

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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

Agenda Item 3(a)

CX/PFV 04/22/3
June 2004

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

*22nd Session,
Washington, DC metro area, U.S.A., 27 September – 1 October 2004*

DRAFT CODEX STANDARD FOR PICKLED PRODUCTS

(AT STEP 6)

Governments and interested international organizations wishing to submit comments on the attached revised *draft Codex Standard for Pickled Products* (AT STEP 6) are invited to do so **NO LATER THAN 30 AUGUST 2004, preferably by e-mail**, to Ms. Ellen Y. Matten, US Codex Office, Food Safety and Inspection Service, US Department of Agriculture, Room 4861 South Building, 1400 Independence Ave., S.W., Washington, DC 20250-3700, USA (Fax No.: +1.202.720.3157; E-mail: uscodex@usda.gov, with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Foods Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No. 39.06.5705.4593 or E-Mail codex@fao.org - preferably -)

BACKGROUND

1. The 21st Session of the Codex Committee on Processed Fruits and Vegetables (September 2002) considered the draft Codex Standard for Pickled Products and had an exchange of views on the Scope of the draft Standard. A number of delegations requested clarification on the nature of the product covered by the Standard (e.g. with or without a covering packing medium which might be consumed as part of the product or removed before consumption or packaging, etc.); characteristics of the packing media (e.g. pH, salt concentration, etc.); processing conditions (e.g. blanching, lactic fermentation, thermal treatment applied before or after packaging, etc.).
2. The Committee could not come to an agreement on the type of commodities covered by the draft Standard. Therefore, it decided that a drafting group led by the Philippines, would revise the text in its entirety taking into account the above discussion and written comments submitted at the present Session. The revised draft Standard would be then circulated for comments at Step 6 and further consideration at the 22nd Session of the Committee¹.
3. The revised *draft Codex Standard for Pickled Products* is annexed to this document. Some parts of the text has been aligned with the standardized language applying throughout the Codex standards for processed fruits and vegetables.

¹ ALINORM 03/27, paras. 26 - 29.

4. The Codex Secretariat would like to notice the following to the Committee:

GENERAL CONSIDERATIONS FOR CODEX STANDARD FOR PROCESSED FRUITS AND VEGETABLES

Sweeteners

5. Within the Codex System the terms “honey”, “sugars” (including certain syrups namely: glucose syrup and dried glucose syrup); and “sweetener” are defined in the Codex Standard for Honey² (CODEX STAN 12-1987, Rev. 2-2001), the Codex Standard for Sugars (CODEX STAN 212-1999, Amd. 1-2001), and the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989, Rev. 7-2003) respectively.

6. When revising the Codex Standard for Canned Applesauce, the Committee had agreed 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 to apply this decision to all Codex standards for processed fruits and vegetables³.

7. Other Codex Committees prefer to avoid the use of the term “(nutritive) carbohydrate sweeteners”, “nutritive sweeteners”, “natural sweeteners”, etc. to prevent confusion regarding the nature of these products as they may be described differently by regulatory agencies and/or may encompass compounds that are regarded as food/food ingredients (e.g. sugars (sucrose), honey, (high) fructose syrups, invert sugar, fruit juice concentrates, etc.) or food additives (D-Tagatose, sugar alcohols, etc.). Reference is thus made to “*sugars (including syrups) as defined in the Codex Standard for Sugars, honey as defined in the Codex Standard for Honey, and sweeteners as listed in the Section on Food Additives*”. Other products not covered by the Standards for Sugars and Honey may need to be specifically spelt out.

8. It is noted that different combinations of the terms “nutritive”, “carbohydrate”, and “sweeteners” are being increasingly used in Codex commodity standards without a consistent application of these terms which have the potential to create confusion on whether terms such as “(nutritive) carbohydrate sweetener” or “nutritive sweetener” apply only to food ingredients (e.g. sugar (sucrose), honey, syrups, etc.) or (carbohydrate sweeteners other than sugar (sucrose) such as honey, syrups, etc.) or to (certain types of) food additive sweeteners (e.g. sugar alcohols, etc.) or all of them.

