

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 4(b)

CX/PFV 04/22/5 – Add.1  
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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

*22<sup>nd</sup> Session,*

*Washington, DC metro area, U.S.A., 27 September – 1 October 2004*

#### PROPOSED DRAFT REVISED CODEX STANDARD FOR (PRESERVED) CANNED TOMATOES

**Comments have been received from  
France, New Zealand, United States, Venezuela, and the World Processing Tomato Council.**

#### FRANCE

Provisions for tomato concentrates found in regulation 1764/86 have to a great extent been reproduced in the Draft Standard. This text invites many comments:

**1 - Scope:** Wording should be modified as requested by the Codex Secretariat in order to comply with other Codex standards.

**2 – Description:**

- 2.3 “Styles”: This paragraph should include styles mentioned in Section 8.2.2.

**3 – Essential Composition and Quality Factors:**

- 3.1.2. Packing Media: The text should refer to the Guidelines for the Packing Media of Canned Vegetables, and specific provisions pertaining to preserved tomatoes as listed in Section 3.1.2. should be retained;
- 3.1.3. Item a) only the exclusion of “tomato” flavoring should be retained, and Item b) could be deleted, as it is included in the guidelines.

General comments made by the Codex Secretariat in regards to sweeteners should be taken into account in Item c). It is essential to determine whether the sweeteners involved are ingredients or additives. In this case, only sucrose, dextrose and glucose syrup, as defined in the Codex Standard for sugars, are involved.

### 3.2. Quality Criteria

3.2.1.1. Given tolerances stated in item 3.2.4, the “Almost Whole” designation should be deleted.

#### 4 - Additives:

- Acidity Regulators: Table 3 of the General Codex Standard on Food Additives should not be reproduced here; common provisions for acidity regulators permitted in canned tomatoes, according to Guideline 95/2/CE, should be implemented.

#### 7 – Weights and Measures:

- 7.1.4.1: The minimum drained weight should be 56 % and provisions included in Regulation 1764/86, Article 7, on the filling of glass containers, should apply.

**8 – Labeling:** As for other Codex standards, provisions relating to the labeling of non-retail products should be included.

#### NEW ZEALAND

New Zealand notes that [this code] refers to the Codex General Principles of Food Hygiene, and Codes of Hygienic Practice and Codes of Practice.

It is suggested that, where Hygiene Codes are referred to and do not contain relevant food safety requirements, this information should be included in the Standard. We suggest that this information should be about particular food safety hazards associated with the food products.

This information will be useful to the users of the end-document when developing their HACCP programme.

#### UNITED STATES

The United States draws the attention of the CCPFV to the different national standards of identity and directives that impact industry practices in many countries; subsequently affecting the final product. The following indicate tolerances for four defects in the in different national standards for Preserved/Canned Tomato. :

3.2.4. Size or Wholeness (Almost Whole)	E.U. Directive 65%
	U.S. Standard 80%
3.2.5.1 Peel (only for whole and peeled Tomatoes styles)	
	E.U Directive 30 cm <sup>2</sup> per kg.
	U.S. Standard 15 cm <sup>2</sup> per kg
3.2.5.3. (a) Mould Count	E.U Directive 50%
	U.S. Standard 12%

The U.S recommends that of Section 3.2 of the proposed draft standard should be left to the national legislation of importing countries or revert to the original text in the standard under review.

## Food Additives

The US supports the inclusion of food additive provisions for acidity regulators and firming agents in this standard. In our view, other food additive functional effects are not justified.

We are proposing the revision of the section firming agents:

Any calcium salts listed in Table 3 or acceptable in food category 04.2.2.4 (Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) used as firming agents may be added such that the calcium ion content in the end product in the styles “unwhole” (Section 2.3.2) is not greater than 0.8%, and calcium ion content in the end product in the styles “whole” (Section 2.3.1) is not greater than 0.45%.”

The title of GSFA food category 04.2.2.2 should also be added to the acidity regulator provisions.

