 9. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

Provision	Method	Principle	Note	Type
pH	AOAC 981.12	Potentiometry		
Fill of containers	CAC/RM 46-1972 Codex General Method for processed fruits and vegetables	Weighing		

### Sampling Plans

The appropriate inspection level is selected as follows:

- Inspection level I – Normal sampling**  
**Inspection level II – Dispute (Codex referee purpose sample size), enforcement or need for better lot estimate**

### SAMPLING PLAN 1 (Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001- 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001 – 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6

more than 120,000	60	7
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN 2**  
**(Inspection Level II, AQL = 6.5)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001 - 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001 – 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8