9. Similarly, the use of the prefix “non” in front of any of these combinations (e.g. “non-carbohydrate sweetener”, “non nutritive sweetener”, etc.) to indicate some usually artificial, intense/high intensity sweeteners which are generally non-carbohydrate, very low in or 0 calories used in the preparation of foods for special dietary uses (e.g. diabetic or diet foods) may leave aside other food additive sweeteners not matching these terms that may be still used in the production of these foods (e.g. some food additive sweeteners known as bulking/nutritive sweeteners such as sugar alcohols, D-Tagatose, etc. are carbohydrates or carbohydrate derived products which may be also used in the production of these foods). In addition, some substances appearing recently on the market are naturally occurring compounds which may be qualified as “intense” sweeteners but being regarded as “natural” sweeteners.

10. In addition, the Codex General Standard for the Labelling of Prepackaged Foods² (CODEX STAN 1-1985, Rev. 1-1991) does not differentiate between different kinds of food additive sweeteners and group them under the general term “Sweetener”. All types of sucrose and anhydrous dextrose/dextrose monohydrate are designated as “sugar” and “dextrose/glucose” respectively and considered as ingredients.

11. Should the Committee wishes to use these terms in the standards for processed fruits and vegetables, there should be a clear understanding of the compounds falling under these terms and they should be uniformly applied throughout the standards to keep consistency and to avoid confusion. It is however noted that in a Codex Standard, the reference to a “sweetener” and its possible technological functions (e.g. artificial sweeteners, nutritive sweeteners, etc.) is usually regarded as a food additive and listed under the Section on Food Additives under the general name “Sweeteners”.

² Codex standards are available for downloading at: http://www.codexalimentarius.net/standards_search.asp.

³ ALINORM 99/27, para. 16.

12. Any reference to compounds which are not considered as food additives but having a sweetening function are regarded as a food/food ingredient and listed under the Section on Essential Composition and Quality Factors. They may be specifically spelt out (e.g. sugar, honey, syrups,, etc.) or be designated under a general term and subsequently exemplified (e.g. sugars as defined in the Codex Standard for Sugars and other (nutritive) carbohydrate sweeteners such as *molasses*,, etc.)

13. The Committee is invited to provide a term(s) by which substances used as food ingredients for sweetening purposes and substances used as food additive for sweetening purposes can be designated in a consistent manner in Codex standards for processed fruits and vegetables which can help to keep consistency within the Codex system vis-à-vis the terms currently used in different national/regional legislations to designate these substances.

Packing Media

14. The 19th Session of the Codex Alimentarius Commission (July 1991) had agreed with the recommendation of the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade (March 1991) that existing Codex commodity standards should be reviewed in order to update, simplify, and make them more horizontal to cover wider range of commodities so as to ease their acceptance by Codex Members and the accommodation of new commodities as necessary. In addition, the 23rd Session of the Codex Alimentarius Commission (July 1997) reasserted its decision that existing Codex commodity standards should be revised and simplify as much as possible, and that the elaboration of specific commodity standards or detailed requirements should be only undertaken when adequately justified⁴.

15. In this spirit, the 45th Session of the Executive Committee⁵ (June 1998) approved the elaboration of Codex Guidelines for Packing Media for Canned Fruits/Vegetables as proposed by the 19th Session of the CCPFV (March 1998)⁶. Both Guidelines were aimed at covering provisions for packing media applicable to all standards for canned products in packing media instead of maintaining detailed descriptions of packing media in the Commodity Standard when possible.

16. In particular, the Codex Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003) provide a general framework covering both composition of packing media and the sugar concentration of the different types of syrups along with labelling requirements applicable to all canned fruits, except in those cases where specific provisions might be required.

17. In view of the above, the Committee is invited to consider whether:

- (a) specific provisions for packing media is needed due to the difficulties in accommodating certain canned fruits/vegetables in the provisions contained in the Codex Guidelines for Packing Media for Canned Fruits or in the Codex Guidelines for Packing Media for Canned Vegetables (under development⁷) or
- (b) specific provisions for packing media is needed in addition to those lay down in the Codex Guidelines for Packing Media for Canned Fruits or in the Codex Guidelines for Packing Media for Canned Vegetables (under development).

