

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 3

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

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DRAFT CODEX STANDARD FOR JAMS, JELLIES AND MARMALADES

(Comments in response to CL 2007/22-PFV)

Comments at Step 6 from Australia, Brazil, European Community, France, Kenya, and OETFL

AUSTRALIA

The Australian Government is pleased to forward the following comments with respect to the two Draft Standards at Step 6 of the Procedure in response to circular letter CL 2007/22-PFV:

Draft Codex Standard for Jams, Jellies and Marmalades

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1.2 Fruit Content

(d) Non Citrus Marmalade

- Australia supports the introduction of provisions for non citrus marmalades in the draft Standard. However, Australia believes that there is an inconsistency between the fruit content provision for these products and those included in the exception lists under sections 3.1.2 (a) and 3.1.2 (b).
- In particular, Australia notes that the minimum fruit content for ginger jams under sub-section 3.1.2(a) is 25% and under sub-section 3.1.2 (b) is 11%. As the draft standard currently stands, ginger marmalades on the other hand would be required to contain at least 30% fruit. Australian ginger products, labelled 'ginger marmalade', are commonly produced with a ginger content of 11%.
- Australia notes the discussion around this issue at the previous session of the Committee and the agreement that a "...similar non-exhaustive exception list as developed for jams and jellies could also be applicable for non-citrus marmalade and that this can be further considered by the Committee if necessary."¹ In light of the aforementioned inconsistency between ginger jam and ginger marmalades, Australia requests the Committee considers introducing an exception to the proposed fruit content for non-citrus marmalades as follows:

(d) Non Citrus Marmalade

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

- **30% in general;**
- **11% for ginger**

¹ Alinorm 07/30/27, para. 141

3.1.3 Other Permitted Ingredients

- Australia supports the inclusion of fruit juice and/or fruit juice concentrate as a permitted ingredient in products defined in sub-section 3.1.2(b).
- Australia considers that citrus fruit juice and citrus peel should be permitted ingredients in marmalades as well as jams and jellies. Australia proposes that the words that have been struck out against these ingredients be reinstated.
- Australia therefore suggests that this provision states:

Ingredient	Permitted in
Fruit juice or fruit juice concentrate	Jams as defined in point 3.1.2(b)
...	...
Citrus fruit juice and citrus peel	All products including marmalades
...	...

4. FOOD ADDITIVES

- Australia believes that the terms “Acidifying Regulators” and “Thickening Agents” are incorrect. We note that these two terms are not included in the list of functional classes outlined in the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989) and endorsed by the Codex Committee on Food Labelling.
- Australia considers that the terms used in the draft Standard need to be consistent with those used in other Codex texts. We therefore propose that “Acidifying Regulators” and “Thickening Agents” be replaced by “Acidity Regulators” and “Thickeners”, respectively.

4.3 Colours

- Australia believes that there is an error regarding the INS numbers for Carotenes, Vegetable and Carotenoids in the draft Standard. We note that in the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989), “Carotenes, *beta*-, (vegetable)” is listed with an INS of 160a(ii). We further note that in the General Standard for Food Additives (Codex Stan 192-1995, Rev. 8-2007), the food additive group “Carotenoids” contains four additives: 160a(i) Beta-Carotene (Synthetic); 160a(iii) Carotenes, *beta* (Blakeslea trispora); 160e Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester and 160f Beta-Apo-8'-Carotenal.
- In order to be consistent with other Codex texts Australia considers that the INS numbers for “Carotenes, vegetable” and “Carotenoids” in the draft Standard should be amended to reflect those in use for these additives in the documents cited.
- Australia also notes that the Joint FAO/WHO Expert Committee on Food Additives (JECFA) has assigned an Acceptable Daily Intake (ADI) of “acceptable” for 160a(ii) Carotenes, *beta*- (vegetable). Under the Australia New Zealand Food Standards Code, Australia permits the maximum level of this colour in the products covered by the draft Standard to be determined by Good Manufacturing Practice. Taking into consideration the ADI set by JECFA for this additive, Australia requests the Committee to consider setting a maximum level of GMP for Carotenes, *beta*- (vegetable) (INS 160a(ii)).
- Australia therefore proposes the following amendments to these additives in the list of colour provisions in the draft Standard:

INS No.	Name of the Food Additive	Maximum Level
...
160a(ii)	Carotenes, <i>beta</i> - (V vegetable)	1000 mg/kg GMP
160a(i) and (iii), e, f	Carotenoids	500 mg/kg
...

