

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 8

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

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

**PROPOSED LAYOUT FOR**  
**CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES**

Governments and interested international organizations in observer status with Codex wishing to submit comments on this proposal, including possible economic implications, should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) before **31 August 2008**. Comments should be addressed:

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## INTRODUCTION

1. The 23<sup>rd</sup> Session of the Committee reiterated its agreement on the need to have a Layout for Codex Standards for Processed Fruits and Vegetables which would help to ensure a consistent approach as regards format and terminology in Codex standards for these products. Due to time constraints, the Committee did not discuss the Layout, but agreed that it should be circulated for comments and revision by the Codex Secretariat<sup>1</sup>.
2. The layout was circulated for comments through CL 2006/56-PFV. Comments in response to this CL were submitted by Brazil, the European Community and the United States of America. The Codex Secretariat revised the layout in light of these comments and prepared a revised version that is attached to this working paper for comments and consideration by the 24<sup>th</sup> Session of the Committee on Processed Fruits and Vegetables.

## REQUEST FOR COMMENTS

3. The explanatory notes provides information on the incorporation of comments and other notes. Codex members and observers are invited to send their comments on *the proposed Layout for Codex Standards for Processed Fruits and Vegetables* (see Annex). In making comments, particular attention should be paid to information and/or questions given in the explanatory notes. The proposed Layout and the comments submitted will be examined at the 24th session of the Codex Committee on Processed Fruits and Vegetables.

<sup>1</sup> ALINORM 07/30/27, paras 10-11.

## EXPLANATORY NOTES ON THE LAYOUT

### General Considerations

4. The Terms of Reference of the Codex Committee on Processed Fruits and Vegetables encompass all types of processed fruits and vegetables although in practice they basically cover 3 types of processed fruits and vegetables namely: canned, quick frozen and dried. Discussion at the Committee level since its 19<sup>th</sup> Session in 1998 has primarily focused on the revision of the individual standards for canned fruits and vegetables in force in order to determine the need for these standards and if so, whether they should be updated and possibly merged with other similar products for which individual standards exist like in the case of the Standards for Canned Stone Fruits and Canned Citrus Fruits (combining individual standards for apricots, peaches and plums; and grapefruits, pummelos, oranges and mandarins, respectively) and the ongoing work on a standard for canned vegetables which will comprise 8 standards for various canned vegetables currently available as individual standards.
5. The layout as currently proposed, is based on the Format for Codex Commodity Standards as set out in the Procedural Manual of the Codex Alimentarius Commission. The provisions under the different headings correspond to those largely applying in Codex standards for canned fruits and vegetables and other processed fruits and vegetables, however, it reflects primarily those essential quality provisions applying across canned fruits and vegetables. The differences between canned and quick frozen fruits and vegetables as well as dried produce can be aligned without too much difficulty. However, further work on having a layout applicable to all types of processed fruits and vegetables will depend upon the view of the Committee on the need for standards for quick frozen fruits and vegetables and dried produce and if so, on the approach to be taken for their revision, taking in account the recommendation of the Commission to move to more horizontal and inclusive standards where possible.
6. However, in the case of dried produce, the Committee may wish to consider the work, including the layout, developed by the UNECE<sup>2</sup> Working Party on Agricultural Quality Standards and its Specialized Section on Dry and Dried Produce. An example of a “combined layout” between Codex and UNECE is already in place in relation to the work of the Codex Committee on Fresh Fruits and Vegetables which through its Terms of Reference cooperates with the UNECE Working Party on Agricultural Quality Standards in the development of worldwide Codex standards for fresh fruits and vegetables to avoid overlapping and to ensure that these standards follow the same broad format.
7. Other individual standards for certain processed fruits and vegetables which cannot fit into the above types for instance, chutneys (mango), relishes, purees (chestnuts), etc. also follow the general format for Codex commodity standards and can still be included in a general “layout for processed fruits and vegetables”. However, further adjustments to the layout as stated before should be made in the light of the work-schedule of the Committee in regard to other standards for processed fruits and vegetables pending discussion for future work.
8. The layout has therefore been left unchanged in terms of those provisions common to other types of processed fruits and vegetables and focuses on those sharing provisions for canned fruits and vegetables. The Committee is invited to consider whether the layout should be addressed in a general way to apply to all types of processed fruits and vegetables, to have separate layouts for the different processed fruits and vegetables (canned, quick-frozen, dried, etc.), or to proceed gradually by adjusting the layout based on the progress made on the revision of other standards for processed fruits and vegetables e.g. quick frozen, dried fruits and vegetables, etc.
9. In commenting on the above, the Committee is kindly reminded of its previous view that the layout should have a simple format and should capture all essential provisions required in Codex commodity standards for processed fruits and vegetables to facilitate its application by Codex Members. The text in the layout should be considered as of general application to Codex standards for processed fruits and vegetables that can be adjusted when there is a need to do so due to characteristics particular to a product. Allowances for additional text depending upon the specificity of the product are given in the blank space. The layout should serve as a basis for the development of Codex standards for processed fruits and vegetables while any deviations from standardized language should be justified from a technical point of view considering the peculiarities of the product with a view to keeping consistency in the format and standardized texts across Codex standards for processed fruits and vegetables.

