

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 06/23/4
July 2006

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

23rd Session,

Arlington, VA, Washington DC (metro area), U.S.A., 16 - 21 October 2006

DRAFT CODEX STANDARD FOR PICKLED FRUITS AND VEGETABLES

(AT STEP 6)

Codex Members and Observers wishing to submit comments on the above matters, including possible implications for their economic interests, should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Commission Procedural Manual) before **15 September 2006**. Comments should be directed:

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: +1.202.720.3157,
E-mail: uscodex@usda.gov - *preferably* -

with a copy to:

Secretary, Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla,
00100 Rome, Italy
Fax: +39 (06) 5705 4593
E-mail: codex@fao.org - *preferably* -

BACKGROUND

1. The 22nd Session of the Codex Committee on Processed Fruits and Vegetables (September 2004) agreed to limit the scope of the draft Standard to pickled fruits and vegetables. The Committee further agreed that the renamed document should be revised in light of the revised Scope and the comments submitted by a working group led by Thailand for comments and consideration at its next Session¹.

WORKING GROUP ON PICKLED FRUITS AND VEGETABLES

2. Based on the above decision, the working group considered the draft Standard as contained in working document CX/PFV 04/22/3 presented at the last session of the Committee and agreed on the following changes:

Section 1 - Scope

3. The working group agreed to refer to "acid products" in addition to "acidified products" to more accurately reflect the nature of the pickle produced by natural fermentation. Section 2.1(b) was similarly amended for consistency. The working group also agreed to extend the Scope to "baby corn (young corn) and green mustard" as they were major pickled products produced in tropical countries.

¹ ALINORM 05/28/27, paras. 19 - 21.

Section 2.1 - Product Definition

4. In Section 2.1(b), the working group agreed to increase the pH value to 4.6 as some pickled products had an equilibrium pH higher than 4.5 but not more than 4.6. In addition, a sentence was inserted to allow for pickled products with a pH no higher than 4.1 (e.g. sauerkraut) by setting a pH range of 2 - 4 which was common to this type of pickles.

Section 3.1.1 - Basic Ingredients

5. The working group agreed to delete the reference to “drinking water” as water was normally added as part of the packing media and not as a single ingredient. Moreover, water was already included in the Codex Guidelines on Packing Media for Canned Fruits and under the Codex Guidelines on Packing Media for Canned Vegetables (under development).

Section 3.1.2 - Packing Media

6. The working group agreed to include a section on packing media since the draft Standard covered pickled products packed with or without packing media as indicated in Sections 1 and 2. In addition, the text was aligned with the standardized language usually applying to Codex standards for processed fruits and vegetables to make a reference to general packing media guidelines instead of defining specific provisions for packing media.

Section 3.1.3 - Other Permitted Ingredients

7. The working group agreed on the following changes:

- (a) to place the term “unrefined nutritive sweeteners” in square brackets waiting for the recommendation of the Codex Committees on Food Labelling and Additives on the right term that should be used to differentiate between food additive sweeteners and non-food additive sweeteners other than those conforming to the Codex Standard for Sugars;
- (b) to extend the use of juices to all fruit juices;
- (c) to add “seeds” in order to allow for the use of Dill seeds which were of common use in pickling;
- (d) to delete “chillies” as they were already covered by “vegetable (fruiting)”;
- (e) to add nuts, cereal grains, pulses and edible aromatic plants as optional ingredients.

Section 3.2.1 - Other Quality Criteria

General statement under Section 3.2.1 and sections on pickled products in brine and pickled products in acidic media

8. The working group agreed that minimum percentages by weight of salt and acidity of packing media/product were not relevant when brine or acids were used as major preserving agents. In this case, the important factor was that sufficient levels of salt or vinegar were used to ensure full product stability for the entire shelf life of the product under the recommended storage conditions. This concept was in line with common industry practices.

9. The working group also agreed that provisions for acidity (pH) of packing media/product applied only to pickled products in acidic media which were already covered by Section 2.1(d).

10. Consequently, the working group agreed to delete these provisions throughout Section 3.2.1 while entering requirements for salt and acidity vis-à-vis the keeping quality and preservation of the product into a single Section 3.2.1.2 applicable to pickled products in brine and acidic media.

Section 3.2.1.3 - Sauerkraut (new)

11. The working group agreed to enter a separate section on sauerkraut to reflect the specific characteristic of this product in relation to salt content.

