

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 4(a)

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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

PROPOSED DRAFT CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

(AT STEP 3)

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:

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BACKGROUND

1. The 19th Session of the Codex Committee on Processed Fruits and Vegetables (March 1999) decided that all individual standards for canned vegetables should be combined into one standard for canned vegetables and that corresponding guidelines on packing media for canned vegetables should be elaborated¹. The 20th Session of the Committee (September 2000) accepted the offer of several delegations to prepare proposed draft standards on various processed fruits and vegetables including a proposed draft Codex Standard for Canned Vegetables along with Guidelines on Packing Media for Canned Vegetables (France)².

2. Due to time constraints, the 21st Session of the Committee (September 2002) returned a number of proposed draft Codex standards - including the one on canned vegetables and packing media - to Step 2 for redrafting based on the comments submitted at that Session. The revised text would be subsequently circulated comments at Step 3 and consideration by the next Session of the Committee. In taking this decision, the Committee reasserted France as leading country of the Working Group on Canned Vegetables including Guidelines on Packing Media for Canned Vegetables³. The Working Group considered the matter and produced a revised version that was presented to the 22nd Session of the Committee (September 2004) as working document CX/PFV 04/22/6.

¹ ALINORM 99/27, paras. 63 & 76.

² ALINORM 01/27, paras. 11 & 37.

³ ALINORM 03/27, para. 97.

3. The Working Group on Canned Vegetables met during the 22nd Session of Committee to discuss comments received in response to CX/PFV 04/22/6. It proposed further changes indicated in a Conference Room Document (CRD 16) which was produced during the meeting. This document was considered at the Plenary Session and the proposed changes discussed briefly. The Committee agreed to use the revised text as contained in CRD 16 as a basis for further discussion. To this aim, the revised document was appended to the report of the Session (ALINORM 05/28/27-Appendix V) and circulated for comments at Step 3. The Committee further agreed that the Working Group led by France would prepare a revised draft based on the written comments submitted at that Session as well as comments submitted at Step 3⁴ for circulation, additional comments at Step 3 and consideration at its next Session (October 2006)⁵.

WORKING GROUP ON CANNED VEGETABLES & PACKING MEDIA FOR CANNED VEGETABLES

4. The Working Group revised provisions for canned vegetables comprising 7 existing Codex standards for (1) canned green and wax beans, (2) sweet corn, (3) asparagus, (4) green peas, (5) mature processed peas, (6) carrots, (7) palmito and canned baby corn (new).

5. The Working Group recognized that simply compiling the said standards is not enough. Indeed, the initial standards were adopted 25 years ago and progress made since then must be taken into account namely: the marketing of new products (i.e. cultured palms), new presentation modes, production of new vegetables (i.e. baby corn) and new trade practices (i.e. sizing of some vegetables). The revised Standard also addresses the need for updating standards whose provisions do not conform any longer to market requirements.

6. Furthermore, some complex provisions that prove difficult to apply in control laboratories have been modified to meet the simplification objective. In this regard, some proposals are based on the Code of Practice developed by the Association of European Fruit and Vegetable Processing Industries (OEITFL).

7. The revised Standard covers vegetables of extremely varied characteristics. Consequently, Sections 2.2 to 2.8 list the various characteristics of each and every canned vegetable, whereas provisions that apply to all canned vegetables covered by the Draft Standard are summed up in Sections 1 (Scope), 2 and 2.1 (Description), 3 (Essential Composition and Quality Factors), 4 (Food Additives), 5 (Contaminants), 6 (Hygiene), 7 (Weight and Measures) and 8 (Labelling).

8. The Working Group noted the following general comments submitted:

Section 2

9. Product definition: A country proposed to delete the words “canned vegetables” and replace them with the words “dried beans” and to include the word “soaking” in line 5 of Section 2.1 (1). It is noted that dried beans, as lentils, beans, chick-peas are leguminous, so these vegetables do not comply with the Scope of this Standard. If these products need a new Standard, this question may be examined by the Committee at its next Session.

10. In Section 2.4.1 (asparagus definition), a country proposed to replace “edible” by “tender”. Asparagus used for canned vegetables are edible and the tenderness is an essential quality for asparagus. So it is justified to introduce the term “tender” instead of “edible”.

11. In Section 2.6.1 (palm definition), other species of cultivated palm, i.e. coconut (*Cocos nucifera* L.) and oil palm (*Elaeis guineensis* Jacq) were proposed.

12. **Vegetable styles and sizing:** Some countries stated that styles should not be standardized, as developing countries do not have the technical means to comply. They also noted that existing differences in size do not affect the consumer’s health. In this regard, it must be noted that many existing Codex standards already refer to size (e.g. asparagus, hearts of palm, etc.) and that almost all existing canned vegetable standards refer to specific styles. This is in accordance with international trade practices. However, size criteria have been added in the revised Standard for green beans, wax beans, and small peas that did not figure in the initial text. The lack of criteria for styles and sizes can lead to identical labeling for two different marketed products, which in turn could create unfair competition. In regard to styles, the revised Standard includes Section 3.5 - Other Styles that allows for introduction of any other presentation of the product in addition to those described in the Standard.

⁴ Australia, Thailand.

⁵ ALINORM 05/28/27, paras. 77 - 80.

13. **Defects and Allowances:** Many countries have expressed the wish to maintain the defect and allowance tables present in the individual Standards while others stressed their complexity. Many of the defects and allowance tables present in the individual Standards have been preserved. However, those of high complexity have either been deleted or simplified. For example, the highly complex table from the Codex Standard for Canned Carrots has been simplified by including a m/m allowance based on the net drained weight, which translates into simpler procedures for lab operators.