- Under the Australia New Zealand Food Standards Code, the following colours are permitted to 290mg/kg singly or in combination: Quinoline Yellow (INS 104), Sunset Yellow FCF (INS 110), Ponceau 4R (INS 124), Allura Red AC (INS 129), Brilliant Blue FCF (INS 133), Fast Green FCF (INS 143). Australia therefore requests that the Committee consider modifying the provisions for these colours to “290mg/kg singly or in combination”.

4.5 Preservatives

- Australia considers that the products covered by this standard do not require the specific addition of preservatives. We recognise, however, that where product is made from sulphited fruit there will be some residue in the end product.
- Under the Australia New Zealand Food Standards Code, sulphites are only permitted to be specifically added to reduced sugar jams and related products. Since the draft Standard does not cover these products, Australia questions the permission allowing the addition of sulphites.
- Australia proposes that the permission for sulphites be amended to only allow for residual carry over from sulphited fruit.

8. LABELLING

8.2.1

- Australia notes that ‘preserve’ is listed as an alternative name for jams meeting the requirements of sections 3.1.2(a) and 3.1.2(b). For consistency with section 1.2 of the draft Standard, which refers to both ‘preserve’ and ‘conserve’ we question whether ‘conserve’ should be also considered as an alternative designation for these products.

8.2.4

- Australia is a significant producer of ginger jam products that are labelled as “marmalades”. We therefore support the text in square brackets under section 8.2.4 that permits these products to be called “ginger marmalade”.

BRAZIL

Brazil aims to present its comments for the new structure of the document: Draft Standard for Jams, Jellies and Marmalades.

Section and sentence / paragraph	Type of change	Rationale	Proposed changes
3.1.2 Fruit Content	Technical/Editorial.	<p>Being equivalent to the sugar content (°Brix), Fruit content solely, as specified in the document is of difficult measurement.</p> <p>Other methods are still under development (i.e. infrared spec), but stated as only with potential for the verification of product authenticity and the detection of adulteration.</p> <p>The adoption of minimum values, besides not stimulating frauds in products by added sugars, also broadens the technological possibilities, i.e. the elaboration of reduced sugar content products.</p>	Adoption of proposal (b).

Section and sentence / paragraph	Type of change	Rationale	Proposed changes
3.1.2 Fruit Content	Technical/Inclusion	<p>Currently many exotic tropical fruits from the Amazon region*, among others, are being used in jam preparations, with export possibility.</p> <p>* <i>Consulted internet links listed below, for more details.</i></p> <p>Brazil also suggests the inclusion of peppers from Capsicum genus (red pepper) to the list for jams preparations, as these products are suitable to be made and common in Brazil.</p>	<p>Suggest the introduction of:</p> <ul style="list-style-type: none"> - 6% for Bakuri (<i>Platonia insignis</i> ant. <i>Platonia esculenta</i>) - 6% for Cupuaçu (<i>Theobroma grandiflorum</i>); - 6% for Ambarella (<i>Spondias cytherea</i>); - 6% for red pepper;
3.1.3 Other Permitted Ingredients	Technical/Inclusion	<p>The presented list of ingredients does not mention the use of alcohol or alcoholic extracts, only alcoholic drinks.</p> <p>These ingredients are currently being used in some Brazilian products.</p>	<p>Suggest the inclusion of alcohol and alcohol extracts as ingredients permitted in all products.</p>
8.2.1 The name of the product shall be:	Clarification	<p>Brazil suggests that the relevance of the continued use of terms like “extra”, “high” and “high fruit” should be clarified before any definition of terms.</p> <p>As CODEX Standards are also to facilitate commerce, Brazil agrees that these terms could be unnecessary, though; and that local or regional definitions should be avoided to the adoption of a harmonized and more technical definition, based on total fruit quantity.</p>	<p>Discontinue the use of terms like “extra”, “high” and “high fruit”.</p> <p>Or</p> <p>Clarify the situations where these terms may be used, creating the correspondent provisions (minimum fruit content).</p>
8.3 Fruit Quantity and Sugar Declaration	Clarification	<p>Considering the very simple list of ingredients of a jam and the easy to get this information through composition analysis, Brazil suggests that this situation should be taken into consideration to the adoption of the term “total fruit quantity”, as in the definition of jam and jelly in this proposed draft more than one kind of fruits can be used or stated to be used in a single product.</p>	<p>Brazil endorses the adoption of fruit quantity and sugar declaration on product label.</p>

