

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4

CRD 1

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

Comments on Proposed Draft Standards at Step 4

**(5) PROPOSED DRAFT CODEX STANDARD FOR CANNED TOMATOES
and**

(6) PROPOSED DRAFT CODEX STANDARD FOR PROCESSED TOMATO CONCENTRATES

The following comments have been received from the World Processing Tomato Council (WPTC).

PROPOSED DRAFT CODEX STANDARD FOR CANNED TOMATOES

CODEX draft for revised standard CL 1997/1FPV October 97	WPTC consensus position with In bold letters the WPTC's additions In barred letters the WPTC's suppressions From the CODEX draft for revised standard CL 1997/1FPV October 97	Comments
	SCOPE This Standard applies to product as defined in Section 1.1. The Standard does not include the canned tomatoes containing other vegetables such as pepper and onions in quantities that materially alter the flavour, aroma and taste of the tomato component. These products are classified in the Harmonised System Customs Tariff under the code 200210 (all products classified in the Harmonised System Customs Tariff under the code 200490 mixture of vegetables are not concerned with this standard)	A scope should be added HS custom item 200210: Tomato prepared or preserved otherwise than by vinegar or acetic acid : whole or in pieces
1. DESCRIPTION 1.1 Product Definition Canned tomatoes is the product: (a) prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of <i>Lycopersicum esculentum</i> P. Mill, of red or reddish varieties (cultivars) which are clean and which are substantially sound; (b) packed with or without a suitable liquid packing medium (other than added water), and seasoning ingredients appropriate to the product; and (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage. The tomatoes shall have had the stems and calices removed and shall have been cored, except where the internal core is insignificant as to texture and appearance.	1. DESCRIPTION 1.1 Product Definition Canned tomatoes is the product: (a) Prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of <i>Lycopersicum esculentum</i> P. Mill, of red or reddish varieties (cultivars and hybrids) which are clean and which are substantially sound; (b) packed with or without a suitable liquid packing medium (other than added water), and seasoning ingredients appropriate to the product; and (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage. The tomatoes shall have had the stems and calices removed and shall have been cored, except where the internal core is insignificant as to texture and appearance.	Add the term "hybrids" Cancel other than water added which could be use especially in non-peeled canned tomatoes

<p>Annex 1.1 Varietal type</p> <p>Tomatoes of distinct varietal groups with respect to shape or other similar physical characteristics may be designated as</p> <p>Annex 1.1.1 Round: globular or semi-globular shape. Annex 1.1.2 Pear or Egg or Plum; elongated shape.</p> <p>Annex 1.2 Styles Canned tomatoes in these styles are normally prepared with peel removed; if the peel is not removed, the style is considered additionally as “Unpeeled”:</p> <p>Annex 1.2.1 Whole Annex 1.2.2 Whole and Pieces Annex 1.2.3 Pieces Annex 1.2.4 Diced Annex 1.2.5 Sliced Annex 1.2.6 Wedges</p> <p>Annex 1.3 Other Styles Any other presentation of the product shall be permitted provided that the product:</p> <p>(a) is sufficiently distinctive from other forms of presentation laid down in this standard; (b) meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision. (c) is adequately described on the label to avoid confusing or misleading the consumer.</p> <p>Annex 1.4 Types of Pack Annex 1.4.1 Regular Pack – with a liquid medium added. Annex 1.4.2 Solid Pack – without any added liquid.</p>	<p>1.2 Varietal type</p> <p>Tomatoes of distinct varietal groups with respect to shape or other similar physical characteristics may be designated as</p> <p>1.2.1 Round: globular or semi-globular shape. 1.2.2. Pear or Egg or Plum; elongated shape.</p> <p>1.3 Styles Canned tomatoes in these styles are normally prepared with peel removed; if the peel is not removed, the style is considered additionally as “Unpeeled”:</p> <p>1.3.1 Whole 1.3.2 Whole and Pieces 1.3.3 Pieces 1.3.4 Diced 1.3.5 Sliced 1.3.6 Wedges</p> <p>1.4 Other Styles Any other presentation of the product shall be permitted provided that the product:</p> <p>(a) is sufficiently distinctive from other forms of presentation laid down in this standard; (b) meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision. (c) is adequately described on the label to avoid confusing or misleading the consumer.</p> <p>1.5 Types of Pack 1.5.1 Regular Pack – with a liquid medium added. 1.5.2 Solid Pack – without any added liquid.</p>	<p>Point 1 of the annex to be restored here without alteration</p>
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Annex 1.4.3 Flavoured or Stewed or Seasoned – packed with vegetable ingredients, such as onions, peppers, and celery, not exceeding 10% m/m of the product.	1.5.3 Flavoured or Stewed or Seasoned – packed with vegetable ingredients, such as onions, peppers, and celery, not exceeding 10% m/m of the product.	Cancel the possibility to have other vegetables, not possible in the custom Harmonized System
2. ESSENTIAL COMPOSITION AND QUALITY FACTORS 2.1 Composition 2.1.1 Basic Ingredients Tomatoes as described in Section 1.1 and liquid packing medium appropriate to the product.	2. ESSENTIAL COMPOSITION AND QUALITY FACTORS 2.1 Composition 2.1.1 Basic Ingredients Tomatoes as described in Section 1.1 and liquid packing medium appropriate to the product.	
2.1.2 Packing Media Canned tomatoes may be packed in the following packing media:	2.1.2 Packing Media Canned tomatoes may be packed in the following packing media:	
2.1.2.1 Juice: the unconcentrated, undiluted liquid from ripened tomatoes.	2.1.2.1 Juice: the unconcentrated, undiluted liquid from ripened tomatoes.	
2.1.2.2 Residual material: the liquid strained from the residue from preparing tomatoes for canning.	2.1.2.2 Residual material: the liquid strained from the residue from preparing tomatoes for canning.	
2.1.2.3 Puree or Pulp: tomato puree or pulp (concentrated tomato juice).	2.1.2.3 Puree or Pulp: tomato puree or pulp (concentrated tomato juice). skinless tomato puree or pulp	Cancel puree in this point and precise that tomato pulp must be skinless
2.1.2.4 Paste: tomato paste (highly concentrate tomato liquid)	2.1.2.4 Paste: tomato paste (highly concentrate tomato liquid) Puree or Paste as describe in the CODEX standards	Merge puree and paste and link with the Codex standards on Tomato Concentrate
	2.1.2.5 Water only in unpeeled canned tomatoes	See point 1.1 (b) and 1.3
Other Permitted Ingredients (a) spices, spice oils; (b) seasoning; (c) starch, (d) natural vegetable products (such as onions, pepper, celery) not exceeding in total 10% m/m of the product, (e) salt (sodium chloride); and (f) when acidifying agents are used, sucrose, dextrose, and dried glucose syrup.	Other Permitted Ingredients (a) spices, spice oils, aromatic plants (such as basil leafs) and natural extract; and seasoning; starch, (d) natural vegetable products (such as onions, pepper, celery) not exceeding in total 10% m/m of the product, (b) salt (sodium chloride); and when acidifying agents are used, sucrose, dextrose, and dried glucose syrup. (c) sugar, with specific labelling	Add aromatic plants and natural extract Delete starch, no need if tomatoes are ripe Other vegetables not permitted in the custom Harmonised System