Section 3.2.1.4 - Definition of defects

12. The working group agreed to reword both indents to improve the clarity of the text. In particular, for the second indent, the word “substance” was replaced by “part” as more appropriate.

Section 4 - Food Additives

13. The working group revised the list of food additives based on the Codex General Standard for Food Additives (GSFA) and the comments submitted. It agreed to include natural flavourings as a number of pickled products in some countries contained flavouring extracts at *quantum statis* (e.g., dill flavouring used in pickled gherkins).

Section 7.1.4 - Minimum drained weight

14. The working group agreed to reduce the minimum drained weight figures to 40% due to diversity of pickled products covered by the Standard with the exception of pickled red cabbage for which a limit of 45% was set in accordance with current trading practices.

Section 8.1 - Name of the product (Labelling)

15. In Section 8.1.1, the working group agreed to replace the reference to mango in oil medium as in some countries this example might be confused with mango chutney and mango pickle type products which were not covered by the Standard.

16. The working group agreed to delete Section 8.1.2 as labelling provisions only applied to pickled products covered by the Standard. Provisions for non-conforming products should rest with the packer provided it was not misleading to the consumer and did not conflict with the Standard.

Section 9 - Methods of analysis and sampling

17. The working group agreed to include AOAC 986.15 for the determination of arsenic (see working document CX/PFV 06/23/11).

CODEX SECRETARIAT

18. In order to keep the document simple, focused and in line with the standardized format and language usually applying to Codex standards for processed fruits and vegetables, the Codex Secretariat would like to draw the attention of the Committee to a number of matters as indicated in Annex II to this document. Codex Members and Observers are kindly invited to take them into consideration when submitting comments at Step 6. See also working document CX/PFV 06/23/11 on methods of analysis and sampling for processed fruits and vegetables.

REQUEST FOR COMMENTS

19. Codex Members and Observers are invited to comment on the revised draft Codex Standard for Pickled Fruits and Vegetables (see Annex I). The draft Standard along with the comments submitted at Step 6 will be considered by the 23rd Session of the Codex Committee on Processed Fruits and Vegetables for finalization so that the document can be forwarded to the Codex Alimentarius Commission for final adoption at Step 8.

DRAFT CODEX STANDARD FOR PICKLED FRUITS AND VEGETABLES
(AT STEP 6)

1 SCOPE

This Standard applies to edible fruits and vegetables which have been cured, processed or treated to produce an acid or acidified product preserved through natural fermentation or acidulants. The product may or may not be packed in oil, brine, or acidic media such as vinegar. Products covered by this Standard include, but are not limited to onions, garlic, mango, radish, ginger, beetroot, royal plum, peppers, hearts of palm, cabbage, lettuce, lemons, baby corn (young corn) and green mustard. This Standard applies to 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, kimchi, table olives, chutneys and relishes.

2 DESCRIPTION

2.1 PRODUCT DEFINITION

Pickled fruits and vegetables is the product:

- (a) prepared from sound, clean and edible fruits and/or vegetables, with or without spices, herbs and/or condiments;
- (b) subjected to curing and processing or treated to produce an acid or acidified product depending on the type, appropriate ingredients are added in order to ensure preservation and quality of the product;
- (c) processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and/or
- (d) preserved in an appropriate manner in a suitable liquid packing medium with ingredients appropriate to the type and variety of pickled product, to ensure an equilibrium pH of less than 4.6. However, the pH of natural fermentation pickled products shall be in the range of 2 – 4.

2.2 STYLES

2.2.1 Whole.

2.2.2 Pieces.

2.2.3 Halves.

2.2.4 Quarters.

2.2.5 Cubes.

2.2.6 Shredded.

2.2.7 Chopped.

2.2.8 Other Styles

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 which are applicable to that style 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.

2.3 TYPES OF PACK

2.3.1 **Solid Pack** – without any added packing medium.

2.3.2 **Regular Pack** – with a packing medium added, as specified in Section 3.1.2.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Edible fruits and vegetables, seeds, spices, herbs and/or condiments in a liquid packing medium in combination with one or more of the other permitted ingredients listed in Section 3.1.3.

3.1.2 Packing Media

In accordance with the Codex Guidelines on Packing Media for Canned Fruits (CAC/GL 51-2003) or the Codex Guidelines on Packing Media for Canned Vegetables (under development) as appropriate.