14. In Section 2.2.4 (defects and allowances for certain carrot styles) the term “innocuous” was placed in square brackets. This term is used in other standards. It covers leaves, other parts of the vegetable or other edible plant matter which was not added as an ingredient.

15. In Section 2.8.1 (defects and allowances for sweet corn), a country proposed to delete the first paragraph line, because it was difficult to achieve a consistency result from this evaluation.

16. **Uniformity Criteria:** Many countries recommend that uniformity criteria be deleted. Arguments are similar to those already stated in the above paragraphs.

Section 4

17. **Food Additives:** Many countries recommend that a reference to Table III of the Codex General Standard for Food Additives (GSFA) be included, without however providing the list of all additives. The ongoing revision of the individual Codex standards provides the opportunity of examining from all angles current technological practices and needs. Canned vegetables are straightforward, barely processed products, which have undergone a sterilizing process and therefore do not require a huge quantity of additives.

Section 6

18. **Hygiene:** A careful review of Codes of Hygienic Practice referred to in Section 6 has been recommended to ensure that they are well suited to the risk analysis applicable to canned vegetables. This is particularly useful for operators who wish to develop their own HACCP system.

CODEX SECRETARIAT

19. In order to keep the document simple, focused and in line with the standardized format and language usually applying in 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 3. See also working document CX/PFV 06/23/11 on methods of analysis for processed fruits and vegetables.

REQUEST FOR COMMENTS

20. Codex Members and Observers are invited to comment on the revised proposed draft Codex Standard on Packing Media for Certain Canned Vegetables (see Annex I). The proposed draft Standard along with the comments submitted at Step 3 will be considered by the 23rd Session of the Codex Committee on Processed Fruits and Vegetables. When submitting comments, Codex Members and Observers are kindly invited to pay particular attention to those Sections in square brackets in order to facilitate the discussion of the document at the Plenary Session.

**PROPOSED DRAFT CODEX STANDARD FOR CERTAIN CANNED VEGETABLES
(AT STEP 3)**

1. SCOPE

This Standard applies to certain canned vegetables, as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing. This Standard does not cover vegetables that are lacto-fermented, pickled or preserved in vinegar.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned vegetables are the products:

- (1) prepared from substantially sound, fresh (barring mature processed peas) or frozen [OR **canned vegetables for canned baby corn**], as defined in Section 2.2, having reached appropriate maturity for processing. None of their essential elements are removed from them but they shall be washed and prepared appropriately, depending on the product to be produced. They undergo operations such as washing, peeling, grading, cutting, etc., depending on the type of product.
- (2) packed with a suitable liquid packing medium in accordance with the Codex Guidelines on Packing Media for Canned Vegetables (under development).
- (3) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage and to ensure product stability in normal storage conditions at room temperature.

2.2 CARROTS

2.2.1 Product Definition

The name “carrots” stands for the product prepared using clean and sound roots of varieties (cultivars) of carrots complying with the characteristics of the species *Daucus carota* L., trimmed of their tops, green extremities and peel.

2.2.2 Styles

- (1) **Whole:**
 - (a) Conical or cylindrical cultivars (for example, Chantenay and Amsterdam varieties): carrots, which, after processing, more or less keep their initial shape. The largest diameter of carrots, measured at right angles to the longitudinal axis, shall not exceed 50 mm. The ratio between the diameters of the biggest and smallest carrots shall not be greater than 3:1.
 - (b) Spherical cultivars (“Paris’ carrots”): carrots that have reached full maturity, of rounded shape, whose largest diameter in each direction shall not exceed 45 mm.
- (2) **Baby whole carrots:**
 - (a) Conical or cylindrical cultivars: carrots whose diameter does not exceed 23 mm and whose length does not exceed 100 mm.
 - (b) Spherical cultivars: whole carrots whose diameter in each direction does not exceed 27 mm.
- (3) **Halves:** Carrots cut along the longitudinal axis into two roughly equal parts.
- (4) **Quarters:** Carrots cut into four roughly equal parts by slicing in two points perpendicularly to the longitudinal axis.
- (5) **Lengthways portions:** Carrots sliced lengthways, in a straight or wavy manner, into four or more pieces of roughly equal dimensions, not less than 20 mm long and not less than 5 mm in width measured at maximum width.
- (6) **Rounds or Sliced:** Carrots cut, in a straight or wavy manner, perpendicularly to the longitudinal axis, in rounds with a maximum thickness of 10 mm and a maximum diameter of 50 mm.
- (7) **Diced:** Carrots cut into cubes with an approximately 12 mm sides at most.
- (8) **Strips, Julienne, French style, or Shoestring:** Carrots cut lengthways, in a straight or wavy manner, into sticks. The section of the sticks should not exceed 5 mm (measured at the longest edges of the section).
- (9) **Double-size diced:** carrots cut in regular pieces, of a square section, whose longer dimension is roughly twice the shorter, which should not exceed 12.5 mm.

- (10) **Chunks or Pieces:** Whole carrots cut widthways into sections of a thickness above 10 mm, or whole carrots cut in two and sliced widthways into sections, or else carrot sections whose shape or grade may be irregular and whose size is greater than that of rounds or double-size diced.
- (11) **Finger cuts:** Pieces of whole carrots, of at least 40 mm length and a diameter lower than or equal to 23 mm.