For Bakuri, See: <http://www.hort.purdue.edu/newcrop/morton/bakuri.htm>

For Cupuaçu See: <http://www.hort.purdue.edu/newcrop/1492/cupuacu.html>

For Ambarella See: http://www.hort.purdue.edu/newcrop/morton/ambarella_ars.html

EUROPEAN COMMUNITY

The European Community would like to submit the following comments in response to Codex Circular Letter CL 2007/22- PFV regarding the **food additive provisions** in the "Draft Codex Standard for jams, jellies and marmalades" and in the "Draft Codex Standard for certain canned vegetables".

Please note that the European Community may propose additional comments on the two draft Codex Standards at a later stage.

General comments.

Unlike the Draft Codex standard on jams, jellies and marmalades, the EC permits a limited number of food additives in extra jams and extra jellies (compared to jams and jellies), namely INS 440, INS 270, INS 296, INS 300, INS 327, INS 330, INS 331 (i,iii), INS 333, INS 334, INS 335 (i,ii), INS 350 (i,ii) and INS 471.

Additionally, colours are not currently permitted in extra jams and extra jellies in the EC. The use of colours has the potential to mislead the consumer.

Acidity Regulators

- **Phosphates (INS 338, INS 339i-iii, INS 340i-iii, INS 341i-iii, INS 342i,ii; INS 343i-iii, INS 450i,ii,iii,v,vi,vii; INS 451i,ii; INS 452i-v; INS 542)**

The EC does not support the use of any of the phosphate containing food additives listed above in jams, jellies and marmalades.

The EC questions the technological need for such an inclusion in the standard.

- **Adipates**

Adipic acid and Adipates are allocated an ADI of 5 mg/kg bw by the SCF and their use are restricted to a limited number of applications within the EC.

Therefore, the EC does not support the inclusion of Adipates in the jams, jellies and marmalades standard.

Colours

- **Paprika Oleoresins (INS 160c)**

The EC does not support the inclusion of paprika oleoresins in the jams, jellies and marmalades standard as this additive has not yet been evaluated by JECFA as a colour.

- **Titanium Oxide (INS 171)**

The EC questions the technological need of INS 171

Preservatives

- **Sorbates (INS 2000-203), Benzoates (INS 210-213), Hydroxybenzoates (INS 214, 216, 218)**

The scope of the draft Codex Standard for jams, jellies and marmalades does not intend to cover low sugar products (section 1-scope of the draft codex standard). Therefore, the EC is of the opinion that the use of sorbates, benzoates and hydroxybenzoates in jams, jellies, and marmalades is not justified from a technological point of view.

- **EDTA**

EDTA is allocated a low ADI of 2.5 mg/kg bw by the SCF. Therefore, its use is only permitted in a limited number of applications in the EC. The EC does not support the use of EDTA in jams, jellies and marmalades.

The EC questions the technological need for use of EDTA in these foodstuffs.

Thickening agents

- **Propylene glycol alginate (INS 405)**

The EC does not support the use of INS 405 in jams, jellies and marmalades.

Comments on Table 3 food additives to be used in jams, jellies and marmalades

The EC is of the view that the Commodity Committee should evaluate the technological justification of the use of individual food additives, and list the additives that really achieve the desired effect in the respective food categories. Therefore, the EC does not support the proposal to allow the use of all the additives used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192).

