

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
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Agenda Item 4(b)

CX/PFV 06/23/9  
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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

*23<sup>rd</sup> Session,*

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

**PROPOSED DRAFT CODEX STANDARD FOR JAMS, JELLIES AND MARMALADES**

**(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. At the 20<sup>th</sup> session of Codex Committee on Processed Fruits and Vegetables (September 2000), following the request of the 23<sup>rd</sup> Session of the Codex Alimentarius Commission (July 1997)<sup>1</sup>, the Committee discussed the task it had been challenged with of simplifying the 37 existing Codex standards on processed fruits and vegetables with a view to making the acceptance of Codex standards by Governments easier by developing more horizontal and inclusive standards to the extent possible<sup>2</sup>. With this in mind, the Committee agreed to revise the Codex Standard for Jams (fruit, preserves) and Jellies (CODEX STAN 79-1981) and that on Citrus Marmalade (CODEX STAN 80-1981), with a view to their simplification and to take on board developments since their adoption back in 1981. A Working Group led by the United Kingdom was set up at the 20<sup>th</sup> session to take this work forward. As a first step, the two standards have been combined into one standard on jams, jellies and marmalades<sup>3</sup>.

<sup>1</sup> ALINORM 99/27, para. 6 - 9.

<sup>2</sup> ALINORM 99/27, paras. 7 - 9.

<sup>3</sup> ALINORM 01/27, para. 11.

2. Due to time constraints, the 21<sup>st</sup> session of the Committee (September 2002) returned a number of proposed draft Codex standards - including the one on jams, jellies and marmalades - 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 the United Kingdom as leading country of the Working Group on Jams, Jellies and Marmalades. The Working Group considered the document and produced a revised version that was presented to the 22<sup>nd</sup> Session of the Committee (September 2004) as working document CX/PFV 04/22/7<sup>4</sup>.

3. The Working Group on Jams, Jellies and Marmalades met during the 22<sup>nd</sup> session of Committee (September 2004) to discuss comments received in response to CX/PFV 04/22/7. It proposed further changes indicated in a Conference Room Document (CRD 17) 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 17 as a basis for further discussion. To this aim, the revised text was appended to the report of the session (ALINORM 05/28/27-Appendix VI) and circulated for comments at Step 3. The Committee further agreed that the Working Group led by United Kingdom would prepare a revised document based on the written comments submitted at that Session as well as comments submitted at Step 3<sup>5</sup> for circulation, additional comments at Step 3 and consideration at its next Session (October 2006)<sup>6</sup>.

### **WORKING GROUP ON JAMS, JELLIES AND MARMALADES**

4. The Working Group further revised the document as instructed by the Committee. However, given the diverging opinions on several issues and the fact that the Working Group met only through correspondence, it was only possible to propose a way forward rather than take decisions. The Plenary Session of the 23<sup>rd</sup> session of the Committee will need to consider the attached document at Step 3 and discuss those issues of divergence in order to agree a way forward.

5. The following paragraphs highlight the changes being proposed by the Working Group and discuss in more detail the various observations which have been made regarding those issues where there are opposing opinions.

#### **Section 1 - Scope**

6. This Section was reordered to make it more focused. It continues to exclude reduced or low sugar jams or diabetic type jams in line with discussions at the last session of the Committee. It was felt that to include such products would require substantial revision to the Standard to accommodate this type of product. Another Standard or additional provisions could be developed at a later date if this was deemed an important market. Similarly, jams intended for further processing or for use in the bakery industry, which require the addition of different additives, are excluded.

7. The definition of non-carbohydrate sweetener and the consistency of its use needs further discussion by the Committee.

8. Paragraph 1.2 requires that products labelled as “preserve” or “conserve”, terms used in some countries to also represent jams, should meet the requirements of this Standard. This is in line with the Standard in force.

#### **Section 2.1 - Product Definition (and Section 3.1.2 - Fruit Content)**

##### **Jam and Jelly**

9. A Delegation has requested that the definition of Jam and Jelly be amended and replaced with the one used in the relevant Food Category Descriptors of the Food Category System of the General Standard for Food Additives (GSFA). The new text has been placed in square brackets.

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<sup>4</sup> ALINORM 03/27, paras. 95 - 97.

<sup>5</sup> Australia, Malaysia.

<sup>6</sup> ALINORM 05/28/27, paras. 81 - 84.

10. A number of divergent comments have been received regarding the continued use of the terms “extra jam” and “extra jelly” in the revised Standard. The Standard in force allows the terms “extra jam” or “high fruit jam” or “jam” to be used if the product meets the provisions established in Specification A, which requires a minimum fruit content of 45 parts fruit/100 parts of products or in other words meets a fruit content of 45% or more. The proposed Standard is therefore simply retaining these options and not proposing anything substantially new. It should be noted that the requirements for “extra”/“high fruit” jam are over and above the requirements for “jam”. Products which meet these additional requirements can still be called jam.

11. Several countries comments relate to these terms as being unnecessary. However, there are also a number of countries who appear to use the term “extra jam” or “extra jelly”. For example, in the European legislation the term “extra” is defined in European Community law and has been implemented into the national legislation of its 25 Member States. Given the international nature of the Standard it would seem necessary for the Standard to continue to provide for the terms “extra” and “high fruit”.

12. Section 2.1 containing the product definitions makes an additional requirement that “extra”/“high fruit” jam must be made from the “unconcentrated” fruit pulp rather than just a concentrated fruit pulp or fruit puree. Some countries felt that this is impractical and should be amended to state “concentrated”. However, certain legislations e.g. the EC law, it only allows “extra jam” to be made from the “unconcentrated” fruit. Pending discussion at the forthcoming session of the Committee, the term “unconcentrated” has been put in square brackets. To note that there is an exemption for “extra jam” obtained from certain seeds containing fruits such as strawberry, which are allowed to be made from the puree as well as pulp. Clearly a seedless product could not be made from the pulp only which would naturally still retain the seeds.

