

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4(f)

CX/PFV 04/22/9
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

PROPOSED DRAFT CODEX STANDARD FOR CERTAIN CANNED CITRUS FRUITS

(AT STEP 3)

Governments and interested international organizations wishing to submit comments on the attached revised *proposed draft Codex Standard for Certain Canned Citrus Fruits* (AT STEP 3) 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) agreed that it was not possible to review in detail the proposed draft standards (including canned citrus fruits) scheduled for discussion at its current Session. In view of this, it decided to return all the proposed draft standards (including canned citrus fruits) to Step 2 for redrafting, circulation for comments at Step 3 and consideration at its next Session. The proposed draft Codex Standard for Canned Citrus Fruits has been revised by a drafting group led by the United States of America¹.

2. The revised *proposed draft Codex Standard for Certain Canned Citrus Fruits* is appended 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. In addition, the Annex contains some comments in relation to the Section on Food Additives.

¹ ALINORM 03/27, paras. 95 - 97.

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

Description

Species

4. The Committee is invited to consider the appropriateness to refer the different species involved in the Standard under a separate section “Species” for consistency with other Codex standards for processed fruits and vegetables when covering different types of fruit of the same genus (e.g. Codex Standard for Canned Stone Fruits²).

Sweeteners

5. The Committee is invited to clarify the term and/or the products falling under the term “nutritive sweeteners” in different Sections of the Standard and consider if they are covered by the Standards for Sugars and Honey³.

Colour Types

6. The Committee is invited to consider the appropriateness to refer this Section under the general title “Varietal Types” for consistency with other Codex standards for processed fruits and vegetables (e.g. Codex Standard for Canned Stone Fruits²).

Packing Media

7. See working document CX/PFV 04/22/3, Packing Media (paras. 14 - 17) as to the need for specific requirements for packing media for canned citrus fruits.

Food Additives

8. See working document CX/PFV 04/22/3, General Considerations for Food Additive Provisions in Codex Commodity Standards and in Codex Standards for Processed Fruits and Vegetables (paras. 18 - 22) as to how to approach food additive provisions in this and other Codex standards for processed fruits and vegetables.

Labelling

9. The Committee is invited to consider if provisions for the labelling of non-retail containers is needed and if so to apply the standardized language for consistency with other Codex standards for processed fruits and vegetables.

Contaminants & Methods of Analysis and Sampling

10. See working document CX/PFV 04/22/3, General Considerations for Codex Standards for Processed Fruits and Vegetables as regards Contaminants (para. 23) and Methods of Analysis and Sampling (para. 24).

11. Codex Members and Observers are invited to comment at Step 3 on the attached revised *proposed draft Codex Standard for Certain Canned Citrus Fruits* as directed above.

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

³ In addition, see working document CX/PFV 04/22/3, General Considerations for Codex Standards for Processed Fruits and Vegetables as regards the use of the term “Sweeteners” (paras. 5 - 13).

**PROPOSED DRAFT CODEX STANDARD FOR
CERTAIN CANNED CITRUS FRUITS**

(AT STEP 3)

1. SCOPE

This Standard applies to canned citrus fruits 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

2.1 PRODUCT DEFINITION

2.1.1 Canned citrus fruit is the product:

- (a) prepared from washed, sound and mature ripe grapefruit, mandarin oranges, sweet orange varieties, or pummelo conforming to the characteristics of the fruit of:
 - (i) *Citrus paradise* Macfadyen;
 - (ii) *Citrus reticulate* Blanco (including all the suitable commercial varieties for canning.)
 - (iii) *Citrus sinensis* (L.), Osbeck (including all the suitable commercial varieties for canning)
 - (iv) *Citrus Maxima Merr.* or *Citrus grandis* (L.)
- (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, 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 COLOUR TYPES (canned grapefruit or canned pummelo only)

2.2.1 White - produced from white-fleshed grapefruit or pummelo.

2.2.2 Pink - produced from pink or red-fleshed grapefruit or pummelo.

2.2.3 Pale yellow to pale green - produced from pale yellow or pale green fleshed pummelo.

2.3 STYLES

2.3.1 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 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 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 SIZES IN WHOLE SEGMENT STYLE (Canned mandarin oranges only)

2.4.1 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 Compliance with single size designation

2.4.2.1 Classification of "Defectives"

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

2.4.2.2 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 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

3.1.1 Basic Ingredients

Canned citrus fruit as defined in Section 2 and liquid packing media appropriate to the product.