The EC questions the need of INS 405 as this food additive is allocated a numerical ADI by JECFA. In contrary, all other Alginate-based food additives have been allocated an ADI "not specified" by JECFA and their uses cover the technological need in the mentioned food category.

In addition to the above, the European Community would like to submit the following **additional comments** in response to Codex Circular Letter CL 2007/22- PFV regarding the "Draft Codex standard for jams, jellies and marmalades".

The European Community already submitted written comments regarding the **food additive provisions** in the ""Draft Codex standard for jams, jellies and marmalades".

2 – DESCRIPTION

2.1 Product definitions

Citrus marmalade:

This product may also be made from aqueous extracts and generally contains peel; these ingredients should be added to the definition.

2.2 Other definitions

Fruit pulp: the terms 'fleshy' and 'edible' refer to the same parts; this should read simply 'The edible part of the whole fruit'.

Aqueous extracts: The EC would like to suggest a more precise definition as follows:

'Aqueous extracts (of fruit): the aqueous extract of fruits which, subject to the losses necessarily occurring in proper manufacturing, contains all the water-soluble constituents of the fruit used.'

This paragraph should include a reference to the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005). Otherwise, the definition of jellies in section 2.1 would be imprecise.

3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS

The sentence 'Products covered by this Standard shall consist of the following:' is superfluous. It does not appear in other Codex standards.

3.1.1.a:

The sentence 'These are exclusive of any added sugar or optional ingredients' seems superfluous, as the ingredient 'fruit' defined in section 2.2 contains only fruit.

The sentence 'In the case of jellies the quantities where appropriate shall be calculated after deduction of the weight of water used in preparing the aqueous extracts' concerns the quantity of an ingredient and should be in section 3.1.2.

Citrus marmalades should be added to this sentence, as they can contain aqueous extracts, as indicated in section 2.1.

3.1.2.a:

The product category described in this paragraph corresponds to a high quality level, as the amount of the 'fruit' ingredient used is larger than that indicated in section 3.1.2.b.

– At EC level, these products can be produced only from unconcentrated pulp. Provision is made for a number of exceptions, allowing the use of unconcentrated purée in the case of fruits containing a large amount of pips/seeds. It would be appropriate if the following provision could be included here:

'However, jam defined in section 3.1.2.a made from rosehips, raspberries, blackberries, blackcurrants, bilberries and gooseberries may be obtained entirely or partially from unconcentrated purée of these fruits'.

This list of fruits is an open one and can include other fruits containing large quantities of pips/seeds in the flesh, such as guava, passion fruit, carambola or soursop.

– For the product defined in section 3.1.2.a, it is important that low-value fruits and vegetables used only as a filling substance cannot be mixed with higher-value fruits, thus leading to low-quality products. Furthermore, such a practice could cause the consumer to be misled.

It would, for example, be possible to have cherry ‘extra jam’, the fruit part of which consisted of 3% cherries and 97% cucumber. The cherries would then be an ‘alibi’ ingredient, the ‘extra’ or ‘high fruit’ description would not be justified, and the consumer would be misled.

It would therefore be necessary for the text to exclude fruit and vegetables which are only filler substances from the category described in section 3.1.2.a.

The following should therefore be included at the end of 3.1.2.a:

‘The following fruit shall not be mixed with other fruit to produce the products described in section 3.1.2.a: apples, clingstone plums, cucumbers, grapes, melons, pears, pumpkins, tomatoes and watermelons.’

Use of a concentrated or diluted fruit ingredient: the provision contained in section 3.2.1.1 of the previous standard should be restored; otherwise, the proportion of the quantity of fruit ingredient included will not be determined in the same way by operators:

‘When concentrated or diluted fruit ingredient is used, the formulation is based upon the equivalent of single strength fruit as determined by the relationship between the soluble solids of the concentrate or the dilution and the soluble solids of the natural (single strength) fruit.’

3.1.2.b

For **ginger**, the EC would favour a minimum percentage of 15% instead of 11%.