13. A Delegation has requested that the number of fruits to which the designation “extra jams” is applied increased to include a number of tropical fruits. This additional category has been included in square brackets in the proposed Standard.

14. The term “extra” or “high fruit” jam is associated with a higher fruit content in certain countries and does not allow certain fruits to be mixed together. However, as in the Standard in force, the proposed Standard does not in anyway prevent the product containing the higher percentage of fruit from being called “jam” if a manufacturer/seller chooses to do so. The requirement for jam is a minimum threshold fruit content of 35%; if the product meets this minimum it may call itself “jam” but if it exceeds this and even meets 45% then it can still call itself “jam”, but could also then avail itself of the term “extra” or “high fruit” jam if it preferred. The proposed Standard is therefore setting minimum requirements and not a maximum. In order to clarify this, the Working Group proposed that it might be useful to clarify in the proposed Standard that the alternative term “jam” is also acceptable in Section 3.1.2 (b) since it would meet the minimum requirements of 3.1.2 (a).

15. In the definition for “extra” jam and jelly square brackets remain around the text of the fruits which cannot be mixed with others. Some countries felt there should be no exclusions while others felt it was important to maintain the higher quality expected from extra products and restrict the addition of cheaper or less flavoured fruits which could be added for bulk.

16. A country has proposed an alternative wording of the term for “jelly” and “extra jelly”, which has been included in square brackets.

## **Marmalade**

17. The presence of peel in marmalade has resulted in a number of comments. In some countries marmalade is made by removing all of the peel and then adding some of it back and in some cases no peel is added back in a shredless product. However, in other countries, peel is a mandatory requirement in the marmalade making process. It is clear that to accommodate the different marmalade making traditions throughout the world the presence of peel should be optional and not mandatory. The definition has been amended with the suggestion from a country and better reflects that some or all of the peel may be removed.

18. The issue of other types of marmalade made from non-citrus fruits has been raised. Although not explicitly stated, traditionally the Standard has aimed to cover products that are clearly aimed as a breakfast product for use on toast or bread and are normally derived from citrus fruits. Other types of products which might accompany a savoury dish or main meal i.e. onion marmalade could be considered to be outwith the proposed Standard and therefore not subject to its controls. Products from other fruits such as ginger marmalade, fig or pineapple marmalade are derived from fruit and therefore it could be more difficult to argue that they are not caught by the proposed Standard since it is essentially covering fruit-derived products. At Section 8.1.4 (Labelling) the proposed Standard therefore continues to provide for the labelling of such products as marmalade where these are customary names in the country of sale. Further non-citrus fruit products which are traditionally called marmalade have been added in square brackets at the request of a country (peach, pear and strawberry) to Section 8.1.4. However, the Committee will need to ensure itself that such products are not simply taking advantage of a labelling exemption and are really “jam” with a lower fruit content. Consideration should also be given as to whether the Standard should define intended use (i.e. as a breakfast product) to prevent misinterpretation.

### **Other definitions**

19. **Fruit** - A country has queried whether the inclusion of definition for fruit could render the proposed Standard inflexible and impede innovation. This could be avoided by the inclusion of a generic definition to permit the use of any vegetable that is recognized as appropriate for making jams. A proposed generic definition has been added in square brackets. This would render provisions (b), (c) and (d) redundant, and this country suggests that reference to fruit quality be moved to Section 3.1.1 (Essential Composition and Quality Factors). Frozen fruit as a source of raw material has been added in square brackets to the definition at the request of another country. Frozen fruit is currently permitted in the Standard in force. However, in some countries' legislation, e.g. EC countries, frozen fruit is not a permitted source. The Committee should therefore consider whether the provision of a generic definition of “fruit” is of greater use and does not present a barrier to trade and innovation. Alternatively, the Committee should consider whether the name of the proposed Standard should be changed so that it is clear that it applies only to fruit. The Committee should also consider whether it is still appropriate to use frozen fresh fruit for quality purposes and whether this should be declared. A country has suggested that the definition (d) for roselle should also include the additional word “dried”.

20. **Fruit pulp** - A country has suggested the addition of the word “fleshy”

21. **Sugars** – Some comments received relate to the addition of glucose syrup to the indented list. Glucose syrup and dried glucose syrup are already included in the Codex Standard for Sugars which is listed in point (a) so there is no need to add a separate indent to cover Glucose syrups. Glucose syrups containing 20% D-glucose or more will be covered. A country has also requested that fructose be added in point (b). However fructose (95% purity) is also covered under the Codex Standard for Sugars and sugars extracted from fruit covers more than just fructose.

### **Section 3.1.1 - Basic Ingredients**

22. A country has requested that provision (a) should be redrafted and the proposed text has been added in square brackets. This wording ensures the quality information that is currently in Section 2.2 (b – d) for fruit is present. In addition, this supports the view of another country that the use of frozen fruit should be considered.

### **Section 3.1.2 - Fruit Content**

23. The current fruit content generally reflects the figures in the Standard in force i.e. 35 parts in Section 3.1.2 (a) (Specification A) and 45 parts in Section 3.1.2 (b) (Specification B).

### **Section 3.1.2 (a) - Jam/Jelly and (b) - Extra Jam/Extra Jelly**

24. It would appear that most countries are comfortable with a two-tier approach which is currently in operation with a 35% fruit requirement for “jam” and 45% for “extra” or “high fruit” jam. Two countries have asked for an increase to 45 - 47% for all jams and jellies (45%). This needs further discussion with some explanation from those countries wishing to change. For example, jams containing 35 - 45% fruit represent a sizeable share of the EC jam market and indeed almost 60% in the United Kingdom. This would mean current products on sale could no longer trade as jam and would need to attain a much higher fruit content of 45 - 47% to do so. This would have serious cost implications for manufacturers who would pass this cost on to consumers. It may also confuse consumers who may find products they traditionally bought having to be relabelled as fruit spreads. Such a change could have significant effects on the jam market.

