

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

# E

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

Agenda Item 3

CX/PFV 16/28/3

May 2016

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

28<sup>th</sup> Session  
Washington D.C., United States of America,  
12 – 16 September 2016

### PROPOSED DRAFT ANNEX ON CANNED PINEAPPLES (for inclusion in the Standard for Certain Canned Fruits (CODEX STAN 319-2015))

Codex Members and Observers wishing to submit comments on this proposal should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) as presented in Appendix I by no later than **31 July 2016**.

In submitting comments, Codex Member and Observers are kindly reminded that this Annex contains provisions specific to canned pineapples while provisions generally applying to canned fruits are contained in the Standard for Certain Canned Fruits. Therefore, provisions in this Annex should be read in conjunction with those general provisions contained in the body of CODEX STAN 319-2015.

Codex Members and Observers are kindly invited to pay particular attention to those provisions in square brackets in order to assist the Committee in the resolution of these issues.

Comments should be addressed:

to:

US Codex Office,  
Food Safety and Inspection Service,  
US Department of Agriculture,  
400 Independence Ave., S.W.,  
Washington, D.C. 20250-3700  
USA  
E-mail: [uscodex@fsis.usda.gov](mailto:uscodex@fsis.usda.gov)

with copy to:

Secretariat,  
Codex Alimentarius Commission,  
Joint FAO/WHO Food Standards  
Programme,  
Viale delle Terme di Caracalla,  
00153 Rome, Italy  
E-mail: [codex@fao.org](mailto:codex@fao.org)

**Format for submitting comments:** In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in Appendix III to this document.

## BACKGROUND

1. The 27<sup>th</sup> Session of the Committee on Processed Fruits and Vegetables (2014) agreed to expand the scope of the Annex on canned pineapples to cover both “cored” and “uncored” pineapples to acknowledge the potential international market for “uncored” pineapples. The Committee noted the following:

- the inclusion of “uncored” pineapples would entail consequential amendments to other sections of the Annex in particular the styles and allowances for defects;
- the provisions for minimum net weight needed to be adjusted to accommodate different styles according to the size of pack used to trade canned pineapples;
- the section on food additives needed further consideration as to the general reference to the GSFA and the inclusion of two additional functional classes i.e. firming agents and sweeteners as pertinent for the products covered by the Annex and the Standard for Certain Canned Fruits in general.

2. An in-session Working Group led by the European Union was established to consider the revisions to the Annex. However, the Committee noted that the in-session WG made substantial changes that would not be possible to consider fully at the 27<sup>th</sup> Session and therefore, it agreed to establish an electronic working group chaired by Thailand and co-chaired by the European Union, working in English only, to further examine the Annex in order to prepare a revised proposal for consideration by the next session of CCPFV.

3. The Committee therefore agreed to return the proposed draft Annex on Pineapples to Step 2/3 for revision by the EWG, comments and further consideration by CCPFV28.<sup>1</sup>

4. A clean copy of the proposed draft Annex on Canned Pineapples is presented in Appendix I for comments. Changes made to the proposed draft Annex that were generally agreed by the EWG, including a summary of the comments submitted, are reproduced in Appendix III for easy of reference. The List of Participants is contained in Appendix III. Guidance on submission of comments is provided in Appendix IV.

---

<sup>1</sup> REP16/PFV, paras 37-43.

**PROPOSED DRAFT ANNEX ON CANNED PINEAPPLES****(For comments at Step 3)**

In addition to the general provisions applicable to canned fruits, the following specific provisions apply:

**1. DESCRIPTION****1.1 Product Definition**

Canned pineapple is the product, conforming to the characteristics of *Ananas comosus* (L) Merr. (*Ananas sativus* (L) Lindl.) and from which peel have been removed whether it is cored or uncored

**1.2 Styles**

Canned pineapple may be packed in the following cored or uncored styles:

**1.2.1 Cored pineapples**

1.2.1.1 **Whole** - cylindrical whole unit with the core removed

1.2.1.2 **Slices or spiral slices or whole slice or rings** - uniformly cut circular slices or rings cut across the axis of the peeled, cored pineapple cylinders.

1.2.1.3 **Half slices** - uniformly cut approximately semi-circular halves of slices.