Concerning the last sentence, regarding **Labrusca grape juice and grape juice concentrate**, if this provision were retained, it would be necessary to include the provisions of the previous standard and limit this exception to grape jam.

Use of a concentrated or diluted fruit ingredient: the provision contained in section 3.2.1.1 of the previous standard should be restored; otherwise, the proportion of fruit ingredient included will not be determined in the same way by operators:

‘When concentrated or diluted fruit ingredient is used, the formulation is based upon the equivalent of single strength fruit as determined by the relationship between the soluble solids of the concentrate or the dilution and the soluble solids of the natural (single strength) fruit.’

3.1.2.c): Citrus marmalade

The EC believes that the requirement that of the 20% citrus fruit not less than 7.5% must come from the endocarp should apply in principle to all citrus fruits. Having consulted our industry we are not aware in fact of any citrus fruits that may have difficulties in meeting such a requirement including limes. However, if other countries are aware of a problem for certain specific citrus fruits, then these fruits should be listed as exceptions.

We therefore suggest the terms “where the product is predominantly from oranges” be deleted.

3.1.3 Other permitted ingredients

Vanillin and Leaves of *Pelargonium odoratissimum*: could be authorised in the products defined in sections 3.1.2.a and 3.1.2.b.

3.2 Soluble solids

The EC believes it is important to keep the tolerance for measuring soluble solids at +/- 3 refractometer degrees. +/- 0.5 is not always possible due to circumstances or specific product qualities. Additionally Codex Standards are for worldwide application with many countries not having access to improved instrumentation.

7 – WEIGHTS AND MEASURES

7.1.1 Minimum fill

The requirement in 7.1.1 to the effect that the product should occupy not less than 90% of the water capacity of the container “*minus any necessary head space according to good manufacturing practices*” should be amended. The figure of 90% should remain the rule. It is already enshrined in the Codex standards already adopted and widely used in international business. On the other hand, it is possible to provide for exceptions. For example, minimum fill problems may be encountered in the case of very small packagings and flexible packagings. The wording should therefore be as follows:

“The container should be well filled with the product, which should occupy not less than 90% of the water capacity of the container (minus any necessary head space in the case of small packagings and flexible packagings according to good manufacturing practices).”

7.1.3. Lot Acceptance

At EC level the metrological control of the net weight is based on an AQL of 2,5 and not of 6,5. The International Organization of Legal Metrology in its recommendation R87 is also considering sampling plans with an AQL of 2,5 for the control of the net weight.

8 – LABELLING

8.2.1 This section states that the name of the product as defined in **section 3.1.2.a** can be ‘jam’ or ‘extra jam’ or ‘high fruit jam’ on the one hand, and ‘jelly’ or ‘extra jelly’ on the other hand. The same designations ‘jam’ and ‘jelly’ are proposed for the products defined in section 3.1.2.b, although these two product types have different characteristics. This could be accepted if national legislation made provision for it, and provided the consumer is informed of the fruit content as provided for in section 8.3.1.

The beginning of section 8.2.1 referring to section 3.1.2.a) should therefore read:

‘The name of the product shall be:

In the case of section 3.1.2.a)

- *extra jam/high fruit jam (conserve)*
- *extra jelly.*

The designations ‘jam’ (preserve) and ‘jelly’ may also be used for these products if such designation is usual in the country where the product is sold.’

8.3.2

8.3: The square brackets should be removed and the text amended as follows:

The EC is of the view that fruit and sugar quantity declaration should be mandatory and not optional as currently proposed. In order to be able to distinguish between products and avoid confusion for the consumer, the sugar content and fruit content should be declared on the label. This provides consumers with the necessary information they need to make a judgement on whether they are getting value for money.

Section 8.3.1 should therefore read:

“The products covered by this standard shall also give an indication of the fruit ingredient content in the form of “prepared with X g of fruit per 100 g” and the total sugar content with the phrase “total sugar content X g pre 100g”.

This information, combined with quantitative ingredients declaration (being prepared by the Codex Committee on Food Labelling), will make the consumer aware of the precise nature of products, especially in the case of, for example, a ‘jam’ containing a very high proportion of low-value fruit and a small proportion of high-value fruit (e.g. cherry and apple jam).