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 Canned grapefruit and canned pummelo may be packed in any one of the following:

- (a) **Water** - in which water or a mixture of water and juice (less than 50% juice) is the liquid packing medium.
- (b) **Juice** - in which grapefruit juice, pummelo juice, or any other citrus juice is the sole liquid packing medium and to which no water has been added directly or indirectly.
- (c) **Juice and Water** - in which grapefruit juice, pummelo juice or any other citrus juice and water are combined as a liquid packing medium with not less than 50% juice.
- (d) **Syrup** - in which water, juice, or 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 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

3.1.2.2 Canned mandarin oranges may be packed in any one of the following:

- (a) **Water** - in which water is the sole packing medium;
- (b) **Water and fruit juice(s)** - in which water and mandarin orange juice, or water and any other fruit juice (singly or in combination) are combined to form the packing medium.
- (c) **Fruit juice** – in which one or more fruit juice is the sole packing medium.
- (d) **With nutritive sweetener(s)** - any of the foregoing packing media (a) through (c) may have one or more of the following nutritive sweeteners added: sucrose, invert sugar syrup, dextrose, fructose, fructose syrup, dried glucose syrup, glucose syrup, invert sugar.

3.1.2.2.1 Classification of packing media when nutritive sweeteners are added to canned mandarin oranges:

- (a) When nutritive sweeteners are added to mandarin orange juice or other fruit juices, the liquid media shall be not less than 14° Brix and shall be classified on the basis of the sample strength as follows:
 - (i) Lightly sweetened (name of fruit) juice(s) - not less than 14° Brix
 - (ii) Heavily sweetened (name of fruit) juice(s) - not less than 18° Brix
- (b) When nutritive sweeteners are added to water or water and mandarin orange juice or water and other fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:
 - (i) **Basic syrup strengths:**
 - Light syrup - not less than 14° Brix
 - Heavy syrup - not less than 18° Brix
 - (ii) **Optional packing media:**
 - Slightly sweetened water - not less than 10° Brix but less than 14° Brix
 - Extra light syrup - not less than 10° Brix but less than 14° Brix
 - Extra heavy syrup - more than 22° Brix

3.1.2.3 Canned sweet orange varieties may be packed in any one of the following:

- (a) **Water** - in which water or a mixture of water and [fruit/orange] juice (containing less than 50% juice) is the liquid packing medium.
- (b) **Juice** – in which orange juice, or any other citrus juice, is the sole liquid packing medium and to which no water has been added directly or indirectly.
- (c) **Juice and Water** - in which orange juice and water are combined as a liquid packing medium containing not less than 50% juice.
- (d) **Syrup** - in which water, [fruit/orange] juice, or [fruit/orange] juice and water is combined with nutritive sweetener(s) as a liquid packing medium and are classified on the basis of cut strength as specified below:
 - (i) Liquid Media Brix Measurement
 - (ii) Slightly sweetened syrup - not less than 12° Brix
 - (iii) Slightly sweetened orange juice - same as above
 - (iv) Slightly sweetened orange juice and water - same as above
 - (v) Light syrup - not less than 16° Brix
 - (vi) Lightly sweetened orange juice - same as above
 - (vii) Lightly sweetened orange juice and water - same as above
 - (viii) Heavy syrup - not less than 18° Brix
 - (ix) Heavily sweetened orange juice - same as above
 - (x) Heavily sweetened orange juice and water - same as above

3.1.2.4 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 below.

3.1.3 Optional Ingredients (Canned Grapefruit only)

- Spices.

3.2 QUALITY CRITERIA

Canned citrus fruit shall have normal flavour, odour, and colour and shall possess texture characteristic of the product.

3.2.1 Colour

- (a) **For canned grapefruit and canned pummelo:**

The colour shall be typical of grapefruit of the colour-type concerned which has been properly prepared and properly processed. The liquid packing medium shall be reasonably clear except when it contains fruit juice in compliance with the Codex General Standard for Fruit Juices and Nectars (under development).

- (b) **For canned mandarin oranges:**

The colour of the segments shall be a rich yellow to orange, typical colour of properly prepared and properly processed fruit, free from any brown tinge and the liquid packing medium shall be reasonably clear except when it contains juice.

- (c) **For canned sweet orange varieties:**

The colour of the segments shall be a uniform, bright orange color typical of properly prepared and processed fruit and the packing liquid shall be reasonably clear except when it contains fruit juice in compliance with the Codex General Standard for Fruit Juices and Nectars (under development).