<p>2.3 Quality Criteria Canned tomatoes shall have normal flavour, odour and colour and shall possess texture characteristic of the product.</p> <p>Annex 2.1 Definitions</p> <p>Annex 2.1.1 Whole or Almost Whole: a tomato of any size in which the contour is not materially altered by coring or trimming, the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is a material loss of placenta.</p> <p>Annex 2.1.2 Objectionable core material: internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility</p> <p>Annex 2.1.3 Blemishes: areas which are abnormal and contrast strongly in colour and/or texture with the normal tomato tissue and which would normally be removed in the preparation of tomatoes for culinary use.</p> <p>Annex 2.1.4 Extraneous plant material: tomato leaves, stems, calyx bracts and similar plant material.</p> <p>Annex 2.1.5 Peel (or skin): considered a defect except in “Unpeeled” styles, it is that which adheres to the tomato flesh or is found loose in the container.</p> <p>Annex 2.2 Colour</p> <p>The colour of the drained tomatoes shall have normal colour characteristics for tomatoes that have been properly prepared and properly processed. Canned tomatoes containing other permitted ingredients shall be considered to be of characteristic colour when there is n abnormal discoloration for the respective ingredients used.</p>	<p>2.3 Quality Criteria ave normal flavour, odour and colour and shall possess texture characteristic of the product.</p> <p>2.3.1 Definitions</p> <p>2.3.1.1 Whole or Almost Whole: a tomato of any size in which the contour is not materially altered by coring or trimming, the unit may be readily restored to practically its original conformation; it may be slightly cracked or split but not to the extent that there is a material loss of placenta.</p> <p>2.3.1.2 Objectionable core material: internal core material of tough and fibrous texture or tomato tissue representing the tomato core that is definitely objectionable as to appearance and edibility</p> <p>2.3.1.3 Blemishes: areas which are abnormal and contrast strongly in colour and/or texture with the normal tomato tissue and which would normally be removed in the preparation of tomatoes for culinary use.</p> <p>2.3.1.4 Extraneous plant material: tomato leaves, stems, calyx bracts and similar plant material.</p> <p>2.3.1.5 Peel (or skin): considered a defect except in “Unpeeled” styles, it is that which adheres to the tomato flesh or is found loose in the container.</p> <p>2.3.2 Colour The colour of the drained tomatoes shall have normal colour characteristics for tomatoes that have been properly prepared and properly processed. Canned tomatoes containing other permitted ingredients shall be considered to be of characteristic colour when there is n abnormal discoloration for the respective ingredients used.</p>	<p>Point 2. of the annex to be restored here with the following alterations</p>
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<p>Annex 2.3 Flavour Canned tomatoes shall have a normal flavour and odour free from flavours or odours foreign to the product and canned tomatoes with special ingredients shall have a flavour characteristic of that imparted by the tomatoes and other substances used.</p> <p>Annex 2.4 Size or Wholeness Size or wholeness, as such, is only a factor in the style designated as “Whole” style. Canned tomatoes of “Whole” style shall consist of not less than 65% m/m of drained tomatoes in whole or almost whole units, except that in any container there may be one unit that is not whole or almost whole.</p> <p>Annex 2.5 Allowances for Defects The finished product shall be prepared from such materials and under such practices that it shall be substantially free from objectionable core material and extraneous plant material and shall not contain excessive defects whether specifically mentioned in this standard or not. Certain common defects shall not be present in amounts greater than the following limitations:</p> <p>Annex 2.5.1 Peel: (except in “Unpeeled” styles) Whole peeled: average – not more than 15 square centimetres aggregate area per kg. of total contents.</p> <p>Annex 2.5.2 Blemishes Average – not more than 3.5 square centimetres aggregate area per kg of total contents.</p>	<p>2.3.3 Flavour Canned tomatoes shall have a normal flavour and odour free from flavours or odours foreign to the product and canned tomatoes with special ingredients shall have a flavour characteristic of that imparted by the tomatoes and other substances used.</p> <p>2.3.4 Size or Wholeness Size or wholeness, as such, is only a factor in the style designated as “Whole” style. Canned tomatoes of “Whole” style shall consist of not less than 65% m/m of drained tomatoes in whole or almost whole units, except that in any container there may be one unit that is not whole or almost whole.</p> <p>2.3.5 Allowances for Defects The finished product shall be prepared from such materials and under such practices that it shall be substantially free from objectionable core material and extraneous plant material and shall not contain excessive defects whether specifically mentioned in this standard or not. Certain common defects shall not be present in amounts greater than the following limitations:</p> <p>2.3.5.1 Peel: (except in “Unpeeled” styles) Whole peeled: average – not more than 30 square centimetres aggregate area per kg. of total contents. Non Whole peeled: average – not more than 125 square centimetres aggregate area per kg of total contents.</p> <p>2.3.5.2 Blemishes Average – not more than 3.5 square centimetres aggregate area per kg of total contents.</p>	<p>In cans of more than 400 cc, there are more breaks during rotative sterilization, and in this case, the maximum level of wholeness technically possible is 65% instead of 80% (Italy is the major producer of whole peeled tomatoes and the Italian regulation set the level of 65% for wholeness)</p> <p>Allowance 30 cm²(whole peeled) and 125 cm² (non-whole peeled) instead of 15 square centimetre per kg because most of the processors now used steam peeling system (for whole peeled) or mechanical peeling system (for non-whole peeled) instead of chemical peeling system (more environmentally friendly but leaving more skin)</p>
