codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 3 (e) **CX/PFV 02/7**
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES
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DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS

The following comments have been received from Argentina, Canada, Cuba, Egypt, France, Malaysia, Moldavia, Singapore, United Kingdom, and the United States.

Argentina

The only thing in the document that is not as clear as we will like to see is that the word "light" agree with the definition given by the CCFL for it application to fat contains in Alinorm 97/22, where values over 1.5% in absolute values were established for liquids, with a minimum of 25% reduction of fat. It should be considered that this parameters applied to coconut milk standards could create some confusion on this issue.

Canada

Canada is pleased to advise that it supports the proposal, at Step 6, pertaining to the *Draft Standard for Aqueous Coconut Products.*

Cuba

2.1.3 The text should begin as follows: Coconut cream concentrate is the…..

7 Cuba suggests the removal of this section from the standard.

8.2 Cuba suggests the removal of this subsection from the standard.

Egypt

We agree to submit the proposed draft to step 7 of the Codex procedure.

France

The first sentence pertaining to the status of the Appendix should be deleted as the Draft Standard is no longer supposed to contain any appendix.

1- SCOPE

The paragraph should read as follows:

"This Standard applies to packaged aqueous coconut milk and cream products as defined in Section 2 of this Standard. This Standard does not cover sweetened and/or flavored coconut beverages."

2- DESCRIPTION

2.1: Product Definition: the processing applied to the product, as established in Section 2.2, should be included in this paragraph.

"Coconut milks and coconut creams are the products:

a) prepared using a significant amount of separated *from the shell (endocarp)*, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm (cocos nucifera L.) and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water;

b) processed by heat, in an appropriate manner (pasteurization or sterilization), before or after being sealed in a container, so as to prevent spoilage."

- Paragraphs 2.1.3 to 2.1.6 should appear in Section 2.2 "Styles".
- 2.1.3: Coconut Cream Concentrate: "…after the partial removal of the water from coconut cream…" should be specified.
- 2.1.4: Concentrated Coconut Cream: The term "condensée (condensed)" is inappropriate in French. It should be replaced by "concentrée (concentrated)".

Such a designation could be "highly concentrated coconut cream" or the percentage of concentrated fat of either product could be indicated, such as "29% Concentrated Coconut Cream" or "35% Concentrated Coconut Cream".

- 2.1.5 "Light Coconut Milk" and 2.1.6 "Skim Coconut Milk"

It is rather difficult for the consumer to distinguish between two products of such similar designations. As in the case of the concentrated coconut cream, a measurable value should be included in the product designation to better relate the product to the reference product (Coconut Milk- 2.1.2).

The designations could be as follows:

2.1.5: Light Coconut Milk: 5% fat content

2.1.6: Skim Coconut Milk: 3.75% fat content

- Other styles: This paragraph should be similar to those of other Codex Standards.

3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1: Added water should be included in section 3.2: "Permitted Ingredients".

3.3: The "Moisture" column seems somewhat irrelevant since the values can be directly deducted from the values indicated in the "Total Solids" column.

As far as the range implemented for the total solids percentage for each of the defined products, a greater gap should be used between each said product. For example, a product containing 12.7 percent of total solids can be designated as "Coconut Milk" while a product containing 12.6 percent of total solids can be defined as "Light Coconut Milk". However both products are almost identical. A single total solids value tied to a variable of 1 or 2 percent would be more appropriate.

- A Section 3.5 “Classification of defectives” should be added:

“Any container that fails to meet the applicable quality requirements, as set out in Sections 3.3 and 3.4, should be considered a “defective””.

- A Section 3.6 “Lot Acceptance” should be inserted:

“A lot should be considered as meeting the applicable quality requirements referred to in Sections 3.3 and 3.4, when the number of “defectives”, as defined in Section 3.5, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).”

4 – FOOD ADDITIVES

The use of some of the additives is banned at the community level. The technological ground of using said additives should be stated:

473: sucrose esters of fatty acid

211: sodium benzoate

223: sodium metabisulphite and 224: potassium metabisulfite

6 – HYGIENE

Paragraphs 6.2 and 6.3 which are included in other standards (i.e. canned applesauce) should be inserted in this section.

7 – WEIGHTS AND MEASURES

A paragraph 7.3 should be added: “Lot Acceptance”:

“A lot will be considered as meeting the requirements of Section 7.1 when the number of “defectives” as defined in Section 7.2 does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).

8 – LABELLING

A paragraph 8.3 should be added: *“Labelling of Non-Retail Containers”,* as it is included in all other Codex Standards.

9 – METHODS OF SAMPLING AND ANALYSIS

The following should be stated: *“See Codex Alimentarius Volume 13”*.

