

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

CX/PFV 08/24/2

July 2008

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

24th Session
Arlington, VA (Washington DC metro area), U.S.A.,
15 – 20 September 2008

MATTERS REFERRED TO THE COMMITTEE BY THE
CODEX ALIMENTARIUS COMMISSION AND/OR ITS SUBSIDIARY BODIES

Secretariat Note:

The Committee should draw attention to the recommendations and comments submitted by:

- the Codex Alimentarius Commission and the Executive Committee (paras 15, 16-17, 21-22) in relation to preparation of project documents when considering proposals for new work, including the need for an international standard for chili sauce, when considering the proposals for amendments to the *Priority List for the Standardization of Processed Fruits and Vegetables* (Agenda Item 9).
- the Codex Alimentarius Commission (para 13) in particular Proposals 3 and 4 of the *Review of the structure of Codex committees and mandates of Codex committees and task forces* when considering the date and place of the next session (Agenda Item 11).

PART 1 MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION

Decisions of the Commission in regard to the work of the Committee on Processed Fruits and Vegetables

30th Session (July 2007)

Draft standards adopted at Step 8

1. The Commission adopted the following draft standards as proposed by the Committee:

- Pickled Fruits and Vegetables.
- Processed Tomato Concentrates.
- Preserved Tomatoes.
- Certain Canned Citrus Fruits.

2. When adopting the standards, the Commission noted the following:

Processed tomato concentrates

3. The Delegation of Cuba expressed concern on the technological justification for the inclusion of citric acid as an acidity regulator for this commodity. The Delegation indicated that the current Standard for Processed Tomato Concentrates (CODEX STAN 57-1981) did not contemplate the use of this additive whose addition might create a technical barrier to trade. The Delegation of the United States, speaking on behalf of the Chairperson of the Committee on Processed Fruits and Vegetables, informed the Commission that food additive provisions, including citric acid in processed tomato concentrates, had been discussed and agreed upon by the Committee and subsequently endorsed by the Committee on Food Additives.

4. The Commission adopted the draft Standard for Processed Tomato Concentrates at Step 8 as proposed by the Committee. The Delegations of Cuba and Egypt reserved their position on this decision.¹

Methods of analysis in Codex standards at different steps

5. The Commission adopted the methods as proposed by the Committee on Methods of Analysis and Sampling. The Delegation of Brazil expressed its reservation on the methods of analysis for inclusion in the four Standards developed by the Committee on Processed Fruits and Vegetables adopted at the current session as mentioned in their written comments^{2,3}.

Proposed draft Standards adopted at Step 5

6. The Commission adopted the proposed draft Codex Standards for Jams, Jellies and Marmalades and Certain Canned Vegetables (general provisions) at Step 5 as proposed by the Committee.⁴

Proposals for new work

Sampling Plans including Metrological Provisions for Controlling Minimum Drained Weight of Canned Fruits and Vegetables

7. The Commission agreed with the recommendation of the Executive Committee⁵ to amend the title by referring to canned fruits and vegetables “in packing media” as there are other canned fruits and vegetables not requiring provisions for minimum drained weight.

8. The Delegation of the United States, while not opposing to the elaboration of the proposed document, questioned the need for developing a separate sampling plan for minimum drained weight as the current, simple provisions in the relevant standards for processed fruits and vegetables had not created problems in international trade and the proposed work did not substantially advance the Codex objectives in terms of the protection of consumers’ health and fair trade practices. The Delegation stressed the need to consider carefully priorities amongst proposals for new work to be undertaken by subsidiary bodies of the Commission in view of their workload and resource limitations.⁶

General Decisions

Strategic Plan 2008-2013

9. The Commission adopted its Strategic Plan 2008-2013. In view of this, the Committee is invited to review all the Activities presented in Part 2 Programme Areas and Planned Activities 2008-2013 relevant to its work and report back to the Commission on the outcome of its consideration.

10. In particular the Committee’s attention is drawn to the following activities:

- Goal 1: Activities 1.1 and 1.2.
- Goal 2: Activity 2.5.
- Goal 3: Activity 3.3.
- Goal 4: Activity 4.1.
- Goal 5: Activities 5.5 and 5.6.