1.2.1.4 **Quarter slices** - uniformly cut, one-fourth portions of slices of cored pineapples.

1.2.1.5 **Broken slices** - arc-shaped portions of cored pineapples which may not be uniform in size and/or shape.

1.2.1.6 **Spears or fingers** - long, slender pieces cut radially and lengthwise of the cored pineapple cylinder, predominantly 65 mm or longer.

1.2.1.7 **Tidbits** - reasonably uniform, wedge-shaped sectors cut from slices or portions thereof, predominantly from 8 mm to 13 mm thick.

1.2.1.8 **Chunks** - short, thick pieces cut from thick slices and/or from peeled cored pineapple and predominantly more than 12 mm in both thickness and width, and less than 38 mm in length.

1.2.1.9 **Diced or cubes** - reasonably uniform, cube-shaped pieces, predominantly 14 mm or less in the longest edge dimensions.

1.2.1.10 **Pieces** - irregular shapes and sizes not identifiable as a specific style and does not include "chunks" or "chips" styles.

1.2.1.11 **Chips** - small, irregular shapes and sizes of pineapple pieces similar to that left over after dicing of pineapple and which may be included in "crushed" style.

1.2.1.12 **Crushed or crisp cut** - finely cut or shredded or grated or diced pieces of pineapple and which may include chips in the crushed mass.

**1.2.2 Uncored pineapples**

1.2.2.1 **Slice or whole slices** - uniformly cut circular slices across the axis of the cylindrical whole unit.

1.2.2.2 **Half slices** - uniformly cut approximately semi-circular halves of slices.

1.2.2.3 **Quarter slices** - uniformly cut, one-fourth portions of slices.

1.2.2.4 **Spears or fingers** - long, slender pieces cut radially and lengthwise of the whole pineapple cylinder, predominantly 65 mm or longer.

**1.3 Types of Pack**

Canned pineapple may be packed in the following types of pack:

1.3.1 **Regular pack:** refers to all styles, with a liquid packing medium.

1.3.2 **Heavy pack:** "Tidbits" or "diced or cubes" or "pieces" or "chips" or "crushed" styles containing at least 73% drained fruit weight.

1.3.3 **Solid pack:** "Chips" or "crushed" styles containing at least 78% drained fruit weight.

**2. ESSENTIAL COMPOSITION AND QUALITY FACTORS****2.1 Composition****2.1.1 Optional ingredients**

Spices and aromatic plants (in accordance with the relevant Codex standards for spices and culinary herbs), spice oils.

## 2.1.2 Packing Media

In addition to Section 3.1.3 of Codex STAN 319-2015 is, juice, in natural pineapple juice or clarified pineapple juice, is used as the sole liquid packing medium.

## 2.2 Quality Criteria

### 2.2.1.1 Colour

White radiating streaks may be present. Canned pineapple containing optional ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

### 2.2.1.2 Texture

#### Cored pineapples

The canned pineapple shall have a reasonably good texture, shall be reasonably compact in structure, and the product shall be fairly free from porosity. The drained pineapple - of all styles - may contain no more than 7% by weight of "core material"<sup>1</sup> for the cored pineapple. In determining the percentage of core material, the areas which consist of core material are trimmed from the pineapple unit and weighed against the drained fruit ingredient in the container.

#### Uncored pineapples

The canned pineapple shall have a reasonably good texture, shall be reasonably compact in structure, and the product shall be fairly free from porosity.

### 2.2.2 Uniformity of size and shape

These requirements do not apply to canned pineapple in the styles of: Whole, broken slices, pieces, chips or crushed.

#### 2.2.2.1 Cored pineapples

- (a) **Slices or spiral slices or whole slices or rings** - the weight of the largest slice in a container shall not be more than 1.4 times the weight of the smallest.
- (b) **Half slices or quarter slices** - the weight of the largest unit in a container shall be not more than 1.75 times the weight of the smallest, except for an occasional broken piece due to splitting or an occasional whole slice not completely cut through.
- (c) **Spears or fingers** - the weight of the largest unbroken unit in a container shall be not more than 1.4 times the weight of the smallest unbroken unit.
- (d) **Tidbits** - not more than 15% of the drained weight of pineapple in the container may consist of tidbits, each of which shall weigh less than three-fourths of the average weight of the untrimmed tidbits.
- (e) **Chunks** - not more than 15% of the drained weight of pineapple in the container may consist of pieces which weigh less than 5 g each.
- (f) **Cubes or diced**

#### [Option 1

- (a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm;
- (b) not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.]