2.2.3 Uniformity

- (1) **Length:** for carrots defined in 2.3.1 (1) and (2) at least 75% of the drained weight shall not deviate by more than 5 mm from the average carrot length, and at least 90% of the net drained weight shall not deviate by more than 10 mm from the average carrot length.
- (2) **Diameter and other measurements:** there is a 10% tolerance with respect to the maximum dimension.
- (3) Any container or sampling unit that exceeds the tolerances set forth in (1) and (2) above should be considered as a “defective”.

2.2.4 Definition of Defects and Allowances

Whole Carrots and Whole Young Carrots, Carrots in Halves, in Quarters, Strips, Finger Cuts.

Defects	Definition	Tolerances as a percentage of the drained product weight
(1) Blemished carrots	blemished or faded zones with a diameter above 5 mm.	20
(2) Mechanical damage	carrots that are crushed or grazed during canning.	10
(3) Malformations	deformations or fissures that appeared during growth.	20
(4) Unpeeled parts	30% or more of the surface is unpeeled.	20
(5) Fibrous	carrots that are hard or woody owing to their fibrousness.	10
(6) Black or dark green collar	collar with a ring that is one millimetre thick over more than half its circumference.	20
(7) Foreign vegetal matter	vegetal substance from the carrot or any other [innocuous] vegetal matter.	1 piece per 1000 g of total content in the container

The total amount of defects from (1) to (6) shall not exceed [35%] [15%] of the drained product weight.

Defects (3), (4) and (6) do not apply to diced, rounds, strips, double-size diced; for these presentations the total amount of defects (1), (2) and (5) shall not exceed [25%] [10%] of the drained product weight.

2.3 GREEN BEANS OR WAX BEANS

2.3.1 Product Definition

The names “Green beans” or “wax beans” stand for the products prepared from the pods (or runners), incompletely ripe and with cut off ends, of *Phaseolus vulgaris* L., *Phaseolus coccineus* L., or *Phaseolus multiflorus* LMK. Beans of distinct varietal groups with respect to shape may be designated as:

- (1) **Round:** beans having a width not greater than 1 ½ times the thickness of the bean.
- (2) **Flat:** beans having a width greater than 1 ½ times the thickness of the bean

2.3.2 Styles

Green beans and wax beans come in the following shapes and sizes:

- (1) **Whole:** whole pods of any length.
- (2) **Cut/broken:** pieces cut widthways with respect to the longitudinal axis; [approximately uniform pieces of 20 mm] [no less than 20 mm] [at most 50 mm and at least 10 mm].
- (3) **Short cuts:** pieces cut widthways of which 75%, by count, or more are less than 20 mm long.

- (4) **Shoestring, Sliced lengthwise, French style:** pieces in strips, of a thickness under 6.5 mm, of which the majority is cut slantwise or lengthways.
- (5) **Diagonal cut:** approximately 45 degrees to the longitudinal.

Green beans and wax beans defined in (1) may be graded. If that is the case, they are graded in accordance with the following table. The grade is determined by measuring the diameter on the main axis at the widest point from one suture to the other.

Grading Requirements for Beans (French Beans or Wax Beans)

Categories	Grading Criterion (mm)	Maximum percentage (m/m of non conforming beans)
(1) Extra small	6.5	[10%] [8%]
(2) Very small	8.0	[10%] [8%]
(3) Small	9.0	[15%] [8%]
(4) Medium	10.5	[25%] [8%]
(5) Large	Out of grade	
(6) Not screened	Not screened (*)	Natural breakdown of the size beans (*)

(*) Not screened: beans in the natural proportion of size after cleaning, without the removal or addition of screened beans.

2.3.3 Definition of Defects

- (1) **Damaged pods:** Beans are deemed to be damaged if they have pods presenting rust, blemishes greater than 5 mm in diameter, spots, or — upon organoleptic examination — whose skin has grown thick, thereby diminishing the food value.
- (2) **Harmless plant material:** Parts of the plant (bean) and innocuous foreign vegetal matter are considered as vegetal debris.
- (3) **Pieces of beans:** Pieces of beans whose length is lower than 20 mm (for cans of whole beans).
- (4) **Pods without ends removed:** Beans whose attachment is still present (beans where only the protuberance remains where the peduncle was attached are not considered as pods without ends removed).

2.3.4 Defects and Allowances

The following limitations of defects are expressed in percentages, and related to the drained weight of the product.

When tested in accordance with the appropriate sampling plan with an AQL-6.5 (see Annex), canned beans shall be free of defects to the extent indicated below:

Proposal 1

Category	Stringy pods	Pods without ends removed	Defective pods	Bean pieces	Harmless Plant material	Aggregate defects
(1) Extra small French beans	2	3	3	3	1	[8] [4]
(2) Very small French beans	3	3	3	3	3	[10] [6]
(3) Small French beans	3	3	3	3	3	[10] [8]
(4) Small wax beans	3	3	3	3	3	[10] [8]
(5) Medium French beans	3	3	4	4	4	[15] [10]
(6) Medium wax beans	3	3	4	4	4	[15] [10]
(7) Green beans	3	3	5	5	5	20
(8) Wax beans	3	3	5	5	5	20

Proposal 2

Defects	Tolerances (% m/m)
(1) Stringy pods	3
(2) Pods without ends removed	3
(3) Defective pods	4
(4) Bean pieces	4
(5) Harmless plant material	4
(6) AGREGATE DEFECTS	15

2.4 ASPARAGUS**2.4.1 Product Definition**

The name “asparagus” stands for the product prepared from the tender portions of peeled or unpeeled stems of varieties of asparagus complying with the characteristics of *Asparagus officinalis* L.