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<p>Annex 2.5.3 Mould Count (in accordance with the AOAC Method – see Codex Alimentarius Volume 13). The juice or liquid portion may not have more than 50% positive fields.</p> <p>Annex 2.6 Classification of “Defectives” A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.2 through 2.3.5 (except peel and blemishes which are based on an average) shall be considered as “defective”.</p> <p>Annex 2.7 Acceptance A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3.6 when: (a) for those requirements which are not based on averages, the number of “defectives”, as defined in sub-section 2.3.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5 (Ref. CAC/RM 42-1969) (See Codex Alimentarius Volume 13), and (b) the requirements which are based on sample averages are complied with.</p>	<p>2.3.5.3 Mould Count (in accordance with the AOAC Method – see Codex Alimentarius Volume 13). The juice or liquid portion the liquid obtained by mixing the tomatoes and the cover liquid may not have more than 50% positive fields.</p> <p>2.3.5.4 Maximum level for PH must be 4.5</p> <p>2.3.6 Classification of “Defectives” A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.2 through 2.3.5 (except peel and blemishes which are based on an average) shall be considered as “defective”.</p> <p>2.3.7 Acceptance A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3.6 when: (a) for those requirements which are not based on averages, the number of “defectives”, as defined in sub-section 2.3.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5 (Ref. CAC/RM 42-1969) (See Codex Alimentarius Volume 13), and (b) the requirements which are based on sample averages are complied with.</p>	<p>It's technically more accurate to measure the Howard on the mix than only on the juice.</p> <p>Fix the maximum level for pH at 4.5 using eventually acidifying agent.</p>																												
<p>3. FOOD ADDITIVES</p> <p>3.1Acidifying Agents Maximum Level</p> <table><tr><td>Acetic Acid</td><td>limited by GMP</td></tr><tr><td>Citric Acid</td><td>limited by GMP</td></tr><tr><td>Lactic Acid</td><td>limited by GMP</td></tr><tr><td>Malic Acid</td><td>limited by GMP</td></tr><tr><td>L-Tartaric Acid</td><td>limited by GMP</td></tr></table> <p>3.2 Firming Agents</p> <table><tr><td>Calcium chloride)</td><td></td></tr><tr><td>Calcium sulphate)</td><td></td></tr></table>	Acetic Acid	limited by GMP	Citric Acid	limited by GMP	Lactic Acid	limited by GMP	Malic Acid	limited by GMP	L-Tartaric Acid	limited by GMP	Calcium chloride)		Calcium sulphate)		<p>3. FOOD ADDITIVES</p> <p>3.1Acidifying Agents Maximum Level</p> <table><tr><td>Acetic Acid</td><td>limited by GMP</td></tr><tr><td>Citric Acid</td><td>limited by GMP</td></tr><tr><td>Lactic Acid</td><td>limited by GMP</td></tr><tr><td>Malic Acid</td><td>limited by GMP</td></tr><tr><td>L-Tartaric Acid</td><td>limited by GMP</td></tr></table> <p>3.2 Firming Agents</p> <table><tr><td>Calcium chloride)</td><td>limited by GMP</td></tr><tr><td>Calcium sulphate)</td><td></td></tr></table>	Acetic Acid	limited by GMP	Citric Acid	limited by GMP	Lactic Acid	limited by GMP	Malic Acid	limited by GMP	L-Tartaric Acid	limited by GMP	Calcium chloride)	limited by GMP	Calcium sulphate)		<p>Only citric acid is usually used</p> <p>Only Calcium Chloride is currently usually used</p>
Acetic Acid	limited by GMP																													
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Calcium citrate) Singly or in limited by GMP Mono-calcium) combination Phosphate) Calcium lactate) Calcium gluconate)	Calcium citrate) Mono-calcium) Phosphate) Calcium lactate) Calcium gluconate)	Calcium phosphate is not a natural ingredient and have not to be permitted Calcium lactate have not to be permitted, because the presence of lactic acid in finished product is due to too long storage before processing or during processing. It could be the signal of poor processing practices. Calcium gluconate is never used
CONTAMINANTS Canned tomatoes shall comply with the limits for contaminants established for that product by the Codex Alimentarius Commission.	4.CONTAMINANTS Canned tomatoes shall comply with the limits for contaminants established for that product by the Codex Alimentarius Commission.	
HYGIENE 5.1 It is recommended that canned tomatoes be prepared and handled in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, REV.2-1985), Codex Alimentarius Volume 1) and the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, rev.1 1989, Codex Alimentarius Volume 1) and other Codes of Practice recommended by the Codex Alimentarius Commission product. 5.2 To the extent possible in good manufacturing practice, canned tomatoes shall be free from objectionable matter 5.3 When tested by appropriate method of sampling and examination, canned tomatoes: - shall be free from microorganisms capable of development in the product under normal conditions of storage; and - shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health	5.HYGIENE 5.1 It is recommended that canned tomatoes be prepared and handled in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, REV.2-1985), Codex Alimentarius Volume 1) and the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, rev.1 1989, Codex Alimentarius Volume 1) and other Codes of Practice recommended by the Codex Alimentarius Commission product. 5.2 To the extent possible in good manufacturing practice, canned tomatoes shall be free from objectionable matter 5.3 When tested by appropriate method of sampling and examination, canned tomatoes: - shall be free from microorganisms capable of development in the product under normal conditions of storage; and - shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health	