#### [Option 2

[no more than 15% of the drained weight of pineapple in the container may consist of cubes or diced, each of which shall weigh less than three-fourths of the average weight of cubes or diced.]

---

<sup>1</sup> The hard fibrous centre portion of the fruit.

### 2.2.2.2 Uncored pineapples

- (a) **Slices or whole slices** - the weight of the largest slice in a container shall not be more than 1.4 times the weight of the smallest.
- (b) **Half slices or quarter slices** - the weight of the largest unit in a container shall be not more than 1.75 times the weight of the smallest, except for an occasional broken piece due to splitting or an occasional whole slice not completely cut through.
- (c) **Spears or fingers** - the weight of the largest unbroken unit in a container shall be not more than 1.4 times the weight of the smallest unbroken unit.

### 2.2.3 Definition of Defects

- (a) **Blemish** - surface areas and spots which contrast strongly in colour or texture against the normal pineapple tissue or which may penetrate into the flesh. Such blemishes are normally removed in preparation of pineapple for culinary use and include deep fruit eyes more than 2 mm, pieces of shell, brown spots, bruised portions and other abnormalities.
- (b) **Broken** - (considered a defect only in sliced and spear styles). A unit severed into definite parts; all of such portions that equal the size of a full-size unit are considered to be one defect in applying the allowances herein.
- (c) **Excessive trim** - (considered a defect only in the styles of whole, slices including spiral slices, half slices, quarter slices and spears). A unit trimmed to the extent that its normal shape and conformation is destroyed and detracts from the appearance of such unit. Trim will be considered "excessive" if the portion trimmed away exceeds five percent of the apparent physical bulk of the perfectly formed unit and if such trimming destroys the normal circular shape of the outer or inner edge of the unit.
- (d) **Woody** – tough and fibrous core

### 2.2.4 Allowances for Defects

Canned pineapple shall not contain excessive defects (whether or not specifically defined or as allowed in this Standard) to the extent indicated below:

#### Defects for Cored Pineapples

Styles	Units with Excessive Trim	Blemishes or Broken Units
Whole	10% by count of fruit units (cylinders) <sup>2</sup>	3 blemishes per fruit unit (cylinder)
Slices or spiral slices or whole slices; Half slices; Quarter slices	1 unit if 10 or less per can; 2 units if over 10 but not over 27 per can; or 7.5% by count if over 27 per can	1 unit if 5 or less per can; 2 units if over 5 but not over 10 per can; 4 units if over 10 but not over 32 per can; or 12.5% by count if over 32 per can
Spears	15% by count of all units	1 unit if 5 or less per can; 2 units if over 5 but not over 10 per can; 4 units if over 10 but not over 32 per can; or 12.5% by count if over 32 per can
Broken slices; tidbits; chunks; cubes; pieces	Not applicable	12.5% by count of all units
Chips; crushed	Not applicable	Not more than 1.5% by weight of the drained fruit

<sup>2</sup> Based on average from all containers in the sample

**Defects for Uncored Pineapples**

<b>Styles</b>	<b>Units with excessive trim</b>	<b>Blemishes</b>	<b>Woody</b>
Whole slices; Half slices; Quarter slices	1 unit if 10 or less per can; 2 units if over 10 but not over 27 per can; or 7.5% by count if over 27 per can	1 unit if 5 or less per can; 2 units if over 5 but not over 10 per can; 4 units if over 10 but not over 32 per can; or 12.5% by count if over 32 per can	5% by weight
Spears	15% by count of all units	1 unit if 5 or less per can; 2 units if over 5 but not over 10 per can; 4 units if over 10 but not over 32 per can; or 12.5% by count if over 32 per can	5% by weight

**3. FOOD ADDITIVES**

**[Option 1**

In addition to Section 4.1 and 4.2 of Codex STAN 319-2015, the following food additive classes listed below are technologically justified and may be used in canned pineapples.

- 3.1 Antifoaming agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the *General Standard* are acceptable for use for foods conforming to this Annex.
- 3.2 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).]