3.2.2 Flavour

Canned grapefruit, canned mandarin oranges, canned sweet orange varieties and canned pummelo shall have a normal flavour and odour free from flavours or odours foreign to the product. Canned grapefruit with special ingredients shall have a flavour characteristic of that imparted by the grapefruit and the other substances used.

3.2.3 Texture

- (a) **For canned grapefruit, canned sweet orange varieties and canned pummelo:**

The texture shall be firm and characteristic of the product and shall be reasonably free from dry cells or fibrous cells affecting the appearance or the edibility of the product. Segments shall be practically free from signs of disintegration.

- (b) **For canned mandarin oranges:**

The texture shall be reasonably firm and characteristic for the canned product and reasonably free from dry cells or fibrous portions affecting the appearance or edibility of the product.

3.2.4 Wholeness

For canned grapefruit, canned pummelo or canned sweet orange varieties only - In the style of Sections or Segments, not less than 50% by weight of drained fruit shall be in whole segments.

3.2.5 Uniformity of Size

For canned mandarin oranges (whole segment style - single sizes only) - In the 95%, by count, of units (excluding broken segments) that are most uniform in size, the weight of the largest unit shall be no more than twice the weight of the smallest unit.

3.2.6 Defects and Allowances:

(a) **For canned grapefruit, canned sweet orange varieties and canned pummelo:**

The finished product shall be prepared from such materials and under such practices that it shall be reasonably free from extraneous fruit matter such as peel or core or albedo 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:

- (i) The total surface covered by membrane shall not exceed 20 square centimetres per 500g. of total contents; and
- (ii) Developed seeds shall not exceed 4 per each 500g. of total contents. (A developed seed is defined as a seed which measures more than 9mm. in any dimension.)
- (iii) Not more than 15% by weight of the drained fruit may be blemished units. A blemished unit is a fruit section or any portion thereof which is damaged by lye peeling, by discolouration, or by any other visible injury.

(b) **For canned mandarin oranges:**

The product shall be substantially free from defects within the limits set forth as follows:

Defect	Maximum Limit in the Drained Fruit
- Broken segments and pieces (as defined in 2.3.2) (Whole segment style)	10% m/m
- Pieces (as defined in 2.3.2) (Broken segment style)	15% m/m
- Membrane (Aggregate area)	7 cm/100 g (based on sample average)
- Fibre strands (Aggregate length)	5 cm/100 g (based on sample average)
- Seeds (that measure more than 4.0 mm in any dimension)	1/100 g (based on sample average)

3.2.7 Classification of "Defectives"

For canned grapefruit, grapefruit, canned mandarin oranges, canned sweet orange varieties and canned pummelo - A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.4 (except those based on averages) shall be considered a "defective".

3.2.8 Lot Acceptance

- (a) **For canned grapefruit, canned mandarin oranges, canned sweet orange varieties and canned pummelo:**

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.4, when the number of "defectives", as defined in Section 3.4.7 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) (CAC/RM 42-1969).

- (b) **For canned mandarin oranges:**

The lot must comply with requirements of Section 3.4.6 which are based on sample average.

4. FOOD ADDITIVES

4.1 FOR CANNED GRAPEFRUIT

4.1.1 Acidity Regulators

INS No.	Name of Food Additive	Maximum Level
330	Citric Acid	Limited by GMP

4.1.2 Firming Agents

INS No.	Name of Food Additive	Maximum Level
509	Calcium Chloride	0.035% calcium by wt. in final product, singly or in combination, derived from added calcium salts
327	Calcium Lactate	

4.1.3 Flavours

Natural and artificial flavouring are limited by GMP.

4.2 FOR CANNED MANDARIN ORANGES

4.2.1 Acidity Regulators

Any acidity regulator listed in Table 3 of the Codex General Standard for Food Additives or listed 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) in Tables 1 and 2 of the Codex General Standard for Food Additives.

4.2.2 Anti-Clouding Agents

INS No.	Food Additive	Maximum Level
461	Methyl Cellulose	10 mg/kg

4.3 FOR CANNED SWEET ORANGE VARIETIES AND CANNED PUMMELO:

4.3.1 Acidity Regulators

Any acidity regulator listed in Table 3 of the Codex General Standard for Food Additives or listed 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) in Tables 1 and 2 of the Codex General Standard for Food Additives.