25. Similar concerns have been raised by a country regarding a ginger jam product (known as ginger marmalade) which has levels of ginger as low as 11%. This country has therefore requested that a lower minimum for ginger of 11% be placed in square brackets. This figure for ginger conflicts with the amounts currently permitted in certain regions e.g. the European Union, which require levels of ginger in “jam” and “extra jam” to be 15% and 25% respectively.

26. Some countries also believe that fruit content is in fact a matter for commercial trade and should not be prescribed. However it should be borne in mind that these are minimum figures which must be achieved to meet the Standard and use the terms covered by it. A minimum fruit requirement ensures the consumer can have certain level of fruit content expectation when buying a product covered by the Standard. The whole purpose of the Standard is to protect jam as a commodity and enable it to be freely traded, to meet a minimum Standard and protect the interests of consumers. If such provisions were removed then it could leave the product open to abuse and consumers may not receive the quality of product they expect. In addition, there may be a question over the need for a Standard at all if no minimum fruit levels are set and consumers would not be able to differentiate jams from fruit spreads.

27. In view of the above, the proposed Standard therefore maintains the status quo and continues to provide for the two types of jam products in existence, one with a higher fruit content which is sold as an “extra jam” or “high fruit jam” and one with a lower fruit content. The current proposal would still appear to allow a country products to be manufactured with an option to call these “jam”, “extra jam” or “high fruit jam”.

### **Section 3.1.2 (c) - Marmalade**

28. Some countries have pointed out that they produce marmalade containing 15% fruit and with only 3% endocarp. However there are also countries working to a level of 20% and some working to an even higher level of 25 - 30%. The figure of 20%, the level in the Standard in force, has therefore been retained but put into square brackets for further discussion. This figure seems to reflect an intermediate value, which since it is currently in use should be able to be attained. The Committee should therefore carefully consider whether the proposed Standard should be reducing the fruit quantity and hence quality of this product and conversely whether an increase to 25% or higher would make it too difficult to achieve and have significant cost implications for manufacturers of marmalade. In addition, the revised Standard proposes that of the 20% citrus fruit required, 7.5% must come from the endocarp. The endocarp is the fleshy part of the fruit. This figure has also been put in brackets pending discussion given the request for 3.3% by some countries and the lack of any such stipulation in the Standard in force.

### **Section 3.1.3 - Optional ingredients**

29. The text has been clarified for consistency to recognize that citrus fruit juice and citrus peel is already permitted by the definition of marmalade in Section 2.1 and therefore does not need to state this also here.

30. **Liquid pectin** - This provision has been added to the table, as this is not considered an additive. Liquid pectins are a specific high quality product obtained by physical extraction from apples. As such liquid pectins are not used on a large scale because of cost and its shorter shelf life. Powder pectins are obtained from a chemical method that involves precipitation and dehydration and are caught by the GSFA/INS 440 – pectins (amidated and non amidated) and remain under Section 4.7.

31. **Vinegar** - A Member Organization has proposed the deletion of vinegar as it is not used by the industry. This has been deleted but kept square brackets and can be reinserted if other countries wish to see its retention.

32. **Natural flavourings** - A Member Organization has commented that vanillin, vanilla and vanilla extract are not considered food additives and have requested they be added to the optional ingredients table and removed from the Section on Food Additives (Section 4.5 - Flavourings). For consistency, the other natural flavourings have also been removed and added to the optional ingredient section and the flavourings section deleted. This approach has been supported by a country and any other comments on this approach are welcome.

### **Section 3.2 - Soluble Solids**

33. Several diverging comments have been received specifically on the level of soluble solids, which therefore remains in square brackets. Several countries and an Observer Organization support a reduction from the minimum level set in the previous Standard of 65% to 60%. In terms of spoilage such products would need to be labelled appropriately in any case to ensure their keeping qualities and consumers advised of any necessary storage instructions. Other countries have not commented and there is an assumption that the 60% figure currently proposed in the revised Standard is acceptable.

34. However, certain other countries would prefer to retain the present higher limit of a 65% minimum, as it is required by their legislation. If the higher figure is retained then some products may not be able to meet this requirement e.g. the EC legislation now requires a minimum soluble solids of not less than 60% and products between 60 - 65% could not therefore be traded except as a fruit spread which would be unacceptable and costly in terms of labelling changes. Since there is no reduction in fruit content then any reduction in soluble solids is likely to result in lower sugar input. Given the worldwide drive to reduce sugar intake then reduction from 65% - 60% without compromising safety should also send out some positive messages. The figure of 60% has therefore been retained in square brackets pending a fuller discussion at next session of the Committee.

### **Section 3.3.1 General Requirements**

35. To note Section 3.3.1 (c) relating to sulphur dioxide remains deleted as this is already provided for in the Sections on Food Additives and Labelling (Codex General Standard for the Labelling of Prepackaged Foods).

### **Section 3.3.2 - Defects and Allowances for jams**

36. A country has suggested the Committee may wish to consider including more specific details on defects and allowances for jams. With the aim of simplifying the Standard, the specific figures relating to defects for extraneous plant material, stones, stone pieces and mineral impurities, etc were removed and replaced with a more general principal that jam should largely be free of defects such as these. The Committee may wish to consider whether it wishes to reinstate more specific provisions and discuss appropriate values. However, given the way in which jam is now commercially manufactured the need for such detailed allowances would seem unnecessary and indeed difficult to control and measure and a general statement is therefore more appropriate.

### **Section 4 - Food Additives**

37. A country considers that this Section should be removed and replaced with a general statement that states that all food additives permitted for use in accordance with Good Manufacturing Practices (GMP) are not listed, and only those that have to comply with a numerical maximum should be listed. A note to this effect, in square brackets, is in the Preamble of Section 4. This country proposes also that all additives listed in Sections 4.1 – 4.8, that are also listed in Table 3 of the General Standard for Food Additives (GSFA) be removed. (Suggested note in the section preamble offers additional clarity on this aspect).