11. Further details on the Strategic Plan 2008-2013 can be found in the report of the session.⁷

Review of Codex Committee Structure and Mandates of Codex Committees and Task Forces

12. The 30th Session of the Commission considered 11 Proposals as contained in Circular Letter CL 2006/29-CAC. Due to time constraints, the Commission only made decisions regarding Proposal 1 (numbers of meetings), Proposal 2 (number of subsidiary bodies), Proposal 3 (interval of meetings), Proposal 4 (duration of meetings) and Proposal 8 (conversion of regional standards into world-wide standards) and agreed to request the 60th Session of the Executive Committee for further consideration of the other six Proposal.

¹ ALINORM 07/30/REP, paras 66-67 and Appendix IV.

² ALINORM 07/30/5A.

³ ALINORM 07/30/REP, para 70.

⁴ ALINORM 07/30/REP, Appendix V.

⁵ ALINORM 07/30/3 para 35.

⁶ ALINORM 07/30/REP, paras 101-102.

⁷ ALINORM 07/30/REP paras 131-138 and Appendix IX.

13. The Committee should draw attention to the Proposals 3 and 4, reproduced below.
- Proposal 3 (interval of meetings): The Committee should consider adopting a longer interval with the understanding that a structured, effective inter-session working mechanism should then be put in place in accordance with the *Guidelines on Physical Working Groups and on Electronic Working Groups*.
 - Proposal 4 (duration of meetings): The duration of a Codex session should be kept within seven days, including the pre-session meetings of working groups, if any, in order to keep its proceedings well focused, ensure transparency, and facilitate effective participation of the members, with the understanding that certain margin of flexibility should be allowed, depending on the workload of each subsidiary bodies.
14. Further details of the above discussion can be found in the report of meeting.⁸

Elaboration of new standards and related texts

15. The Commission noted that project documents submitted to the 59th Session of the Executive Committee contained information that, while respecting the overall format as set out in the Procedural Manual, varied significantly in terms of quantity and quality, and therefore, endorsed the recommendation of the Executive Committee to encourage Codex committees, task forces and Codex Members to prepare future project documents according to the format set out in the current revision of the Procedural Manual and provide sufficiently detailed, relevant information with particular regard to the evidence-based assessment against each of all the Criteria for the Establishment of Work Priorities.⁹

PART 2 MATTERS ARISING FROM THE EXECUTIVE COMMITTEE

59th Session (June 2007)

Proposals for new work

Chili Sauce

16. The Executive Committee noted that this standard was proposed for initial development by the Coordinating Committee for Asia and finalization as an international standard by the relevant worldwide committee. It was noted that, depending on the type of products covered by the term “chili sauce”, the standard might also cover those products that were extensively traded by countries outside the Asian region and that it might justify developing an international standard for this commodity.

17. The Executive Committee recommended that, without prejudice to the international scope of a commodity, the standard be in principle developed and finalized as a regional standard by the CCASIA. In view of the potential need for an international standard for chili sauce, the Executive Committee noted that the Committee on Processed Fruits and Vegetables at its next session should be informed of the status of work in the CCASIA and be **invited to provide its view on the need for an international standard for chili sauce**.¹⁰

Other Matters

Timeframe for completion of work

18. The Executive Committee noted that the Chair of the Committee on Processed Fruits and Vegetables, referring to the deadlines set for completion of two items of work currently at Step 3, had sought guidance as to whether these two standards would be (or could be) automatically discontinued if they were not completed by the deadline set by the Committee.

19. The Executive Committee agreed that in general it would not automatically recommend discontinuation of work if a standard was not finalised by the deadline set when work was approved, but would need all relevant information from the Committee and Chair to analyse the reasons for delays on each item of work in order to determine the most appropriate action. Some members pointed out that the committees had a responsibility to comply with the deadlines they had set and should take necessary action in order to facilitate progress and, if this was not possible, inform the Executive Committee about the reasons for the delays.

⁸ ALINORM 07/30/REP paras 144-161.

⁹ ALINORM 07/30/REP para 96.

¹⁰ ALINORM 07/30/3 paras 40-41.

20. Some Members pointed out that this was a general issue and should be discussed further in order to decide how to proceed when work was not completed in the time frame initially set by the Committee concerned. The Committee agreed that this should be discussed further in the light of the experience gained with the application of the Critical Review.¹¹

60th Session (December 2007)

Guidelines on the Application of the Criteria for the Establishment of Work Priorities applicable to Commodities

21. The Committee agreed to append to its report the *Guidelines on the Application of the Criteria for the Establishment of Work Priorities applicable to Commodities*, which aim at providing guidance on what kind of information needs to be examined by the Executive Committee while performing the Critical Review. The Committee further agreed that these guidelines should be made widely available in order to assist Codex Members and Codex subsidiary bodies when preparing project documents.