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 FILL OF CONTAINER

7.1.1 Minimum Fill

The container shall be well filled with the product (including packing medium) which 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.

7.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 7.1.1 shall be considered a "defective".

7.1.3 Lot Acceptance

A lot should be considered as meeting the requirements of Section 7.1.1 when the number of "defectives", as defined in Section 7.1.2, 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).

7.1.4 Minimum Drained Weight

- (a) **For canned grapefruit, canned sweet orange varieties, and canned pummelo** - The drained weight of the product shall be not less than 50%, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.
- (b) **For canned mandarin oranges** - The drained weight of the product shall be not 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.
 - (i) Whole segment style 55%
 - (ii) Broken segment and Pieces styles 58%

7.1.4.1 Lot Acceptance

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.

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

The name of the product shall be “grapefruit”, “mandarin oranges”, “pummelo”, or “oranges”, as defined in Section 2.1.1.

8.2.1 For Canned Grapefruit and Canned Pummelo:

- (a) The name of the product shall include the colour type “pink” if the grapefruit or pummelo is pink;
- (b) The following shall be included as part of the name or in close proximity to the name of the product
 - (i) **The style:** "sections" or "segments"; or "broken sections" or "broken segments", as appropriate;
 - (ii) **The packing medium as appropriate:**
 - "water",
 - "grapefruit juice", or "pummelo juice"
 - "grapefruit juice and water" or "pummelo juice and water"
 - "slightly sweetened syrup",
 - "light syrup",
 - "heavy syrup",
 - "slightly sweetened grapefruit juice" or "slightly sweetened pummelo juice"
 - "lightly sweetened grapefruit juice" or "lightly sweetened pummelo juice"
 - "heavily sweetened grapefruit juice" or "heavily sweetened pummelo juice"
 - "slightly sweetened grapefruit juice and water" or "slightly sweetened pummelo juice and water"
 - "lightly sweetened grapefruit juice and water" or "lightly sweetened pummelo juice and water"
 - "heavily sweetened grapefruit juice and water" or "heavily sweetened pummelo juice and water"

8.2.2 For Canned Mandarin Oranges:

- (a) The style, as appropriate, shall be declared as a part of the name or in close proximity to the name, as follows:
- (i) **Whole segments** - A size classification for Whole segments style may be stated on the label if the pack complies with the appropriate requirements of Section 2.4.1 of this Standard. In addition, the number of units present in the container may be shown by a range of count, e.g. "(number) to (number) whole segments";
 - (ii) **Broken segments;**
 - (iii) **Pieces.**
- (b) In the case of mixed sizes, such size designation shall be declared in close proximity to the style designation, e.g. "mixed sized whole segments".
- (c) 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 mandarin orange juice" or - "In (name of fruit) juice". 	When the packing medium is composed solely of mandarin orange juice, or any other single 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 fruit juices, which may include mandarin orange juice
<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 mandarin orange juice or other 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 fruit juice (including mandarin orange 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"> - "Mandarin orange juice and water" or - "(name of fruit) juice(s) and water" 	When the packing medium contains water and mandarin orange juice or water and one or more 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

8.2.3 For Sweet Orange Varieties

(a) The following shall be included as part of the name or in close proximity to the name of the product:

- **The style:** "sections" or "segments"; or "broken sections" or "broken segments", as appropriate;

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 orange juice, or any other single 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 fruit juices, which may include orange juice
<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 orange juice or other 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 fruit juice (including orange 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"> - "Orange juice and water" or - "(name of fruit) juice(s) and water" 	When the packing medium contains water and orange juice or water and one or more 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.

8.3 OTHER STYLES

If the product is produced in accordance with the other styles provision (Section 2.3.3), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

9. METHODS OF ANALYSIS AND SAMPLING

See working document CX/PFV 04/22/11.

COMMENTS OF THE DRAFTING GROUP**4. FOOD ADDITIVES****4.3 FOR CANNED SWEET ORANGE VARIETIES AND CANNED PUMMELO:**

The current wording for use of “food additives” in the GSFA without specification of a functional effect is neither useful nor correct. A separate section should be established for each functional effect. Based on the functional effects listed for grapefruit and mandarin oranges, acidity regulators is proposed. If any other functional effects (e.g., firming agents) are also needed for canned sweet oranges and canned pummelo, then separate sections should be added for those functional effects, with wording analogous to that provided for acidity regulators.