3.1.3 Other Permitted Ingredients

- (a) brine;
- (b) cereal grains;
- (c) dried fruits;
- (d) edible aromatic plants;
- (e) edible vegetable oils;
- (f) fruit juice;
- (g) malt extract;
- (h) nuts;
- (i) pulses;
- (j) seasoning (including soy sauce and fish sauce);
- (k) seeds;
- (l) vinegar;
- (m) [unrefined nutritive sweeteners], sugars (including syrups) and honey as defined in the latest edition of the Codex Standards for Sugars (CODEX STAN 212-1999) and Honey (CODEX STAN 12-1981) respectively.

3.2 QUALITY CRITERIA

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

3.2.1 Other Quality Criteria

3.2.1.1 Pickled products in edible oil

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

3.2.1.2 Pickled products in brine or an acidic medium

The percentage of salt in the covering liquid or the acidity of the media shall be sufficient to ensure the keeping quality and proper preservation of the product.

3.2.1.3 Sauerkraut

The percentage of salt must be between 0.5 and 3%.

3.2.1.4 Definition of Defects

- (a) Blemishes - means surface discoloration and spots arising from physical, pathological, insect infestation or other agents that may affect the overall appearance of product and may penetrate into the flesh of basic ingredient. Example include bruises, scab and dark discoloration.
- (b) Harmless extraneous material - means any vegetable part (such as, but not limited to, a leaf or portion thereof, or a stem) that does not pose any hazard to human health but affects the overall appearance of the final product.

3.2.1.5 Defects and Allowances

The product should be practically free from defects such as extraneous material.

3.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements referred to in Section 3.2 when:

- (a) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969); and
- (b) the requirements, which are based on sample averages, are complied with.

4 FOOD ADDITIVES**4.1 ACIDITY REGULATORS**

INS No.	Name of the Food Additive	Maximum Level
260	Acetic acid, glacial	Limited by GMP
262(i)	Sodium acetate	
270	Lactic acid (L-, D-, and DL)	
296	Malic acid	
330	Citric acid	
334	Tartaric acid (L(+)/-)	

4.2 ANTIFOAMING AGENTS

INS No.	Name of the Food Additive	Maximum Level
900(a)	Polydimethylsiloxane	10 mg/kg

4.3 ANTIOXIDANTS (Antibrowning Agents)

INS No.	Name of the Food Additive	Maximum Level
300	Ascorbic Acid	Limited by GMP
315	Erythorbic acid	

4.4 COLOURS

INS No.	Name of the Food Additive	Maximum Level
101(i)	Riboflavin 5' – Phosphate, Sodium	500 mg/kg
101(ii)	Riboflavin-5'-phosphate	
140	Chlorophylls	Limited by GMP
141(i)	Chlorophylls, Copper Complex	100 mg/kg
150(d)	Caramel Colour, Class IV – Ammonia Sulphite Process	500 mg/kg
160a(i), a(ii), (e), (f)	Carotenoids	Limited by GMP
162	Beet Red	Limited by GMP
163(ii)	Grape Skin Extract	500 mg/kg

4.5 FIRMING AGENTS

INS No.	Name of the Food Additive	Maximum Level
327	Calcium lactate	Limited by GMP
509	Calcium Chloride	
523	Aluminium ammonium sulfate	
578	Calcium Gluconate	

4.6 FLAVOUR ENHANCERS

INS No.	Name of the Food Additive	Maximum Level
621	Monosodium L- glutamate	Limited by GMP
	Natural flavourings	

4.7 PRESERVATIVES (not allowed for sauerkraut)

INS No.	Name of the Food Additive	Maximum Level
200, 201, 202, 203	Sorbates	1,000 mg/kg (expressed as sorbic acid)
210, 211, 212, 213	Benzoates	1,000 mg/kg
220, 221, 222, 223, 224, 225, 227, 228, 539	Sulphites	100 mg/kg

4.8 SEQUESTRANTS

INS No.	Name of the Food Additive	Maximum Level
385	Calcium disodium EDTA	250 mg/kg
386	Disodium EDTA	
451(i)	Sodium tripolyphosphate	2,200 mg/kg
452(i)	Sodium metaphosphate	
451(iii)	Sodium pyrophosphate	

4.9 SWEETENERS

INS No.	Name of the Food Additive	Maximum Level
950	Acesulfame Potassium	200 mg/kg
951	Aspartame	300 mg/kg
954	Sacharin, Sodium sacharin	500 mg/kg
955	Sucralose	150 mg/kg

5 CONTAMINANTS**5.1 PESTICIDE RESIDUES**

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

5.2 OTHER CONTAMINANTS

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.