<p>Annex 3 WEIGHT AND MESURE</p> <p>Annex 3.1 Fill of Container</p> <p>Annex 3 .1.1 Minimum Fill The containers shall be well filled with tomatoes and the product (including packing medium) shall occupy not less than 90% 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.</p> <p>Annex 3.1.2 Classification of “Defective” A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 3.1.1 shall be considered as “defective”.</p> <p>Annex 3.1.3Acceptance A lot will be considered as meeting the requirement of sub-section 3.1.1 when the number of “defectives” as defined in sub-section 3.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969) (see Codex Alimentarius Volume 13).</p> <p>Annex 3.1.4 Minimum Drained Weight</p> <p>Annex 3.1.4.1 The drained weight of the product shall be not less than 50% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.</p>	<p>6 WEIGHT AND MESURE</p> <p>6.1Fill of Container</p> <p>6 .1.1 Minimum Fill The containers shall be well filled with tomatoes and the product (including packing medium) shall occupy not less than 90% 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.</p> <p>When peeled tomatoes are packed in glass containers, the water capacity shall be reduced by 20ml before the percentage referred to the previous paragraph is calculated.</p> <p>6.1.2 Classification of “Defective” A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered as “defective”.</p> <p>6.1.3Acceptance A lot will be considered as meeting the requirement of sub-section 6.1.1 when the number of “defectives” as defined in sub-section 6.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969) (see Codex Alimentarius Volume 13).</p> <p>6.1.4 Minimum Drained Weight</p> <p>6.1.4.1 The drained weight of the product shall be not less than 50% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.</p>	<p>Point 3 of the annex to be restored here with the following alterations</p> <p>Technical limit higher when packed in glass</p>
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Annex 3.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.	6.1.4.2 The requirements for minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.	
6 LABELLING Canned tomatoes shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), Codex Alimentarius Volume 1).The Name of the Product	7 LABELLING Canned tomatoes shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev.1-1991), Codex Alimentarius Volume 1).The Name of the Product	
6.1 The name of the product 6.1.1 The name of the product shall be “tomatoes”	7.1 The name of the product 7.1.1 The name of the product shall be “tomatoes” with eventually additional mention of spices, aromatic plants) .	No restoration of the Annex point 4 "other labelling requirements" except the mention of spices, aromatic plants (if any)
6.2 Labelling of Non-Retail Containers Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.	7.2 Labelling of Non-Retail Containers Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.	
7 METHODS OF ANALYSIS AND SAMPLING See Codex Alimentarius Volume 13.	8 METHODS OF ANALYSIS AND SAMPLING See Codex Alimentarius Volume 13.	