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<sup>2</sup> United Nations Economic Commission for Europe ([http://www.unece.org/trade/agr/standard/dry/dry\\_e.htm](http://www.unece.org/trade/agr/standard/dry/dry_e.htm)).

### **Specific considerations**

10. **Scope** - This section applies consistently in the standards for processed fruits and vegetables e.g. canned applesauce, canned pears, canned stone fruits, etc. The standardized language as indicated in the layout applies across the board with necessary adjustments, usually by including additional provisions, depending on the nature of the product.
11. **Description** - This section usually comprises a number of sub-sections on:
  12. **Product Definition** - including “other definitions” as necessary e.g. Codex Standard for Jams (Fruit Preserved) and Jellies. The definition of the product may include a reference to the genus and the species. In some Codex standards for processed fruits and vegetables, specific provisions for species apply e.g. Codex Standard for Canned Stone Fruits (see also para 16).
  13. **Product Designation** - some Codex standards for processed fruits and vegetables e.g. processed tomato concentrates, table olives, etc. include provisions for different commercial types which are characteristic of the product. Therefore, no standardized text applies to this section.
  14. **Varietal Types** - Some Codex standards for processed fruits and vegetables include provisions for varietal type e.g. Codex standards for canned pears, canned stone fruits, etc. Some of these standards describe the different varietal types while others introduce general provisions such as those indicated in the layout e.g. Codex standards for canned strawberries, mango chutney, etc.
  15. In this regard, the current wording incorporates two options which reflect the language currently used in most of the standards for processed fruits and vegetables. The word “processing” has been added in square brackets while consideration is given to whether the layout should address processed fruits and vegetables in general, or focus for the time being on canned fruits and vegetables. In addition, the term “species” has been proposed as an alternative to the “commercial variety (cultivar)” in order to broaden the provision. This suggestion has not been added but it is mentioned here for consideration by the Committee.
  16. A comment suggests that provisions for species (Section 2.5) and varietal types (Section 2.6) are relevant for fresh but not for processed fruits and vegetables. As provisions for species and varietal types apply to a number of standards for processed fruits and vegetables, they have been retained in the layout for further consideration by the Committee to the need for these provisions in Codex standards for processed fruits and vegetables.
  17. **Colour** - Provisions for colour types apply to a few standards for processed fruits and vegetables and they always refer to specific provisions relevant to the product. Therefore, there is no standardized text applying to these sections. A comment suggests incorporation of additional provisions for colour under Section 2 (Description) to take account of the impact of processing and/or the addition of ingredients, additives, etc.. It suggested that additional provisions in this respect may be added on a case-by-case basis when addressing this and other provisions like flavour and texture in Section 3 (Quality Criteria).
  18. **Packs** - Provisions for types of packs also apply to a few standards. Some of them refer to regular/solid packs plus other types. Therefore, there is no standardized text applying to these sections.
  19. **Styles** - A number of Codex standards for processed fruits and vegetables contain provisions for styles usually by listing/describing the different forms of presentation. Some of these standards also include additional provisions for “other styles”. In this case, the layout presents two options that usually appear in Codex standards for processed fruits and vegetables, one being a longer more detailed statement. The second option could be considered as a summarized version of the first one. Most of the Codex standards for processed fruits and vegetables containing a section on “other styles” incorporate the longer statement. In both cases, the standardized language as indicated in the layout, applies followed by relevant labelling provisions (see para. 42).
  20. It is also noted that styles presentation are normally part of the product description and that the additional provisions for other styles are a sub-section of styles when they are described in the Standard. When a product is presented in different styles there are usually accompanying labelling requirements as part of the name of the product. A proposal on how to approach the combination of styles provisions and labelling requirements is presented at the end of the layout which partly reflects the discussion at the 23<sup>rd</sup> session of the Committee and the standards for processed fruits and vegetables covering products classified in styles.
  21. It is noted that a section on “other styles” does not necessarily follow requirements for different styles. There are a number of Codex standards for processed fruits and vegetables containing provisions for different styles but not incorporating additional provisions for “other styles”.