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 latest edition of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969) 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 latest edition of 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

7.1.1.2 The hermetically sealed container shall be well filled with the product which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

7.1.1.3 Flexible containers for regular pack shall be filled as full as commercially practicable.

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 should be considered as a “defective”.

7.1.3 Lot Acceptance

A lot should be considered as meeting the requirement 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 Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969).

7.1.4 Minimum Drained Weight

7.1.4.1 The drained weight of the product pack in liquid packing media should 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 filled¹.

- (a) Whole and Halves Style should not be less than 40% of the net weight (except for pickled red cabbage should not be less than 45% of the net weight),
- (b) Pieces Style and Other Styles should not be less than 50% of the net weight.

8 LABELLING

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

8.1 NAME OF THE PRODUCT

Pickled products shall be labelled according to the type and in combination with the name of major ingredient. Example - a pickle made from ginger shall be labelled “ Pickled Ginger in Brine”.

¹ For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

8.2 LABELLING OF NON-RETAIL CONTAINERS

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

9. METHODS OF ANALYSIS AND SAMPLING

See working document CX/PFV 06/23/11.

CODEX SECRETARIAT - SUGGESTIONS

In order to keep the document simple, focused and in line with the standardized format and language usually applying to Codex standards for processed fruits and vegetables, the Codex Secretariat would like to draw the attention of the Committee to the following matters:

General comments

The 22nd session of the Committee agreed to limit the Scope of the draft Standard to “pickled fruits and vegetables”. This decision was taken considering that the term “pickled products” encompassed other types of pickles e.g. pickled meat, fish, etc. which did not fall within the Terms of Reference of the Codex Committee on Processed Fruits and Vegetables. However, the reference to “pickled products” appears in various sections of the revised text particularly under Section 8.1 - Name of Product. The Committee is invited to consider whether the term “pickled fruits and vegetables” should apply throughout the text.

Specific comments

Section 1 - Scope: Although the Scope reflects the decision of the Committee, it contains provisions which overlap with the product definition (Section 2.1). As laid down in the Procedural Manual, the Scope of Codex commodity standards should contain a clear, concise statement as to which food the Standard is applicable. If the Standard covers more than one specific product, it should be made clear as to which specific products the Standard applies¹. Codex standards for processed fruits and vegetables are consistent with this statement and most of them incorporate the standardized language that is normally used under this Section.

The Committee is invited to consider whether the first two sentences should be part of Section 2.1 - Product Definition while leaving the rest in the Scope for consistency with the Format for Codex Commodity Standards. The text in italics reflects the provisions particular to the product which is not part of the standardized language usually applying across Codex standards for processed fruits and vegetables:

Standard	Proposal
<p>This Standard applies to edible fruits and vegetables which have been cured, processed or treated to produce an acid or acidified product preserved through natural fermentation or acidulants. The product may or may not be packed in oil, brine, or acidic media such as vinegar. Products covered by this Standard include, but are not limited to onions, garlic, mango, radish, ginger, beetroot, royal plum, peppers, hearts of palm, cabbage, lettuce, lemons, baby corn (young corn) and green mustard. This Standard applies to products <u>pickled fruits and vegetables</u>, 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. <i>This Standard does not cover pickled cucumbers, kimchi, table olives, chutneys and relishes.</i></p>	<p>This Standard applies to pickled fruits and vegetables, as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. <i>The products covered by this Standard include, but are not limited to onions, garlic, mango, radish, ginger, beetroot, royal plum, peppers, hearts of palm, cabbage, lettuce, lemons, baby corn (young corn) and green mustard. This Standard does not cover pickled cucumbers, kimchi, table olives, chutneys and relishes.</i> It does not apply to the product when indicated as being intended for further processing.</p>

Section 2 - Product Definition: The Committee is invited to consider those definitions contain in the General Standard for Food Additives for the corresponding food category descriptors (if any) in order to keep consistency throughout Codex definitions for commodities. This will facilitate the one-to-one correspondence between commodity standards and the GSFA and thus the endorsement of food additive provisions and their incorporation in the General Standard.