PROPOSED DRAFT CODEX STANDARD FOR PROCESSED TOMATO CONCENTRATES

CODEX draft for revised standard CL 1997/1FPV October 97	WPTC consensus position with In bold letters the WPTC's additions In barred letters the WPTC's suppressions From the CODEX draft for revised standard CL 1997/1FPV October 97	Comments
<p>1. SCOPE</p> <p>This standard applies to product as defined in Section 2.1. The standard does not include the products commonly known as tomato sauce, chili sauce, and ketchup, or similar products which are highly seasoned products of varying concentrations containing characterising ingredients such as pepper, onions, vinegar, sugar, etc., in quantities that materially alter the flavour, aroma and taste of the tomato component.</p>	<p>1. SCOPE</p> <p>This standard applies to product as defined in Section 2.1. The standard does not include the products commonly known as tomato sauce, chili sauce, and ketchup, or similar products which are highly seasoned products of varying concentrations containing characterising ingredients such as pepper, onions, vinegar, sugar, etc., in quantities that materially alter the flavour, aroma and taste of the tomato component.</p> <p>These products are classified in the Harmonised System Customs Tariff under the code 200290 (all the products classified in the Harmonised System Customs Tariff under the code 210320 Ketchup and other Tomato Sauces are not concerned with this standard)</p>	<p>A reference to the International Harmonised System Custom Tariff clarify the definition of the products use “dry matter content” instead of “natural tomato soluble solids”</p> <p>HS custom Item 200290: Tomato prepared or preserved otherwise than by vinegar or acetic acid (other than whole or in pieces)</p> <p>The tomato juice is included in the HS item 200950 and contain less than 7% of dry matter content , and therefore the item 200290 should begin with 7% and more of dry matter content.</p>
2. DESCRIPTION	2. DESCRIPTION	
2.1 Product Definition	2.1 Product Definition	
<p>2.1.1 Processed tomato concentrate is the product:</p> <p>(a) Prepared by concentrating the liquid obtained from substantially sound, mature red tomatoes (<i>Lycopersicum esculentum</i> P. Mill), strained or otherwise prepared to exclude skins, seeds and other coarse or hard substances in the finished product; and</p> <p>(b) Preserved by physical means.</p>	<p>2.1.1 Processed tomato concentrate is the product:</p> <p>(a) Prepared by concentrating the juice obtained from substantially sound, mature red tomatoes (<i>Lycopersicum esculentum</i> P. Mill), strained or otherwise prepared to exclude the majority of skins, seeds and other coarse or hard substances in the finished product according to the screen size specified by the customer ; and</p> <p>(b) Preserved by physical means.</p>	<p>Replace the word “liquid” by the word “juice”</p> <p>Due to favourable nutritional impact of skins and seeds it could be valuable to try to obtain a more high level of these items.</p>

