codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 9 **CX/PFV 08/24/11**
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

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PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF PROCESSED FRUITS AND VEGETABLES

(Comments in response to CL 2006/56-PFV)

Comments from Brazil, the European Community, the United States of America and IOOC

BRAZIL

In regard to the priority list, Brazil would like to highlight that the volume of international trade of Grated Desiccated Coconut may qualifies the commodity to have its Codex Stan prioritized.

Within FAOSTAT (2005), Coconut + copra worldwide trade was US$ 93.071,15 (x 1.000 US$), behind only table olives (US$ 1.206.329,24), Canned Mushrooms (US$ 757.655,27), whole dates (US$ 385.321,80), and dried figs (US$ 182.033,27).

On the other hand, Brazilian international trade statistics (2005) relates grated desiccated coconut as its 2nd most imported product, after table olives, both listed at the priority list for the standardization of processed fruits and vegetables.

Bearing this in mind, related to the importance of the product, and as perceived after two meetings with the Brazilian private sector and researchers, Brazil aims to lead the revision of Codex Stan 177-1991, for GRATED DESICCATED COCONUT, at the highest possible priority.

PROPOSAL FOR NEW WORK

PROJECT DOCUMENT

Proposal to Revise Section 3 - Essential Composition and Quality Factors and Section 5 – Food Hygiene of the Codex Standard for Grated Desiccated Coconut

1. The purposes and scope of the Standard:

The purpose of this request is to revise the provisions for Total acidity of extracted oil, Moisture and Oil content (Section 3) and to include microbiological provisions for Coliforms, *Staphylococcus aureus* and *Salmonella* spp (Section 5).

2. Its relevance and timeliness:

The 23rd Session of the Codex Committee on Processed Fruits and Vegetables – CCPFV had agreed to forward four Standards to the Commission for adoption at Step 8, leading the proposal of new work a relevant issue for the 24th Session.

Being part of the Priority list for the Standardization of Processed Fruits and Vegetables (ALINORM 07/30/27, para. 149 and Appendix XI).

Considering the listed products in Appendix XI (ALINORM 07/30/27), Ground Desiccated Coconut is the Brazilian 2nd largest imported, and the 5th most traded processed product worldwide.

3. The main aspects to be covered:

If the CCPFV recommends and the Commission approves this work, the sections of the Standard to be reviewed include:

Section 3: Essential Composition and Quality Factors,

Section 5: Food Hygiene

In addition, consequential amendments to relevant sections of the Standard derived from the revision to Sections 3 and 5 to accommodate the changes and revise the references of the document as appropriate.

4. An assessment against the *Criteria for the Establishment of Work Priorities*:

1. under Common MERCOSUL Nomenclature – NCM 8011110, Grounded Desiccated Coconut imports in 2006 were of U$ 2,024,058 (FOB), and exports were of U$ 171,883.
2. under FAOStat, for "Export quantity (1000 tonnes), Coconuts (accessible at: http://faostat.fao.org/site/343/DesktopDefault.aspx?PageID=343), trade in 2006, Worldwide was of 55,324,323 (1000 tonnes).
3. data from IBGE (Brazilian Census Bureau) reports Grounded Desicatted Coconut as the 15th most important Processed Plant Origin Product, under the 2003 national industry survey (accessible at: http://www.ibge.gov.br/home/estatistica/indicadores/industria/pimpfagro_nova/default.shtm

The proposal for the revision of the Codex Standard for Grated Desiccated Coconut is consistent with the *Criteria for the Establishment of Work Priorities* of the Codex Alimentarius Commission Procedural Manual, in particular the criterion:

i. Volume of production and consumption in individual countries and volume and pattern of trade between countries; and

ii. International and regional market potential.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in Objectives 1, 4 and 6 of the Codex Strategic Objectives, which are:

Objective 1: Promoting Sound Regulatory Framework. Sound national food control and regulatory systems are essential to assuring the health and safety of domestic population as well as assuring the safety and quality of foods entering international trade.

Objective 4*:* Enhance Capacity to Respond Effectively and Expeditiously to New Issues, Concerns and Developments in the Food Sector. Codex, as the global food standards setting body, needs to be able to respond effectively and expeditiously through the development of internationally harmonized solutions to food safety and international trade matters.

Objective 6*:* to promote maximum application of Codex standard for domestic regulation and international trade.

6. Information on the relation between the proposal and other existing Codex documents:

This proposal in related to the existing Codex Standard for Grated Desiccated Coconut.

7. Identification of any requirement for and availability of expert scientific advice:

Given that the aforementioned changes are punctual and related to consistency improvement, no scientific advice is intended as necessary.

8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for:

None.

9. The proposed time-line for completion the new work, including the start date, the proposed date for Adoption at Step 5, and the proposed date for adoption by the Commission

Start Date:	2009
Proposed Date for Adoption at Step 5:	2011
Proposed Date for Adoption by the Commission:	2013

CODEX STANDARD FOR GRATED DESICCATED COCONUT

1. SCOPE

This standard applies to Grated Desiccated Coconut.

2. DESCRIPTION

2.1 Definition of the product

Grated desiccated coconut is the finished product obtained from coconut (*Cocos nucifera* L.). The processing consists of de-husking, peeling, milling, drying and sifting. The product is initially produced in a range of particle sizes.