22. Further details on the above discussions can be found in the report of the meeting.¹²

PART 3 MATTERS REFERRED BY OTHER CODEX COMMITTEES AND TASK FORCES

28th Session of the Committee on Methods of Analysis and Sampling¹³ (March 2007)

Draft Standard for Pickled Fruits and Vegetables

Determination of arsenic

23. The Committee noted that the methods for determination of arsenic could be converted to criteria, but that due to time constraints the Working Group on Endorsement of Methods of Analysis could not make any recommendations on this for consideration by the Committee.

24. To the question raised by the Observer of NMKL on the appropriateness to endorse the AOAC 952.13 as Type II method, it was explained that although the method was a surplus method, that it had not been withdrawn, but might simply not be that readily available and that this issue should be further discussed. Some delegations were of the opinion that clear guidance needed to be given on how to proceed with this matter in future. It was agreed that the paper on the conversion of methods into criteria using trace elements as an example could provide further guidance and basis for discussion at the next session of CCMAS.

Determination of benzoic acid and sorbates

25. The Committee agreed with the proposal to include the more recent NMKL method by liquid chromatography as Type II. In addition, it recognised that the AOAC 983.16 was the same as NMKL 103 and endorsed these methods as Type III.

Determination of lead

26. It was clarified that the method for the determination of lead was a flame atomic absorption method in view of the level to be detected. The Delegation of Algeria pointed out that the flame atomic absorption method was not appropriate for trace analysis, and in that case the graphite furnace atomic absorption method was entirely adequate.

Determination of pH

27. The Committee noted that the Working Group had had extensive discussion on whether the methods proposed for the measurement of pH should be classified as either Type I or II, accepted that the methods proposed were rational methods, equivalent and used as alternative procedures and thus endorsed the AOAC and NMKL methods as Type III and II, respectively.

Draft Standard for Processed Tomato Concentrates

28. The Committee agreed that the method for tomato soluble solids, AOAC 970.59, was the more appropriate of the two methods proposed by the Committee on Processed Fruits and Vegetables, endorsed it together with all other methods proposed and corrected the reference of the method for lactic acid.

¹¹ ALINORM 07/30/3 paras 53-55.

¹² ALINORM 07/60/3, paras 4-9 and Appendix II.

¹³ ALINORM 07/30/23, paras 67-74 and Appendix III.

Draft Standard for Preserved Tomatoes

29. The Committee endorsed all methods proposed with the exception of the method for the determination of drained weight for crushed style tomatoes which was temporarily endorsed pending confirmation of the correct ISO reference.

30. The Committee endorsed the NMKL method as Type II and the AOAC method as Type III for the determination of calcium, although it was noted that the AOAC method had been endorsed as Type II as a general method for processed fruit and vegetables. The Committee agreed that the general method for the determination of calcium for processed fruits and vegetables might need updating as this could cause confusion to analysts.

39th Session of the Committee on Food Additives (April 2007)

31. The Committee endorsed the food additive provisions in the draft Standards for Pickled Fruits and Vegetables, Processed Tomato Concentrates, Preserved Tomatoes and Certain Canned Citrus Fruits with some modifications to align the food additive names with those of the Codex Class Names and International Numbering System (CAC/GL 36-1989) and to specify the reporting basis of maximum levels of sulphites and EDTAs in the draft Standard for Pickled Fruits and Vegetables for consistency with other standards.¹⁴

35th Session of the Committee on Food Labelling¹⁵ (May 2007)***Draft Standard for Pickled Fruits and Vegetables***

32. The Committee endorsed the labelling provisions deleting from paragraph 8.2.2 the phrase “if its omission would mislead or deceive the customer” in order to align it with the *General Standard for the Labelling of Prepackaged Foods*.

Draft Standard for Processed Tomato Concentrates

33. The Committee endorsed the labelling provisions as proposed.

Draft Standard for Preserved Tomatoes***Draft Standard for Certain Canned Citrus Fruits***

34. The Committee endorsed the labelling provisions replacing in 8.2.4 the phrase “the presentation style should be declared on the label of the food if its omission would mislead or deceive the consumer.” with the words “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.” in order to align the text with other Codex standards for canned fruits and vegetables.

¹⁴ ALINORM 07/30/12, para 67 and Appendix V.

¹⁵ ALINORM 07/30/22, paras 71-73.