### **Section 4.1 - Acidity Regulators**

38. **INS 331(ii)** - A country points out that JECFA (Joint FAO/WHO Expert Committee on Food Additives) has not assigned an Acceptable Daily Intake (ADI) therefore this has been deleted and put in square brackets. A Member Organization indicated that this additive is though specifically permitted at GMP for use in jams, jellies and marmalades.

39. **INS 333 (i - iii)** - A country points out that Codex INS only lists INS 333 - calcium citrate. Therefore, INS 333(i - iii) have been deleted but left in square brackets. A Member Organization indicated that mono, di and tri calcium citrates are all are permitted for use in jams, etc.

#### **Section 4.4 - Firming Agents**

40. **INS 227** - Calcium hydrogen (or bi) sulphite has been put in square brackets with a request that countries using it should provide justification.

#### **Section 4.5 - Flavourings**

41. This Section has been deleted given the comments under Section 3.1.3 (Other permitted ingredients) and their addition there.

#### **Section 4.6 - Preservatives**

42. A country has asked that the levels of these additives should be listed as GMP to reflect the GSFA and this has been done. A Member Organization has pointed out that preservatives are permitted in reduced sugar jams only in its member countries because of their lower sugar content and need for preservation. This Standard does not cover reduced sugar products. The use of preservatives in jams should be considered and whether they are in fact used by jam manufacturers and necessary at all.

#### **Section 4.8 - Colours**

43. **INS 140ii - Chlorophyllins** are not listed in Codex and have been deleted from the List. A Member Organization indicated that this colour is permitted for use jams, jellies in its legislation.

44. **INS 160c - Paprika oleoresins** – JECFA has recognized that this substance is only acceptable for use as a spice. It is not approved for use as a colour. Since spices are already permitted under the list of optional ingredients INS 160c has been removed as a colouring agent from the list.

45. **INS 142 Greens S** – JECFA has not assigned an ADI therefore this colour has been deleted. A Member Organization indicated that Green S is approved in its legislation for use in jams, jellies and marmalades. In other countries Green S can be added at levels up to 290 mg/kg.

46. **INS 160d Lycopene** - JECFA has not assigned an ADI therefore this colour has been deleted. A Member Organization indicated that Lycopene is approved in its legislation for use in jams, jellies and marmalades. Approved for use at GMP levels in other countries as well.

47. **INS 161b Lutein** - JECFA has not assigned an ADI therefore this colour has been deleted. A Member Organization indicated that Lutein is approved in its legislation for use in jams, jellies and marmalades. Approved for use at GMP levels in other countries as well.

48. Countries should consider further whether there is a need for any of the colours listed in the proposed Standard and any of those deleted as mentioned above.

#### **Section 7.1.1 - Minimum Fill**

49. An Observer Organization has previously advised that it is difficult to attain a 90% fill for small (250ml jars). Given that most jams are sold in glass jars where the consumer can see how much is present, the Committee should clarified whether provisions in this regard are required. However, some products can be sold in tins and therefore the current text has been retained given that this is standard wording for Codex texts and pending any further objections.

#### **Section 8.1 - Name of the Product**

50. **Section 8.1.1** - This currently provides for the various labelling terms, which are common practice in different countries. It is important to highlight that the terms “preserve” and “conserve” are also used in some countries as alternatives to jam/extra jam/high fruit jam and that they need to meet the necessary requirements of the Standard.

51. **Sections 8.1.2 and 8.1.5** - A country has sought clarification on the provisions in 8.1.2 and 8.1.5 which are intended to be complimentary requirements. Section 8.1.2 is specific to all products and requires the product name to provide an indication of the fruits used in descending weight order except where provided for in Section 8.1.5. Section 8.1.5 is an additional requirement for marmalade which is trying to help clarify that the majority of marmalades are made entirely from oranges. When this is not the case and another citrus fruit is used then that fruit should be included in the name of the food (as required in 8.1.2) except where that citrus fruit is used at a level of less than 10%. In the case the marmalade does not need to be labelled since the orange will still be the over-riding flavour. However, Section 8.1.2 has been amended to say "Except as provided for in Section 8.1.5". Further comments on this indicate that a country is unclear why it is not necessary to indicate which citrus fruit are present at levels of less than 10%. Another country is of view that the additional requirements of Section 8.1.5 should be deleted as it reduces the flexibility of Section 8.1.2. Section 8.1.5 has therefore been placed in square brackets.

52. Section 8.1.2 has also been amended to make it more specific regarding the indication of the fruits used in descending order of weight by adding "of the raw material used". In addition to clarify that when 3 or more fruits are used the indication can alternatively be replaced by the number of fruits i.e. .... "by the number of fruits used" has been added.

## **Section 8.2 - Fruit Quantity and Sugar Declaration**

53. There is some divergence in opinion as to whether the Standard should introduce, as is proposed, a labelling requirement to inform consumers how much fruit or sugar is in the product. This is currently common practice in some countries in the interests of providing consumer information. It enables consumers to compare products on the basis of their fruit content and to choose a product on that basis. The proposed Standard prescribes only minimum fruit requirements, for jams etc. so consumers cannot tell the difference from those containing over and above the minimum requirement to those just meeting then minimum. The sugar content is important in terms of preservation and storage but also increasingly so for consumers who want to be able to identify the sugar content of the food.

54. A country believes that this information discloses proprietary information. It is also against indicating the total sugar content based on 100 grams rather than on serving size, which it believes, may be confusing to consumers. In contrast, a Member Organization (where such information is mandatory) has stated that the objective of the Standard is to facilitate trade and declarations should not depend on importing countries rules.

55. It should be noted that the Standard in force does require a statement on the label showing the parts of the fruit ingredient used in the preparation of 100 parts of the finished product. i.e. a fruit declaration. Therefore, although a sugar declaration is a new requirement, there is nothing new being proposed in terms of fruit declarations.

56. However given the diverging rules and view of countries, a fruit and sugar declaration has been included in the labelling section but as an optional requirement which is dependant on the importing country's rules. The Committee needs to discuss the merits of providing such information to consumers and whether it should continue to be mandatory or optional.