9 – METHODS OF ANALYSIS AND SAMPLING

As stated at the 23rd meeting, the method proposed for measuring calcium (AOAC 968.31 – Complexometry titrimetry) is not accurate, and atomic absorption spectrophotometry would be preferable.

FRANCE

The French authorities would like to address some translation errors in the proposed draft codex standard for jams, jellies and marmalades.

3 – ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1.2.a -translation: the French version should be modified as follows to be in concordance with the English version :

« Les produits tel que définis à la section 2.1. seront fabriqués de manière à ce que la quantité de l’ingrédient fruit utilisée, exprimée sous forme de pourcentage du produit fini, ne soit pas inférieure à : ».

3.1.2.b.

Translation : the French version should be modified as follows to be in concordance with the English version :

« Les produits tel que définis à la section 2.1. seront fabriqués de manière à ce que la quantité de l'ingrédient fruit utilisée, exprimée sous forme de pourcentage du produit fini, ne soit pas inférieure à : ».

3.1.2.c) : Citrus marmalade

The sentence :

« - 20% de la quantité obtenue de l'endocarpe. ne doit pas être moins que 7,5% du produit fini, lorsque le produit est préparé principalement à partir d'oranges. »

should be replaced by the following sentence to be on agreement with the English version:

« - 20 % par rapport au produit fini, dont au moins 7,5 % proviennent de l'endocarpe, lorsque le produit est préparé principalement à partir d'oranges. »

3.1.3 Other ingredient added

Translation : « Boissons alcooliques » should be translated in French by « boissons alcoolisées », « noix » should be translated by « fruits à coque » and « herbes » by « herbes ou plantes aromatiques »

3.4 : translation : In French, please indicate : « tout produit qui ne répond pas ... ». And don't use « tout récipient ».

8 LABELLING

8.2.3 Translation : « shredless » : The expression « sans filaments » is not quite adapted.

KENYA**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;
- (b) products which are clearly intended or labelled as intended for special dietary uses;
- (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.

ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1.2 Fruit Content**

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.

COMMENT

We propose the sentence to remain as it is as stated below and the brackets to be removed and read as stated below:

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.

We are pleased to comment as follows:

1. We propose that all tables in the text be given titles and numbers.

2.3.1.3 Table

		KENYA COMMENTS
Ingredient	Permitted In	
Fruit juice or fruit juice concentrate	[jams as defined in...]	<i>to remain as stated in the text</i>
Red fruit juice	[jams as defined in...]	<i>Kenya proposes (b)3.1.2 as it covers both scope for (b) and (a)</i>
Red beetroot juice	[jams,jellies, made from gooseberries, plums, raspberries....]	<i>To be retained as is</i>
Leaves of pelargonium O.	[jams and jellies made from quince]	
Essential oils		
Citrus fruit juice and citrus peel	Jams and jellies all products including marmalade	<i>Delete the word ‘all products including marmalade.’</i>
Liquid pectin		
Edible oils and fats (used as antifoaming agents), alcoholic drinks, nuts, herbs and spices, vinegar	In all products	<i>Delete ‘vinegar’ for it will change the taste of the products with its strong flavour</i>

3.2 SOLUBLE SOLIDS

The soluble solids content for the finished products defined in Sections 3.1.2(a) – (c) shall in all cases be between 60 to 65%, or greater³. In the case of the finished product defined in Section 3.1.2 (d), the soluble solids content shall be between 40 and 60%. This shall be determined by refractometer subject to a tolerance of $[\pm 3]$

comment

Kenya recommends ± 1 that will afford better control of product. The big range leads to variance in taste.

LABELLING

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

8.2 NAME OF THE PRODUCT

8.2.1 The name of the product shall be:

In the case of Section 3.1.2(a):

comments

-[Fruit spread].

Kenya Accepts the word ‘fruit spread’ to be in the standard as ‘a foot note’ that the content will be 100%(that is the fruit content)

[8.2.4 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.

comment

1. Kenya proposes naming according to content proportions in descending order to be inconsistent with other codex standards labelling provisions

[8.3 FRUIT QUANTITY AND SUGAR DECLARATION

comment

We propose to delete the phrase ~~Depending on the legislation or requirements of the importing country,~~ indicated below because it does not facilitate trade.