2.2 Classification

2.2.1 Grated desiccated coconut is classified for the purposes of commercialization into three types according to the granulometry of the product as follows:

(a) ***Extra-fine desiccated coconut*** - This is grated desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve with square apertures of 0.85 mm, but of which maximum 25% of the weight passes through a sieve of 0.50 mm aperture size.

(b) ***Fine desiccated coconut*** - This is grated desiccated coconut of which not less than 80% of the weight shall pass easily through a sieve of square aperture size of 1.40 mm, but of which maximum 20% of the weight passes through a sieve of 0.71 mm square aperture size.

(c) ***Medium desiccated coconut*** - This is grated desiccated coconut of which not less than 90% of the weight shall pass easily through a sieve of square aperture size of 2.80 mm, but of which maximum 20% of the weight passes through a sieve of 1.40 mm square aperture size.

2.2.2 Unclassified grated desiccated coconut covers all "fancy cuts" or special cuts (i.e. tender or thin flakes, long and thin chips, extra fancy shreds, long shreds, standard shreds, etc.).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Materials

3.1.1 Desiccated coconut shall be prepared from white meat obtained from the whole nut.

3.1.2 The fruit shall be wholesome and free of disease.

3.2 Organoleptic Properties

3.2.1 The colour shall be white.

3.2.2 The taste shall be characteristic of the product without off-flavours due to deterioration or absorption of extraneous substances.

3.2.3 The odour shall be characteristic of the product and shall not be mouldy, fermented or rancid.

3.3 Analytical Characteristics

3.3.1 Total acidity of extracted oil

The total acidity of extracted oil from grated desiccated coconut shall not be more than [~~0.3~~] [0.16] % m/m measured as lauric acid.

3.3.2 Moisture

The water content of grated desiccated coconut shall not exceed [~~3~~] [4] % m/m.

3.3.3 Oil content

[~~The oil content of grated desiccated coconut shall not be less than 55% m/m.~~]

[The oil content of grated desiccated coconut shall not be less than: 55% m/m for defatted product; 65% m/m for whole fat product.]

3.3.4 Ash

The ash shall not exceed 2.5%.

3.3.5 **Extraneous vegetable matter**

The extraneous vegetable matter consisting exclusively of fragments of shell, fibre, peel and burnt particles shall not exceed 15 fragments per 100 g.

4. **FOOD ADDITIVES**

Maximum level in the final product

4.1 Sulphur dioxide 50 mg/kg

5. **CONTAMINANTS**

5.1 Grated desiccated coconut shall be free from heavy metals in amounts which may represent a hazard to health.

5.2 Produce shall comply with those Maximum Residue Limits established by the Commission for this commodity (See Volume 2 on Pesticide Residues - Codex Alimentarius).

6. **HYGIENE**

6.1 It is recommended that the product 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, Rev. [~~2 (1985)~~] [4 (2003)] Codex Alimentarius Volume 1), [CAC/RCP 04/71,] and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in Good Manufacturing Practice, the product shall be free from

objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

[- ~~shall be free from microorganisms in amounts which may represent a hazard to health~~;]

[The microbial count shall not exceed the following limits.

Microbiological analyses	Limit
Coliform Group count	<0,3 MPN/g
Staphylococcus aureus	<100 CFU/g
Salmonella sp	Absence in 50g

]

- shall be free from parasites which may represent a hazard to health; and

- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. **PACKAGING, TRANSPORT AND STORAGE**

7.1 Grated desiccated coconut shall be packaged, transported and stored in containers which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product.

7.2 The packaging material shall be such as to protect the product against bacteriological and other contamination; it shall protect the product as far as possible against any infiltration of moisture, rehydration and against leaking. The packaging material shall not impart any odour, taste or colour or any other extraneous property to the product and shall not result in contamination of the product with the packaging material.

8. **LABELLING**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1-1985), (Rev. 1-1991 [Amend. 4-2005]) Codex Alimentarius Volume 1, the following specific provisions apply:

8.1 **Name of the Product**

The name of the product to be shown on the label shall be "grated desiccated coconut" preceded or followed by the common or ordinary name legally accepted in the country where the product is sold. The name shall indicate the grade of the product in accordance with the descriptions contained in Section 2.2.

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

EUROPEAN COMMUNITY

The European Community (EC) wishes the updating of the Codex Standard for Table Olives CODEX STAN 66-1981 be proposed as new work for approval by the Codex Alimentarius Commission. The EC considers that the existence of a single and updated standard facilitates the international trade and proposes that the standard set by the International Olive Oil Council could be a starting point for such work.

The other tasks to be undertaken by the CCPFV should include revising the standards relating to certain canned, dry and dried fruits and vegetables and standards relating to frozen fruits and vegetables.

In view of the objectives laid down by the Executive Committee and the heavy burden on the CCPFV, a programme for the revision of existing standards by several electronic working groups should be established at the CCPFV's 2008 session.

For example, one possibility for the standards on canned fruits which have not yet been revised could be to follow the canned vegetables model and prepare a general standard applicable to canned fruits, with a number of annexes covering the canned fruits for which revision is necessary. These annexes could cover canned pineapples, raspberries, strawberries, fruit cocktails, tropical fruit salads and mangos.

The same approach could be adopted for dry and dried fruits, i.e. an electronic working group could draw up a framework standard for dry and dried fruits, with several annexes covering the various dry and dried products: dried grapes, dried apricots, unshelled pistachios, dates and grated desiccated coconut. Of course, in the case of these products, UN/ECE standards should be taken as a basis.