**[Option 2**

3.1 Acidity regulator

Only the acidity regulator listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
330	Citric acid	GMP

3.2 Antifoaming Agent

Only the antifoaming agent listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
900a	Dimethylpolysiloxane	10 mg/kg

3.3 Antioxidant

Only the antioxidant listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
300	Ascorbic acid, L-	GMP

3.4 Sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. The use of sweeteners should be limited to energy reduced or no added sugar products.

3.5 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).]

#### 4. WEIGHTS AND MEASURES

##### 4.1 Minimum Fill

In case of flexible containers and rigid plastic containers, these should be filled as full as commercially practicable."

##### 4.2 Minimum Drained Weight

Types of pack	Styles	% Minimum drained weight
1. Regular pack	1.1 All styles other than "whole" or "crushed" or "chips" styles	58%
	1.2 "Crushed" or "chips" styles	63%
2. Heavy pack	"Tidbits" or "diced or cubes" or "pieces" or "chips" or "crushed" styles	73%
3. Solid pack	"Chips" or "crushed" styles	78%

**APPENDIX II**

**SUMMARY OF CHANGES MADE TO THE PROPOSED DRAFT ANNEX ON PINEAPPLES  
(For information)**

The Proposed draft Annex on Canned Pineapples was first circulated for comments in April, 2015. The revised proposed draft Annex, including the summary table explaining the changes made and comments received were circulated for comments twice with a deadline of April 10, 2016. The final draft report of the EWG including revised proposed draft Annex were also circulated for comments with a deadline of April 26, 2016. Generally, there were no objections to the changes made based on comments received and the Chair's recommendations. However, the EWG could not reach a conclusion on some issues due to additional comments received close to timeline of the EWG to submit final report to the Codex Secretariat, therefore all comments are summarized in square brackets, in order to provide more time for consideration by member countries.

**1.1 PRODUCT DEFINITION:**

- to delete current footnote 1 to avoid contradiction with section 2.2.4;

So Section 1.1 has been revised to read as follows:

**"1.1 PRODUCT DEFINITION**

*Canned pineapple .....cored or uncored<sup>4</sup>.*

<sup>4</sup>~~Only applies to pineapple with non-fibrous cores."~~

**1.2 STYLES:**

- to replace "and" with "or" for clarity as follows:

**"1.2 STYLES**

*Canned pineapple may be packed in the following cored ~~and~~ or uncored styles."*

**1.2.2 Uncored pineapples**

- to replace 1.2.2.1 **Whole slices** with 1.2.2.1 "Slices or whole slices" for consistency with sub section 1.2.1.2 that the word "slices" and "whole slice" are used interchangeably.
- to delete the phrase "with the core intact" at the end of each sub sections 1.2.2.1 to 1.2.2.4 for simplicity since the heading for this section already states "uncored pineapples."

So subsections 1.2.2.1 to 1.2.2.3 have been revised to read as follows:

**"1.2.2.1 Slices or whole** ~~Whole slices~~ - uniformly cut circular slices across the axis of the cylindrical whole unit ~~with the core intact.~~

**"1.2.2.2 Half slices** - uniformly cut approximately semi-circular halves of slices ~~with the core intact."~~

**"1.2.2.3 Quarter slices** - uniformly cut, one-fourth portions of slices ~~with the core intact."~~

**1.3 Type of Pack:**

- to delete "of type" at the end of the sentence to read as follows:

*"Canned pineapple may be packed in the following types ~~of pack~~"*

**1.3.1 Regular pack:**

- to add the phrase "refers to all styles" to read as follows for clarity:

**"1.3.1 Regular Pack** – refers to all styles, with a liquid packing medium."

**1.3.2 Heavy pack:**

- to correct "fruits" to "fruit";
- to add "Tidbits, diced or cubes, and pieces" styles to reflect current trade practices;
- to delete the phrase "with or without sweetening ingredients and " since sweetening ingredients are specified in Guidelines for Packing Media for Canned Fruits (CAC/GL 51-2003) referred to in section 3.1.3 of the main text "Codex Standard for Certain Canned Fruits".