<p>2.1.2 Tomato Puree - Tomato concentrate that contains no less than 8%, but less than 24% of natural tomato soluble solids.</p> <p>2.1.3 Concentrated Tomato Puree - Tomato concentrate that contains not less than 18%, but less than 24% of natural tomato solids.</p> <p>2.1.4 Tomato Paste – Tomato concentrate that contains 24% of natural tomato soluble solid.</p>	<p>2.1.2 Tomato Puree - Tomato concentrate that contains no less than 8% 7%, but less than 24% 22% of dry matter content, salt and other permitted ingredient deducted.</p> <p>2.1.3 Concentrated Tomato Puree – Tomato concentrate that contains not less than 18%, but less than 24% of natural tomato solids.</p> <p>2.1.3 Tomato Paste – Tomato concentrate that contains 24% 22% and more of natural tomato soluble solid salt and other permitted ingredient deducted.</p>	<p>According to trade practices only retain two categories of tomato concentrate.</p> <p>The lower limit for puree 7% is in accordance with the HS custom system</p> <p>The lower limit for paste 22% is in accordance with trade practices (single tomato concentrate notably in Africa market)</p> <p>As usual in trade practices, always precise "salt and other permitted ingredient deducted"</p>
<p>2.1.5 Salt and other suitable seasoning ingredients may be added</p>	<p>2.1.4 Salt and other suitable seasoning ingredients may be added in accordance with the following point 3.1.2</p>	.
<p>2.1.6. The concentration shall be eight (8) or more percent natural tomato soluble solids but not dehydrated to a dry powder or flake form.</p>	<p>2.1.5. The concentration shall be seven (7) or more percent dry matter content but not dehydrated to a dry powder or flake form.</p>	<p>Concentration level should be brought down to 7% instead of 8% so as to comply with the customs tariff of the international harmonised system</p> <p>Code HS 20 0950 Tomato juice until 7%</p> <p>Code HS 20 02 10 Canned Tomato</p> <p>Code HS 20 02 90 Others (including tomato puree and paste)</p>
<p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p>	<p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p>	
<p>3.1 Composition</p> <p>3.1.1 Basic Ingredients</p> <p>Processed tomato concentrate as defined in Section 2.1</p> <p>3.1.2 Other Permitted Ingredients</p> <p>(a) salt (sodium chloride);</p>	<p>3.1 Composition</p> <p>3.1.1 Basic Ingredients</p> <p>Processed tomato concentrate as defined in Section 2.1</p> <p>3.1.2 Other Permitted Ingredients</p> <p>(a) salt (sodium chloride);</p>	<p>Aromatic plants are not necessary dry</p> <p>Onions are vegetables and not aromatic plants</p> <p>Add natural extracts of spices and aromatic plants</p>

<p>(b) spices and dried aromatic plants (basil leaf, onions,-etc.); but not sugars or other sweeteners, and .</p> <p>(c) Lemon juice (single strength or concentrated) used as an acidulant.</p>	<p>(b) spices and dried aromatic plants (basil leaf, onions-etc.) and their natural extracts, with specific labelling; but not sugars within a limit of 2% of the dry matter content and with specific labelling, but not other sweeteners, and,</p> <p>(c) Lemon juice (single strength or concentrated) used as an acidulant.</p>	<p>Only sugar is admitted to adjust flavour, within a limit of 2% of the dry matter content and with specific labelling.</p>
<p>3.2 Quality Criteria</p> <p>Processed Tomato concentrates shall have normal flavour, odour and colour and shall possess texture characteristic of the product.</p> <p>See Annex for Colour, Texture, Flavour Defects, Classification of “Defects” and Acceptance</p> <p>Annex 1.1-Colour</p> <p>The product when diluted with water to reach approximately eight (8) percent natural tomato soluble solids should have a fairly good red colour, free from abnormal colours for the product.</p> <p>Annex 1.2 Texture</p> <p>The concentrated product should have a homogenous, evenly divided texture indicative of good manufacturing practices.</p> <p>Annex 1.3 Flavour</p> <p>The product when diluted with water to reach approximately eight (8) percent natural tomato soluble solids should have a good flavour characteristic of properly processed tomato concentrates without any objectionable flavour foreign to the product.</p>	<p>3.2 Quality Criteria</p> <p>Processed Tomato concentrates shall have normal flavour, odour and colour and shall possess texture characteristic of the product.</p> <p>See Annex for Colour, Texture, Flavour Defects, Classification of “Defects” and Acceptance</p> <p>3.2.1 Colour</p> <p>The product when diluted with water to reach approximately seven (7) percent dry matter content should have a fairly good red colour, free from abnormal colours for the product.</p> <p>3.2.2 Texture</p> <p>The concentrated product should have a homogenous, evenly divided texture indicative of good manufacturing practices.</p> <p>3.2.3 Flavour</p> <p>The product when diluted with water to reach approximately seven 7% dry matter content should have a good flavour characteristic of properly processed tomato concentrates without any objectionable flavour foreign to the product.</p>	<p>Point 1 of the annex to be restored here with the following alterations</p> <p>7% instead of 8% to be in accordance with the point 2.1.6</p> <p>7% instead of 8% to be in accordance with the point 2.1.6</p>