22. **Sizing (grading):** Provisions for sizing as such do not usually apply to Codex standards for processed fruits and vegetables. Sizing is usually linked to the product designation or styles (Section 2 – Description) and is more consistently applied as a quality criterion in terms of size tolerances or general tolerances for defects (Section 3). A comment suggests incorporating provisions for sizing under the Product Definition. It is noted that additional provisions, depending on the nature of the produce, is provided through the blank space and footnote 1. As sizing is not a very common provision identified at least in the standards in force, a reference to sizing has been introduced in footnote 1 allowing the application of this parameter either under Sections 2 or 3 (see also para 28).

23. **Other Provisions** - may be also incorporated depending on the nature of the product. No standardized language applies in this case.

24. **Essential composition and quality factors** - This section is usually divided into two main sub-sections relating to:

- Composition, and
- Quality criteria

25. **Composition** - includes provisions for basic ingredients, packing media (if appropriate) and other permitted ingredients (optional ingredients).

26. In case of provisions for packing media, the 22<sup>nd</sup> session of the Committee agreed to refer to the relevant general provisions for packing media for canned fruits and/or vegetables and, if appropriate, to include additional provisions in this respect. However, the Committee recognized that there might be cases where specific provisions for packing media may be required depending on the nature of the product. This decision is reflected in the layout by introducing 3 possible options under this provision.

27. **Quality Criteria** - usually contain general or separate provisions for colour, odour, taste and texture. Sometimes the word “flavour” could be used to designate either “odour” or “taste” depending on which term (“odour” or “taste”) is not appearing in the standard. When the standards incorporate general provisions for these parameters, a standardized text as indicated in the layout apply. The text in italics reflects the decision taken at the 23<sup>rd</sup> session of the Committee in this regard.

28. In addition, quality criteria also comprise provisions for “defects” which include “definitions” and “allowances” and, in a few standards, provisions for “sizing” (uniformity). These provisions are specific to the product thus, no standardized text applies.

29. Quality criteria also provide for provisions on classification of “defectives” vis-à-vis “lot acceptance” which apply to most of the Codex standards for processed fruits and vegetables while carrying standardized text as indicated in the layout. In addition, the 22<sup>nd</sup> session of the Committee agreed to enter an exception for non-retail containers as these provisions do not apply to these type of containers.

30. A comment suggests adding further provisions to avoid overlapping between quality and safety of the product in terms of lot acceptance i.e. “(c) not overlap any other relevant provision to the safety of the product”. It is noted that the commodity standards such as those for processed fruits and vegetables focus mainly on non-safety provisions. **As no standards for these products contain such additional provisions, Section 3.4 has been left unchanged and the question is put to the Committee on whether such provisions are needed.**

31. **Food Additives** - The section has been updated based on the latest developments at recent sessions of the Codex Alimentarius Commission.

32. In addition, the 22<sup>nd</sup> session of the Committee agreed that, as the Codex Committee on Food Additives (CCFA) was considering the relationship between Codex commodity standards and the General Standard for Food Additives (GSFA), for the time being it would be appropriate 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”.

33. In this regard, the 28<sup>th</sup> session of the Codex Alimentarius Commission agreed with the CCFA proposed approach to replace food additive provisions in those commodity standards that have one-to-one correspondence with the GSFA food categories, with a text referring to the provisions of the relevant GSFA food category.

34. A number of Codex Members and Observers have also observed at different Codex committee meetings that the list of food additive provisions might be kept for those additives requiring a numerical level (Tables 1 & 2 of the GSFA) while those commodities regulated by Table 3 of the GSFA namely - additives permitted for use in food in general unless otherwise specified in accordance with GMP - could be exempted from the list and included under a general statement.

