

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 4(c)

CX/PFV 08/24/6-Add.1
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

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PROPOSED DRAFT GUIDELINES FOR PACKING MEDIA FOR CANNED VEGETABLES

Comments at Step 3 from Brazil, Costa Rica and Cuba

BRASIL

In regard to CX/PFV 08/24/6 ANNEX p3, Brazil would like to share its comments, aiming more clearness and certitude to the document. Comments:

Section and sentence/paragraph	Type of change	Rationale	Proposed Changes
3.2. Other permitted ingredients	Clarification	Oil and tomato puree are not of general use among canned vegetables. Tomato puree is more related to formulated products, used mainly in preparations, not under the scope of this document.	Delete oil and tomato puree as other permitted ingredients.
3.2. Other permitted ingredients	Clarification	Footnote 1 [These ingredients are currently used in different canned vegetables. If other ingredients are necessary for certain canned vegetables they would be added into the specific annex of the relevant canned vegetable.] should rely as part of section 3.2. It is very clarifying, not to allow least used ingredients to be added without justification.	To add Footnote 1 after the sentence "These optional ingredients shall not alter in any way the flavor characteristic of the product."

COSTA RICA

Costa Rica would like to thank the opportunity to submit our comments on this proposal. We wish to eliminate the brackets in the following proposed draft Sections,

3. PACKING MEDIA COMPOSITION

3.2. Other permitted ingredients

e) {oil}

f) {tomato puree}

The above is due as oil and tomato puree are ingredients that are being used nowadays as packing media composition in canned palm.

Furthermore, Costa Rica considers that the use of certain acidity regulators such as, citric acid, ascorbic acid, lactic acid, malic acid and other organic origin acids used commonly in the food industry should not be excluded from the liquid packing media composition.

CUBA

Paragraph 2.2

It would be more convenient to include the body of the Codex Standard for Certain Canned Vegetables (Proposal b) to simplify, and also to allow the future incorporation of other similar vegetables by the CCPFV. Therefore, it would match with the Codex Alimentarius purpose of having more general standards and would give the opportunity to adapt this guideline to other vegetables that use specific ingredients.

Regarding the use of oil and tomato puree

Both should remain without making any distinctions as there can exist different formulations as well as new ones so to avoid the document becoming a technical barrier.

About the oil we propose to clarify that it is vegetable oil or a mixture of various vegetable oils.

About the use of tomato puree we propose to change the term and replace it with concentrated elaborated tomato because the product can be made from tomato paste or tomato puree.