## **CODEx SECRETARIAT**

57. 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 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 and sampling for processed fruits and vegetables.

## **REQUEST FOR COMMENTS**

58. Codex Members and Observers are invited to comment on the revised proposed draft Codex Standard for Jams, Jellies and Marmalades (see Annex I). The proposed draft Standard along with the comments submitted at Step 3 will be considered by the 23<sup>rd</sup> 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  
JAMS, JELLIES AND MARMALADES**

**(AT STEP 3)**

**1. SCOPE**

1.1 This Standard applies to jams, jellies and marmalades as defined in Section 2 below and offered for direct consumption including for catering purposes, or for repacking if required. This Standard does not apply to:

- (a) products when indicated as being intended for further processing such as those intended for use in the manufacture of fine bakery wares, pastries or biscuits i.e. bakery jam; or
- (b) products prepared with non-carbohydrate sweeteners and which are clearly intended or labelled as intended for diabetic or dietetic use; or
- (c) reduced sugar products or those with a very low sugar content.

1.2 The terms, “preserve” or “conserve” are sometimes used to represent products covered by this Standard. The use of the terms “preserve” and “conserve” are thereby required to comply with the requirements for jam and/or extra jam as set out in this Standard.

**2. DESCRIPTION**

**2.1 PRODUCT DEFINITIONS**

Product	Definition										
Jam <sup>1</sup>	<p>is the product brought to a suitable gelled consistency, made from the fruit pulp or fruit puree or both, of one or more kinds of fruit, which is mixed with sugars as defined in Section 2.2, with or without the addition of water.</p> <p>[is the spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, made from unconcentrated fruit pulp of one or more kinds of fruit]</p>										
Extra Jam /High Fruit Jam <sup>1</sup>	<p>is the product brought to a suitable gelled consistency, made from the [unconcentrated] fruit pulp of one or more kinds of fruit, which is mixed with sugars as defined in Section 2.2, with or without the addition of water.</p> <p>The following extra jams may be obtained entirely or in part from the [unconcentrated] fruit puree of the fruits concerned.</p> <ul style="list-style-type: none"> <li>(a) rosehip extra jam,</li> <li>(b) seedless blackberry, blackcurrant, blueberry, raspberry and redcurrant extra jams,</li> <li>(c) [banana, mango, guava, starfruit, papaya, pineapple, jackfruit, soursop and passion fruit.]</li> </ul> <p>[The following fruits may not be mixed with others in the manufacture of extra jam:</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Apples</td> <td style="width: 50%;">Pears</td> </tr> <tr> <td>Clingstone plums</td> <td>Pumpkins</td> </tr> <tr> <td>Cucumbers</td> <td>Tomatoes</td> </tr> <tr> <td>Grapes</td> <td>Watermelons]</td> </tr> <tr> <td>Melons</td> <td></td> </tr> </table>	Apples	Pears	Clingstone plums	Pumpkins	Cucumbers	Tomatoes	Grapes	Watermelons]	Melons	
Apples	Pears										
Clingstone plums	Pumpkins										
Cucumbers	Tomatoes										
Grapes	Watermelons]										
Melons											

<sup>1</sup> Citrus jam and extra jam may be obtained from the whole fruit cut into strips and/or sliced.

Product	Definition										
Jelly and Extra Jelly	<p>are the products brought to a semi solid gelled consistency and made from the juice and/or aqueous extracts of one or more fruits, mixed with sugars as defined in Section 2.2, with or without the addition of water.</p> <p>[are the products brought to a semi solid gelled consistency prepared by boiling the juice and/or aqueous extracts of one or more fruits, to thicken and to which pectin may be added as defined in Section 2.2.]</p> <p>[In the manufacture of extra jelly, the following fruits may not be mixed with others:</p> <table border="1" data-bbox="547 593 1002 846"> <tr> <td data-bbox="547 593 1002 656">Apples</td> <td data-bbox="1002 593 1455 656">Pears</td> </tr> <tr> <td data-bbox="547 656 1002 696">Clingstone plums</td> <td data-bbox="1002 656 1455 696">Pumpkins</td> </tr> <tr> <td data-bbox="547 696 1002 736">Cucumbers</td> <td data-bbox="1002 696 1455 736">Tomatoes</td> </tr> <tr> <td data-bbox="547 736 1002 777">Grapes</td> <td data-bbox="1002 736 1455 777">Watermelons]</td> </tr> <tr> <td data-bbox="547 777 1002 846">Melons</td> <td></td> </tr> </table>	Apples	Pears	Clingstone plums	Pumpkins	Cucumbers	Tomatoes	Grapes	Watermelons]	Melons	
Apples	Pears										
Clingstone plums	Pumpkins										
Cucumbers	Tomatoes										
Grapes	Watermelons]										
Melons											
Marmalade	is the product brought to a suitable gelled consistency made from a single or a mixture of citrus fruits obtained from the whole fruit, fruit pulp, puree, juice, aqueous extract, which may have all or part of the peel removed, and is mixed with sugars as defined in Section 2.2, with or without the addition of water.										
Jelly marmalade	is the product described under marmalade from which all the insoluble solids have been removed but which may or may not contain a small proportion of thinly cut peel.										

