

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 3 (d)

CX/PFV 02/6  
August 2002

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

Twenty-first Session

San Antonio, Texas, U.S.A. , 23-27 September 2002

#### DRAFT CODEX GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS

The following comments have been received from Canada, Cuba, France, Spain, United Kingdom, and the United States.

#### Canada

Canada has no further comments on this guideline.

#### Cuba

1.1 Cuba suggests the following text: “The following guidelines describe the requirements related to the composition, designation and labeling applicable to the packing media for use in canned fruits”.

2. Cuba suggests modifying the text of this title as follows: “Composition and Designations for Packing Media”.

Regarding the concentration of the different types of syrup, Cuba suggests the following:

- |                         |               |
|-------------------------|---------------|
| 2.4.1 Extra light syrup | 10° and 14°   |
| 2.4.2 Light syrup       | 14° and 18°   |
| 2.4.3 Syrup             | 18° and 20°   |
| 2.4.4 Heavy syrup       | 20° and 22°   |
| 2.4.5 Extra heavy syrup | more than 22° |

2.6 Cuba suggests including sweetened substances such as honey.

Cuba suggests adding a Section 3 with the following title: “Designations to Be Used in Labeling”. Then, subsections 2.7, 2.8 and 2.9 should be renumbered as subsections 3.1, 3.2 and 3.3.

Regarding the content of subsection 2.8 (proposed subsection 3.2), Cuba suggests the removal of the square brackets and supports the circulated text.

2.6 In the Spanish version, change the conjunction “u” to the conjunction “o”.

### France

The values recommended in section 2.3.2 can be implemented (between 18° and 22° Brix).

As for Sections 2.4.2 and 2.4.3, the maximum limits for the different syrup concentrations should not overlap, if possible. Thus, the values should be as follows: Syrup – 17° to 20° Brix and heavy syrup – more than 20° Brix, for example, between 20° and 22° Brix.

### Spain

#### Section 2.4

We propose the following syrup concentrations for the packing media of canned fruits:

<b>2.4.1 Extra light syrup</b>	<b>Between 9° and 14°</b>
<b>2.4.2 Light syrup</b>	<b>Between 14° and 17°</b>
<b>2.4.3 Syrup</b>	<b>Between 17° and 20°</b>
<b>2.4.4 Heavy syrup</b>	<b>Between 20° and 22°</b>
<b>2.4.5 Extra heavy syrup</b>	<b>More than 22°</b>

### United Kingdom

2.3.2 The UK would support the figures for heavily sweetened fruit juice of between 18° and 22° which are currently in square brackets.

### United States

#### General Comments:

We recognise that in some instances the development and use of guidelines which cover numerous commodities may simplify the application of standards and serve to further Codex objectives. However, we do not believe that the Proposed Draft Guidelines for Packing Media for Canned Fruits will achieve this end. As a result, we believe the CCPFV should reconsider this issue. The United States recommends discontinuing work on the development of the proposed draft guidelines for packing media. In place of developing the "guidelines" document, we believe the CCPFV should utilise the existing guidelines provided in each individual standard as well as in the Appendix to Codex Volume 5A-1994 entitled "Packing Media (Composition and Labeling)." It may be possible to simplify the text in the individual standards, especially in terms of labeling. However, we do not believe that it would be beneficial to develop standardized ranges for Brix concentrations for the various sirup designations. There are several reasons why this recommendation represents the most appropriate course of action for the CCPFV, including the following:

- 1) The United States has a long history of producing a wide range of canned fruit commodities. Along with this production, has been the development of U.S. standards of identity and U.S. standards for grades for many of these items. Much research has gone into the development of these different standards and it is evident that, due to factors including the different natural sweetness, acidity, and equalization characteristics of these commodities, as well as common trade practices, it was necessary to establish Brix ranges for extra light sirup, light sirup, heavy sirup, and extra heavy sirup on a commodity by commodity basis. In this

way, each standard could reflect the trade practices in use for the production of each canned fruit item. The different Brix ranges for packing media used in the different commodities are utilized extensively by industry.

- 2) It is helpful to the user of a standard if the information needed to apply the standard is contained in the standard, rather than in an additional reference. Because of this, we believe that it is appropriate and beneficial to retain information about the detailed Brix ranges for the various sirup designations in the individual Codex standards.
- 3) The existing sirup designations contained in the Codex standards reflect a large portion of current production and trade in canned fruit. It would be unnecessarily disruptive to change to the proposed draft guidelines and thereby drastically change the format and designations for sirup concentrations.
- 4) There has been minimal reporting of difficulties or dissatisfaction by traders with the existing format.
- 5) Packing media for canned fruit is not an appropriate application of general guidelines since different canned fruits possess unique characteristics which result in the need for different Brix ranges for packing media. There appears to be limited justification for entering into this new work.