



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 4(a)

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

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Comments at Step 6 in reply to CL 2013/17-PFV on the:
DRAFT STANDARD FOR CERTAIN QUICK FROZEN VEGETABLES
(revision of individual standards for quick frozen vegetables)
(general provisions applying to all quick frozen vegetables)

Submitted by:
Chile, Colombia, Costa Rica

Chile

In Section 2.2 PROCESS DEFINITION, the term “**safe**” should be added at the last line of this paragraph “The recognized practice of repacking quick frozen products under temperature **safe** controlled conditions is permitted”

In Section 2.4 STYLES the phrase “stuck together” should be deleted because it is a repetition (Note: Quick Frozen vegetables maybe “free flowing” i.e. in which the individual units (Individual Quick Frozen- IQF) are not stuck to one another, ~~stuck together~~ or in blocks to an extent that they cannot easily be separated in a frozen state.

In Section 3.2.4 Defects and Tolerances delete the auxiliary “deberían” and keep “deberán” (Spanish version).

Colombia

Comment 1:

1. SCOPE

*This Standard shall apply to quick frozen vegetables defined in the corresponding Annexes and offered for direct consumption including for catering purposes ~~without further processing, except for size-grading or re-packing if required.~~ It does not apply to the product when indicated as intended **for further processing**, except for size-grading or re-packing if required, or for other industrial purposes.*

Rationale:

Remove the repeated terms “que” (Spanish version) and “without further processing” for better quality of the document.

Comment 2:

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Quick frozen vegetables are the products:

- (1) Prepared from substantially sound, fresh (barring mature processed peas) or frozen vegetables, as defined in the corresponding Annexes, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them but they shall be washed and prepared appropriately, depending on the product to be produced. They undergo operations such as washing, peeling, grading, cutting, blanching/deactivation of enzyme activity **etc.**, depending on the type of product.

Rationale:

In section 2.1.1 (1) (Spanish version), remove the repeated term “etc.”, for better clarity of the document.

Comment 3:

3.2 QUALITY FACTORS (CRITERIA)

3.2.1 General Requirements

In addition to the provisions provided for in the corresponding Annexes, quick frozen vegetables shall:

- have a normal flavour ~~taste~~ and odour smell, taking into consideration

Rationale:

Remove the term “taste” for better clarity of the document and harmonization of the requirement with other Codex documents for processed fruits and vegetables.

Costa Rica

Costa Rica has no comments on the document.