This is similar to the additional requirements usually needed in relation, for instance, to the labelling specifications by which following a general statement of compliance with the Codex Guidelines for Packing Media, specific provisions for packing media may be laid down (e.g. *“The product covered by the provision of this Standard should comply with the provisions of the Codex Guidelines for Packing Media for Canned Fruits/Vegetables. In addition the following specific provisions apply....”* or

⁴ ALINORM 99/37, para. 34.

⁵ ALINORM 99/3, App. III.

⁶ ALINORM 99/27, para. 76.

⁷ ALINORM 03/27, para. 97. See also CX/PFV 04/22/6, paras. 6- 8.

- (c) a single reference to the Codex Guidelines for Packing Media for Canned Fruits/Vegetables should adequately cover the packing media requirements for canned fruits/vegetables as currently set out in relevant Codex standards for processed fruits and vegetables (e.g. Codex Standard for Canned Pears, Codex Standard for Canned Stone Fruits, Codex Standard for Bamboo Shoots, etc.).

This approach will be in line with the horizontal and general development of Codex texts as opposed to specific and detailed ones in order to cover a wider number of commodities and/or group of commodities and to simplify them as appropriate and possible.

The Committee may wish to apply the options cited above on a product-by-product basis if in certain cases it will not be possible to refer directly to the Codex Guidelines for Packing Media for Canned Fruits or to the Codex Guidelines for Packing Media for Canned Vegetables (under development).

Food Additives

General Considerations for Food Additive Provisions in Codex Commodity Standards

18. When an active commodity committee exists, proposals for the use of food additives in any commodity standard under consideration should be prepared by the Committee concerned on the basis of technological justification and of the recommendations of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) concerning the safety-in-use of the food additive, and forwarded to the Codex Committee on Food Additives and Contaminants (CCFAC) for endorsement and incorporation into the Codex General Standard for Food Additives (GSFA)⁸.

19. In order to facilitate the endorsement and inclusion of food additive provisions in the GSFA, when proposing maximum levels for food additives in Codex commodity standards, the following should be taken into account:

- (a) only food additives which have been evaluated by JECFA are included in the GSFA. Food additives with numerical Acceptable Daily Intake⁹ (ADI) should be assigned a numerical value or technological justification for using at GMP level should be provided. Food additives with ADI “Not Limited/ Specified (NL/S)” should be used within the bounds of good manufacturing practices (GMP);
- (b) the Annex to Table III of the GSFA² to determine if the product or its corresponding food category is exempted from the regime of Table III of the GSFA (food additives permitted for use in foods in general in accordance with GMP unless otherwise specified);
- (c) Tables 1 and 2 of the GSFA² to avoid inconsistencies between maximum levels in the commodity Standard and the GSFA. It is noted that maximum levels for food additives should be set on the final product as consumed unless otherwise specified.

General Considerations for Food Additive Provisions in Codex Standards for Processed Fruits and Vegetables

20. The present approach to food additive provisions in Codex standards for processed fruits and vegetables consist in having a food additive section containing all the provisions relating to food additives. However, the current draft and proposed draft standards under study contain some of the approaches presently being considered by Codex commodity Committees when discussing food additive provisions namely: (a) a list of individual provisions for food additives subject to endorsement by the CCFAC and inclusion in the GSFA¹⁰; (b) the reference to the GSFA by inserting a general statement under the relevant food additive category¹¹; (c) a combination of the two approaches described previously¹².

⁸ Codex Alimentarius Procedural Manual, 13th Edition, pages 95 - 96.

⁹ The Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) is available for downloading at: http://www.fao.org/es/ESN/jecfa/archive_en.stm.

¹⁰ Draft Codex Standard for Pickled Products, proposed draft Codex Standard for Jams, Jellies, and Marmalades, proposed draft Codex Standard for Certain Canned Vegetables, proposed draft Codex Standard for Soy Sauce.

