

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 4(f)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

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PROPOSED DRAFT CODEX STANDARD FOR CERTAIN CANNED CITRUS FRUITS

Comments have been received from
France, Malaysia, New Zealand and Switzerland.

FRANCE

The “Packing Media” section should be simplified and refer to Guidelines for Packing Media for Canned Fruits.

MALAYSIA

2 DESCRIPTION

2.1.1 (b)

Malaysia is of the view that the words *‘nutritive sweeteners’* should be deleted from Section 2.1.1 (b) until CCPFV has agreed on the definition of the term *‘nutritive sweeteners’* {refer to CX/PFV 04/22/3 - General Considerations for Codex Standards for Processed Fruits and Vegetables as regards the use of the term “Sweeteners” (paragraphs 5 – 13)}.

This is in accordance with the decision of the Committee when revising the Codex Standard for Canned Applesauce, that the term *‘sugars’* or *‘nutritive sweeteners’* appearing in the Standard should be replaced by *‘sugars as defined in the Codex Alimentarius and/or other carbohydrate sweeteners such as honey’* and this decision should be applied to all Codex standards for processed fruits and vegetables (ALINORM 99/27, para 16 and CX/PFV 04/22/3 para 6).

Hence, Malaysia proposes that 2.1.1 (b) be amended to read as follows:

“Packed with water or other suitable liquid packing medium, sugars as defined in Codex Standard for Sugars (CX-STAN 212-1999, Amd.1-2001), honey as defined in Codex Standard for Honey (CODEX STAN 12-1981, Rev.1 (1987), Rev. 2 (2001), suitable spices and flavouring ingredients”.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1.1 Basic Ingredients

Malaysia is of the view that that the word “*Canned*” should be deleted as reference has already been made in the same sentence and this proposal is consistent with other Codex Standards.

3.1.2 Packing Media

Malaysia would like to seek clarification on the categorization of the packing media i.e. ‘*water, juice, juice and water and syrup*’ as these differ from the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003 and ALINORM 03/27 Appendix IV).

3.1.2.1. (d)

Malaysia notes that there are typographical errors/repetition under the columns for ‘*Liquid Media*’ and ‘*Brix Measurement*’. Malaysia proposes to delete the following rows in the Table as follows:

Liquid Media	Brix Measurement
Slightly sweetened syrup	not less than 12° Brix
Slightly sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
Slightly sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
Light syrup	not less than 16° Brix
Lightly sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
Lightly sweetened grapefruit juice, pummelo juice or any other citrus juice and water	same as above
Heavy syrup	not less than 18° Brix
Heavily sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
Heavily sweetened grapefruit juice, pummelo juice or any other citrus juice and water	same as above

Malaysia is of the opinion that the ‘*Brix measurement*’ should mention both the upper and lower limits. Malaysia proposes that the Table in Section 3.1.2.1 (d) should read as follows:

Liquid Media	Brix Measurement (°Brix)
- Slightly sweetened syrup	<i>Greater than or equal to 120 but less than 160</i>
- Slightly sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
- Light syrup	<i>Greater than or equal to 160 but less than 180</i>
- Lightly sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above
- Heavy syrup	<i>Greater than or equal to 180</i>
- Heavily sweetened grapefruit juice, pummelo juice or any other citrus juice	same as above

3.1.3 Optional Ingredients (Canned Grapefruit only)

To allow for future development and for the standard to be as broad as possible, Malaysia proposes that the optional ingredients be applicable to all citrus fruits as described in Section 2.1.1 grapefruit, mandarin oranges, sweet orange varieties and pummelo. As such the phrase “(Canned Grapefruit only)” should be deleted.

Section 3.1.3 should read as :

“ 3.1.3. *Optional Ingredients*

- *SPICES* ”

3.2. QUALITY CRITERIA

3.2.1 Colour

(a) For canned grapefruit and canned pummelo

Malaysia proposes to delete the phrase “*of the colour type concerned which has been properly prepared and properly processed.*” and to include the phrase “*and pummelo as specified in Sections 2.2.1 to 2.2.3*”. The sentence will read as follows:

“*The colour shall be typical of grapefruit and pummelo as specified in sections 2.2.1 to 2.2.3*”.