In the case of frozen vegetables (the characteristics of which are fairly similar to those of canned vegetables), the work to be done on canned products can usefully be adapted for frozen products. Here too, a general standard applicable to frozen vegetables, with annexes relating to the various products, should constitute the framework. The vegetables concerned are frozen peas, spinach, leeks, broccoli, cauliflower, Brussels sprouts, green and wax beans, fried potatoes, grain maize, corn on the cob and carrots.

Frozen fruits could follow the same pattern, with annexes covering strawberries, raspberries, peaches, bilberries and blueberries.

UNITES STATES OF AMERICA

The United States appreciates the opportunity to respond to CL 2006/56-PFV -Part B: Request for Comments and Information on items 10,11 and 12, which include, *Proposals for Amendments to the Priority List for the Standardization of Processed Fruits and Vegetables (para. 149 and Appendix XI)*; Item 11, *Methods of Analysis for Processed Fruits and Vegetables - Aqueous Coconut Products (para. 156 and Appendix XII)*; and Item 12, *Food Additive Provisions for Processed Fruits and Vegetables (para. 171 Appendix XIII).*

With respect to Item 10: Proposals for Amendments to the Priority List for the Standardization of Processed Fruits and Vegetables (para. 149 and Appendix XI)

The second paragraph of CL1997/1-PFV February 1997 circulated in preparation for the reconvening of the Codex Committee on Processed Fruits and Vegetables, states:

> *As a consequence of this recommendation, the Codex Alimentarius Commission at its Nineteenth Session in July 1991 agreed that existing standards should be reviewed in order to simplify them to make their acceptance by national governments easier.*

The current revision process and the resulting standards contradict the justification for reconvening the CCPFV for reasons including the following: revised standards are more complex than the original ones; and, the revision process, along with the combination of existing standards, take longer than the development of new ones.

The US recommends the following:

i. The CCPFV members requesting the review of a standard should indicate and justify whether they are sections of the standard or the entire standard that require revision.

ii. The Priority List for standardization should indicate the type of proposal made, such as “N” for new standard and “R” for revision, name of member(s) requesting such, year or session at which formal request was made and a web link to the existing standard and proposals.

IOC

In conformity with the *Criteria for the Establishment of Work Priorities* (Codex Alimentarius Procedural Manual, 12th edition), the **International Olive Council*[1] (IOC) requests the Codex Committee on Processed Fruits and Vegetables** to examine the priority list for the revision and standardisation of processed fruits and vegetables (ALINORM 03/27, Appendix VII) and to propose to the **Codex Alimentarius Commission that priority consideration be given to the Codex standard for table olives *CODEX STAN 66-1981* at its next session in 2008** in the light of the following:

1. The close cooperation between the Codex Alimentarius and the IOOC between 1970 and 1973 on the development of the first Codex standard for table olives (CAC/RS 66-1974), which was adopted in 1974 and issued an amended reference in 1981 (CODEX STAN 66-1981).

2. The decision taken by the Codex Alimentarius Commission in 1983 to initiate the procedure for revising the Codex table olive standard and to entrust the IOC (designated as an "other body" in charge of amendments) with this task in conjunction with the members of the Codex Alimentarius Commission. This led to the ensuing adoption of the revised standard, CODEX STAN 66-1981 (Rev. 1-1987), in 1987.

3. The distribution in October 1997 (CL 1997/1-PFV) of the preliminary drafts of 37 revised standards, including the table olive standard (Appendix XXXII), at step 3 of procedure for comment.

4. The decision of the Codex Committee on Processed Fruits and Vegetables, recorded in ALINORM 99/27 paragraph 67: *Noting the long-standing cooperation between the Committee and the International Olive Oil Council (IOOC) in the elaboration of the Standard for Table Olives, the Committee requested the Secretariat to advise the IOOC of the proposals to revise the present standard and to cooperate with the IOOC in the preparation of the appropriate draft.*

5. The acceptance by the committee of IOOC collaboration in 2000, as recorded in ALINORM 01/27, paragraph 14: *The Committee also accepted the offer of the International Olive Oil Council to collaborate with the Codex Secretariat in the elaboration of the proposed draft Codex Standard for Table Olives.*

6. The decision taken by the committee in 2002 and recorded in ALINORM 03/27, paragraphs 107 and 109, to include table olives in the priority list for the standardisation of processed fruits and vegetables for comments and continuing consideration at future meetings of the Codex Committee on Processed Fruits and Vegetables; and the comment of the delegation of France regarding the priority consideration of products of international trade significance, including table olives (in collaboration with the IOOC).

7. The request addressed by the IOOC Executive Secretariat to the Secretariat of the Codex Alimentarius Commission in October 2003, and reiterated in February 2004 and September 2006, asking it to include table olives in the priority list for standardisation with a view to initiating the examination of the revised standard at the session of the Codex Committee on Processed Fruits and Vegetables in October 2006.

8. The adoption by the IOOC in November 2004 of the draft *Trade standard applying to table olives*, COI/OT/NC no. 1, which had been submitted to the IOOC in June 2004. This standard is a revision of the *Unified qualitative trade standard applying to table olives in international trade*, which was adopted in 1980 and revised in 1981. The revision was carried out to update and adapt the old standard to technological and scientific progress and to changing commercial practices.

9. The importance of harmonising international standards in order to remove any obstacles to international trade and to protect consumers from any fraudulent practices.