¹¹ Proposed draft Codex Standard for (Preserved) Canned Tomatoes, proposed draft Codex Standard for Processed Tomato Concentrates.

21. The issue to refer to the General Standard in the food additive Section of the commodity standard after inclusion of the food additive provisions in the GSFA is an open question¹³. A compromise approach for those Codex Members favouring options (a) or (b) may be option (c) in which the general statement apply to those food additives permitted for use in food in general in accordance with GMP (Table III of the GSFA) while food additive with numerical maximum levels are listed under the respective food additive category in the Commodity Standard and the GSFA.

22. The Committee is invited to consider how to deal with the food additive provisions in this and other Codex standards for processed fruits and vegetables for a consistent approach to the food additive provisions in Codex standards for processed fruits and vegetables.

Contaminants

23. The Section on Contaminants has been aligned with the current trend in Codex to refer to Contaminants in general and not only to heavy metals as there may be other contaminants (e.g. mycotoxins, etc.) that might affect the quality and safety of the product. This approach has been taken by a number of Codex Committees (e.g. Codex Committee on Milk and Milk Products, Ad Hoc Codex Intergovernmental Task Force on Fruit and Vegetable Juices, etc.) and adopted by the Codex Alimentarius Commission.

Methods of Analysis and Sampling

24. Methods of Analysis and Sampling for Codex standards for processed fruits and vegetables under study in the Committee will be considered under Agenda Item 6(a). The relevant document is CX/PFV 04/22/11.

SPECIFIC CONSIDERATIONS FOR PICKLED PRODUCTS

Scope

25. Codex standards for processed fruits and vegetables usually apply to products offered for direct consumption including for catering purposes or for repacking if required. They don't apply to products when indicated as being intended for further processing. This statement is missing from the Scope. In addition, the actual definition of the product is normally given in Section 2 - Description and not under the Scope.

26. It is therefore suggested that the Committee consider to use the standardized language in the Scope i.e. *"This Standard applies to pickled products 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. This Standard does not cover pickled cucumbers and kimchi."* and be more specific about the nature of the product under Section 2.1 - Product Definition in order to keep consistency with other Codex standards for processed fruits and vegetables if possible.

Optional Ingredients (Sweeteners)

27. When considering the proposed draft Codex Standard for Pickles, the Codex Coordinating Committee for Asia¹⁴ (CCASIA) had agreed to add the term "unrefined nutritive sweetener" after "jaggery" to clarify its nature. However, the CCPFV agreed that the term "jaggery" was uncommon in many areas of the world and removed it from the text while retaining "unrefined nutritive sweetener" pending further clarification of the term¹⁵.

28. The Committee is invited to clarify the terms and/or the products falling under the terms "nutritive sweeteners" and "unrefined nutritive sweeteners" in Section 3.1.2 and consider if they are covered by the Standards for Sugars and Honey (see also paras. 5 - 13 above).

¹² Proposed draft Codex Standard for Certain Canned Citrus Fruits.

¹³ See recommendation of the 36th Session of the Codex Committee on Food Additives and Contaminants to the Ad Hoc Codex Intergovernmental Task Force on Fruit and Vegetables Juices (ALINORM 04/36, para. 47, available at: <http://www.codexalimentarius.net/reports.asp>).

¹⁴ ALINORM 99/15, para. 11.

¹⁵ ALINORM 01/27, para. 46.

Specific Requirements (Packing Media)

29. As Section 3.3 deals with characteristics of different packing media, it is recommended to title this Section “Packing Media” for consistency with other Codex standards for processed fruits and vegetables. In addition, the Committee is invited to consider how to approach packing media requirements in pickled products (see also paras. 14 - 17 above).

Essential Composition and Quality Factors

30. The Committee is invited to consider the need for provisions for “Definition of Defects”, “Defects and Allowances”, “Classification of Defectives”, and “Lot Acceptance” (some of these provisions may be omitted or condensed according to the nature of the product) under the Section on Essential Composition and Quality Factors as usually applied to Codex standards for processed fruits and vegetables and if so, apply the standardized language to the extend possible.