2.4.2 Styles**2.4.2.1 Asparagus comes in the following shapes and sizes:**

- (1) [Long shoots or long spears] or [asparagus] or [whole spears]: tip and adjoining part of the spear measuring at most 18 cm and at least 12 cm in length.
- (2) [Shoots or spears] or [short asparagus] or [whole short spears]: tip and adjoining part of the spear measuring at most 12 cm and at least 7 cm in length.
- (3) Asparagus tips: upper extremity (bud) and adjoining part of spears measuring at most [10.5 cm] [7 cm] and at least [4 cm] [3 cm] in length.
- (4) Cut asparagus: spears cut widthways into sections measuring at most 7 cm and at least 2 cm in length.
 - (a) Cut asparagus with tips: the percentage of tips shall be equal to or greater than [15%] [20%] of the drained weight.
 - (b) Cut asparagus without tips: the occasional presence of tips is allowed.

2.4.2.2 Asparagus are canned as follows in terms of their colour:

- (1) White asparagus: white, cream or yellowish spears; [no more than 20% in number of spears may have violet, green, light green or yellowish green tips].
- (2) White asparagus with violet or green tips: white, cream or yellowish white asparagus may have violet, green, light green or yellowish green tips, and these colours may also apply to the adjoining region, but no more than 25% in number of the units may present these colours over more than [20%] [50%] of their length.
- (3) Green asparagus: the units are green, light green or yellowish green; no more than 20% in number of the units may present a white, cream or yellowish white colour in the lower part of the spear over more than [20%] [50%] of their length.
- (4) Mixed: mixes of white, cream, yellowish white, violet, green, light green or yellowish green units.

Asparagus may be designated in terms of their size as indicated in the Table below. The size corresponds to the maximum diameter of the thickest part of the unit measured perpendicularly to the longitudinal axis of the unit.

Styles	Peeled Asparagus	Unpeeled Asparagus
(1) Small	Up to 8 mm	Up to 10 mm
(2) Medium	From above 8 mm to 13 mm inclusive	From above 10 mm to 15 mm inclusive
(3) Large	From above 13 mm to 18 mm inclusive	From above 15 mm to 20 mm inclusive
(4) Very large	More than 18 mm	More than 20 mm
(5) Blend of sizes or assorted sizes - a mixture of two or more single sizes		

2.4.3 Uniformity

- (1) **Length:** the specifications required in Section 2.3.3 regarding the types of presentation of asparagus are met when:
- The predominant length of the units in the sample falls within the designated style classification; and
 - The length of the units is reasonably uniform. By “reasonably uniform”, on the basis of the average of the samples, the following is meant:
 - Asparagus (or long asparagus), short asparagus and asparagus tips: at least 75% of the number of units do not deviate by more than 1 cm from the most frequent length and at least 90% of the number of units do not deviate by more than 2 cm from the most frequent length.
 - Asparagus cut with tips or without tips: at least 75% of the number of units do not deviate by more than 1 cm from the most frequent length and at least 90% of the number of units do not deviate by more than 2 cm from the most frequent length.
- (2) **Diameter:** compliance with respect to the individual size names.
- When a product is said to be, presented or sold as complying with the names of the individual sizes of Section 2.3.3, the sampling unit should comply with the specified diameter for each individual grade, provided no more than 25% in number of all the units contained in the container belong to the group (or groups) of adjacent sizes.
 - Any container or sampling unit, which exceeds the tolerance of 25% laid down above, should be considered as a “defective” as far as sizing is concerned.

2.4.4 Definition of Defects and Allowances

Defects	Definition	Maximum
(1) Asparagus tips and other parts crushed	broken or crushed pieces to the extent that they seriously impair the product aspect and comprising fragments under 1 cm in length.	The product should be reasonably free of such defects.
(2) Foreign matter	such as sand, soil or substances from soil	The product should be practically free of such defects.
(3) Asparagus with skin (only in the case of asparagus presented peeled)	units comprising unpeeled zones which seriously impair the aspect or the edibility of the product.	10% in number
(4) Hollow asparagus	hollow units to the extent that they seriously impair the product aspect and fibrous, tough asparagus.	[10% or 5 % in number] for the defect (4) or [15% in number for hollow asparagus, and 10% for fibrous asparagus]
(5) Deformed asparagus	comprising spears or tips that are very curved, or any unit seriously impaired by splitting into two or any other malformation and open tips.	10% in number
(6) Damaged asparagus	by a colour defect, a mechanical lesion, a disease, or damaged by any other means to the extent that the aspect or the edibility of the product is seriously impaired.	[10%] [15%] in number
Total of all the defects described in (3), (4), (5), (6), for the following types of presentation:		
Defects and Allowances	Maximum	
Asparagus	15% in number	
Short Asparagus	15% in number	
Asparagus tips	15% in number	
Asparagus cut with tips	20% in number	
Cut Asparagus	25% in number	

2.5 GREEN PEAS

2.5.1 **Product Definition**

The name “green peas” stands for the product prepared from immature (green) seeds of *Pisum sativum* L. peas, of the smooth, wrinkled varieties, or other types (crosses or hybrids of the wrinkled of round seeded varieties).

When the peas are of sweet green wrinkled varieties or hybrids having similar characteristics, the name is “sweet green peas”.