35. **Contaminants** - The Layout reflects the decision taken at the 31<sup>st</sup> session of the Codex Alimentarius Commission. Additional provisions in this respect due to the nature of the product, especially those products which are concentrated and re-diluted or are made up of concentrates namely: to adjust the maximum pesticide residue limit/maximum contaminant level by using a concentration factor for the corresponding fresh or single strength product, need to be endorsed by the relevant horizontal committees i.e. Codex Committees on Pesticide Residues and Contaminants, respectively.

36. The Committee is invited to consider the appropriateness to refer to “residues of veterinary drugs” in Codex standards for processed fruits and vegetables or whether the term “and/or” provides for enough flexibility to introduce this provision in the standards. It is noted that the term “or” has been purposely introduced in the standardized texts to provide for flexibility in case of products of plant origin.

37. **Hygiene** - This section is divided into two sub-sections containing standardized provisions applying across Codex commodity standards as set out in the Procedural Manual of the Commission. An additional footnote for those sterilized products in accordance with the Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods is being incorporated in view of the recommendation of the Codex Committee on Food Hygiene in this regard. Additional hygiene provisions may be included depending on the characteristics specific to the product and are subject to endorsement by CCFH.

38. **Weights and Measures** - This section is divided into sub-sections relating to “fill of containers” and “minimum drained weight” (when appropriate). Provisions for fill of containers accounts for “minimum fill”, classification of “defectives” and “lot acceptance”. All these provisions carry standardized text as indicated in the layout with some adjustments for provisions for drained weight where some Codex standards for processed fruits and vegetables incorporates details of the different percentages while in others they include a general provision.

39. Some delegations questioned the inclusion of provisions for weights and measures as they are already covered by the Codex General Standard for the Labelling of Prepackaged Foods (GSFL). Provisions for weights and measures are in accordance with the Format of Codex Commodity Standards. In addition, the 22<sup>nd</sup> session of the Committee introduced adjustments to this section considering the existence of flexible containers which do not comply with the current standardized provisions which refer mainly to rigid containers. This concern is also reflected in the layout.

40. A comment suggests that provisions for minimum fill as currently applied may be prescriptive, could limit innovation and thus create technical barriers to trade. It is noted that the layout is a guidance document for use by the Committee to ensure consistency in the application of those general provisions applying across Codex standards for processed fruits and vegetables whereas possible deviations from these provisions (e.g. additions to or deletions from the common provisions) due to the characteristics specific to the product was provided for in the footnotes referring to the nature of the produce. Another comment indicated that the text providing flexibility in terms of type of containers should not be part of the standardized language. The provision was placed in brackets and referred to footnote 2 to indicate the dependence of this provision of the nature of the produce.

41. **Labelling** - This section incorporates a reference for compliance with the General Standard for the Labelling of Prepackaged Foods which applies across Codex commodity standards. Provisions for non-retail containers and “other styles” (when applicable) also carry standardized provisions which are common to Codex commodity standards. Additional labelling provisions depending on the peculiarities of the product are subject to endorsement by the Codex Committee on Food Labelling. The language used is in line with the General Standard for the Labelling of Pre-packaged Foods and the recommendation of the 35<sup>th</sup> Session of the Committee on Food Labelling.

42. Additional language for provisions that may be characteristic of the product e.g. packing medium, grade, colour, etc. is provided by the blank space and footnote 1. In case provisions for other styles apply, Section 8.2.2 incorporates the standardized language usually applying to Codex standards for processed fruits and vegetables.

43. **Methods of Analysis and Sampling** - This section should incorporate a list of methods of analysis for the combination “provision in the Standard/method” and appropriate sampling plans (when needed). There is not a common approach to this section in Codex commodity standards although the trend is to keep the list of methods in the commodity standards as endorsed by the Codex Committee on Methods of Analysis and Sampling. A proposed format for keeping provisions for methods of analysis is indicated in the Layout. In addition, an example of sampling plans is proposed for guidance to the Committee.

44. **Other aspects** – For further comments on the layout Codex members and observers are kindly invited to consult the relevant sections of the Procedural Manual of the Commission in particular the format for Codex commodity standards and the relationship between general and commodity committees.