3.2.2 Flavour

- i) Malaysia proposes to delete the phrase ‘*Canned grapefruit, canned mandarin oranges, canned sweet orange varieties and canned pummelo*’ and replace with the words ‘*Canned citrus fruits*’ to be in line with Section 2.1.1.
- i) Malaysia proposes to delete the words ‘*Canned grapefruit*’ and replace with the word ‘*Product*’.
- ii) Malaysia proposes to delete the word ‘*grapefruit*’ and replace with the words ‘*citrus fruit*’.

These sentences should read as follows:

“*Canned citrus fruits shall have a normal flavour and odour free from flavours or odours foreign to the product. Product with special ingredients shall have a flavour characteristic of that imparted by the citrus fruit and the other substances used*”.

3.2.7 Classification of “Defectives” and 3.2.8 Lot Acceptance

Malaysia notes a typographical error where the words ‘...*Section 3.4*’ should be amended to read ‘...*Section 3.2*’.

3.2.8 Lot Acceptance

Para (a)

Malaysia notes some typographical errors where ‘Section 3.4’ should read as ‘**Section 3.2** and ‘Section 3.4.7’ should read as ‘**Section 3.2.7.**’

Para (b)

Malaysia would like to seek clarification on the reference to **Section 3.4.6** which does not exist in CX/PFV 04/22/9.

4.2.1 and 4.3.1 Acidity Regulators

Malaysia would like to seek clarification where the acidity regulators allowed in this Draft Standard refers to product category 04.2.2.4 – (Canned or bottled vegetable....and seaweeds) whilst the products covered by this Draft Standard are under food category 04.1.2.4 (Canned or bottled {pasteurized} fruit).

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.

SWITZERLAND

Introductory Remarks

Switzerland agrees with most of the proposed amendments. However, we do have some specific comments that we have outlined as follows:

GENERAL COMMENTS

The current Proposed Draft Codex Standard for Canned Citrus Fruits defines grapefruits, mandarin oranges, sweet oranges and pummelos. Some requirements are listed citrus fruit-related, i.e. for the list of the packing media (Subsection 3.1.2) or for the name of the product (Subsection 8.2), which are nearly identical. In our opinion this Standard should be simplified

1. SCOPE

The Scope states that this Standard applies to canned citrus fruits. In accordance with the Scope of the Standard for Stone fruits (CODEX STAN) Switzerland would like to propose to include the name of the genus from citrus fruits as "*Citrus*" in the first sentence of the Scope. The proposed Scope would read as follows:

This Standard applies to canned citrus fruits as the genus *Citrus* 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

Switzerland agrees with the proposal put forward in Para. 4 of document CX/PFV 04/22/9 i.e. to list the different species involved in the Standard under a separate section "Species" (new Section 2.2). However, we would also like to simplify the sentence under Subsection 2.1.1 (a) in referring to the citrus fruits of the genus *Citrus* instead of listing all covered citrus fruits as well as to delete one of the terms "*nutritive sweeteners*" which has been listed twice under Subsection 2.1.1. (b) and some other changes (which are underlined). The proposed Section 2 (Description) would read as follows:

2.1 PRODUCT DEFINITION

2.1.1 Canned citrus fruit is the product:

- (a) prepared from washed, sound and mature citrus fruits of the genus *Citrus*:

- (b) packed with water or other suitable liquid packing medium, ~~nutritive sweeteners~~, sugars as defined in the Codex Standard for Sugars (CX-STAN 212-1999, Amd. 1-2001), other nutritive sweeteners ~~such as honey~~, honey as defined in the Codex Standard for Honey (CX STAN 12-1981, Rev. 1 (1987), Rev. 2 (2001)), suitable spices or flavouring ingredients appropriate to the product, and other authorized ingredients indicated in Section 3.3, and
- (c) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage. Before processing, the fruit shall have been properly washed and peeled and the membrane, seeds and core and fibre strands originating from albedo or core, shall have been substantially removed from the sections.

2.2 Species

The following Species may be used:

Grapefruit: *Citrus paradisi* Macfadyen;

Mandarin Oranges: *Citrus reticulate* Blanco (including all the suitable commercial varieties for canning)

Orange: *Citrus sinensis* (L.), Osbeck (including all the suitable commercial varieties for canning)

Pummelo (Shaddock): *Citrus Maxima* Merr. or *Citrus grandis* (L.)