2.5.2 **Styles**

Green peas may be designated in terms of their size as follows:

Names	Diameter of the circular perforations of the corresponding screen (these perforations are those through which raw grains must pass)
Green Peas	
(1) Extra small green peas	7.5 mm
(2) Very small green peas	8.2 mm
(3) Small green peas	8.75 mm
(4) Medium green peas	9.3 mm
(5) Large green peas	out of grade
Sweet Green Peas	
(1) Extra small sweet green peas	7.5 mm
(2) Very small sweet green peas	8.2 mm
(3) Small sweet green peas	9.3 mm
(4) Medium sweet green peas	10.2 mm
(5) Large sweet green peas	Out of grade
(6) [Sweet] green peas*	Not screened

Green peas may be canned with mixes from different screens subject to the mandatory statement on the label of the percentage in weight coming from the different screens according to Section 7.

* **Sweet garden peas:** garden peas of wrinkled varieties, in the natural proportion of sizes after beating and cleaning, without the removal or addition of screened peas.

2.5.3 **Definition of Defects and Allowances**

Canned peas may contain a slight amount of sediment and shall be reasonably free from defects within the limits set forth as follows:

Defects	Definition	Maximum Limits (based on the weight of drained peas)
(1) Blemished peas	consisting of peas which are slightly stained or spotted.	[5% m/m] [3% m/m]
(2) Seriously blemished peas	consisting of peas which are spotted, discoloured or otherwise blemished (including worm-eaten peas) to the extent that the appearance or eating quality is seriously affected.	1% m/m
(3) Pea fragments	consisting of portions of peas; separated or individual cotyledons; crushed, partial, or broken cotyledons; and loose skins; but not including entire intact peas with skins detached.	[10% m/m] [5% m/m]
(4) Yellow peas	entire pea is substantially yellow and is not a so-called “blond” pea which is very pale in colour.	2% m/m
(5) Extraneous plant material	consisting of any vine or leaf or pod material from the pea plant, or other harmless plant material not purposely added as an ingredient.	0.5% m/m
Total of the foregoing defects (1), (2), (3), (4), (5)		[12% m/m] [10% m/m]

2.6 PALM

2.6.1 Product Definition

The name “palm hearts” stands for the product prepared from the terminal buds of wild palms (upper and inferior meristems), where young stems rise, trimmed of fibrous parts. The product has a heterogeneous structure. These wild palms have the characteristics of *Euterpe edulis* (single stem) or *Euterpe oleracea* (several stems in a clump) and with other species of wild palms fit for human consumption. The name “cultivated palm” correspond to the central part of the stem of young and sound shoots, rid of fibrous parts, of the cultivated palm of varieties derived from *Bactris gasipaes*, or other species of cultivated palm fit for human consumption.

2.6.2 Styles

Palm is presented in the following table:

- (1) “**Palm hearts**”: correspond to the terminal bud of the wild palm and the upper part of the stem, cut widthways into pieces having a minimum length of 40 mm and a maximum length depending on the size of the container.
- (2) “**Palm shoots**” or “**shoots (or hearts) of cultivated palm**”: correspond to the young shoots of the cultivated palm and come from the central part of the stem cut widthways into pieces having a minimum length of 40 mm and a maximum length depending on the size of the container.
- (3) “**Palm stem pieces**”: correspond to the conical part of the stem, from young shoots of cultivated palm, closest to the root, cut widthways into pieces having a minimum length of 40 mm and a maximum length depending on the size of the container.
- (4) “**Palm tips**”: correspond to the upper part of the stem from young shoots of cultivated palm, cut widthways into pieces having a minimum length of 40 mm and a maximum length depending on the size of the container.
- (5) “**Rounds**” of “**palm hearts**” or of “**palm shoots**” or of “**palm shoots (or hearts) of cultivated palm**”, or of “**palm stems**” of cultivated palm, or of “**palm tips**” of cultivated palm: as defined in (1), (2), (3), (4), correspond to these products cut widthways into pieces having a minimum thickness of 25 mm and a maximum thickness of 40 mm.
- (6) “**Slices**” of “**palm hearts**” or of “**palm shoots**” or of “**palm shoots (or hearts) of cultivated palm**”, or of “**palm stems**” of cultivated palm, or of “**palm tips**” of cultivated palm shoots”: as defined in (1), (2), (3), (4), correspond to these products cut into pieces having a minimum thickness of 3 mm and a maximum thickness of 25 mm.

“Palm shoots” or “palm shoots (or hearts) of cultivated palms”, “palm stem pieces” and “palm tips” of cultivated palm may be graded as follows in terms of their diameter.

Size Designations	Criteria
(1) Small	10 mm to 25 mm inclusive
(2) Medium	More then 25 mm to 35 mm inclusive
(3) Large	More then 35 mm to 50 mm inclusive
(4) Very large	More then 50 mm
(5) Mixed sizes	Mix of 2 sizes or more

Thickness is measured [at the median part] [the thickest part] of the unit perpendicularly to the longitudinal axis.

2.6.3 Uniformity

- (1) **Length**: the specifications laid down in Section 2.3.5 concerning the types of presentation of palm are met when:
 - (a) The most frequent length of the sample units remains within the limits laid down for the category of type of presentation.
 - (b) The length of units is reasonably uniform. On the basis of the average of samples and subject to compliance with the provisions of Section 2.3.5, “reasonably uniform” means that the gap between the length of all the units and the predominant length does not exceed approximately $\pm[5] \pm[10]$ mm and the gap between the thickness of all the units and the predominant thickness does not exceed [5mm] [10mm].