**PROPOSED LAYOUT FOR  
CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES**

**Secretariat Note:** In the text the following conventions are used:

[ text ]: For optional texts or text for which several alternatives exist depending on the produce.

{ text }: For text which explains the use of the standard layout. This text does not appear in the standards.

**1 SCOPE**

This Standard applies to [common name of the product], as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

..... 1

**2 DESCRIPTION**

**2.1 PRODUCT DEFINITION**

[Common name of the product] is the product:

- (a) prepared from [common name(s) of the product (s)] conforming to the characteristics of the specie(s) (*Latin name(s)*).....<sup>1</sup>;
- (b) [packed (with water or other) (*with or without*) a suitable liquid packing medium as indicated in Section 3.1.2]<sup>2</sup>;
- (c) [processed (by heat), in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage]<sup>2</sup>.
- (d) ..... 1

**2.2 PRODUCT DESIGNATION**

[Common name of the product] are/[may be] classified in one of the following .....  
..... 1

**2.3 TYPES OF PACK**

- (a) **Solid Pack** - without any added liquid or with only a small amount of liquid<sup>3</sup>
- (b) **Regular Pack** - with a packing medium added, as specified in Section 3.1.2.
- (c) ..... 1

**2.4 TYPES OF COLOUR**

[Common name of the product] are/[may be] classified in one of the following .....  
..... 1

**2.5 SPECIES**

..... 1

**2.6 VARIETAL TYPES**

Any commercially cultivated variety (cultivar) suitable for canning may be used.

or

[Common name of the product] of distinct varietal types should be designated .....

<sup>1</sup> { Additional provisions may be made depending on the nature of produce e.g. sizing }

<sup>2</sup> { Depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary }

<sup>3</sup> Codex Guidelines on Packing Media for Canned Fruits.

..... 1

2.7 STYLES

..... 1

2.7.1 Other 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 relevant requirements of the Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to that style which most closely resembles the style or styles intended to be provided for under this provision; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

or

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

[Common name of the fruit/vegetable] as defined in Section 2.1 [*and liquid packing medium (appropriate to the product) (when appropriate)*]<sup>2</sup> as defined in Section 3.1.2.

..... 1

3.1.2 Packing Media

I(a) In accordance with the Codex Guidelines on Packing Media for Canned Fruits (CAC/GL 51-2003) and/or Codex Guidelines on Packing Media for Canned Vegetables (CAC/GL ##-###) (as appropriate).

I(b) In addition, the following specific provisions apply:

..... 1

or

II. [Common name of the product] may be packed in the following packing media:

..... 1

3.1.3 Other Permitted Ingredients

..... 1

3.2 QUALITY CRITERIA

3.2.1 [Common name of the product] should have normal colour, flavour and odour and shall possess a texture characteristic of the product. or

[Common name of the product] *should have colour, flavour, odour and texture characteristic of the product.*

..... 1

**3.2.2 Uniformity of Size**

..... 1

**3.2.3 Definition of Defects**

[Defect ] - [Definition]

..... 1

**3.2.4 Defects and Allowances**

..... 1

Certain common defects should not be present in amounts greater than the following limitations:

Defects	Maximum limits
(a) [Defect ]	[specific provisions as appropriate e.g. percentages by number/volume/cm/etc., by count, by units, by pieces, in cm <sup>2</sup> /mm <sup>2</sup> of aggregate area per kg of total contents, etc.]

**3.3 CLASSIFICATION OF “DEFECTIVES”**

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 [(except those based on sample averages)]<sup>2</sup>, should be considered as a “defective”.

**3.4 LOT ACCEPTANCE**

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when:

- (a) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5; and
- (b) the requirements of Section 3.2, which are based on sample averages, are complied with.
- (c) .....<sup>1</sup>

[These acceptance criteria do not apply to non-retail containers.]<sup>2</sup>

**4 FOOD ADDITIVES**

**I FUNCTIONAL CLASS [E.G. ACIDIFYING AGENTS]**

INS No.	Name of the Food Additive	Maximum Level <sup>4</sup>
###	XXX	Limited by GMP or numerical level (in percentage or mg/kg)
###	XXX	
###	XXX	

or

II. [Food Additive functional class] used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.

<sup>4</sup> {Subject to endorsement by the Codex Committee on Food Additives and inclusion in the General Standard for Food Additives if possible}

## 5 CONTAMINANTS

### 5.1 PESTICIDE RESIDUES

5.1.1 The product(s) covered by this Standard shall comply with the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.