## 8.2 Name of the Product

8.2.2 (e) **Pizza Top:** The product obtained by not refined juice concentration (without elimination of peels and seeds).

1. The United States prefers this product be excluded from the standard due to the wide range of tomato products being marketed as pizza top. There is no formal or industry definition of Pizza Top in the U.S. In addition, the product described may be concentrated, or produced with different percentages of soluble solids, various seasoning and flavoring agents and sold in different forms. The U.S believes at this point it is premature to have or impose a global definition and standard for this product.

## VENEZUELA

### 1. SCOPE:

This Standard applies to the product canned tomatoes as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, if required. **The provisions of this Standard also apply to canned tomatoes seasoned with natural vegetable products (onion, pepper, paprika/pimiento, celery, and any other product approved by the competent sanitary authority) but shall not exceed 10 % m/m of the product. (Venezuelan Standard, COVENIN 71:2000, “Tomates envasados” [Packaged tomatoes], 2<sup>nd</sup> Revision.)**

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 COMPOSITION

##### 3.1.3. Optional Ingredients

- (a) Spices, aromatic plants (such as basil leaves) and natural extracts of these, and seasonings, **such as onion, pepper, paprika/pimiento, celery, and any other ingredient approved by the competent sanitary authority**, excluding tomato flavouring.
- (c) When acidifying agents are used, dry **nutritive sweeteners** including sucrose, dextrose, and dried glucose syrup, as listed in Codex Standard for Sugars (Codex Stan 212 – 1999, Amd. 1 – 2001) with specific labelling.

## 3.2 QUALITY CRITERIA

### 3.2.4 Size or Wholeness

Size or wholeness, as such, is only a factor in the style designated as "Whole Tomatoes". Preserved tomatoes of "Whole" style shall consist of not less than 65 % (**80·%**) m/m of drained tomatoes in whole or almost whole units **of firm consistency**, except that in any container there may be one unit that is not whole.

### 3.2.5 Defects and Allowances

#### 3.2.5.1 Peel (only for whole and peeled styles):

Whole peeled: not more than 30 (**15**) cm<sup>2</sup> aggregate area per kg of total contents.

#### 3.2.5.2 Blemishes

Not more than 3.5 cm<sup>2</sup> aggregate area per kg of total contents. **Free of blemishes.**

#### 3.2.5.3 Mould Count

(a) For preserved tomatoes packed with or without tomato juice, pulp, puree or paste, the lot shall be considered nonconforming if, when the liquid obtained by mixing the tomatoes and the cover liquid is analyzed, the average mould count in 6 samples is more than 50 %. **Mould hyphae: a maximum of 20 % positive fields (Venezuelan Standard, COVENIN 2427:87, “Determinación de hifas de mohos. Cámara de Howard” [Mould Hyphae Determination. Howard Mould Counting Chamber]) and be in compliance with commercial sterilization requirements. (Venezuelan Standard, COVENIN 2278:85, “Alimentos comercialmente estériles. Evaluación de esterilidad comercial” [Commercially Sterilized Foods. Commercial Sterilization Evaluation].)**

## 4. FOOD ADDITIVES

4.2 Firming agents – Calcium salts, as firming agents, may be added such that calcium ion content in the end product in the styles “unwhole” is not greater than 0.08 % (**0.03·%**), and calcium ion content in the end product in the styles “whole” is not greater than 0.045 % (**0.03 %**, **Venezuelan Standard, COVENIN 71:2000, “Tomates envasados” [Packaged Tomatoes], 2<sup>nd</sup> Revision**).

**A minimum concentration of calcium salts hardens the product making it acceptable. Venezuela recommends that the calcium ion content in the end product (whole and unwhole) shall not be greater than 0.03 %, since greater quantities would allow the use of very ripe tomatoes in the processing of this product.**

## 5. CONTAMINANTS

5.1 The products covered by the provisions of this Standard shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for these products.