10. The volume of world production, consumption and international trade in table olives, which averaged the following tonnages during the 2001/02–2006/07 crop years according to the attached statistics:

- Production	(1,000 tonnes)	1,714.4
- Consumption	(1,000 tonnes)	1,726.5
- International trade		Imports: 462.2
(1,000 tonnes)		Exports: 474.1

[1] New English-language name of the Organisation since the entry into force of the International Agreement on Olive Oil and Table Olives, 2005, on 1 January 2006.

11. The preliminary draft revision of the *Codex standard for table olives* CODEX STAN 66-1981(Rev.1-1987) proposed by the IOOC in June 2004, which is attached hereafter according to the proposed layout for Codex standards for processed fruits and vegetables (ALINORM 07/30/27, Appendix IX).

Proposal of the International Olive Council

PRELIMINARY DRAFT REVISION

CODEX STANDARD FOR TABLE OLIVES

CODEX STAN 66-1981 (Rev. 1-1987)

1. SCOPE

This Standard applies to the fruit of the cultivated olive tree (*Olea europaea* L.), as defined in Section 2, which has been suitably treated or processed, and which is offered for direct consumption as table olives, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

"Table olives" is the product:

(a) prepared from the sound fruits of varieties of the cultivated olive tree *(Olea europaea* L.*)* that are chosen for their production of olives whose volume, shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing;

(b) treated to remove its bitterness and preserved by natural fermentation, or by heat treatment, with or without the addition of preservatives;

(c) packed with or without packing medium.

2.2 PRODUCT DESIGNATION

The name of the product shall be "olives" or "table olives".

2.2.1 Types of Olives

Table olives are classified in one of the following types according to the degree of ripeness of the fresh fruits:

(a) **Green olives:** Fruits harvested during the ripening period, prior to colouring and when they have reached normal size.

(b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.

(c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

2.2.2 Trade Preparations

Olives shall undergo the following trade preparations:

(a) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment, then packed in brine in which they undergo complete or partial fermentation, and preserved or not by the addition of acidifying agents:

  (a-1) Treated green olives in brine;

  (a-2) Treated olives turning colour in brine;

  (a-3) Treated black olives.

(b) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of acidifying agents:

  (b-1) Natural green olives;

  (b-2) Natural olives turning colour;

  (b-3) Natural black olives.

(c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:

(c-1) Dehydrated and/or shrivelled green olives;

(c-2) Dehydrated and/or shrivelled olives turning colour;

(c-3) Dehydrated and/or shrivelled black olives.

(d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, darkened by oxidation in an alkaline medium and preserved in hermetically sealed containers subjected to heat sterilisation; they shall be a uniform black colour.

(d-1) Black olives.

(e) **Specialities:** Olives may be prepared by means distinct from, or additional to, those set forth above. Such specialities retain the name "olive" as long as the fruit used complies with the general definitions laid down in this standard. The names used for these specialities shall be sufficiently explicit to prevent any confusion, in purchasers' or consumers' minds, as to the origin and nature of the products and, in particular, with respect to the designations laid down in this standard.

2.3 **TYPES OF PACK**

(a) **Solid pack**: without any added liquid or with only a small amount of liquid[2].

(b) **Regular pack**: with a packing medium added, as specified in Section 3.1.2.

2.4 **VARIETAL TYPES**

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

2.5 **STYLES**

Olives may be offered in one of the following styles:

2.5.1 **Whole olives**

(a) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.

(b) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit) which remains whole and intact inside the fruit.

(c) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.

2.5.2 **Stoned (pitted) olives**

(a) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.

(b) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the major axis of the fruit.

(c) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.

(d) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.

(e) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.

(f) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem-insertion units as well as of slice fragments.

(g) **Broken olives:** Olives accidentally broken while being stoned (pitted) or stuffed. They normally contain pieces of the stuffing material.

2.5.3 **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products (pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc.) or with natural pastes prepared therefrom.

2.5.4 **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.

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[2] Codex Guidelines on Packing Media for Canned Fruits.

2.5.5 **Olives with capers:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, where the olives are the most numerous compared with the entire product marketed in this style.

2.5.6 **Olive paste:** Exclusively olive flesh, finely crushed.

2.6 **OTHER STYLES**

Any other presentation of the product shall be permitted provided that the product:

(i) is sufficiently distinctive from the other styles laid down in this Standard;

(ii) meets all relevant requirements of this Standard, including requirements relating to limitations on defects, drained weight, and any other requirements which are applicable to the various styles;

(iii) 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

Olives as defined in Sections 1 and 2, with or without packing medium.

3.1.2 Packing Media (packing brines)

This term applies to solutions of food grade salts dissolved in potable water, with or without the addition of all or some of the ingredients listed under Section 3.1.3.

Brine shall be clean, free from unauthorised foreign matter and shall comply with the hygiene rules laid down in Section 6 of this Standard.