¹ Format of Codex commodity standards, Procedural Manual of the Codex Alimentarius Commission. Codex documentation including the Procedural Manual is available for downloading at: <http://www.codexalimentarius.net/web/>.

Section 2.1(a): The Committee is invited to consider whether the term “seeds” should be part of this Section as they have been identified as a basic ingredient in Section 3.1.1. The rest of the text remains unchanged:

Standard	Proposal
prepared from sound, clean and edible fruits and/or vegetables, with or without spices, herbs and/or condiments;	prepared from sound, clean and edible fruits and/or vegetables, <u>including seeds</u> , with or without spices, herbs and/or condiments;

Section 2.1(b): The text was amended to bring it in line with the first sentence of the Scope. The rest of the provisions remain unchanged:

Standard	Proposal
subjected to curing and processing or treated to produce an acid or acidified product* depending on the type, appropriate ingredients are added in order to ensure preservation and quality of the product; * replaced with the first sentence of Section 1 - Scope.	<u>cured, processed or treated to produce an acid or acidified product preserved through natural fermentation or acidulants*</u> . Depending on the type, appropriate ingredients are added in order to ensure preservation and quality of the product. * first sentence of Section 1 - Scope.

Section 2.1(c): The text was aligned with the standardized language usually applying to this Section. The term “proper preservation of the product” was changed to “prevent spoilage”, the equivalent standardized term. In addition, the Committee is invited to clarify whether “heat process” is not appropriate for any of the products covered by the Standard or is encompassed by the term “appropriate manner” as it is usually part of the standardized language for this Section.

Standard	Proposal
processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and /or	<u>processed [by heat], in an appropriate manner, before or after being hermetically sealed in a container, so as to ensure the quality and to prevent spoilage; and/or</u>

Section 2.1(d): The text was amended to bring it in line with the second sentence of the Scope and with the standardized language usually applying to this Section. The rest of the provisions remain unchanged. The reference to “with or without suitable packing media” is made for consistency with the second sentence of the Scope whereas the product may or may not be packed in oil, brine, etc. and with Section 2.3 - Types of Pack which also indicates this fact.

Standard	Proposal
preserved in an appropriate manner in a suitable packing medium* with ingredients appropriate to the type and variety of pickled product, to ensure an equilibrium pH of less than 4.6. However, the pH of natural fermentation pickled products shall be in the range of 2 – 4. Replaced with the second sentence of the Section 1 - Scope and standardized text.	<u>packed with or without a suitable liquid packing medium (e.g. oil, brine, or acidic media such as vinegar*) as specified in Section 3.1.2</u> , with ingredients appropriate to the type and variety of pickled product, to ensure an equilibrium pH of less than 4.6. However, the pH of natural fermentation pickled products shall be in the range of 2 – 4. * Second sentence of Section 1 - Scope and standardized text.

Section 3.1.1 - Basic ingredients: The text was amended to bring it in line with the standardized language usually applying to this Section. The Committee is invited to consider whether it is necessary to indicate the ingredients as they are already described in Section 2.1(a).

Standard	Proposal
Edible fruits and vegetables, seeds, spices herbs, and/or condiments in a liquid packing medium in combination with one or more of the other permitted ingredients listed in Section 3.1.3.	<u>Fruits and vegetables and liquid packing medium when appropriate, as defined in Sections 2.1 (a), 2.1 (d) and 3.1.2</u> , in combination with one or more of the other permitted ingredients listed in Section 3.1.3.

Section 3.1.3 - Other permitted ingredients (*non carbohydrate sweeteners*): The last session of the Committee had an exchange of views on the use of the term “sweetener” when indicating compounds other than those identified as food additives (e.g. sugars, syrups, honey, etc.). The Codex Secretariat drew the attention of the Committee that, within Codex, this term refers only to food additives regardless of its caloric/nutritive value (e.g. nutritive, intense sweeteners, etc.) and was defined in the Codex Class Names and International Numbering System for Food Additives². For labelling purposes, the General Standard for the Labelling of Prepackaged Foods does not differentiate between the different kinds of food additives used for sweetening purposes and grouped them under the general term “sweetener” while all types of non-food additive sweeteners were designated as “sugars” and considered as food ingredients. The Committee therefore decided to request the advice of the Codex Committee on Food Additives and Contaminants and Food Labelling as per the correct use of these terms in Codex commodity standards.