So Section 1.3.2 has been revised to read as follows:

**"1.3.2 Heavy pack:** "Tidbits" or "diced or cubes" or "pieces" or "chips" or "crushed" styles with or without sweetening ingredients and containing at least 73% drained fruit fruits-weight."



1.3.3 Solid pack

- to correct “fruits” to “fruit”;
- to delete the phrase "with or without sweetening ingredients and".

So Section 1.3.3 has been revised to read as follows:

" 1.3.3 **Solid pack:** “Chips” or “crushed” styles ~~with or without sweetening ingredients and containing at least 78% drained fruits~~ fruit weight."

2.1.2 Packing Media

To add a new section 2.1.2 Packing Media due to the Codex STAN 42-1981 permits the use of clarified pineapple juice as a packing media and in order to reflect current trade practices. So, section 2.1.2 Packing Media has been added as follows:

2.1.2 Packing Media

In addition to Section 3.1.3 of the Codex STAN 319-2015, juice, in natural pineapple juice or clarified pineapple juice, is used as the sole liquid packing medium."

2.2.1.3 Texture

- to replace the word “are” by “a” between “have” and “reasonably” in the first line;
- to replace subsection number 2.2.1.3 with 2.2.1.2 ;
- to address the provision on texture for “cored” and “uncored” pineapples separately for clarify

So subsection 2.2.1.3 has been amended to read as follows:

~~2.2.1.3~~ 2.2.1.2 **Texture**

**Cored pineapples**

*The canned pineapple shall have ~~are~~ a reasonably good texture, shall be reasonably compact in structure, and the product shall be fairly free from porosity. The drained pineapple - of all styles - may contain no more than 7% by weight of “core material”<sup>2</sup> for the cored pineapple. In determining the percentage of core material, the areas which consist of core material are trimmed from the pineapple unit and weighed against the drained fruit ingredient in the container.*

**Uncored pineapples**

*The canned pineapple shall have a reasonably good texture, shall be reasonably compact in structure, and the product shall be fairly free from porosity."*

2.2.2 Uniformity of size and shape:

- to separately define styles for “cored” and “uncored” pineapples for clarity as subsections 2.2.2.1-2.2.2.6 are appropriate for cored pineapples while only subsections 2.2.2.1-2.2.2.3 are appropriate for uncured pineapples.

So, subsections 2.2.2.1-2.2.2.6 have been amended to read as follows:

**2.2.2 Uniformity of size and shape**

*These requirements do not apply to canned pineapple in the styles of: Whole, broken slices, pieces, chips or crushed.*

**2.2.2.1 Core pineapples**

**(a) 2-2-2-1 Slices or spiral slices or whole slices or rings** -.....

**(b) 2-2-2-2 Half slices or quarter slices**-.....

**(c) 2-2-2-3 Spears or fingers** - .....

**(d) 2-2-2-4 Tidbits**-.....

**(e) 2-2-2-5 Chunks** - .....

**(f) 2-2-2-6 Cubes or diced** .....

**2.2.2.2 Uncore pineapples**

**(a) Slices or whole slices** - the weight of the largest slice in a container shall not be more than 1.4 times the weight of the smallest.

**(b) Half slices or quarter slices** - the weight of the largest unit in a container shall be not more than 1.75 times the weight of the smallest, except for an occasional broken piece due to splitting or an occasional whole slice not completely cut through.

**(c) Spears or fingers** - the weight of the largest unbroken unit in a container shall be not more than 1.4 times the weight of the smallest unbroken unit."

**2.2.3 Definition of Defects**

- grammatical change in subsection a)
- to add the words "more than 2 mm" to clarify "deep fruit eyes" blemishes.

So Section 2.2.3 has been revised to read as follows:

"a) **Blemish** - surface areas and spots which contrast strongly ~~or in~~ colour or texture ~~with~~ against the normal pineapple tissue or which may penetrate into the flesh. Such blemishes are normally removed in preparation of pineapple for culinary use and include deep fruit eyes more than 2 mm, pieces of shell, brown spots, bruised portions and other abnormalities."

