STANDARD FOR CANNED APPLESauce

CXS 17-1981

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.
1. **SCOPE**
   This standard applies to canned applesauce, 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**
      Canned applesauce is the comminuted or chopped product:
      a) prepared from washed, clean apples, conforming to the characteristics of the fruit of *Malus domestica Borkhausen* which may have been peeled and which after trimming are sound;
      b) prepared with or without other permitted ingredients as described in Section 3.1.2; and
      c) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

   2.2 **Styles**
   2.2.1 **Sweetened** – with sugars and/or other carbohydrate sweeteners such as honey; not less than 16.5 percent total soluble solids (16.5° Brix).
   2.2.2 **Unsweetened** – without added sweeteners; not less than 9 percent total soluble solids (9.0° Brix).
   2.2.3 **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**
      Apples as defined in Section 2.1(a).
   3.1.2 **Other permitted ingredients**
      a) salt (sodium chloride);
      b) spices;
      c) sugars as defined in the Codex Alimentarius and/or other carbohydrate sweeteners such as honey; and
      d) water.

   3.2 **Quality criteria**
   3.2.1 **Colour, flavour and texture**
      Applesauce shall have normal colour, flavour and odour and shall possess a texture characteristic of the product. The number, size, and prominence of defects (such as seeds or particles thereof, peel, carpel tissue, bruised apple particles, dark particles, and any other extraneous material of like nature) should not seriously affect the appearance or the eating quality of the product.

   3.3 **Classification of “defectives”**
      A container that fails to meet one or more of the applicable quality requirements, or total solids requirements, as set out in Section 2.2, should be considered as a “defective”.

   3.4 **Lot acceptance**
      A lot should be considered as meeting the applicable quality requirements for total solids referred to in Section 2.2, and the quality criteria in Section 3.2, when the number of “defectives” does not exceed the acceptance number c) of an appropriate sampling plan with an AQL of 6.5.
4. FOOD ADDITIVES

4.1 Acidifying agents

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the food additive</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>296</td>
<td>Malic acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>330</td>
<td>Citric acid</td>
<td></td>
</tr>
</tbody>
</table>

4.2 Antioxidants

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the food additive</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>300</td>
<td>Ascorbic acid</td>
<td>Limited by GMP</td>
</tr>
<tr>
<td>315</td>
<td>Erythorbic acid</td>
<td>(singly or in combination)</td>
</tr>
</tbody>
</table>

4.3 Flavourings

<table>
<thead>
<tr>
<th>Name of the food additive</th>
<th>Maximum level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural and synthetic flavourings except those which reproduce the flavour of apples</td>
<td>Limited by GMP</td>
</tr>
</tbody>
</table>

5. CONTAMINANTS

5.1 The product 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).¹

5.2 The product 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 *General Principles of Food Hygiene* (CXC 1-1969)² 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 and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).³

7. WEIGHTS AND MEASURES

7.1 Fill of container

7.1.1 Minimum fill

The container should be well filled with applesauce and the product should occupy not less than 90 percent 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.

7.1.2 Classification of “defectives”

A container that fails to meet the requirement for minimum fill (90 percent container capacity) 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 an appropriate sampling plan with an AQL of 6.5.

8. LABELLING

The product covered by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).⁴ In addition, the following specific provisions apply:

8.1 Name of the product

8.1.1 The name of the product shall be “Applesauce”.

8.1.2 If the product has been sweetened in accordance with the provisions of Section 2.2.1, the name of the product shall be accompanied by the designation “Sweetened”, in close proximity to the name of the food.

8.1.3 If the product has not been sweetened and conforms with the requirements of Section 2.2.2, the designation “Unsweetened” may be used in close proximity to the name of the food.
8.1.4 The name of the product shall be accompanied in close proximity by a declaration of any seasoning or flavouring which characterizes the product, e.g. “with X” as appropriate.

8.1.5 **Other styles** – If the product is produced in accordance with the other styles provision (Section 2.2.3), 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.

8.2 **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).*

9. **METHODS OF ANALYSIS AND SAMPLING**

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

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**NOTES**