The Codex Committee on Food Labelling recommended that “foodstuffs with sweetening properties” was the most appropriate term, with the understanding that this term would be used only for description of ingredients in the Standard and not for labelling purposes. Therefore, when naming a foodstuff for sweetening purposes they should be kept in the list of ingredients and use the formula proposed by the CCFL. However, for labelling purposes the provisions set out in the General Standard for the Labelling of Prepackaged Foods must be followed. Besides, the Codex Class Names and International Numbering System for Food Additives² is currently being revised by the Codex Committee on Food Additives. Meanwhile, the document in force defines “sweeteners” as “a non-sugar substance which imparts a sweet taste to a food”. Therefore the term “sweetener” should be kept to indicate a food additive used for sweetening purposes under the relevant section of the Codex commodity standards.

The Committee is invited to consider the use of one of the two terms depending on the type of compounds the provision is addressing e.g. whether a food additive (sweetener) or a foodstuff with sweetening properties (e.g. sugars as defined in the Codex Standard for Sugars, honey as defined in the Codex Standard for Honey, etc.).

In addition, “chillies” were removed as covered by “vegetable (fruiting)” (see para. 7(d) of the report of the working group). This provision is not reflected in the draft Standard. The Committee is invited to consider this and the following replacement in view of the recommendation of the CCFL:

Standard	Proposal
- unrefined nutritive sweeteners , sugars (including syrups) and honey as defined in the latest edition of the Codex Standards for Sugars (CODEX STAN 212-1999) and Honey (CODEX STAN 12-1981) respectively.	- <u>foodstuffs with sweetening properties</u> e.g. sugars (including syrups) and honey as defined in the latest edition of the Codex Standards for Sugars (CODEX STAN 212-1999) and Honey (CODEX STAN 12-1981) respectively.

Section 3.2 - Quality Criteria: The Committee is invited to consider the reinsertion of the term “normal” for consistency with the standardized language usually applying across Codex standards for processed fruits and vegetables.

Standard	Proposal
The product shall have colour, flavour and odour and shall possess a texture characteristic of the product.	<u>Pickled fruits and vegetables</u> shall have <u>normal</u> colour, flavour and odour and shall possess a texture characteristic of the product.

² Codex documentation, including standards and related texts are available for downloading at: <http://www.codexalimentarius.net/web/>.

Section 3.3 - Classification of “Defectives”: Provisions for classification of defectives and lot acceptance should be indicated separately. In addition, the Codex Sampling Plans for Prepackaged Foods has been revoked by the Commission. The following text is proposed for consistency with the format and standardized language usually applying to Codex standards for processed fruits and vegetables account being taken of the revocation of CX/STAN 233-1969. The Committee should decide upon the need to develop sampling plans specific to pickled fruits and vegetables following the criteria set out in the Codex General Guidelines on Sampling (CAC/GL 50-2004). In this regard, the Committee may wish to consider the discussion that took place at its last session in relation to lot acceptance in the draft standards for processed tomato concentrates and preserved tomatoes and make a similar proposal (see ALINORM 05/28/27³, paras. 35-36, 43, 66 and 71).

Standard	Proposal
<p>3.3 CLASSIFICATION OF “DEFECTIVES”</p> <p>A container that fails to meet one or more of the applicable quality requirements referred to in Section 3.2 when:</p> <p>(a) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969); and</p> <p>(b) the requirements, which are based on sample averages, are complied with.</p>	<p><u>3.3 CLASSIFICATION OF “DEFECTIVES”</u></p> <p><u>A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2, should be considered as a “defective”.</u></p> <p><u>3.4 LOT ACCEPTANCE</u></p> <p><u>A lot should be considered as meeting the applicable quality requirements referred to in Section 3.3 when:</u></p> <p>(a) <u>for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5 (see Annex*); and</u></p> <p>(b) <u>the requirements, which are based on sample averages, are complied with.</u></p> <p><u>These acceptance criteria do not apply to non-retail containers.</u></p> <p>* = Sampling plan specific to pickled fruits & vegetables.</p>

Section 4 - Food Additives: General consideration:

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 (CCFA) for endorsement and incorporation⁴ into the GSFA. In addition, the Class Names and International Numbering Systems of Food Additives provides an international numerical system for identifying food additives as per their functional class and technological function that should also be taken into account when proposing food additives for inclusion in this Section.