3.1.2.1 Physico–chemical characteristics of the packing brine or of the juice after osmotic balance:

Preparation	Minimum sodium chloride content %			Maximum pH limit			Minimum lactic acidity % lactic acid		
	SCC, MAT	PR, R	P, S	SCC, MAT	PR, R	P, S	SCC, MAT	PR, R	P, S
Treated olives	5	4	GMP	4.0	4.0	4.3	0.5	0.4	GMP
Natural olives	6	6	GMP	4.3	4.3	4.3	0.3	0.3	GMP
Dehydrated and/or shrivelled olives	10	10	GMP	GMP	GMP	GMP	GMP	GMP	GMP
Olives darkened by oxidation	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP

SCC: Specific chemical characteristics

MAT: Modified atmosphere

PR: Addition of preservatives

R: Refrigeration

P: Pasteurisation

S: Sterilisation

GMP: Good manufacturing practice

Note 1: Trade preparations of table olives not complying with the above physico–chemical characteristics may only be marketed if they are made according to traditional methods the food safety of which is guaranteed by an official body which authorises their distribution and sale.

Note 2: The presence of propionic acid and its salts may be observed in table olive trade preparations that have undergone fermentation in conformity with good manufacturing practice.

3.1.2.2 Characteristics of the thermal pasteurisation and sterilisation treatment applied to table olives, as evaluated in the packing brine or flesh:

Preparation	Minimum microbially lethal units	
	$PU^{5.25}_{62.4^{o}C}$	$F_{o}{}^{10}_{121^{o}C}$
	P	S
Treated olives	15	-
Natural olives	15	-
Dehydrated and/or shrivelled olives	15	-
Olives darkened by oxidation	-	15

P: Pasteurisation

S: Sterilisation

PU^{z}_{rt}: Pasteurisation units, defined as the cumulative lethal rate during heat processes performed at temperatures below 100ºC. Propionic bacteria shall be considered the reference microorganisms for table olives, for which the equation of the thermal death time is defined by a reference temperature equal to 62.4ºC and a z curve of 5.25.

Rt: The reference temperature is the temperature corresponding to a decimal reduction time which, together with the z curve, defines the logarithmic representation of the T.D.T. curve of a given microorganism.

z: Curve that plots the logarithmic representation of the thermal death times according to temperature (T.D.T.); it is equivalent to the number of degrees for the curve to traverse one log cycle.

$F_{o}{}^{z}_{rt}$: Cumulative sterility value: integral, or sum of the partially lethal rates, obtained during sterilisation and expressed as exposure time at a reference temperature. When the reference temperature Rt is fixed at 121ºC and the z curve at 10ºC, the F_o value applicable to olives darkened by oxidation is obtained.

Decimal reduction time: heating time, in minutes, required to reduce the active population of a bacterial suspension by one tenth.

Thermal death time: heating time, at a specific temperature and in specific conditions, required to reduce the initial microbial population by a factor of 10^{12}.

Lethal rate: reciprocal of the number of minutes of heat exposure required to destruct a given microorganism at a specific temperature.

3.1.3 **Other Permitted Ingredients**

Other ingredients may be used such as:

(a) Water;
(b) Food-grade salts;
(c) Vinegar;
(d) Olive oil;
(e) Sugars;
(f) Any single or combination of edible material used as an accompaniment or stuffing such as, for example, pimiento, onion, almond, celery, anchovy, capers, or pastes thereof;
(g) Spices and aromatic herbs or natural extracts thereof;
(h) Authorised additives (including flavourings).

3.2 **QUALITY CRITERIA**

Table olives should have the colour, flavour, odour and texture characteristic of the product.

Table olives shall be size-graded. Size-grading shall be carried out according to the number of fruits per kilogramme or hectogramme. It shall be compulsory for olives in the whole, stoned (pitted) and stuffed styles.

3.2.1 **Uniformity of Size**

The olives are size-graded according to the number of fruits per kilogramme or hectogramme.

The size scale, in one kilogramme, is as follows:

60/70	121/140	201/230
71/80	141/160	231/260
81/90	161/180	261/290
91/100	181/200	291/320
101/110	321/350	
111/120	351/380	
	381/410*	

***** Above 410, the interval is 50 fruits.

Different scales may nevertheless be applied according to agreements between the parties concerned.

Solely where stuffed olives are concerned, as from size 201/220 the interval is 20 fruits up to size 401/420.

Size-grading shall be compulsory for olives in the whole, stoned (pitted) and stuffed styles.

In the case of stoned (pitted) olives or stuffed olives (after removing the stuffing), the size shown shall be the one corresponding to the original whole olive. For the purpose of checking, the number of stoned (pitted) olives in one kilogramme shall be multiplied by a coefficient set by each producing country.

Within each size as defined above, it is stipulated that after having removed from a sample of 100 olives, the olive having the largest horizontal diameter and the olive having the smallest horizontal diameter, the difference between the horizontal diameters of the remaining olives may not exceed 4 mm.

3.2.2 **Definitions of Defects**

(a) **Harmless extraneous material:** Any vegetable matter not injurious to health, nor aesthetically undesirable, for example leaves, separated stems, but not including substances the addition of which has been authorised in the standard.

(b) **Blemished fruit**: Olives with marks on the skin that are more than 9 mm^2 in surface area and that may or may not penetrate through to the flesh.

(c) **Mutilated fruit**: Olives damaged by tearing the epicarp to such an extent that a portion of the mesocarp becomes visible.

(d) **Broken fruit**: Olives damaged to such an extent as to affect their normal structure.

(e) **Shrivelled fruit:** Olives that are so abnormally wrinkled as to affect their appearance. The slight superficial wrinkles displayed by certain trade preparations shall not be considered a defect.

(f) **Abnormal texture:** Olives which are excessively or abnormally flabby or tough in comparison with the trade preparation in question and with the average of a representative sample of the lot.