Food Additives

31. The 20th Session of the CCPFV (September 2000) noted that the food additives provisions were endorsed by the 31st Session of Codex Committee on Food Additives and Contaminants (March 1999) with the exception of oleoresins which was deleted from the draft Standard¹⁶. The 21st Session of the CCPFV (September 2002) agreed that the text should be revised in its entirety¹. The revision also affected the food additive provisions previously endorsed by CCFAC as indicated in the table below (see also paras. 18 - 21).

32. The Committee is invited to clarify whether INS 350 Malic acid should be corrected to INS 350 Sodium malates or INS 296 Malic Acid.

Revised Food Additives Provisions (Annex to CX/PFV 04/22/3)		Food Additives Provisions as endorsed by CCFAC (Appendix VI to ALINORM 01/27)	
Acidity Regulators		Acidity Regulators	
260 Acetic acid, glacial 270 Lactic acid (L-, D-, and DL) 297 Fumaric acid 330 Citric acid 334 Tartaric acid (L(+)-) 350 Malic acid	Limited by GMP	260 Acetic acid, glacial	Limited by GMP
Preservatives		Preservatives	
220 Sulphur dioxide 221 Sodium sulphite	Limited by GMP	220 Sulphur dioxide 221 Sodium sulphite 222 Sodium hydrogen sulphite 223 Sodium metabisulphite 224 Potassium metabisulphite	30 mg/kg (singly or in combination, calculated as sulphur dioxide)
222 Sodium hydrogen sulphite 223 Sodium metabisulphite 224 Potassium metabisulphite	30 mg/kg (singly or in combination, calculated as sulphur dioxide)		
211 Sodium benzoate	Limited by GMP	211 Sodium benzoate	250 mg/kg as benzoic acid
212 Potassium benzoate	250 mg/kg as benzoic acid	212 Potassium benzoate	
200 Sorbic acid 202 Potassium sorbate	1000 mg/kg as sorbate	200 Sorbic acid 202 Potassium sorbate	1000 mg/kg as sorbate

¹⁶ ALINORM 01/27 para. 47 and Appendix VI.

Weights and Measures

33. The Committee is invited to consider whether provisions for minimum fill is required for pickled products under this Section.

Methods of Analysis and Sampling

34. The methods of analysis and sampling as endorsed by the Codex Committee on Methods of Analysis and Sampling (CCMAS) has been introduced for ease of reference. Once the methods are endorsed and the Standard adopted, they can remain in the commodity standard or be included in Volume 13 of the Codex Alimentarius or both as a way to keep a cross reference. An updated comprehensive list of endorsed methods of analysis and sampling in Codex standards is being prepared. Until such time the list is completed, it is advisable to keep the methods of analysis and sampling in the commodity standards.

REQUEST FOR COMMENTS

35. Codex Members and Observers are invited to comment at Step 6 on the attached revised *draft Codex Standard for Pickled Products* as directed above.

DRAFT CODEX STANDARD FOR PICKLED PRODUCTS

(AT STEP 6)

1. SCOPE

This Standard applies to edible fruits, vegetables, cereals, legumes, spices and condiments which have been cured, processed or treated to produce an acidified product. The product may be packed in oil, brine or acidic media such as vinegar. This Standard does not cover pickled cucumbers and kimchi.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

“Pickled Products” is the product:

- (a) prepared from sound, clean and edible fruits, vegetables, cereals, legumes, spices and condiments;
- (b) subjected to curing and processing with ingredients appropriate to the type in order to ensure preservation of the product and its quality;
- (c) processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and
- (d) preserved in an appropriate manner in a suitable packing medium with ingredients appropriate to the type and variety of pickled product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Edible fruits, vegetables, cereals, legumes, spices, and condiments in a liquid medium in combination with one or more of the optional ingredients listed in Section 3.1.2.

3.1.2 Optional Ingredients

Nutritive sweeteners, unrefined nutritive sweeteners, edible vegetable oils, vinegar, citrus juice, dried fruits, malt extract, salt, brine, chillies, seasoning (seasoning has two types: plant origin and animal origin).