~~2.2~~ 2.3 Colour Types (~~canned grapefruit or canned pummelo only~~)

Distinct colour types should be designated for canned grapefruit or canned pummelo

2.3.1 Canned grapefruit

- (a) White- **produced from white-fleshed grapefruit**
- (b) Pink- **produced from pink or red-fleshed**

2.3.2. Canned pummelo

- (a) White- **produced from white-fleshed pummelo**
- (b) Pink- **produced from pink or red-fleshed pummelo**
- (c) Pale yellow to pale green- **produced from pale yellow or pale green fleshed pummelo**

~~2.3~~ 2.4 STYLES

~~2.3.1~~ 2.4.1 Canned grapefruit, sweet orange varieties, or pummelo may be packed as either:

- (a) **Sections or Segments** - consists of whole fruit segments in which a segment's length is at least 75% (or 50% for canned pummelo) of the apparent length of the original segment. (A segment which is split in one place only and is not prone to disintegrate shall be considered whole, but parts of a segment joined by a "thread", or by membrane only shall not be considered "whole".); or
- (b) **Broken Sections or Broken Segments** - consists of fruit segments that do not satisfy Section 2.3.1(a).

2.3.2 2.4.2 Canned mandarin oranges may be packed as:

- (a) Whole Segment Style - consists of fruit segments which are practically intact and also retain their original form but may be split just slightly.
- (b) Broken Segment Style - consists of portions of segments which retain at least one half of the original apparent size, or which are large enough to remain on a screen having 12 mm square openings, formed by a wire of 2 mm diameter.
- (c) Pieces Style - consists of portions of segments that are large enough to remain on a screen having 8 mm square openings formed by a wire of 2 mm diameter.

2.3.3 2.4.3 **Other Styles** (Canned grapefruit, mandarin oranges, sweet orange varieties, and pummelos)

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 relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements in the 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; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

2.4 2.5 **SIZES IN WHOLE SEGMENT STYLE** (Canned mandarin oranges only)**2.4.1 2.5.1** **Designation in accordance with size**

Canned mandarin oranges in whole segment style may be designated according to size in the following manner:

(a) Uniform Single Size

- (i) "Large" - 20 or less whole segments per 100 g of drained fruit
- (ii) "Medium" - 21 to 35 whole segments per 100 g of drained fruit
- (iii) "Small" - 36 or more whole segments per 100 g of drained fruit
- (iv) Single sizes shall also meet the uniformity requirements of Section 3.4.6.

(b) Mixed Sizes - A mixture of two or more single sizes.**2.4.2 2.5.2** **Compliance with single size designation****2.4.2.1 2.5.2.1** **Classification of "Defectives"**

Any sample unit or container that does not meet the count and uniformity requirements of Section 2.4.1 2.5.1 shall be considered a "defective" for size classification. In the determination of compliance with size classifications, broken segments are disregarded.

2.4.2.2 2.5.2.2 Lot Acceptance

A lot should be considered as meeting the criteria for a uniform size designation when the number of "defectives" as defined in Section ~~2.4.2.1~~ 2.5.2.1 does not exceed the acceptance number (c) of the appropriate sampling plan in the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (CODEX STAN 233-1969).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.2 Packing Media**

This Section describes the packing media citrus fruit-related (canned grapefruit including canned pummelo, canned mandarin oranges and canned sweet orange). The required brix measurements are different from those laid down in the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003), and yet they are listed in this Standard. In our opinion, a definition of the packing media including all citrus fruits covered by this Standard is sufficient. Switzerland would therefore like to propose to mention the packing media including all citrus fruits (new Subsection 3.1.2.1) in order to simplify Subsection 3.1.2. The proposed Subsection 3.1.2 (Packing Media) would read as follows:

3.1.2 Packing Media

In accordance with the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003).