*Venezuelan Standard, COVENIN 71:2000, “Tomates envasados” [Packaged Tomatoes], 2<sup>nd</sup> Revision*

### Contaminants

CONTAMINANT	Limit (max) (mg/Kg)	TESTING METHOD
<b>Copper</b>	<b>5.0</b>	<b>COVENIN 1255</b>
<b>Lead</b>	<b>1.0</b>	<b>COVENIN 1335</b>
<b>Arsenic</b>	<b>0.2</b>	<b>COVENIN 948</b>
<b>Tin</b>	<b>125.0</b>	<b>COVENIN 1256</b>
<b>Zinc</b>	<b>5.0</b>	<b>COVENIN 1333</b>
<b>Mercury</b>	<b>0.05</b>	<b>COVENIN 1407</b>

## 7. WEIGHTS AND MEASURES

### 7.1 FILL OF CONTAINER

#### 7.1.4. Minimum Drained Weight

7.1.4.1. The drained weight of the product shall be not less than 50 % (**65 %**) of distilled water weight at 20°C, which the sealed container will hold when completely filled.

## 8. LABELLING

### 8.2 NAME OF THE PRODUCT

8.2.2. The styles, as defined in Section 2.3 and the packaging media defined in Section 3.1.2 shall be declared as part of the name or in close proximity to the name.

(f) Seasoned tomatoes: Whole or unwhole tomatoes seasoned with natural vegetable products such as onion, pepper, paprika/pimiento, celery, and any other product approved by the competent sanitary authority, but shall not exceed 10-% m/m of the product.

### WORLD PROCESSING TOMATO COUNCIL

A/ The wording of **Item 3.2.5.1 Peel** is accepted by the WPTC with a peel level of 30 cm<sup>2</sup>

Justification: *“The technology used in Europe to peel tomatoes does not entail chemical methods but only physical/mechanical ones, which means that a less restrictive standard of 30 cm<sup>2</sup> of peel per kg of net of whole canned peeled tomatoes is essential especially as the varieties of tomatoes currently used and the speed of the modern processing lines make a lower peel limit unachievable.*

*The use of chemical peeling methods (caustic peeling) can enable to reach a lower average peel content, but these methods lead to more serious issues of environmental pollution, either directly, or indirectly to neutralize the waste they generate. “*

B/ **Item 3.2.5.2 : Blemishes** The term “blemishes” should be better defined as this formulation leaves the possibility of subjective interpretations.

C/ **Item 4 Food additives 4.1 Acidity Regulators** at the end add the sentence “usage and level limited by GMP”

D/ **Item 4 Food additives 4.2 Firming Agent** cancel the proposed levels of calcium ion content (0.045% in the “whole” style of section 2.3.1 and 0.08% in the “unwhole” style of section 2.3.2) and add the sentence “usage and level limited by GMP”

E/ **Item 5.1 contaminants (...)** Reintroduce the reference to the concentration effect in the measure of contaminants. Value of maximum levels of contaminants must comply with natural total tomato solids content, with a reference value of fresh fruit of 4,5%

F/ **Item 5.2 Pesticide residues(...)** Reintroduce the reference to the concentration effect in the measure of pesticide residues. Value of maximum levels of pesticides must comply with natural total tomato solids content, with a reference value of fresh fruit of 4,5%

E/ **Item 8.2.2. (...)- Pizza top** Cancel the following sentence

~~Pizza top: the product obtained by not refined juice concentration (without elimination of peels and seeds).~~The Pizza Top should be included in the following **Item 8.2.3**

F/ Introduce an item on the labelling of non retail containers

### **ITEM 8.3 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.

## ANALYTICAL METHODS

In both standards, the analytical methods have not been defined. The WPTC suggests to the Codex Alimentarius Committee that institutes which are well known by the industry for their specific skills in the analysis of tomato products ( SSICA, UC Davis, ...) cooperate to propose analytical methods of reference. The expenses for this should be paid for by the member States.