## 2.2 OTHER DEFINITIONS

For the purposes of this Standard the following definitions shall also apply:

Product	Definition
Fruit	<p>[Means all of the recognized fruits and those vegetables recognized as suitable in making jams, including but not limited to chestnuts, ginger, melon, rhubarb, tomato]</p> <p>(a) Fresh, [frozen], substantially sound, wholesome and clean which is of suitable ripeness but free from deterioration and containing all its essential characteristics except that it has been trimmed sorted and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits (stones) and may or may not be peeled.</p> <p>(b) Shall also be taken to include the edible parts of tomatoes, trimmed rhubarb stems, carrots, sweet potatoes, cucumbers, pumpkins and melons and water melons with seeds stem and rind removed.</p> <p>(c) In the case of ginger this should be taken to mean the edible root of the ginger plant (<i>Zingber officinale</i>) in a fresh or preserved state. Ginger may be dried or preserved in syrup.</p> <p>(d) In the case of Roselle (<i>Hibiscus sabdariffa</i> L.) this should be taken to mean the edible calyx of the Roselle plant in a fresh, frozen, dried or preserved state.</p>

Product	Definition
Fruit Pulp	The <b>fleshy and</b> edible part of the whole fruit, if appropriate, less the peel, skin, seeds, pips, and similar which may have been sliced or crushed but which has not been reduced to a puree.
Fruit Puree	The edible part of the whole fruit, if appropriate, less the peel, skin, seeds pips and similar which has been reduced to a puree by sieving or a similar process.
Aqueous extracts	The aqueous extract of fruits which subject to losses occurring during proper manufacture, contains all the water soluble constituents of the fruit concerned.
Citrus fruit	Fruit of the <i>Citrus L.</i> family.
Sugars	(a) <b>All</b> sugars as defined in the latest edition of the Codex Standard for Sugars (CODEX STAN 212-1999); (b) Sugars extracted from fruit (fruit sugars); (c) Fructose syrup; (d) Brown sugar; (e) Honey as defined in the latest edition of the Codex Standard for Honey (CODEX STAN 12-1981).

### 2.3 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 other requirements of the Standard, as applicable; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 COMPOSITION

#### 3.1.1 **Basic Ingredients**

Products covered by this Standard shall consist of the following:

- (a) Fruit ingredient as defined in Section 2.2 in quantities laid down in Sections 3.1.2 (a) – (c) below.

These are exclusive of any added sugar or optional ingredients. In the cases of jelly and extra jelly the quantities where appropriate shall be calculated after deduction of the weight of water used in preparing the aqueous extracts.

[Fruit as defined in Section 2.2 and that is fresh, frozen, substantially sound, wholesome and clean which is of suitable ripeness but free from deterioration and containing all its essential characteristics except that it has been trimmed, sorted and otherwise treated to remove blemishes, bruises, toppings, tailings, cores, pits (stones) and may or may not be peeled.]

- (b) Sugars as defined in Section 2.2.

#### 3.1.2 **Fruit Content**

##### (a) **Jam and Jelly**

Jam and Jelly, as defined in Section 2.1, shall be produced such that the quantity of the fruit ingredient used as a percentage of finished product shall be not less than:

- 35% in general;
- 25% for blackcurrants, mangoes, quinces, rambutan, redcurrants, rosehips, roselles, rowanberries and sea-buckthorns;
- 20% for soursop;
- 16% for cashew apples;
- 15% for banana, cempedak, guava, jackfruit and sappota;
- [11% for ginger];
- 10% for durian;
- 6% for passion fruit and tamarind.

When fruits are mixed together, the minimum content must be reduced in proportion to the percentages used.

In the case of Labrusca grape jam, grape juice and grape juice concentrate when added as optional ingredients, this may constitute a part of the required fruit content.

**(b) Extra Jam and Extra Jelly**

[Products meeting the requirements of section 3.1.2(b) could also be called Jam and Jelly].

Extra jam and Extra Jelly, as defined in Section 2.1, shall be produced such that the quantity of fruit ingredient used as a percentage of finished product shall be not less than:

- 45% in general;
- 35% for blackcurrants, mangoes, quinces, rambutan, redcurrants, rosehips, roselles, rowanberries and sea-buckthorns;
- 30% for soursop;
- 25% for banana, cempedak, ginger, guava, jackfruit and sappota;
- 23% for cashew apples;
- 20% for durian;
- 10% for tamarind;
- 8% for passion fruit.

When fruits are mixed together, the minimum content must be reduced in proportion to the percentages used.

**(c) Marmalade**

The product as defined in Section 2.1 shall be produced such that the quantity of citrus fruit ingredient used as a percentage of finished product shall be not less than:

- [20%] of which the quantity obtained from the endocarp<sup>2</sup> shall not be less than [7.5%] of the finished product.

In addition the term “jelly marmalade” as defined in Section 2.1 may be used when the product contains no insoluble matter but may contain small quantities of thinly cut peel.

**3.1.3 Other Permitted Ingredients**

The following optional ingredients may also be used in certain products as indicated below:

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<sup>2</sup> In the case of citrus fruit the endocarp means the fruit pulp (or flesh) which is often subdivided into segments and vesicas containing the juices and the seeds.

Ingredient	PERMITTED IN
Butter, margarine or other edible oils and fats (used as antifoaming agents), alcoholic drinks, nuts, herbs and spices, [vinegar].	In all products.
Citrus fruit juice and citrus peel	In jam, extra jam, jelly and extra jelly <del>all products including marmalades.</del>
Essential oils	In all products.
Fruit juice or fruit juice concentrate	Jam only
Leaves of <i>Pelargonium odoratissimum</i>	Jam, extra jam, jelly and extra jelly made from quince.
Natural fruit essences of the named fruits in the respective product; Natural mint flavour; Natural cinnamon flavour; Vanillin, vanilla and vanilla extracts	In all products
Liquid pectin	In all products
Red beetroot juice	Jam, jelly made from gooseberries, plums, raspberries, redcurrants, <b>roselles</b> or strawberries.
Red fruit juice	Jam and extra jam made from gooseberries, plums, raspberries, redcurrants, rosehips, <b>roselles</b> , rhubarb or strawberries only.

### 3.2 SOLUBLE SOLIDS

The soluble solids content for the finished products defined in Section 3.1.2 (a) – (c) shall in all cases not be lower than [60%]. This shall be determined by refractometer subject to a tolerance of  $\pm 3$  refractometric degrees with the temperature corrected to 20°C and using the International Sucrose Scale but making no corrections for insoluble solids or acids. Those products where the sugars have been replaced wholly or partially by sweeteners are not covered by this Standard.