<p>Annex 1.4 Defects</p> <p>Processed tomato concentrates should be prepared from such materials and under such practices that the products is substantially free from extraneous plant materials or similar objectionable substances and should not contain excessive defects (whether or not specifically mentioned in the standard or annex).</p> <p>Certain common defects, when so large or numerous or of such contrasting colour or nature as to affect noticeably the appearance or usability of the product, include:</p> <p>(a) dark specks or scale-like particles; (b) seeds or objectionable particles of seeds; (c) objectionable tomato peel because of colour and/or size; (d) harmless plant materials other than those used as seasoning; (e) mineral impurities 60 mg/kg based on diluted product of 8% solids (f) other similar and objectionable defects.</p> <p>Annex 1.5 3.2.5 Classification of “defectives”</p> <p>A container that fails to meet one or more of the applicable quality requirements, as set out in Sections annex 1.1 through annex 1.4 , should be considered a “defective”.</p>	<p>3.2.4 Defects</p> <p>Processed tomato concentrates should be prepared from such materials and under such practices that the products is substantially free from extraneous plant materials or similar objectionable substances and should not contain excessive be practically free of defects (whether or not specifically mentioned in the standard or annex).</p> <p>Certain common defects, when so large or numerous or of such contrasting colour or nature as to affect noticeably the appearance or usability of the product, include:</p> <p>(a) dark specks or scale-like particles; (b) seeds or objectionable particles of seeds; (c) objectionable tomato peel because of colour and/or size; (d) harmless plant materials other than those used as seasoning; (e) mineral impurities 60 mg/kg based on diluted product of 8% solids (f) other similar and objectionable defects. (g) Quantities of mould</p> <p>3.2.5 Classification of “defectives”</p> <p>A container that fails to meet one or more of the applicable quality requirements, as set out in Sections 3.2.1 through -3.2.4, should be considered a “defective”.</p>	<p>The level of mineral impurity have not to be fixed in Codex standard. If it is decided to maintain more accurate measure of mineral impurity should be 0.1% of solids salt and other permitted ingredient deducted instead of 60 mg/kg based on diluted product of 8% solids</p> <p>According to trade practices the quantities of mould are measured by Howard Mould Count AOAC method. But there is no consensus position among WPTC members. Should HMC positives fields limits be introduce , majority of delegations agree with a level of positive fields 70%, but some delegations vote for 50%..</p> <p>A new method more accurate is developing by University of California. It could be possible to wait the worldwide spread before to fix any limits..</p>
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<p>Annex 1.6 Acceptance</p> <p>A lot will be considered as meeting the applicable quality requirements referred to in Section annex 1.5 when the number of “defectives”, as defined in Section annex 1.5 does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5) – (CAC/RM 42-1969, Codex Alimentarius Volume 13).</p>	<p>3.2.6 Acceptance</p> <p>A lot will be considered as meeting the applicable quality requirements referred to in Section 3.2.5. when the number of “defectives”, as defined in Section -3.2.5. does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5) – (CAC/RM 42-1969, Codex Alimentarius Volume 13).</p>	
<p>4. FOOD ADDITIVES</p> <p>pH Regulating Agents Maximum level</p> <p>Sodium hydrogen carbonate to raise pH to a level not above 4.3</p> <p>Citric acid)</p> <p>Malic acid)to maintain the pH at a</p> <p>L-Tartaric acid)level not above 4.3</p> <p>Lactic acid)</p>	<p>4. FOOD ADDITIVES</p> <p>pH Regulating Agents Maximum level</p> <p>Sodium hydrogen carbonate to raise pH to a level not above 4.3</p> <p>Citric acid)</p> <p>Malic acid)to maintain the pH at a</p> <p>L-Tartaric acid)level not above 4.5</p> <p>Lactic acid)</p>	<p>No need for an agent that raises pH levels. So delete “sodium hydrogen carbonate” pH level should be 4.5 instead 4.3 . This pH limit is internationally recognised as limit of non-development of thermoresistant spores</p> <p>Delete all acidifying agents that lower the pH level except “citric acid”</p> <p>If "tartric acid" is used the level should be so high that it affects the taste</p> <p>"malic acid" is too expensive and little efficient as an acidying agent</p> <p>In any case, delete “lactic acid” because the presence of lactic acid in finished product is due to too long storage before processing or during processing. It could be the signal of bad processing pratices.</p>
<p>5. CONTAMINANTS</p> <p>Tomato concentrates shall comply with limits for contaminants established for the products by the Codex Alimentarius Commission.</p>	<p>5. CONTAMINANTS</p> <p>Tomato concentrates shall comply with limits for contaminants established for the products by the Codex Alimentarius Commission.</p>	

