

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) (N01-2009) (AT STEP 3)

Codex Members and Observers 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 **16 July 2010**. Comments should be addressed:

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BACKGROUND

1. The 24th Session of the Committee on Processed Fruits and Vegetables agreed to initiate new work on the revision of the *Standard for Canned Bamboo Shoots* (CODEX STAN 241-2003) and to include the revised text as an Annex to the *Standard for Certain Canned Vegetables* (CODEX STAN 297-2009). The Committee further agreed to entrust the revision to an electronic Working Group chaired by France in order to present a revised document for consideration by the next session of the Committee.¹ The 32nd Session of the Commission approved the revision of the Standard as new work for the Committee².

2. The Working Group revised the Standard as instructed by the Committee. It was however recommended to retain the Standard as a stand-alone document since the scope of the *Standard for Certain Canned Vegetables* excludes vegetables that are lacto-fermented, pickled or preserved in vinegar while the *Standard for Canned Bamboo Shoots* refers to bamboo shoots in packing media with or without fermentation. It was further noted that this is a relatively new Standard which was included in the revision basically to annex it to the *Standard for Certain Canned Vegetables*.

¹ ALINORM 09/32/27, paras. 36, 108, 109.

² ALINORM 09/32/REP, App. VI.

3. In view of the above, the revision focused mainly on the provisions for packing media, that still referred to the “Guidelines for Packing Media for Canned Vegetables (under development)” which had been discontinued by including relevant provisions in the *Standard for Certain Canned Vegetables*³, and the simplification of the food additives section by referring to Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) where possible. These changes imply the deletion of other permitted ingredients (section 3.1.3) and acidity regulators limited by good manufacturing practices (section 4.1) from CODEX STAN 241-2003.

4. In addition, the Secretariat has included provisions for classification of defectives and lot acceptance under the section on quality criteria and additional provisions for weights and measures for consistency with other standards for canned vegetables carrying similar provisions. The section on hygiene was amended by introducing a footnote by which products processed according to the *Code of Hygienic Practice for Low-Acid and Acidified Canned Foods* (CAC/RCP 23-1979) should continue to contain the provision relating to microbiological criteria but with a footnote indicating that such criteria are not recommended for this type of products⁴. The section on labelling was also amended to incorporate provisions for other styles and ingredients. The labelling of other styles was included for consistency with the corresponding provisions in section 2.3.6. The provisions for ingredients were inserted to allow for the labelling of specific ingredients that may affect the flavour characteristic of the product as may be the case in view of the new provisions for packing media. Both labelling provisions regularly apply to canned vegetable standards having this sort of provisions⁵. Methods of analysis relevant to canned bamboo shoots were integrated into the Standard for ease of reference.

5. The revised Standard is contained in Annex I. The rationale for the revision is provided in Annex II. The List of Participants is presented in Annex III. Changes (additions) are highlighted in italics.

Request for comments

6. Codex Members and Observers are invited to comment on the *proposed draft Codex Standard for Canned Bamboo Shoots* (revision of CODEX STAN 241-2003) as directed above, in particular, the new provisions on packing media.

³ ALINORM 09/32/27, para. 77.

⁴ See Codex Standards for Preserved Tomatoes (CODEX STAN 13-1981), Certain Canned Citrus Fruits (CODEX STAN 254-2007), Certain Canned Vegetables (CODEX STAN 297-2009), etc.

⁵ See Codex Standards for Processed Tomato Concentrates (CODEX STAN 57-1981), Preserved Tomatoes (CODEX STAN 13-1981), Certain Canned Vegetables (CODEX STAN 297-2009), etc.

PROPOSED DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS
(Revision of CODEX STAN 241-2003)

1 SCOPE

This Standard applies to canned bamboo shoots, *complying with the characteristics of edible species of bamboo shoots*, as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking or for further processing.

2 DESCRIPTION

2.1 PRODUCT DEFINITION

Canned bamboo shoots is the product:

- (a) prepared from edible bamboo shoots in packing media with or without fermentation;
- (b) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.
- (c) The pH value of the product shall be as follows:
 - (i) natural fermented bamboo shoots product - pH lower than 4.0;
 - (ii) acidified bamboo shoots product - pH 4.0 – 4.6;
 - (iii) non-fermented, non acidified bamboo shoots product - pH higher than 4.6.

2.2 SPECIES

Any edible bamboo shoots may be used.

2.3 STYLES

2.3.1 Whole - Bamboo shoots with tips and flesh trimmed to remove the outer surfaces and hard bases.

2.3.2 Half - Whole bamboo shoots cut longitudinally into halves.

2.3.3 Slice - Bamboo shoots cut into uniform slices.

2.3.4 Strip - Bamboo shoots cut into fine strips of regular size.

2.3.5 Dice - Bamboo shoots cut into cubes of regular size.

2.3.6 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.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Bamboo shoots as defined in Section 2 and liquid packing medium appropriate to the product.

3.1.2 Packing Media

3.1.2.1 Basic Ingredients

Water and, if necessary, salt.

