

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 4

CRD 15

ORIGINAL LANGUAGE

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

28<sup>th</sup> Session

Washington DC, United States of America,

12 – 16 September 2016

#### METHODS OF ANALYSIS FOR QUICK FROZEN VEGETABLES

Prepared by the United States of America

#### APPENDIX II

METHODS OF ANALYSIS FOR QUICK FROZEN VEGETABLES Products	Provisions	Method	Principle	Type
Quick frozen fruits and vegetables	Thawing procedure	<del>CAC/RM 32</del> <u>AOAC 974.25</u>	Thawing	I
Quick frozen fruits and vegetables: Vegetables	Cooking procedure	CAC/RM 33	Cooking	I
Quick frozen fruits and vegetables (non-glazed)	Net weight	<del>CAC/RM 34</del> <u>AOAC 963.26</u>	Weighing	I
Quick frozen peas	Solids, alcohol insoluble	CAC/RM 35	Gravimetry	I
Quick frozen green and wax beans	Tough strings	CAC/RM 39	Stretching	I
Quick frozen fruits and vegetables: Berries, Whole kernel corn and Corn- on-the-cob	Soluble solids, total	<del>CAC/RM 43</del> <u>AOAC 974.25 then 932.14C-</u>	Refractometry	I
Quick frozen fruits and vegetables: Berries, leek and carrot	Mineral impurities	<del>CAC/RM 54</del> <u>AOAC 974.25 then 971.33</u>	Flotation and sedimentation	I
Quick frozen fruits and vegetables: Peaches and berries	Drained fruit/draind berries	Described in the Standards	Draining	I
Quick frozen spinach	Drymatter, <u>sodium chloride</u> Salt-free	Described in the Standard	Weighing	I
Quick frozen French fried potatoes	Moisture	AOAC 984.25	Gravimetry (convection oven)	I
Quick frozen French fried potatoes	Free fatty acid	<del>ISO 660:2009; or AOCS Cd 3d-63 (09)</del> <u>AOAC940.28b; or IUPAC2.201</u>	<del>Titrimetry</del> <u>Gas-liquid chromatography</u>	I