<p>6. HYGIENE</p> <p>6.1 It is recommended that processed tomato concentrates be prepared in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene, (CAC/RCP 1-1969, Rev. 2 1985, Codex Alimentarius Volume 1), and with the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, (CAC/RCP 23-1979, Rev. 1-1989, Codex Alimentarius Volume 1) or other codes of Hygienic Practice as recommended by the Codes Alimentarius Commission.</p>	<p>6. HYGIENE</p> <p>6.1 It is recommended that processed tomato concentrates be prepared in accordance with the Recommended International Code of Practice – General Principles of Food Hygiene, (CAC/RCP 1-1969, Rev. 2 1985, Codex Alimentarius Volume 1), and with the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, (CAC/RCP 23-1979, Rev. 1-1989, Codex Alimentarius Volume 1) or other codes of Hygienic Practice as recommended by the Codes Alimentarius Commission.</p>	
<p>6.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.</p>	<p>6.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.</p>	
<p>6.3 When tested by appropriate methods of sampling and examination, processed tomato concentrates:</p> <p>(a) shall be free from micro-organisms capable of development under normal conditions of storage; and</p> <p>(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.</p>	<p>6.3 When tested by appropriate methods of sampling and examination, processed tomato concentrates:</p> <p>(a) shall be free from micro-organisms capable of development under normal conditions of storage; and</p> <p>(b) shall not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.</p>	
<p>7. LABELLING</p> <p>7.1 Tomato concentrates shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods – CODEX STAN 1-1985, Rev. 1-1991, Codex Alimentarius Volume 1).</p> <p>7.2 The name of the Product The name of the Product shall be " Tomato Concentrate" and shall be accompanied by a declaration of the percentage of natural tomato soluble solids.</p>	<p>7 LABELLING</p> <p>7.1 Tomato concentrates shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods – CODEX STAN 1-1985, Rev. 1-1991, Codex Alimentarius Volume 1).</p> <p>7.2 The name of the Product</p>	<p>The labelling shall be in accordance with the description of the products</p>

<p>7.3 Labelling of Non-Retail Containers</p> <p>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 or packer, as well as storage instructions, shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.</p> <p>Annex 3. Other labelling requirements Annex 3.1 Declaration of the Percentage of Natural Tomato Soluble Solids (see section 7.2 in the standard) The percentage solids may be included on the label in either of the following manners: (i) The minimum percentage of natural tomato soluble solids (e.g. “Minimum Solids – 20%); (ii) A range within 2% of the natural tomato soluble solids: (e.g. “Solids – 20% to 22%).</p>	<p>7.2.1 The name of the product shall be “Tomato Puree ” or “ Tomato Concentrate Paste” as decided in sub-section 2.1.2 and 2.1.3 and shall be accompanied by a declaration of the percentage of dry matter content.</p> <p>7.2.2 a declaration as part of the name or in close proximity to the name, shall be made of any ingredient permitted in the sub-section 3.1.2 which characterised this product: e.g. "with X", when appropriate</p> <p>7.3 Labelling of Non-Retail Containers</p> <p>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 or packer, as well as storage instructions, shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.</p> <p>Storage condition could be optionally mentioned</p> <p>7.4 Declaration of the Percentage of Dry matter content</p> <p>The percentage solids may be included on the label in either of the following manners: (i) The minimum percentage of dry matter content (e.g. “Minimum Solids – 20%); (ii) A range within 2% of the dry matter content: (e.g. “Solids – 20% to 22%).</p>	<p>This article of the former standard 8.1.3 must be reintroduced</p> <p>The storage condition could affect the quality of the product.</p> <p>Point 3.1 of the annex to be restored here</p>
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8 METHODS OF ANALYSIS AND SAMPLING See Codex Alimentarius Volume 13.	8 METHODS OF ANALYSIS AND SAMPLING See Codex Alimentarius Volume 13.	
Annex 2–WEIGHTS AND MEASURES	9 WEIGHTS AND MEASURES	Point 2 of the annex to be restored here.
Annex 2.1 -Fill of Container	9.1 Fill of Container	
Annex 2.1.1 -Minimum Fill	9.2 Minimum Fill	
Containers should be filled as full as commercially practicable having regard for the concentration of the product. When packed in rigid containers, the product should occupy not less than 90% 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.	Containers should be filled as full as commercially practicable having regard for the concentration of the product. When packed in rigid containers, the product should occupy not less than 90% 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.	
Classification of “Defectives”	Classification of “Defectives”	
A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 2.1.1 should be considered as “defective”.	A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 2.1.1 should be considered as “defective”.	
Annex 2.1.3 Acceptance A lot should be considered as meeting the requirement of Section 2.1.1 when the number of “defectives”, as defined in Section 2.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5) – (CAC/RM 42-199, Codex Alimentarius Volume 13).	9.4 Acceptance A lot should be considered as meeting the requirement of Section 2.1.1 when the number of “defectives”, as defined in Section 2.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5) – (CAC/RM 42-199, Codex Alimentarius Volume 13).	