APPENDIX: ADDITIONAL COMPOSITION

These criteria are solely for commercial purposes.

Malaysia

TITLE

Malaysia is of the view that the title should be specific for coconut milk and coconut cream because this draft standard only discusses coconut milk and coconut cream. The Title should read as follows:

“DRAFT STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM”

DESCRIPTION

We note that there is an editorial error in the sentence. The sentence should read as follows:

2.1 Product Definition

“Coconut **milk** and coconut **cream** are the products prepared using a significant amount of separated, whole, **disintegrated,** macerated or comminuted fresh endosperm (kernel) of coconut palm (*Cocos nucifera L.)* and expelled, where most filterable fibres and residues are excluded, with or without coconut water, and/or with additional water.

PROCESS DEFINITION

Coconut **milk** and coconut **cream** shall be treated with heat pasteurization, sterilization or ultrahigh temperature (UHT) process.

4. FOOD ADDITIVES

Malaysia would like to reiterate our proposal that the use of sodium benzoate as a preservative should not be permitted in the products as the products are pasteurized.

Moldavia

Republic of Moldova is agree with the proposed Draft Codex Standard for Aqueous Coconut Products (at step 6) and has no objection regarding the standard.

Singapore

Singapore is of the view that the addition of 1000 ppm of sodium benzoate in pasteurised coconut milk is not necessary, as the pasteurisation process is intended to retain freshness and natural composition of the product. Pasteurisation alone is sufficient to ensure the safety of the product throughout the targeted shelf-life.

United Kingdom

The UK would only wish to suggest that CCPFV may want to check that the Codex Committee on Milk and Milk Products are also content with section 8 and that the terms used are in line with the Codex General standard for the use of dairy terms i.e. milk and cream.

United States

Food Additives

In keeping with the Codex objectives of utilizing a horizontal approach to food standards work when appropriate, and providing for as wide an application as practical for Codex standards, the United States believes that the CCPFV should consider the work of the Codex Committee on Food Additives and Contaminants (CCFAC) and the Joint Food and Agriculture Organization/World Health Organization Expert Committee on Food Additives (JECFA) with respect to additives evaluated for use in products considered by the CCPFV. We believe that use of the additives listed in Table 3 of the General Standard for Food Additives (GSFA),[1] which was adopted by the Codex Alimentarius Commission (CAC) in 1999 and 2001, should be considered appropriate for use in commodities under the purview of the CCPFV. In addition, additives evaluated by JECFA and used in accordance with the provisions in Tables 1 and 2 of the draft GSFA[2] should also be considered appropriate for use in commodities under the purview of the CCPFV. It is appropriate for the CCPFV to take advantage of the expertise and recommendations of JECFA and CCFAC. We believe it is inappropriate for the CCPFV to limit the use of additives which have been adopted by the CAC for use as provided for in the GSFA and which are used in products which are currently traded. In addition, we believe it is appropriate for Codex standards to provide for flexibility in the production and trade of commodities, as long as products are satisfactorily defined. Further,

Therefore, we recommend that the food additive section of the draft standards under consideration by the CCPFV make reference to the GSFA. The food additive section of the draft standard should list only the functional effects that are justified in the food subject to the standard. The functional effects should be based on the additive functional classes listed in the INS system. The food additive section of the draft standard should reference the appropriate part of the GSFA, including the food category number and

[1] Table 3: Additives Permitted for Use in Food in General, Unless otherwise Specified, in Accordance with GMP.
[2] Tables 1 & 2: Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items.

descriptor, as appropriate. For example, "Any acidity regulator listed in Table 3 of the Codex General Standard for Food Additives or listed in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) in Tables 1 and 2 of the Codex General Standard for Food Additives."

Finally, we note that the provision for use of certain additives under Codex standards does not preclude an individual country from disallowing use of an additive or from using the additive at a different use level than stated in the Codex standard, provided that the country can justify its position on a scientific basis.

Section 4: Food Additives Thickeners / Stabilizers

The United States wishes that INS 418 Gellan Gum be added to the list of Thickeners/ Stabilizers.

Justification: In terms of industry practice, United States manufacturers often use this ingredient as a stabilizer or thickener. The use of gellan gum is widely accepted in the trade. Its use is limited by good manufacturing practice (GMP). Gellan gum is listed in Table 3 of the GSFA, and so may be used in food, including aqueous coconut products, in accordance with GMP.

We note that the provision for use of certain additives under Codex standards does not preclude an individual country from disallowing that use of an additive or from using the additive at a different use level than stated in the appropriate Codex standard, provided that the country can justify its position on a scientific basis.