**2.2.4 Allowances for Defects:**

- **table of the Defects for Cored Pineapples:**

**Blemishes or Broken Units of Spears styles:** to replace the phrase "Same as for Slices and Half Slices" with full provisions to read as follows for clarity:

**Defects for Cored Pineapples**

<b>Styles</b>	<b>Units with Excessive Trim</b>	<b>Blemishes or Broken Units</b>
Spears	15% by count of all units	<del>Same as for Slices and Half Slices</del> <u>1 unit if 5 or less per can;</u> <u>2 units if over 5 but not over 10 per can;</u> <u>4 units if over 10 but not over 32 per can;</u> <u>or</u> <u>12.5% by count if over 32 per can</u>

- **table of the Defects for Uncored Pineapples:**

- to delete the words "broken unit" in the heading of the 3<sup>rd</sup> column as broken units of uncored pineapples rarely happen in production because the compact texture of uncored pineapples;
- to replace the phrase "Same as for Slices and Half Slices" in the 3<sup>rd</sup> column of Spears: with the full provisions for clarity;
- to define the defect on woody for spears as 5% "by weight" instead of " by count of all unit" as it is more practical.

So table of the *Defects for Uncored Pineapples* has been amended to read as follows:

**Defects for Uncored Pineapples**

<b>Styles</b>	<b>Units with excessive trim</b>	<b>Blemishes <del>or broken units</del></b>	<b>Woody</b>
Spears	15% by count of all units	<del>Same as for Slices and Half Slices</del> <u>1 unit if 5 or less per can;</u> <u>2 units if over 5 but not over 10 per can;</u> <u>4 units if over 10 but not over 32 per can;</u> <u>or</u> <u>12.5% by count if over 32 per can</u>	5% by <u>weight</u> <del>count of all unit</del>

4. **WEIGHTS AND MEASURES:** to insert a new paragraph to provide additional option for flexible containers and rigid plastic containers as follows:

**"4.1 Minimum fill**

*In case of flexible containers and rigid plastic containers, these should be filled as full as commercially practicable.*

**4.1 Minimum Drained Weight:**

- to renumber this section as 4.2 "Minimum Drained Weight";
- Heavy pack and Solid pack: to delete styles under 1.1 in the 2<sup>nd</sup> column as these requirements do not apply to all styles;
- Heavy pack: to amend the styles to be consistent with the proposed change in section 1.3.2;
- Solid pack: to amend the styles to be consistent with section 1.3.3.

So the table has been amended to read as follows:

<b>Types of pack</b>	<b>Styles</b>	<b>% Minimum drained weight</b>
1. Regular pack		
2. Heavy pack	<del>1.1 All styles other than "whole" or "crushed" or "chips" styles</del>	58%
	<del>1.2 "Tidbits" or "diced or cubes" or "pieces" or "chips" or "crushed" "Crushed" or "chips" styles</del>	73%
3. Solid pack	<del>1.1 All styles other than "whole" or "crushed" or "chips" styles</del>	58%
	<del>1.2 "Chips" or "crushed" "Crushed" or "chips" styles</del>	78%

**ISSUES REQUIRING FURTHER CONSIDERATION**

7. The eWG could not reach a conclusion on the issues in square brackets as follows:

7.1 Two options for subsection 2.2.2.6 Cubes or diced based on comments received are as follows:

**Option 1**

~~2.2.2.6 (f) Cubes or diced~~

(a) not more than 10% of the drained weight of pineapple in the container may consist of units of such size that they will pass through a screen that has square openings of 8 mm;

(b) not more than 15% of the drained weight of pineapple in the container may consist of pieces which weight more than 3 g each.

**Option 2**

~~2.2.2.6 (f) Cubes or diced - not more than 15% of the drained weight of pineapple in the container may consist of cubes or diced, each of which shall weigh less than three-fourths of the average weight of cubes or diced.]~~

7.2 Two proposed options on Food Additives based on comments received are as follows:

**3. Food Additives**

**Option 1**

In addition to Section 4.1 and 4.2 of Codex STAN 319-2015, the following food additive classes listed below are technologically justified and may be used in canned pineapples.