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:

³ Codex documentation, including reports of Codex committee meetings are available for downloading at: <http://www.codexalimentarius.net/web/>.

⁴ Codex Alimentarius Procedural Manual, Section II, Relations between Commodity and General Committees, Food Additives and Contaminants. Codex documentation including the Procedural Manual is available for downloading at: <http://www.codexalimentarius.net/web/>.

- (a) only food additives which have been evaluated by JECFA are included in the GSFA². Food additives with numerical Acceptable Daily Intake⁵ (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) Table III (Annex) of the GSFA to determine if the product or its corresponding food category is exempted from the regime of Table III (food additives permitted for use in foods in general in accordance with GMP unless otherwise specified);
- (c) Tables 1/2 of the GSFA 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.

The Committee is invited to consider provisions for food additives based on the above paragraphs and the decision of the last session of the Committee to “keep a list of individual provisions for food additives subject to endorsement by the Codex Committee on Food Additives and inclusion in the GSFA”⁶.

Section 4.6 Flavour Enhancers (natural flavourings): Natural flavourings are usually a separate item from flavour enhancers falling under the category “Flavourings”. The Committee is invited to consider the splitting of these provisions in natural flavourings and flavour enhancers as follows:

Standard

4.6 FLAVOUR ENHANCERS

INS No.	Name of the Food Additive	Maximum Level
621	Monosodium L-glutamate	Limited by GMP
	Natural flavourings	

Proposal

4.6 FLAVOUR ENHANCERS

INS No.	Name of the Food Additive	Maximum Level
621	Monosodium L-glutamate	Limited by GMP

4.7 FLAVOURINGS

(a)	<u>Natural and artificial flavours except those which reproduce the flavour of the product [Standard for Applesauce, Canned Pears, Stone Fruits]</u>	<u>Limited by GMP</u>
(b)	<u>Natural flavours and nature identical flavours [Standard for Kimchi]</u>	
(c)	<u>Any other similar proposal suitable to pickled fruits & vegetables</u>	

Section 7.1.1 - Minimum Fill: The Committee is invited to consider whether the term “hermetically sealed” could be removed for consistency with the standardized language usually applying to Codex standards for processed fruits and vegetables. In addition, the Committee is invited to consider the appropriateness of referencing to the packing medium for consistency with Codex standards for processed fruits and vegetables with packing medium (e.g. Codex Standards for Canned Pears, Stone Fruits, etc.) or whether the term “product” already includes packing medium.

⁵ 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.

⁶ ALINORM 05/28/27, paras. 16 - 18.

Standard	Proposal
The hermetically sealed container shall be well filled with the product which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.	The container shall be well filled with the product (<u>including packing medium when appropriate</u>) which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

Section 7.1.3 - Lot Acceptance: The Committee is invited to consider the following text account being taken of the revocation of CX/STAN 233-1969:

Standard	Proposal
A lot should be considered as meeting the requirement 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 Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969)	A lot should be considered as meeting the requirement 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 with an AQL of 6.5 (see Annex*) * = Sampling plan specific to pickled fruits & vegetables.

Section 7.1.4 - Minimum Drained Weight: The Committee is invited to consider whether additional provisions for lot acceptance when having requirements for minimum drained weight are required and refer to the text indicated below which is standardized language applying across Codex standards for processed fruits and vegetables (see Codex Standards for Pears, Canned Stone Fruits, etc.).

Standard	Proposal
	The requirements for minimum drained weight should 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.

Section 8 - Labelling: The Committee is invited to consider whether labelling provisions for other styles should be included for consistency with the standardized language usually applying to Codex standards for processed fruits and vegetables (e.g. Codex Standards for Applesauce, Canned Pears, etc.) when having provisions for other styles as follows:

Standard	Proposal
	Other Styles - <u>If the product is produced in accordance with the other styles provision (Section 2.2.8), the label should contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.</u>

Section 9 - Methods of Analysis and Sampling: See working document CX/PFV 06/23/11 to comment on methods of analysis for processed fruits and vegetables under consideration by the 23rd Session of the Codex Committee on Processed Fruits and Vegetables including pickled fruits and vegetables.

In addition, development of specific sampling methods for pickled fruits and vegetables may be required (see draft Codex standards on processed tomato concentrates, canned tomatoes, canned citrus fruits, etc. and the discussion on this matter in the report of the last session of the Committee ALINORM³ 05/28/27).