

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 5b

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

25th Session
Bali, Indonesia,
25 – 29 October 2010

PROPOSED DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS
(Revision of CODEX STAN 241-2003)
COMMENTS FROM: Brazil, Malaysia, Thailand and the United States of America

BRAZIL

In regard to the aforementioned draft annex, Brazil would like to congratulate France for the work done and support the final recommendation of the Working Group to retain the Standard as a stand-alone document.

Additionally we would like to share a specific comment:

Section and sentence/paragraph
3.2 QUALITY CRITERIA
Type of change
Addition
Rationale
As bamboo shoots are largely consumed raw (in salads), and levels above 10 mg/Kg are associated with acute toxicity*, Brazil considers that the same general reference to the maximum hydrocyanic acid content of Codex Stan for Gari (CODEX STAN 151-1989) should be adopted to protect consumers to the risk associated with that consumption. Brazil would like to highlight that other Codex Stan are also subjected to the same provision - CODEX STAN 176-1989 (Cassava Flour) and CODEX STAN 238-2003 (Sweet Cassava).
Proposed changes
<u>Hydrocyanic acid content</u> <u>The total hydrocyanic acid content of bamboo shoots shall not exceed 2 mg/kg.</u>

* <http://www.inchem.org/documents/jecfa/jecmono/v30je18.htm>

MALAYSIA

GENERAL COMMENTS

Malaysia proposes to retain this standard as a stand-alone document as the product is packaged in packing media with or without fermentation.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.2 Packing Media

3.1.2.2 Other Permitted Ingredients

(b) ~~Edible~~ Aromatic plants, spices or extracts thereof, seasoning;

Comments:

Malaysia is of the view to include the word “edible” to differentiate aromatic plants that are edible and non-edible.

4. FOOD ADDITIVES

4.1 ACIDITY REGULATORS

Acidity regulators used in accordance with Tables 1 and 2 ~~3~~ of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

Comments:

Malaysia would like to propose to delete the reference to Table 3 and include reference to Tables 1 and 2 as the current Codex GSFA does not include tartaric acid in Table 3.

Tartaric acid has an ADI and a numerical value for use should be assigned and proposed in Tables 1 and 2 of the Codex GSFA for use of Tartrates in food category 0.4.2.2.4 *Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds* at maximum use level of 1300 mg/kg.

8. LABELLING

8.1 NAME OF THE PRODUCT

8.1.1 The name of the product shall be “~~bamboo shoots~~”, “bamboo shoots”, “boiled bamboo shoots” or “fermented bamboo shoots”. The style, as appropriate, shall be declared as part of the name.

Comments:

Malaysia proposes to delete the repetitive term “bamboo shoots”.

8.1.4 Where the seasoning used is of animal origin, the name of the seasoning shall be accompanied by the common name of the animal.

Comments:

Malaysia proposes to include declaration for the source of seasoning with insertion of para. 8.1.4 to provide information to indicate the source of the seasoning (ingredient) for consumer choice.

THAILAND

Proposed Draft Standard for Canned Bamboo Shoots

We would like to restate our opinions that the Bamboo Shoots Standard should not be included as an annex of the standard for Certain Canned Vegetables since the consideration of the inclusion of bamboo shoot as an annex of the standard for Certain Canned Vegetables would complicate and delay the work.

1. SCOPE

We would like to delete the sentence “ complying with the characteristics of edible species of bamboo shoots” and delete the section 2.2: Species because it is mentioned in the section 2.1 (a) already.

2.1 PRODUCT DEFINITION

The text in section (a) The sentence may be modified to read as follows: “(a) prepared from edible species of bamboo shoot in packing media with or without fermentation”.

UNITED STATES

The United States is pleased to submit the following comments on the Proposed Draft Codex Standard for Canned Bamboo Shoots (Revision of CODEX STAN 241-2003).

The U.S. acknowledges the efforts of the working group assigned to evaluate the possibility of including the Codex Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003) as an Annex of the Codex Standard For Certain Canned Vegetables (Codex Stan 297-2009).

Bearing in mind that the Scope on the Standard for Certain Canned Vegetables (Codex Stan 297-2009) excludes vegetables that are lacto-fermented, pickled or preserved in vinegar, whereas the Standard for Canned Bamboo Shoots includes bamboo shoots in packing media with or without fermentation, the U.S. recommends that the Standard for Canned Bamboo Shoots remains a stand-alone standard and not be included in the Annex of the Codex Standard For Certain Canned Vegetables (Codex Stan 297-2009).

The Codex Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003) is a relatively new standard and to date the U.S. is unaware of any problems with its application by regulatory agencies and industry or failing to protect consumers in any manner. Therefore, the United States supports retaining this standard as is, with one revision which is suggested below.

Specific Comments

4. FOOD ADDITIVES

The United States draws the attention of the CCPFV to the recommendation of the 58th session of the Executive Committee of Codex Alimentarius that was endorsed by the 28th session of the Commission, which says “the GSFA should be the single authoritative reference point for food additives and this should be made clear in all commodity standards” (Alinorm 05/28/3A paragraph 56 [15]). Therefore, the United States recommends the adherence of this draft revised standard to the recommended format for commodity standards as spelled out in the Procedural Manual¹, which should take the following form:

4 FOOD ADDITIVES

4.1 ACIDITY REGULATORS

Acidity regulators used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.

INS No. Name of the Food Additive Maximum Level

334 — Tartaric acid ————— 1300 mg/kg

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“[Food Additive functional class including, but not limited to Acidity Regulators, Antioxidants, Flavor enhancers, And Preservatives can] be used in accordance with Tables 1 and 2 of the Codex General Standard of Food Additives in food category 04.2.2.4. [Processed fruits and vegetables(including mushrooms and fungi roots, tubers, pulses and legumes and aloe vera) and seaweed in vinegar, oil, brine, or soybean sauce,] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.]”

¹ Codex Alimentarius Commission Procedural Manual, eighteenth edition, page 46