- (2) **Diameter:** When a product is said to be, presented or sold as complying with the individual grade provisions laid down in Section 2.3.5.2, the sampling unit or the container is considered as complying with the specified diameter for each individual size provided when no more than [30%] [20%] in number for products from cultivated palms, belong to the group (or groups) of adjacent sizes.

2.6.4 Definition of Defects and Allowances

Defects	Definition	Weight Percentage with respect to the drained weight product
(1) Defective texture	hard or fibrous and/or excessively soft texture, which seriously impairs product edibility.	10
(2) Mineral impurities	such as sand, gravel or other soil elements.	0.1
(3) Damaged units	units presenting colour defects, scars and grazes, abrasions and other imperfections of the same type which seriously impair product appearance.	15
(4) Mechanical damage	broken or split units, fragments or detached pieces, which seriously impair product appearance.	10
(5) Abnormal colour	colour considerably different from the typical colour of the product.	10
(6) Physiological defects	or “palm hearts” and “palm hearts in rounds”, units with palm tree stem apical meristems	10
TOTAL amount of defects for palm hearts, palm shoots or shoots of cultivated palm, palm stem pieces and palm tips.		20
TOTAL amount for other styles		25

2.7 **MATURE PROCESSED PEAS**

2.7.1 Product Definition

The name “mature processed peas” stands for the product prepared using clean, sound, whole, threshed, and dried grains of the species *Pisum sativum* L., which has undergone soaking, but excluding the macrosorum sub-variety.

2.7.2 Definition of Defects and Allowances

Defects	Definition	Maximum Limits in drained weight (%)
(1) Blemished peas	peas with slight blemishes or spots.	10 m/m
(2) Seriously blemished peas	peas with spots and colour defects or otherwise blemished to the extent that their aspect or edibility are seriously affected; worm-eaten peas come under this category.	2 m/m
(3) Pea fragments	fractions of peas such as separated or detached cotyledons, crushed cotyledons partially or totally broken, and detached skins.	10 m/m
(4) Foreign vegetal matter:	any fragment of tendril, peduncle, leaf or pod and any other foreign matter.	0.5 m/m

The total of the defects (1), (2), (3) and (4) should not exceed [15% m/m] [20% m/m] by weight.

2.8 SWEET CORN

2.8.1 Product Definition

The name “sweet corn” stands for the product prepared from clean and sound grains of sweet corn, of white or yellow colour, complying with the characteristics of *Zea mays saccharata* L.

Whole grains packaged with or without a liquid packing media.

Creamed corn: whole or partially whole cut kernels packed in a creamy component from the corn kernels, and other liquid or other ingredients, in accordance with the Sections 3.2 and 3.3, so as to form a product of creamy consistency

2.8.2 Definition of Defects and Allowances

Sweet corn grains should have a reasonably tender texture, offering some resistance to chewing yet without being hard or tough.

The finished product shall be practically free of fragments of cobs, silks, shucks, grains with an abnormal colour or a malformation, foreign vegetal matter and other defects not expressly mentioned, within the limits set forth as follows:

Defects	Definition	Tolerances m/m (%)
(1) Foreign vegetal matter	[Fragments of cobs, awns(or silks), husks, foreign grains or a different variety of sweet corn.] <u>OR</u>	[0.2] [0.5]
	[Fragments of cobs, husks, foreign grains or a different variety of sweet corn]	[0.1]
	[Awns(or silks)]	[0.1]
(2) Blemished grains	Grains affected by a lesion due to insects or diseases, or presenting an abnormal colour.	1
(3) Torn grains	Grains keeping a piece of cob or hard matter adhering to them.	2
(4) Split grains or empty skins	Entirely open grains.	[5] [10]

Any unit where the proportion of defects exceeds the tolerances laid down above shall be considered as a “defective”.

2.9 BABY CORN OR YOUNG CORN

2.9.1 Product Definition

The name “baby corn” or “young corn” stands for the product prepared from selected young corn cob without pollination of commercial varieties conforming to the characteristics of *Zea mays* L., from which silk and husk are removed.

2.9.2 Styles

Baby corn comes in the following styles:

- (1) **Whole:** whole cob of baby corn from which silk, husk and shank are removed.
- (2) **Cut Corn:** baby corn with diameter not more than 25 mm cut crosswise into section having a length between 1,5 and 4 cm.

Canned-baby corn in whole style may be designated according to size in the following manner.

Cob Size	Length (cm)	Diameter (cm)
(1) Extra large	10 – 13	>1.8 [1.8 - 2.5]
(2) Large	8 – 10	1.0 - 2.0
(3) Medium	6 – 9	1.0 - 1.8
(4) Small	4 – 7	< 1.5

2.9.3 Uniformity

For every size of whole baby corn, the length of the longest cob should not be more than 3 cm longer than the length of the shortest cob in each container.

Any container or sampling unit that exceeds the tolerances laid down in paragraph (1) should be considered as a “defective”.