~~8.3.1 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 100 g”.

8.3.2

COMMENT

Kenya proposes we delete the phrase so the sentence can read as stated below ‘~~with a deduction for the weight of any water used in preparing the aqueous extracts~~’.]

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.

8.4 LABELLING OF NON-RETAIL CONTAINERS

Note

1. The CCMAS endorsed AOAC 971.33 as a general method for the determination of mineral impurities in jams, jellies and marmalades and processed tomato concentrates.

2. This method replaces CAC/RM 49/1972.

The CCPFV did not identify any provision in the Standard to justify the introduction of this method. As the specific Annexes were not discussed at the meeting, Codex Members and Observers are invited to comment as indicated in the box above.

comments

1. We propose the table and the title of the table to be inserted

2. we propose that the mineral impurities is necessary to be tested but should not be done for sand only but should include other metals such as lead etc

[7.2 LOT ACCEPTANCE

Comment

We propose that the word ‘for example’ be inserted immediately after the word ‘defectives’ and ‘a container’ in the sentence below for clarity.

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]

OEITFL

In response to your request for comments at Step 6 on the Draft Codex Standard for jams, jellies and marmalades, the OEITFL would like to submit some comments on behalf of the manufacturers of fruit preserves, jams, jellies and marmalades.

In particular, OEITFL would like for some aspects of the proposed CODEX standard to be brought in line with the existing EU legislation (*Council directive 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée*):

1) **Fill of Containers (“7.1.1. Minimum Fill”)**

In general, there is no need to define a minimum fill - for see-through glass containers the level of fill is visible, and for cans and other containers a high amount of air in the container poses quality problems. The percentage achievable varies largely depending on the type of container, and for some container types the 90% is not achievable (i.e. small/flexible containers or portion sized "jam-sticks"). We therefore ask to delete the definition of a minimum fill. At the very least the 90% should be reduced to 85% as a general rule, and in addition allowance needs to be made for certain exceptions to the 85%, because certain shapes of containers - such as containers with a narrow bottle neck as well as some small/flexible containers/portion sizes, do not achieve 85%, either.

2) **Sugar content / Fruit content on the label (“8.3. Fruit Quantity and Sugar Declaration”)**

Rather than leaving sugar and fruit content (“prepared with X g of fruit per 100 g”) as an option, we would ask for the sugar and fruit content declaration to be in line with the EU directive where this declaration is mandatory.

3) **Definitions of Citrus Marmalade (“2.1. Definitions”)**

“Aqueous extract and peel” should be included in the definition of Citrus Marmalades.

4) **Quality requirements for the category Jams (marmalades, jelly) “extra” (“3.1.2. Fruit Content”)**

The definition of an “extra” jam in the EU directive provides, in addition to a high fruit content, for strict high quality criteria (only unconcentrated pulp, less additives, no “low-quality fruits”). The proposed Codex draft only foresees a higher fruit content. We request to apply the same strict quality criteria as in the EU directive.

5) **Fruit content (“3.1.2 Fruit Content”)**

Ginger: the EU directive foresees 15% for ginger, and not 11% as in Codex draft.

Labrusca grape concentrated juice: should only be allowed in Labrusca grape jam

Citrus Marmalade: The Codex draft foresees that “*The product ...shall be produced such that the quantity of citrus fruit ingredients used as a percentage of the finished product shall be not less than: 20% of which the quantity obtained from the endocarp shall not be less than 7,5% of the finished product where the product is predominantly made from oranges*”.

- i) We request for this to be extended to all citrus marmalades, and not only the ones predominantly made from oranges.
- ii) “Citrus fruit ingredients” should be replaced by “citrus fruit” in order to assure the same quality requirements as defined in the EU directive: “*The quantity of **citrus fruit** used in the manufacture of 1000 g of finished product must not be less than 200 g ...*” Furthermore, this would be consistent with the quality requirements for jams.