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[5.1.2 In order to consider the concentration of the product, the determination of the maximum pesticide residue limits shall take into account the natural total soluble solids, the reference value being [numerical value] for fresh fruit/vegetable]<sup>2, 5</sup>.

### 5.2 OTHER CONTAMINANTS

5.2.1 The product(s) covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Foods (CODEX/STAN 193-1995).

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[5.2.2 In order to consider the concentration of the product, the determination of the maximum levels for contaminants shall take into account the natural total soluble solids, the reference value being [numerical value] for fresh fruit/vegetable]<sup>2, 6</sup>.

## 6 HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), [*Recommended International Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993)*, *Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979)*]<sup>2</sup> and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997) \*.

[\* For products that are rendered commercially sterile in accordance with the *Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979)*, microbiological criteria are not recommended as they do not offer benefit in providing the consumer with a food that is safe and suitable for consumption.]<sup>2</sup>

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## 7 WEIGHTS AND MEASURES<sup>[8]</sup><sup>2</sup>

### 7.1 FILL OF CONTAINER

#### 7.1.1 Minimum Fill

The container should be well filled with the product [including packing medium (when appropriate)]<sup>2</sup> which should occupy not less than 90% [minus any necessary head space according to good manufacturing practices]<sup>2</sup> 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 of Section 7.1.1 should be considered as a “defective”.

<sup>5</sup> {Subject to endorsement by the Codex Committee on Pesticide Residues}

<sup>6</sup> {Subject to endorsement by the Codex Committee on Contaminants}

<sup>7</sup> {Subject to endorsement by the Codex Committee on Food Hygiene}

<sup>8</sup> The provisions in this Section do not apply to non-retail containers.

**7.1.3 Lot Acceptance**

A lot should be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

**7.1.4 Minimum Drained Weight**

7.1.4.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled<sup>9</sup>.

(a)	[Style 1]	##% [of the net weight]
(b)	[Style 2]	##% [of the net weight]
(c)	[Style n]	##% [of the net weight]

**7.1.4.2 Lot Acceptance**

The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

**8 LABELLING**

8.1 The product 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:

**8.2 NAME OF THE PRODUCT**

8.2.1 The name of the product shall be [Common name of the product or common name of the fruit/vegetable]

1, 10

[8.2.2 **Other Styles** - If the product is produced in accordance with the other styles provision (Section 2.7.1), 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.]<sup>2</sup>

[8.2.3 If an added ingredient, as defined in Section 3.1.3, alters the flavour/colour/etc. characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.]<sup>2</sup>

**8.2 LABELLING OF NON-RETAIL CONTAINERS**

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**9 METHODS OF ANALYSIS AND SAMPLING<sup>11</sup>**

Provision	Method	Principle	Note	Type
Should match with the provision in the Standard			Any additional clarification as appropriate	##

Example:

<sup>9</sup> **For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.**

<sup>10</sup> {Subject to endorsement by the Codex Committee on Food Labelling}

<sup>11</sup> {Subject to endorsement by the Codex Committee on Methods of Analysis and Sampling}

<b>Provision</b>	<b>Method</b>	<b>Principle</b>	<b>Note</b>	<b>Type</b>
Arsenic	ISO 6634:1982	Spectrophotometry, silver diethyldithiocarbamate		III

Alternative Section on Styles & accompanying labelling provisions

2 **Styles**

*Any presentation of the product should be permitted provided that the product meets all requirements of the Standard.*

8 **Labelling**

8.1 *General statement referring to the GSFL*

8.2 **Name of the Product**

8.2.1 *Provisions for the name of the product.*

8.2.2 .....

8.2.n *The presentation style should be declared on the label of the food if its omission would mislead or deceive the consumer*

*or*

8.2.n *The styles, as defined in Section ##, shall be declared as part of the name or in close proximity to the name of the product [if its omission would mislead or deceive the consumer].*

**Sampling Plans**  
**The appropriate inspection level is selected as follows:**  
**Inspection Level - I Normal Sampling**  
**Inspection Level - II Disputes**  
**(Codex referee purposes sample size),**  
**enforcement or need for better lot estimate.**

**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