2.9.4 Definition of Defects and Allowances**2.9.4.1 Whole Baby Corn**

Defects	Definition	Maximum limit in drained weight (simple size 1 kg)
(1) Discolour		5%
(2) Irregular shape		5%
(3) Young husk and shank		10%
(4) Silk broken from the cob		20 cm of broken 20 silks put together
(5) Brown tip		5%
(6) Broken tip with the diameter larger than 5 mm	broken tip means tips of the cobs that are broken after packing. When these pieces are put together, the cob shape will be formed.	5%
(7) Damage resulting from cutting		10%
(8) Broken pieces	broken pieces means the portions of broken pieces that cannot be put together to form the cob shape.	2%
TOTAL DEFECTS without (4)		25%

2.9.4.2 Cut Baby Corn

Defects	Maximum limits in drained weight (sample size 1 kg)
(1) Over/under size	5%
(2) Discolour	5%
(3) Peel	5%
(4) Silk	20 cm of broken silks put together
(5) TOTAL DEFECTS without (4)	[20%] [15%]

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.1 Basic Ingredients**

Vegetables as defined in Section 2 and the appropriate liquid packing medium for the product.

3.1.2 Packing media

Packing media may be used in accordance with the Codex Guidelines on Packing Media for Canned Vegetables (under development).

3.1.3 Other Permitted Ingredients

- (1) Vinegar;
- (2) Garnish composed of one or several vegetables within the limit of 10% of the net drained weight of the product;

- (3) Extract of mint;
- (4) [Oil];
- (5) [native starch for cream corn];
- (6) [tomato paste].

3.2 QUALITY CRITERIA

3.2.1 Flavour, Texture and Colour

3.2.1.1 Canned vegetables shall have normal colour, flavour and odour of canned vegetables, corresponding to the type of vegetable used and shall possess texture characteristic of the product. They shall be free of fibrous and/or tough parts.

3.2.1.2 Creamed corn should present a fine but not excessively fluid consistency, or which may be dense and thick but not excessively dry or pasty, so that after two minutes a moderate but not excessive separation of free liquid can be seen.

3.2.2 Defects and Allowances

Canned vegetables should be substantially free from defects. Certain common defects should not be present in amounts greater than the limitations fixed in Sections 2.2.4, 2.3.3, 2.3.4, 2.4.4, 2.5.3, 2.6.4, 2.7.2, 2.8.2 and 2.9.4.

3.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a “defective”.

3.4 LOT ACCEPTANCE

In accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004), a lot should be considered as meeting 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 with an AQL-6.5 (see Annex); and
- (b) the requirements of Section 3.2, which are based on sample averages, are complied with.

3.5 OTHER STYLES

Any other presentation of the product should be permitted provided that the product:

- (1) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (2) 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
- (3) is adequately described on the label to avoid confusing or misleading the consumer.

4. FOOD ADDITIVES

4.1 FLAVOUR ENHANCERS

INS No.	Name of Food Additive	Maximum Level
621	Monosodium glutamate	[Limited by GMP (for use in canned peas, canned green beans and canned wax beans)] or [for use in canned vegetables]

4.2 FIRING AGENTS

INS No.	Name of Food Additive	Maximum Level
509	Calcium chloride	Limited by GMP (for use in canned mature processed peas)
578	Calcium gluconate	

4.3 COLOURS

INS No.	Name of Food Additive	Maximum Level
102	Tartrazine	200 mg/kg (for use in canned mature processed peas, singly or in combination) or [tartrazine: 100 mg/kg and Brilliant blue FCF 20 mg/kg]
133	Brilliant blue FCF	
142	Green S	[10 mg/kg]

4.4 COLOUR RETENTION AGENTS

INS No.	Name of Food Additive	Maximum Level
386	Disodium ethylene-diamine-tetra- acetate (EDTA)	30 mg/kg (for use in canned baby corn)
512	Stannous chloride	25 mg/kg (calculated as tin, for use in vegetables packaged in glass jars or in entirely coated cans)

4.5 ACIDITY REGULATORS

INS No	Name of Food Additive	Maximum Level	
260	Acetic acid, glacial	Limited by GMP	
261(i)	Potassium acetate		
262(i)	Sodium acetate		
263	Calcium acetate		
270	Lactic acid (L-, D-, and Dl)		
296	Malic acid (L-, D-) (for used in canned asparagus and canned baby corn)		
300	Ascorbic acid (L-)		
301	Sodium ascorbate		
302	Calcium ascorbate		
325	Sodium lactate		
326	Potassium lactate		
327	Calcium lactate		
330	Citric acid		
331(i)	Sodium dihydrogen citrate		
331(iii)	Trisodium citrate		
332(i)	Potassium dihydrogen citrate		
332(ii)	Tripotassium citrate		
333	Calcium citrates		
334	Tartaric acid (L(+)-)		Numerical use level should be developed for tartrates
335(i)	Monosodium tartrate		
335(ii)	Disodium tartrate		
336(i)	Monopotassium tartrate		
336(ii)	Dipotassium tartrate		
337	Potassium sodium tartrate		
575	Glucono-delta-lactone	(for use in creamed corn)	
	Modified starch		

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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev. 1-1989), 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)

[6.3 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.4 When tested by appropriate method of sampling, the product:

- (1) shall be free from micro-organisms capable of development in the product under normal conditions of storage, and
- (2) shall not contain any substance originating from micro-organisms in amounts, which may represent a hazard to health.

6.5 Canned vegetables have to undergo a heat treatment in order to destroy *Clostridium Botulinum* spores.]

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINERS

7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) 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. This provision does not apply to vacuum packaged vegetables.

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

In accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004), 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 with an AQL-6.5 (see Annex).

7.1.4 Minimum Drained Weight

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 filled¹.