### 3.3 QUALITY CRITERIA

#### 3.3.1 General Requirements

- (a) [Fruits may be fresh, frozen, canned, concentrated and freeze-dried or may have undergone other physical preservation treatments. Apricots and plums to be used in the manufacture of jam may also be treated by other drying processes apart from freeze drying. Citrus fruit may be preserved in brine;]
- (b) The end product shall be of an appropriate gelled consistency, having normal colour and flavour appropriate to the type or kind of fruit ingredient used in the preparation of the mixture, while taking into account any flavour imparted by optional ingredients or any permitted colouring agents used. It shall be free from defective materials normally associated with fruits. Jelly and extra jelly shall be reasonably clear or transparent.
- (c) Sulphur dioxide or its salts may be used in the raw fruit material as an aid to manufacture (i.e. preservation), except in the manufacture of “extra” products, provided that the maximum level of sulphur dioxide in the final product is not exceeded and the presence of sulphur dioxide is labelled in accordance with Section 4.2.1.4 of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

**3.3.2 Defects and Allowances for Jams**

The products covered by this Standard shall be largely free of defects such as plant material skins (if peeled), stones and pieces of stones and mineral matters. In the case of berry fruits and passion fruit, seeds shall be considered a natural fruit component and not a defect unless the product is presented as seedless.

**3.4 LOT ACCEPTANCE**

In accordance with the Codex General Guidelines on Sampling (CAC/GL 50-2004), a lot shall be considered as meeting the applicable quality requirements referred to in Sections 1, 2 and 3 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan with a AQL- 6.5- (see Annex).

**4. FOOD ADDITIVES**

[The products covered by the provisions of this standard shall comply with those maximum levels for food additives as provided for in Tables 1-3 of the General Standard for Foods Additives and include the following specific permissions]

**4.1 ANTIFOAMING AGENTS**

INS No.	Name of Food Additive	Maximum Level
471	Mono- and di-glycerides of fatty acids	Limited by GMP
900a	Polydimethylsiloxane	10 mg/kg

**4.2 ANTIOXIDANTS**

INS No.	Name of Food Additive	Maximum Level
300	Ascorbic acid (L-)	Limited by GMP

**4.3 ACIDITY REGULATORS**

INS No.	Name of Food Additive	Maximum Level
270	Lactic acid (L-, D-, and DL)	Limited by GMP
296	Malic acid (DL-)	
327	Calcium lactate	
330	Citric acid	
331(i), (ii), and (iii)	Sodium dihydrogen citrate, [ <del>disodium monohydrogen citrate,</del> ] trisodium citrate (Mono-, di-, and tri- sodium citrates)	
333 [(i), (ii) and (iii)]	[ <del>Mono, di and tri</del> ] calcium citrates	
334	Tartaric acid (L(+)-)	
335 (i) and (ii)	Mono- and di- sodium tartrates	
350 (i) and (ii)	Sodium hydrogen and sodium malate	
524	Sodium hydroxide	

## 4.4 FIRMING AGENTS - In all products except extra jam and extra jelly

INS No.	Name of Food Additive	Maximum Level
[227]	Calcium hydrogen sulphite	500 mg/kg
170 (i)	Calcium carbonate	Limited by GMP
327	Calcium lactate	
509	Calcium chloride	
578	Calcium gluconate	

## 4.5 FLAVOURINGS

<del>Natural fruit essences of the named fruits in the respective product;</del>	Limited by GMP
<del>Natural mint flavour;</del>	
<del>Natural cinnamon flavour;</del>	
<del>Vanilla and vanilla extracts, vanillin.</del>	

## 4.6 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level
200 - 203	Sorbic acid and its sodium, potassium, and calcium salts	[GMP/GSFA] 1 g/kg singly or in combination
210- 213	Benzoic acid and its sodium, potassium and calcium salts	
214, 216, and 218	Ethyl, propyl and methyl p-hydroxybenzoate	
220	Sulphur dioxide (residual carry over)	[GMP/GSFA] 50 mg/kg in the end product except when made with sulphited fruit when a maximum level of 100 mg/kg is permitted in the end product (except extra jam and extra jelly)

## 4.7 THICKENING AND GELLING AGENTS

INS No.	Name of Food Additive	Maximum Level
440	Pectins	Limited by GMP
400 - 404	Alginic acid and its sodium, potassium, ammonium, and calcium salts	Limited by GMP (except extra jam and extra jelly)
406	Agar	
407	Carrageenan and its Na, K, NH <sub>4</sub> salts - includes furcellaran - (Carrageenan)	
410	Carob bean gum (locust bean gum)	
412	Guar gum	
415	Xanthan gum	
418	Gellan gum	

## 4.8 COLOURS - In all products except extra jam and extra jelly

INS No.	Name of Food Additive	Maximum Level	
100	Curcumins	Limited by GMP	
140	Chlorophylls		
140 (ii)	Chlorophyllins		
141 (i)	Chlorophyll copper complexes		
141 (ii)	Chlorophyllin copper complexes, sodium and potassium salts		
150a	Caramel I - plain		
150b	Caramel II - caustic sulphite process		
150c	Caramel III - ammonia process		
150d	Caramel IV - ammonia sulphite process		
160a (i) and (ii)	Beta-carotene (synthetic) (including Beta-carotene from <i>Blakeslea trispora</i> ) Natural extracts (carotenes, mixed - vegetable and algae -)		
160e	Paprika oleoresins (capsanthin, capsorubin)		
162	Beet red (beetroot red, betanin)		
163 (i)	Anthocyanains <sup>3</sup>		
163 (ii)	Grape skin extract		
104	Quinoline Yellow		100 mg/kg singly or in combination
110	Sunset Yellow FCF		
120	Carmines (cochineal extract, carminic acid)		
124	Ponceau 4R (cochineal Red A)		
129	Allura Red AC		
133	Brilliant Blue FCF		
142	Green S <sup>2</sup>		
160d	Lycopene <sup>2</sup>		
161b	Lutein <sup>2</sup>		
143	Fast Green FCF	400 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.