(g) **Abnormal colour:** Olives the colour of which is distinctly different from the characteristic colour of the trade preparation in question and from the average of a representative sample of the lot.

(h) **Stems:** Stems attached to the olives and which measure more than 3 mm in length when measured from the shoulder of the olive. Not considered a defect in whole olives presented with stem attached.

(i) **Defective stuffing:** Olives presented in the stuffed olive style which are totally or partly empty in comparison with the trade preparation in question and with the average of a representative sample of the lot.

(j) **Stone (pit) or stone (pit) fragments (except for whole olives):** Whole stones (pits), or stone (pit) fragments measuring more than 2 mm along their longest axis.

3.2.3 **Defects and Allowances**

The maximum defect tolerances for each type of olive and for olives darkened by oxidation are as follows:

- **Whole, stoned (pitted) or stuffed olives:**

	Second category		
	Green olives	Olives darkened by oxidation	Olives turning colour and black olives
Stoned (pitted) or stuffed olives			
Maximum tolerances as % of fruit:			
Stones (pits) and/or stone (pit) fragments	1	1	2
Broken fruit	7	7	7
Defective stuffing	7	7	7
Whole olives, stoned (pitted) or stuffed			
Maximum tolerance as % of fruit:			
Blemished fruit	10	6	12
Mutilated fruit	8	8	10
Shrivelled fruit	6	6	10
Abnormal texture	10	10	12
Abnormal colour	10	10	12
Stems	6	6	6
Cumulative maximum of tolerances for these defects	22	22	22
Maximum tolerance as units per kg or fraction:			
Harmless extraneous material	1	1	1

The tolerances shall be assessed in a minimum sample of 200 olives taken in accordance with the *Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969).*

- **Olives presented in the halved, quartered, divided, sliced, chopped or minced, broken, salad olive (except when prepared with whole olives) and olive paste styles**: the presence of a stone (pit) or stone (pit) fragment shall be tolerated in every 300 grammes of net drained content of olive flesh.

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)][3], 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 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.

[3] [(These acceptance criteria do not apply to non-retail containers)].

4. FOOD ADDITIVES

INS No.	Name of food additive	Maximum Level: g/kg (expressed as m/m weight of flesh)
4.1	**ACIDITY REGULATORS**	
260	Acetic acid	Limited by GMP
270	Lactic acid	15 g/kg
330	Citric acid	15 g/kg
334	L(+) tartaric acid	15 g/kg
4.2	**ANTIOXIDANTS**	
300	L-ascorbic acid	Limited by GMP
4.3	**FIRMING AGENTS**	
327	Calcium lactate	Limited by GMP
333	Calcium citrate	Limited by GMP
509	Calcium chloride	Limited by GMP
4.4	**FLAVOUR ENHANCERS**	
621	Monosodium glutamate	5 g/kg
	Others defined by the Codex Alimentarius for this product	
4.5	**FLAVOURING AGENTS**	
	Natural flavours as defined by the Codex Alimentarius	Limited by GMP
4.6	**PRESERVATIVES**	
200	Sorbic acid and its sodium and potassium salts (expressed as sorbic acid)	0.5 g/kg
210	Benzoic acid and its sodium and potassium salts (expressed as benzoic acid)	1 g/kg
4.7	**STABILISERS** (to maintain the colour of olives darkened by oxidation)	
579	Ferrous gluconate	0.15 g/kg as total Fe
585	Ferrous lactate	0.15 g/kg as total Fe

4.8 THICKENERS AND AGGLUTINANTS (solely for pastes intended for stuffing)

Food-grade thickeners and agglutinants as defined by the Codex Alimentarius and limited by GMP for this product.

4.9 OTHER ADDITIVES

Other additives as defined by the Codex Alimentarius for this product.

5. CONTAMINANTS

5.1 PESTICIDE RESIDUES

The product covered by the provisions of this Standard shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this product.

5.1 OTHER CONTAMINANTS

The product covered by the provisions of this Standard shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this product.

6. HYGIENE

6.1 It is recommended that the product covered by 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, Rev. 4–2003), the *Recommended Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CAC/RCP 23-1979, Rev. 2-1993) 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).*

6.3 Fermented olives held in a packing medium may contain microorganisms used for fermentation, notably lactic bacteria and yeasts. The number of such microorganisms (lactic bacteria and/or yeasts) in a selective culture medium may, for each one, be up to 10^9 colony-forming units/ml of brine or per gramme of flesh depending on the level of fermentation.

6.4 Olives preserved by heat sterilisation (such as olives darkened by oxidation) shall have received a processing treatment sufficient both in time and temperature to destroy spores of *Clostridium botulinum*.

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) which should occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20ºC which the sealed container will hold when completely filled.

Note: For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20ºC which the sealed container will hold when completely filled less 20 ml.

7.1.2 Classification of 'Defectives'

A container that fails to meet the requirements for minimum fill (90% of container capacity) of Section 7.1.1 should be considered a 'defective'.

7.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of Section 7.1 when the number of 'defectives' as defined in Section 7.1.1 does not exceed the acceptance number (c) of the appropriate sampling plan in the *Codex Alimentarius Sampling Plans for Prepackaged Foods* (AQL-6.5) (CODEX STAN 233-1969).

7.1.4 Minimum Net Drained Weight

The net drained weight of the product should not be less than the following percentages, calculated in relation to the weight of distilled water at 20ºC which the sealed container will hold when completely filled.[4]

The tolerance concerning the net drained weight mentioned on the container shall not exceed the following percentage scale, providing the sample's mean net drained weight is equal to, or in excess of, said declared weight:

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[4] For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20ºC which the sealed container will hold when completely filled less 20 ml.