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

7.1.4.1 Carrots

Styles	Minimum drained weight (%)
Whole carrots	56.5 (average diameter > 22 mm) [62.5] [56.5] (average diameter < 22 mm)
Halves, Baby whole carrots	62.5
Lengthways portions	52.00
Diced, double-size diced	62.5
Strips	56.5
Quarters, pieces, rounds	56.5
Chunk or pieces	56.5
Finger cuts	62.5

7.1.4.2 Green Beans and Wax Beans

Styles	Minimum drained weight (%)
Whole	[50] [52]
Other presentations, except strips	[54] [52]
Strips	50

7.1.4.3 Asparagus

Styles	Minimum drained weight (%)	
	Peeled	Unpeeled
White asparagus Short white asparagus	59	57
Green asparagus	54	57
Other types of presentation	58	55

7.1.4.4 Sweet Corn

Styles	Minimum drained weight (%)
With a liquid packing medium	66 [61]
Vacuum packaged or without a liquid packing medium	67

7.1.4.5 Green Peas and sweet green peas

Styles	Minimum drained weight (%)
Extra small	66%
Very small	
Small	
Medium	62.5%
Large	
Not graded	
	60%

When green peas are not graded, drained weight should not be less than 62.5%.

7.1.4.6 Palm

Styles	Minimum drained weight(%)
Hearts, shoots (or palm), stems, palm tips	58
Other styles	59

7.1.4.7 Baby Corn

The minimum drained weight of whole baby corn and cut baby corn should not be less than 45%.

7.2 LOT ACCEPTANCE

In accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004), a lot should be considered as meeting the requirements of Section 7.1.1 when it complies with the checking of the average (on average the quantity contained in all the containers of the lot is not lower than the quantity stated on the label), and also when the number of “defectives” (a container that fails to meet the requirements for drained weight as set out in Section 7.1.4 should be considered a “defective”) does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL-6.5 (see Annex).

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

8.1.1 The names of the canned products shall be those defined in Section 2.2.

8.1.2 When the vegetables are sized, the styles and the size (or sizes when sizes are mixed), as defined in Section 2.3, shall be declared as part of the name or in close proximity to the name.

8.1.3 For asparagus, colour has to be included into the styles defined in Section 2.2.3. For white asparagus, the words “not peeled” shall be declared if that is the case.

8.1.4 When colour of mature processed peas is not green, colour of peas should be declared (for example: brown peas or yellow peas); canned processed peas may be named “mature processed peas” or “processed peas” or “mature cooked peas”.

8.1.5 For sweet corn, the word “white” is declared part of the name when white variety is used.

8.1.6 **Other Styles** - If the product is produced in accordance with the other styles provision (Section 3.5), 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.

8.1.7 If an added ingredient does alter the flavour characteristic of the product, the name of said ingredient should be affixed to the commercial designation of the product or in close proximity.

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

For methods of analysis see working document CX/PFV 06/23/11.

SAMPLING PLAN 1
(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

CODEX SECRETARIAT - SUGGESTIONS

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

Section 2.1 - 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.

Section 3.4 - Lot Acceptance: The Committee is invited to consider whether criteria for lot acceptance apply to non-retail containers for consistency with other Codex standards for processed fruits and vegetables under discussion. 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 05/28/27¹, paras. 35-36, 43, 66 and 71).

Standard	Proposal
	[At the end of the Section] These acceptance criteria do not apply to non-retail containers.

Section 3.5 - Other Styles: Provisions for other styles usually fall under the product definition/description (Section 2). The Committee is invited to consider how to best place this Section in the Standard.

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 incorporation² into the Codex General Standard for Food Additives (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:

- (a) only food additives which have been evaluated by JECFA are included in the GSFA. Food additives with numerical Acceptable Daily Intake³ (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.

¹ Codex documentation, including reports of Codex committee meetings are available for downloading at: <http://www.codexalimentarius.net/web/>.

² 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/>

³ The Summary of Evaluations Performed by JECFA is available for downloading at: http://www.fao.org/es/ESN/jecfa/archive_en.stm.

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”⁴.

Section 6 - Hygiene: The Committee is invited to consider whether the standardized hygiene text applying across Codex commodity standards is sufficient to cover hygienic aspects related to canned vegetables so that Sections 6.3 to 6.6 can be deleted.

Section 7.1.1 - Minimum Fill: The Committee is invited to consider whether provisions for flexible/rigid containers also apply to canned vegetables for consistency with other Codex standards for processed fruits and vegetables under discussion. In this regard, the Committee may wish to consider the discussion that took place at its last session in relation to this matter in the draft standards for processed tomato concentrates and preserved tomatoes and make a similar proposal (ALINORM 05/28/27¹, paras. 41/2 and 71).

Section 7.2 - Lot Acceptance: The Committee is invited to consider whether this Section is required in view of the provisions laid down in Section 7.1.3. Instead, additional provisions for lot acceptance when having requirements for minimum drained weight normally refer to the text indicated below which is standardized language usually applying across Codex standards for processed fruits and vegetables (see Codex Standards for Pears, Canned Stone Fruits⁵, etc.). Provisions for lot acceptance vis-à-vis minimum drained weight also apply to the individual Standards for the canned vegetables in force (see Codex Standards for Green & Wax Beans, Canned Sweet Corn, Canned Asparagus, Canned Green Peas, Canned Mature Processed Peas, Canned Carrots, Canned Palmito⁵, 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 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 certain canned vegetables.

⁴ ALINORM 05/28/27, paras. 16-18.

⁵ Codex documentation, including Codex standards and related texts available for downloading at: <http://www.codexalimentarius.net/web/>.