

# CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture  
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## STANDARD FOR MANGO CHUTNEY

CXS 160-1987

Adopted in 1987. Amended in 2019, 2022, 2023.

**2022 Amendments**

Following decisions taken at the Forty-fifth Session of the Codex Alimentarius Commission in December 2022, amendments were made in Section 8.2. Labelling of Non-Retail Containers.

**2023 Amendments**

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, the food additives provisions were amended in this standard and have been included in the *General Standard for Food Additives (GSFA) (CXS 192-1995)*<sup>1</sup> in line with the process of alignment of all food additive provisions with the GSFA.

## 1. SCOPE

This standard applies to mango chutney, 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.

## 2. DESCRIPTION

### 2.1 Product definition

Mango chutney is the product:

- a) prepared from substantially sound fruits both ripe and unripe fresh and/or preserved mango, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as sorting, trimming, washing, peeling, cutting, and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits (stone) etc.;
- b) packed with optional ingredients as indicated in Section 3.1.2; and
- c) processed in an appropriate manner, before or after being hermetically sealed in a container or flexible container, so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature.

### 2.2 Varietal types

Any suitable variety of mango fruit (*Mangifera indica* L.).

### 2.3 Styles

#### 2.3.1 Mango chutney can be of the following styles:

- a) mango chutney with only pulp or crushed pulp or both; and
- b) mango chutney with pulp and pieces.

#### 2.3.2 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 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

Mango, and/or preserved mango.

#### 3.1.2 Optional ingredients

- a) sugars<sup>i</sup> and/or foodstuffs with sweetening properties such as honey,<sup>ii</sup> jaggery, date syrup;
- b) spices and culinary herbs;<sup>iii</sup>
- c) food grade salt<sup>iv</sup> or other edible salt;
- d) other fruits and vegetables such as onion, garlic and ginger; and
- e) other suitable food ingredients such as vinegar, tamarind, dry fruits and nuts, edible oil, etc.

### 3.2 Minimum content of mango fruit

The product shall contain not less than 40 percent m/m of mango fruit ingredient in the finished product.

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<sup>i</sup> Standard for Sugars (CXS 212-1999).

<sup>ii</sup> Standard for Honey (CXS 12-1981).

<sup>iii</sup> In accordance with the relevant Codex standards for spices and culinary herbs when available.

<sup>iv</sup> Standard for Food Grade Salt (CXS 150-1985).

### 3.3 Quality criteria

#### 3.3.1 Colour, flavour, odour and texture

Mango chutney shall have normal colour, flavour and odour of mango chutney corresponding to the type of fruits and added optional ingredients used and shall possess texture characteristic of the product.

#### 3.3.2 pH

The pH shall not exceed 4.6.

#### 3.3.3 Definition of defects

Extraneous vegetable material means any vegetable part (such as, but not limited to, a leaf or portion thereof, or a stem) that does not pose any hazard to human health but affects the overall appearance of the final product.

Fibrous matter means visible strands of fibre (from fruits and/or other ingredient) of more than 1 cm in length.

#### 3.3.4 Defects and allowances

The product shall be reasonably free from defects such as seed or particles thereof, peels, grit or any other extraneous vegetable material. The product shall also be reasonably free from discolouration due to oxidation, objectionable, and metallic or off-flavour or foreign odour and fibrous matter.

### 3.4 Classification of “defectives”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.3 and minimum content of mango fruit, as set out in Section 3.2, should be considered as a “defective”.

### 3.5 Lot acceptance

A lot should be considered as meeting the applicable quality requirements for minimum fruit content referred to in Section 3.2, and the quality criteria in Section 3.3, when the number of “defectives” does not exceed the acceptance number (c) of an appropriate sampling plan with an acceptable quality level (AQL) of 6.5.

## 4. FOOD ADDITIVES

Acidity regulators and preservatives used in accordance with Table 1 and Table 2 of the *General Standard for Food Additives* (CXS 192-1995)<sup>1</sup> in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) are acceptable for use in foods conforming to this standard and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.

## 5. CONTAMINANTS

5.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).<sup>2</sup>

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 products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969),<sup>3</sup> the *Code of Hygienic Practice for Canned Fruit and Vegetable Products* (CXC 2-1969),<sup>4</sup> the *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CXC 23-1979),<sup>5</sup> and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Food* (CXG 21-1997).<sup>6</sup>

## 7. WEIGHTS AND MEASURES

### 7.1 Fill of container

#### 7.1.1 Minimum fill

- a) The container should be well filled with the product which should occupy not less than 90 percent 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.
- b) Flexible containers should be filled as full as commercially practicable.

### 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 shall 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 acceptable quality level (AQL) of 6.5.

## 8. LABELLING

The product covered by the provisions of this standard shall be labelled in accordance with the latest edition of the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).<sup>7</sup> In addition, the following specific provisions apply:

### 8.1 The name of the product shall be:

- a) mango chutney or other names in accordance with the composition; or
- b) other names usually employed in the country; and
- c) if an added ingredient, as defined in Section 3.1.2 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

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).<sup>8</sup>

## 9. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999)<sup>9</sup> relevant to the provisions in this standard, shall be used.

## NOTES

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<sup>1</sup> FAO and WHO. 1995. *General Standard for Food Additives*. Codex Alimentarius Standard, No. CXS 192-1995. Codex Alimentarius Commission, Rome.

<sup>2</sup> FAO and WHO. 1995. *General Standard for Contaminants and Toxins in Food and Feed*. Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission, Rome.

<sup>3</sup> FAO and WHO. 1969. *General Principles of Food Hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission, Rome.

<sup>4</sup> FAO and WHO. 1969. *Code of Hygienic Practice for Canned Fruit and Vegetable Products*. Codex Alimentarius Code of Practice, No. CXC 2-1969. Codex Alimentarius Commission, Rome.

<sup>5</sup> FAO and WHO. 1979. *Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods*. Codex Alimentarius Code of Practice, No. CXC 23-1979. Codex Alimentarius Commission, Rome.

<sup>6</sup> FAO and WHO. 1997. *Guidelines for the Establishment and Application of Microbiological Criteria Related to Food*. Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission, Rome.

<sup>7</sup> FAO and WHO. 1985. *General Standard for the Labelling of Pre-packaged Foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission, Rome.

<sup>8</sup> FAO and WHO. 2021. *General Standard for the Labelling of Non-Retail Containers of Foods*. Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission, Rome.

<sup>9</sup> FAO and WHO. 1999. *Recommended Methods of Analysis and Sampling*. Codex Alimentarius Standard, No. CXS 234-1999. Codex Alimentarius Commission, Rome.