(a) Containers with drained weight less than 200 grammes	5%
(b) Containers with drained weight between 200 and 500 grammes	4%
(c) Containers with drained weight between 500 and 1,500 grammes	3%
(d) Containers with drained weight in excess of 1,500 grammes	2%

8. LABELLING

8.1 LABELLING OF RETAIL CONTAINERS

Table olives shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985, Rev. 1-1991, Amd. 2001).

8.1.1 Name of the Product

The name of the product shall be "olives" or "table olives".

The following shall be included as part of the name of the product or shall appear in close proximity thereto:

8.1.1.1 The type of olive as described in Section 2.2.1. This may be replaced by the terms in use in the country of sale. This declaration shall not be compulsory on transparent packs.

8.1.1.2 The trade preparation as described in Section 2.2.2. This may be replaced by the trade preparation in use in the country of sale.

8.1.1.3 The style as described in Section 2.5. This declaration may be limited to the declarations in use in the country of sale; it may be omitted on glass jars and plastic sachets. In the case of stuffed olives the style of stuffing shall be specified:

- "olives stuffed with …" (single or combination of ingredients);
- "olives stuffed with … paste" (single or combination of ingredients).

8.1.1.4 If the olives are presented in accordance with the provisions on other styles (Section 2.6), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

8.1.1.5 The size of "whole", "stoned (pitted)", "stuffed" and "halved" olives. The size may be declared according to existing practice in the country of sale; this declaration shall not be compulsory on transparent packs.

8.1.1.6 The trade category.

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

Provision	Level	Method	Principle	Type	Comments
pH of brine	**See standard**	ISO 1842 :1991	Potentiometry	IV	Method proposed as Codex General Method for processed fruits and vegetables (see Appendix III, Part 1, ALINORM 05/08/27).

Provision	Level	Method	Principle	Type	Comments
Acidity of brine		AOAC 942.15	Titrimetry	IV	CODEX STAN 234/1999 refers to a method described in the Standard which does not exist. Method AOAC 942.15 recommended for pickled cucumbers could be applied for the determination of the acidity of table olive brine.
Sodium chloride (salt) in brine		AOAC 971.27 ISO 3634 :1979 Volhard titration method	Potentiometry Titrimetry	III II	Codex General Method AOAC 971.27 inserted in CODEX STAN 234/1999 would be replaced by ISO 3634:1979 as the general method for the determination of salt in processed fruits and vegetables (24^{th} session of CCMAS). Sodium chloride content in brine by the Volhard titration method, using a standardised solution of silver nitrate and potassium chromate as indicator. The brine of the flesh is diluted with distilled water before titration(Fernández Díez *et al*., 1985).
Drained weight		AOAC 968.30	Seiving Gravimetry	I	General Codex Method for processed fruits and vegetables (see Appendix VIII, Part I, ALINORM 05/08/27 and CODEX STAN 234/1999).
Fill of container		CAC/RM 46-1972	Weighing	I	General Codex Method for processed fruits and vegetables (see CODEX STAN 234/1999).

ANNEX

The Trade Standard applying to Table Olives COI/OT/NC no. 1 of June 2004 adopted by the International Olive Council comprises the following additional specifications:

1. **AUTHORISED PROCESSING AIDS**

		Maximum Level: g/kg (expressed as m/m weight of flesh)
1.1	Cultures of lactic microorganisms	Limited by GMP
1.2	Nitrogen	Limited by GMP
1.3	Carbon dioxide	Limited by GMP
1.4	Manganese lactate	Limited by GMP
1.5	Manganese gluconate	Limited by GMP
1.6.	Sodium or potassium hydroxide	Limited by GMP
1.7.	Hydrochloric acid	Limited by GMP

2. **QUALITATIVE CLASSIFICATION**

Table olives are classified in one of the following three trade categories according to the defects defined in Section 3.2.3 of this Standard and to the tolerances given in Section 2.2 of this Annex.

2.1 **TRADE CATEGORIES**

2.1.1 **"Extra" or "Fancy":** The high quality olives endowed to the maximum extent with the characteristics specific to the variety and trade preparation are considered as belonging to this category. Notwithstanding, and providing this does not affect the overall favourable aspect or organoleptic characteristics of each fruit, they may have very slight colour, shape, flesh-firmness or skin defects.

Whole, split, stoned (pitted) and stuffed olives of the best varieties may be classified in this category, providing their size exceeds 351/380.

2.1.2 **"First", "1st", "Choice" or "Select":** This category covers good quality olives with a suitable degree of ripeness and endowed with the characteristics specific to the variety and trade preparation. Providing this does not affect the overall favourable aspect or individual organoleptic characteristics of each fruit, they may have slight colour, shape, skin or flesh-firmness defects.

All the types, preparations and styles of table olives may be classified in this category, except for chopped or broken olives and olive pastes.

2.1.3 **"Second", 2nd" or "Standard":** This category includes good quality olives which, although they cannot be classified in the two previous categories, comply with the general conditions defined for table olives under section 3.1 of this standard.