3.1.2.2 Other Permitted Ingredients

Packing media may contain ingredients subject to labelling requirements of Section 8 and may include, but is not limited to:

- (a) *Sugars, as defined in the Codex Standard for Sugars (CODEX STAN 212-1999), and/or other foodstuffs with sweetening properties such as honey, as defined in the Codex Standard for Honey (CODEX STAN 12-1981);*
- (b) *Aromatic plants, spices or extracts thereof, seasoning;*
- (c) *Vinegar;*
- (d) *Regular or concentrated fruit juice as defined in the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005);*
- (e) *Oil;*
- (f) *Tomato puree as defined in the Codex Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).*

3.2 QUALITY CRITERIA

Canned bamboo shoots shall have normal colour, flavour and odour and shall possess a texture characteristic of the product.

3.2.1 Defects and Allowances

The maximum permissible limitations for irregularities and shape are shown in Table 1.

Table 1

Item	Style	Limitations
1	Whole or half	(a) none if less than 3 per can; (b) 1 unit if 3 - 5 per can; (c) 2 units if 6 - 9 per can; (d) 3 units per every 10 if more than 10 per can.
2	Slice, strip, dice	20% by drained weight.

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), 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.

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

5 CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

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), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979), 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)¹.

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% (minus any necessary head space according to good manufacturing practices) 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.

¹ 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.

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”.

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**

The drained weight of the product should be not less than 50% of the net weight, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled².

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**

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

8.1 **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.

8.1.2 *Other styles* - *If the product is produced in accordance with the other styles provision (Section 2.3.6), 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.*

8.1.3 *If an added ingredient, as defined in Section 3.1.2.2, alters the flavour characteristic of the product, the name of the food shall be accompanied by the term “flavoured with X” or “X flavoured” as appropriate.*

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.

² 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.

9 METHODS OF ANALYSIS AND SAMPLING

<i>PROVISION</i>	<i>METHOD</i>	<i>PRINCIPLE</i>	<i>TYPE</i>
<i>Drained weight and Net weight</i>	<i>AOAC 968.30 (Codex General Method for processed fruits and vegetables)</i>	<i>Sieving and Gravimetry</i>	<i>I</i>
<i>Fill of containers</i>	<i>CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables)</i>	<i>Weighing</i>	<i>I</i>
<i>pH</i>	<i>AOAC 981.12</i>	<i>Potentiometry</i>	<i>I</i>

**DETERMINATION OF WATER CAPACITY OF CONTAINERS
(CAC/RM 46-1972)**

1 SCOPE

This method applies to glass containers³.

2 DEFINITION

The water capacity of a container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

3 PROCEDURE

3.1 *Select a container which is undamaged in all respects.*

3.2 *Wash, dry and weigh the empty container.*

3.3 *Fill the container with distilled water at 20°C to the level of the top thereof, and weigh the container thus filled.*

4 CALCULATION AND EXPRESSION OF RESULTS

Subtract the weight found in 3.2 from the weight found in 3.3. The difference shall be considered to be the weight of water required to fill the container. Results are expressed as ml of water.

³ *For determination of water capacity in metal containers the reference method is ISO 90.1:1986.*

EXPLANATORY NOTES ON THE REVISED STANDARD

2.1. COMMENTS AND CONSIDERATIONS ON THE EXISTING STANDARD IN RELATION WITH THE DRAFT FOR BAMBOO SHOOTS

Important comment:

This Standard is a quite new Standard that was included in the revision basically to annex it to the Standard for Certain Canned Vegetables.

However, the scope of the Standard for Certain Canned Vegetables excludes vegetables that are lacto-fermented, pickled or preserved in vinegar while this Standard refers to canned bamboo shoots in packing media with or without fermentation.

So, there were 2 possibilities:

- (1) OR the scope of the Standard for Certain Canned Vegetables is changed including fermented products, and the Standard for Canned Bamboo Shoots would be an Annex to the general Standard,
- (2) OR the Standard for Canned Bamboo Shoots would be a stand-alone text, and would be only updated.

This Standard was originally developed by FAO/WHO Coordinating Committee for Asia (CCASIA) and Thailand was an active player in its elaboration. So, the opinion of Thailand was very important.

2.2. COMMENTS RECEIVED FROM BRAZIL AND THAILAND

THAILAND

The scope of the Standard for Certain Canned Vegetables stated “*This Standard does not cover vegetables that are lacto-fermented, pickled or preserved in vinegar*”. Therefore, it should be revised to accommodate the scope of the Standard for Canned Bamboo Shoots. If the scope of the Standard for Certain Canned Vegetables cannot be changed, we are of the opinion that the Codex Standard for Canned Bamboo Shoots should be retained as an individual standard, this would be more preferable to avoid confusion.

BRAZIL

Has a comment on other permitted ingredients.

Comment

About this choice it is necessary to have in mind that, in addition to the provisions in the scope, Section 2.1 Product Definition indicates:

“Canned vegetables are the products prepared from substantially sound, fresh (barring mature processed peas) or frozen vegetables, as defined in the corresponding Annexes, having reached appropriate maturity for processing”

In addition, in the GSFA, these canned vegetables are in the Food Category 04.2.2.3/4.2.2.4 whereas fermented vegetables are in Food Category 04.2.2.7.

Consequently, only the provisions for packing media included in the Standard for Certain Canned Vegetables would be modified, with a precision into the scope.

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