3.1.2.1 Citrus fruits as defined in Section 2 may be packed in any one of the following:

- (a) Water - in which water or a mixture of water and citrus juice (less than 50% juice) is the liquid packing medium.
- (b) Fruit juice and Water - in which citrus juice and water are combined as a liquid packing medium with not less than 50% juice.
- (c) Fruit juice - in which citrus juice (single or in combination) is the sole liquid packing medium and to which no water has been added directly or indirectly.
- (d) Syrup - in which water, citrus juice, or citrus juice and water is combined with nutritive sweetener(s) as a liquid packing medium and are classified on the basis of cut-out strength as specified below:

Liquid Media	Brix Measurement
- Slightly sweetened syrup	not less than 12° Brix
- Slightly sweetened citrus juice	same as above
- Slightly sweetened citrus juice and water	same as above
- Light syrup	not less than 16° Brix
- Lightly sweetened citrus juice	same as above
- Lightly sweetened citrus juice and water	same as above
- Heavy syrup	not less than 18° Brix
- Heavily sweetened citrus juice	same as above
- Heavily sweetened citrus juice and water	same as above

~~3.1.2.4~~ **3.1.2.2** Compliance with packing medium Brix requirements shall be determined on average, but no container may have a Brix value lower than that of the next category

3.2 QUALITY CRITERIA

3.2.2 Flavour

The Text under this Subsection list the citrus fruits covered by this Standard. In our opinion it is not necessary to specify the citrus fruits. We would therefore like to propose to refer to the products covered by this Standard. The proposed text would read as follows:

Canned citrus fruit shall have normal flavour, odour, and colour and shall possess texture characteristic of the product. Canned grapefruit with special ingredients shall have a flavour characteristic of that imparted by the grapefruit and the other substances used.

4. FOOD ADDITIVES

Food additives are listed in citrus fruit-related categories. In our opinion one table of additives which covers all citrus fruits as listed in Section 2 should be established. We would therefore like to propose to list the allowed food additives only by type of food additive group and not by specified citrus fruits.

8. LABELLING

8.2 NAME OF THE PRODUCT

The Sections 8.2.1, 8.2.2 and 8.2.3 cover citrus fruit-related additional information concerning the style, colour and packing media which has to be mentioned. In our opinion Section 5.2 should be simplified. We would therefore like to propose to combine these three Sections (8.2.1 - 8.2.3) in one (new Section 8.2.1). The proposed, new Section 8.2.1 would read as follows:

8.2.1 The name of the product should include:

- (a) The Colour Type, as appropriate, in accordance with Section 2.3;
- (b) The Style, as appropriate, shall be declared as part of the name or in close proximity to the name of the product, in accordance with Section 2.4;
- (c) In the case of mixed sizes, such size designation shall be declared in close proximity to the style designation, i.e. "mixed sized whole segments";
- (d) The Packing Medium shall be declared as part of the name or in close proximity to the name as described below:

Packing Medium	Name Description
<ul style="list-style-type: none"> - "In water" or - "Packed in water" 	When packing medium is composed of water or water and one or more citrus juices in which water predominates
<ul style="list-style-type: none"> - "In orange juice" or - "In (name of fruit) juice". 	When the packing medium is composed solely of citrus juice (single citrus fruit juice)
<ul style="list-style-type: none"> - "In (names of fruits) juice" or - "In fruit juices" or - "In mixed fruit juices". 	When the packing medium is composed of two or more citrus fruit juices
<ul style="list-style-type: none"> - "Lightly sweetened (name of fruit) juice" or - "Heavily sweetened (name of fruit) juice" or - "Lightly sweetened citrus or fruit juices" or - "Heavily sweetened citrus or mixed fruit juices", <p>As appropriate</p>	When nutritive sweeteners are added to citrus fruit juices
<ul style="list-style-type: none"> - "Light syrup" or - "Heavy syrup" or "Slightly sweetened water" or - "Extra light syrup" or "Extra heavy syrup", <p>As appropriate</p>	When nutritive sweeteners are added to water, or water and a single citrus fruit juice, or water and two or more fruit juices, in which there is less than 50% juice by volume
<ul style="list-style-type: none"> - "(name of fruit) juice(s) and water" 	When the packing medium contains water and one or more citrus fruit juice(s), in which the fruit juice comprises 50% or more by volume of the packing medium, it shall be designated to indicate the preponderance of such fruit juice