2.2 **DEFECTS AND ALLOWANCES**

The maximum defect tolerances for each trade category, by type of olive and for olives darkened by oxidation, are as follows:

- ***Whole, stoned (pitted) or stuffed olives***:

	Extra category			First category			Second category		
	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives
Stoned (pitted) or stuffed olives									
Maximum tolerances as % of fruit:									
Stones (pits) and/or stone (pit) fragments	1	1	2	1	1	2	1	1	2
Broken fruit	3	3	3	5	5	5	7	7	7
Defective stuffing									
. place-packed	1	1	1	2	2	2	-	-	-
. random-packed	3	3	3	5	5	5	7	7	7

	Extra category			First category			Second category		
	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives	Green olives	Olives darkened by oxidation	Olives turning colour and black olives
Whole olives, stoned (pitted) or stuffed									
Maximum tolerance as % of fruit:									
Blemished fruit	4	4	6	6	6	8	10	6	12
Mutilated fruit	2	2	3	4	4	6	8	8	10
Shrivelled fruit	2	2	4	3	3	6	6	6	10
Abnormal texture	4	4	6	6	6	8	10	10	12
Abnormal colour	4	4	6	6	6	8	10	10	12
Stems	3	3	3	5	5	5	6	6	6
Cumulative maximum of tolerances for these defects	12	12	12	17	17	17	22	22	22
Maximum tolerance as units per kg or fraction:									
Harmless extraneous material	1	1	1	1	1	1	1	1	1

The tolerances shall be assessed in a minimum sample of 200 olives taken in accordance with the *Codex Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969).*

- **Olives presented in the halved, quartered, divided, sliced, chopped or minced, broken, salad olive (except when prepared with whole olives) and olive paste styles**: the presence of a stone (pit) or stone (pit) fragment shall be tolerated in every 300 grammes of net drained content of olive flesh.

3. CONTAINERS

The containers used may be made of metal, tin, glass, plastic materials or of any other material, except wood, which complies with existing technical and health requirements. Containers shall be such as to ensure correct preservation of the olives and shall not transmit harmful substances to the preserved product.

Transparent containers shall not produce optical effects liable to change the appearance of the product contained therein.

Except for non-returnable containers which must be original and show no signs of deterioration giving reason to believe that the organoleptic conditions or commercial value of the product contained might be subsequently affected, all other containers may be re-used providing they are in good condition.

4. LABELLING AND POINT-OF-SALE DISPLAYS

4.1 LABELLING OF RETAIL CONTAINERS

Table olives shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985, Rev. 1-1991, Amd. 2001).

In addition to any inscriptions that may be required by the regulations of the importing country, the following are compulsory on packs and containers:

4.1.1 **Name of the Product**

The name of the product shall be "olives" or "table olives".

The following shall be included as part of the name of the product or shall appear in close proximity thereto:

4.1.1.1 The type of olive as described in Section 2.2.1 of the Standard. This may be replaced by the terms in use in the country of sale. This declaration shall not be compulsory on transparent packs.

4.1.1.2 The trade preparation as described in Section 2.2.2 of the Standard. This may be replaced by the trade preparation in use in the country of sale.

4.1.1.3 The style as described in Section 2.5 of the Standard. This declaration may be limited to the declarations in use in the country of sale; it may be omitted on glass jars and plastic sachets. In the case of stuffed olives the style of stuffing shall be specified:

- "olives stuffed with …" (single or combination of ingredients);
- "olives stuffed with … paste" (single or combination of ingredients).

4.1.1.4 If the olives are presented in accordance with the provisions on other styles (Section 2.6 of the Standard), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

4.1.1.5 The size of "whole", "stoned (pitted)", "stuffed" and "halved" olives. The size may be declared according to existing practice in the country of sale; this declaration shall not be compulsory on transparent packs.

4.1.1.6 The trade category.

4.1.2 **List of Ingredients**

Labelling shall include the full list of ingredients which shall be listed in descending order of ingoing weight (m/m) at the time of the manufacture of the product.

4.1.3 **Net Contents and Net Drained Weight**

4.1.3.1 The net contents shall be declared in the metric system ("Système International" units) by weight.

The declaration of net contents represents the quantity at the time of packaging and is subject to enforcement by reference to an average system of quality control.

4.1.3.2 For olives packed in brine, the net drained weight shall be declared in the metric system ("Système International" units) by weight.

The declaration of net drained weight is subject to enforcement by reference to an average system of quality control.

4.1.4 **Name and Address**

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

4.1.5 **Country of Origin**

4.1.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

4.1.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

4.1.6 **Lot Identification**

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

4.1.7 **Date Marking and Storage Instructions**

4.1.7.1 The date of minimum durability shall be declared by the month and year by the words "Best before end…".

The declaration shall be accompanied by the date itself or by a reference to where it is given.

The month and year shall be declared in uncoded numerical sequence except that the month may be indicated by letters in those countries where such use will not confuse the consumer.

4.1.7.2 In addition to the date of minimum durability, any special conditions for the storage of the product shall be declared on the label if the validity of the date depends thereon.

4.1.7.3 Any specific instructions for storing containers, once opened, shall be declared, in particular as regards keeping the container in the refrigerator.

4.2 DISPLAYOF THE PRICE PER KILOGRAMME AT THE POINT OF RETAIL SALE

The price per kilogramme (in relation to the net drained weight for products sold in a covering liquid and to the net weight for other preparations) shall be displayed at the point of retail sale in order to ensure fair competition between manufacturers and market transparency.

4.3 LABELLING OF NON-RETAIL CONTAINERS

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