3.2 QUALITY CRITERIA

The product shall have normal flavour, odour, and colour and possess texture characteristic of the product.

3.2.1 Other Quality Criteria

- (a) **Colour:** The product shall be free from any extraneous colouring matter.
- (b) **Flavour:** The product shall have a characteristic flavour typical of the type. It shall be free from any objectionable taste or off flavour.

3.3 SPECIFIC REQUIREMENTS

In all different packing media, the maximum pH of the product shall not exceed 3.0.

(a) Pickled products in edible oil

The percentage of oil in product shall not be less than 10% by weight.

(b) Pickled products in brine

The percentage of salt in covering liquid shall not be less than 10% by weight when salt is used as a major preserving agent.

(c) Pickled products in acidic media

The acidity of the media shall not be less than 2% by weight calculated as acetic acid.

4. FOOD ADDITIVES**4.1 Acidity Regulators**

INS No	Name of Food Additive	Maximum Level
260	Acetic acid, glacial	Limited by GMP
270	Lactic acid (L-, D-, and DL)	
297	Fumaric acid	
330	Citric acid	
334	Tartaric acid (L+/-)	
350	Malic acid	

4.2 Preservatives

INS No	Name of Food Additive	Maximum Level
220	Sulphur dioxide	Limited by GMP
221	Sodium sulphite	
222	Sodium hydrogen sulphite	30 mg/kg (singly or in combination, calculated as sulphur dioxide)
223	Sodium metabisulphite	
224	Potassium metabisulphite	
211	Sodium benzoate	Limited by GMP
212	Potassium benzoate	250 mg/kg as benzoic acid
200	Sorbic acid	1000 mg/kg as sorbate
202	Potassium sorbate	

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.

5.2 The products covered by the provisions of this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

7. WEIGHTS AND MEASURES

7.1 MINIMUM DRAINED WEIGHT

7.1.1 The drained weight of the product should not be less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

(a) Pickled Products in Edible Oil

The basic ingredient in the final products shall not be less than 60% by weight.

(b) Pickled Products in Brine

The drained weight of the final product shall not be less than 60% by weight.

(c) Pickled Products in Acidic Media

The drained weight of the final products shall not be less than 60% by weight.

7.1.2 Pickled Product not covered under the above categories shall contain basic ingredients not less than 69% by weight.

8. LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991). In addition, the following specific provisions apply:

8.2 NAME OF THE PRODUCT

8.2.1 Pickled Products shall be labelled according to the type and in combination with the name of major ingredient. Example- a pickle made from mangoes in an oil medium shall be labelled: “Pickled Mango in Oil”.

8.2.2 In case of pickled products not covered under the three types as given in Section 3, they must be labelled as “Mango Pickle” or “Pickle-Mango”.

8.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Acidity	AOAC 942.15	Titrimetry	I
Arsenic	AOAC 952.13 (Codex General Method)	Colorimetry, diethyldithiocarbamate	II
Arsenic	ISO 6634:1982	Spectrophotometry, silver diethyldithiocarbamate	III
Benzoic acid	NMKL 103 (1984) AOAC 983.16	Gas Chromatography	II
Drained weight	AOAC 968.30 ⁴	Gravimetry	I
Lead	AOAC 972.25 (Codex General Method)	Atomic absorption spectrophotometry	II
Lead	ISO 6633:1984	Flameless atomic absorption spectrophotometry	IV
Salt	AOAC 971.27 (Codex General Method)	Potentiometry (Determination of chloride, expressed as sodium chloride)	II
Salt	AOAC 939.10	Volumetry, gravimetry, titrimetry (3 methods) (Determination of chloride, expressed as sodium chloride)	III
Sampling	CODEX STAN 233-1969		
Sorbate	NMKL 103 (1984) AOAC 983.16	Gas Chromatography	II
Sulphur Dioxide	EN 1988-1: 1998-02 AOAC 990.28	Part 1: Optimized Monier-Williams method	III
Tin	AOAC 980.19 (Codex General Method)	Atomic absorption spectrophotometry	II