<sup>3</sup> Not in the GSFA (General Standard for Food Additives).



## 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

The container should 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.

#### 7.1.2 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 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 a 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 name of the product shall be one of the following:

- Jam (or preserve, if appropriate);
- Extra jam /High Fruit jam /jam (or conserve if appropriate);
- Jelly;
- Extra jelly;
- Marmalade or jelly marmalade.

8.1.2 The name of the product shall provide an indication of the fruit(s) used in descending order of weight **of the raw material used**. In the case of products made with three or more different fruits the alternative phrase “mixed fruit” or similar wording **or by the number of fruits** maybe used, **except as provided for in Section 8.1.5**.

8.1.3 The name of the product may provide an indication of the variety of fruit e.g. “Victoria” plum and /or may include an adjective describing the character e.g. “seedless”, “shredless”.

8.1.4 Jam made from [peach, pear and strawberry], ginger, pineapple or figs, with or without the addition of citrus fruits may be called “ginger marmalade” pineapple marmalade or fig marmalade if this is a customary name in the country of sale.

[8.1.5 In the case of marmalade which is not made exclusively from oranges the designation shall contain the citrus fruits from which the product was prepared except where the proportion of other citrus fruits is less than 10%.]

## 8.2 FRUIT QUANTITY AND SUGAR DECLARATION

8.2.1 Depending on the legislation or requirements of the importing country, the products covered by this Standard may also give an indication of the fruit ingredient content in the form of “prepared with X g of fruit per 100g and the total sugar content with the phrase “total sugar content X g per 100g”.

8.2.2 If an indication of fruit content is given this should relate to the quantity and type of fruit ingredient used in the product as sold with a deduction for the weight of any water used in preparing the aqueous extracts.

## 8.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer, 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 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)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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)**

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT GREATER THAN 4.5 KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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 1 (b) - Scope: *non carbohydrate sweeteners*:** The last session of the Committee had an exchange of views on the use of the different combinations of the terms “nutritive”/“carbohydrate”/“sweeteners” and the prefix “non” in front of any of these combinations in Codex commodity standards to indicate food additives or other foodstuff used for sweetening purposes.

The Codex Secretariat drew the attention of the Committee that, within Codex, the term “sweetener” refers only to food additives regardless of its caloric/nutritive value (e.g. intense, nutritive sweeteners, etc.) and was defined in the Codex Class Names and International Numbering System for Food Additives<sup>1</sup>. For labelling purposes, the Codex General Standard for the Labelling of Prepackaged Foods did 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 Committees on Food Additives and Contaminants and Food Labelling as per the correct use 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 it 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 the formula proposed by the CCFL should be used. However, for labelling purposes, the GSFL retains the term “sweetener” for food additives listed in the Section on Food Additives and “sugars” for those foodstuff with sweetening properties declared in the list of ingredients of the Section on Essential Composition and Quality Factors.

Besides, the Codex Committee on Food Additives is revising the Codex Class Names and International Numbering System for 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 Standard.

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.).

**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.

In addition, when considering sugars, the Committee is invited to take into consideration the Codex Standard for Sugars and check whether some of the compounds listed e.g. fructose syrup, brown sugar, etc. are already covered by this Standard.

**Section 3.1.3 - Optional Ingredients (*natural flavourings*):** It is noted that “(natural) flavourings” e.g. vanillin (ethyl vanillin), vanilla, mint and their extracts, are usually listed under the Section on Food Additives in several Codex commodity standards including those for processed fruits and vegetables either by listing them out or by introducing a general provision referring to the addition of natural/artificial flavourings limited to Good Manufacturing Practice (GMP).

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<sup>1</sup> Codex documentation, including standards and related texts are available for downloading at:  
<http://www.codexalimentarius.net/web/>.

The Committee is invited to consider whether these compounds are natural ones like in the case of liquid pectin (Section 3.1.3) and INS 440 pectins (Section 4.7) to keep a consistent approach on this matter in Codex commodity standards. The Committee may wish to consult the General Standard for the Labelling of Prepackaged Foods, the General Requirements for Natural Flavourings (CAC/GL 29-1987) in this regard.

**Section 3.2 - Other Styles:** The Committee is invited to consider whether this Section is required as it addresses additional styles to those which are not currently identified in the Standard i.e. there are not provisions for styles (different types of presentation) for the products covered by the Standard. If this Section is to be retained, additional labelling provisions for Other Styles should be included for consistency with the standardized format and language usually applying to Codex standards for processed fruits and vegetables (e.g. Codex Standards for Applesauce, Canned Pears, etc).

Standard	Proposal
	<p><b>8.2.6 Other Styles</b> - <u>If the product is produced in accordance with the other styles provision (Section 3.2), 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></p>

**Section 3.4 - Lot Acceptance:** This Section is usually set together with a previous Section on “Classification of Defectives”. If provisions for lot is to be retained, the following should be considered for inclusion.

Standard	Proposal
	<p><b><u>CLASSIFICATION OF “DEFECTIVES”</u></b></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>

In addition, 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 05/28/27<sup>1</sup>, paras. 35 - 36, 43, 66 and 71).

Standard	Proposal
	<p>[At the end of the Section] These acceptance criteria do not apply to non-retail containers.</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 incorporation<sup>2</sup> 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.

<sup>2</sup> 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/>.

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 Intake<sup>3</sup> (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”<sup>4</sup>.

**Section 7.1.1 - Minimum Fill:** The Committee is invited to consider whether provisions for flexible/rigid containers also apply to jams, jellies and marmalades 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 05/28/27<sup>1</sup>, paras. 41/2 and 71).

**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 23<sup>rd</sup> Session of the Codex Committee on Processed Fruits and Vegetables including jams, jellies and marmalades.

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<sup>3</sup> 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](http://www.fao.org/es/ESN/jecfa/archive_en.stm).

<sup>4</sup> ALINORM 05/28/27, paras. 16 - 18.