3.1 Antifoaming agents [~~firming agents~~ and sweeteners] used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex.

(Note: for information the following table provides a list of antifoaming agents)

INS Number	Additive Name	Maximum Level	ADI
900a	Polydimethylsiloxane	10 mg/kg	0-1.5 mg/kg bw (23 <sup>rd</sup> JECFA, 1979)
404	Calcium alginate	GMP	not specified (39 <sup>th</sup> JECFA, 1992)
471	Mono- and di-glycerides of fatty acids	GMP	Not limited (17 <sup>th</sup> JECFA, 1973)
551	Silicon dioxide, amorphous	GMP	not specified (29 <sup>th</sup> JECFA, 1985)

3.2 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008). ]

### **[Option 2**

#### **3.1 Acidity regulator**

Only the acidity regulator listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
330	Citric acid	GMP

#### **3.2 Antifoaming Agent**

Only the antifoaming agent listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
900a	Dimethylpolysiloxane	10 mg/kg

#### **3.3 Antioxidant**

Only the antioxidant listed below is permitted for use in canned pineapples.

INS No.	Name of the Food Additive	Maximum Level
300	Ascorbic acid, L-	GMP

3.4 Sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) or listed in Table 3 of the General Standard are acceptable for use for foods conforming to this Annex. The use of sweeteners should be limited to energy reduced or no added sugar products.

3.5 Flavourings used in products covered by this Annex shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).]

## **RECOMMENDATION**

8. The Committee is invited to consider the revised Proposed Draft Annex on Pineapples presented in Appendix II.

**LIST OF PARTICIPANTS****CHAIR****Ms. Oratai SILAPANAPORN**

Advisor, National Bureau of Agricultural  
Commodity and Food Standards  
THAILAND  
E-mail: [codex@acfs.go.th](mailto:codex@acfs.go.th)

**EUROPEAN UNION****Barbara.MORETTI**

European Commission  
DG Health and Food Safety  
Unit G6 – Multilateral International Relations  
+F101 02/52, Rue Froissart 101, Brussels  
E-mail: [Barbara.MORETTI@ec.europa.eu](mailto:Barbara.MORETTI@ec.europa.eu)

**INDONESIA****Mr. Aslam HASAN**

Deputy Director of Beverages and Tobacco  
Industry  
Directorate of Beverages and Tobacco Industry  
Ministry of Industry of the Republic Indonesia  
Email: [codex\\_kemenperin@kemenperin.go.id](mailto:codex_kemenperin@kemenperin.go.id);  
[aslamhas@yahoo.com](mailto:aslamhas@yahoo.com);  
[codex\\_indonesia@bsn.go.id](mailto:codex_indonesia@bsn.go.id)

**Mr. Rifqi ANSARI**

Section Head of Business Climate and  
Cooperation  
Directorate of Beverages and Tobacco Industry  
Ministry of Industry of the Republic Indonesia  
Email: [codex\\_kemenperin@kemenperin.go.id](mailto:codex_kemenperin@kemenperin.go.id);  
[rifqi.ansari@outlook.com](mailto:rifqi.ansari@outlook.com);  
[codex\\_indonesia@bsn.go.id](mailto:codex_indonesia@bsn.go.id)

**KENYA****Mrs. Victoria MUTUNGWA**

Quality Assurance Manager  
Email: [vmutungwa@freshdelmonte.com](mailto:vmutungwa@freshdelmonte.com)

**CO-CHAIR****Mr. Risto HOLMA**

Administrator Responsible for Codex Issues  
European Commission  
DG for Health and Food Safety  
E-mail: [risto.holma@ec.europa.eu](mailto:risto.holma@ec.europa.eu)

**JAPAN****Toshiya SORIMACHI**

Deputy Director  
Horticultural Crop Division, Agricultural  
Production Bureau, Ministry of Agriculture,  
Forestry and Fisheries of Japan  
E-mail: [toshiya\\_sorimachi@nm.maff.go.jp](mailto:toshiya_sorimachi@nm.maff.go.jp);  
[codex\\_maff@nm.maff.go.jp](mailto:codex_maff@nm.maff.go.jp)

**MEXICO****Juan José Linares Martinez**

General Director  
General Direction of  
Agrofood Standardization  
Secretary of Agriculture, Livestock, Rural  
Development, Fisheries and Food  
Email: [juan.linares@sagarpa.gob.mx](mailto:juan.linares@sagarpa.gob.mx)

**Thalia Alvarez Luna**

Technical Assessor  
General Direction of Agrofood  
Standardization  
Secretary of Agriculture,  
Livestock, Rural Development,  
Fisheries and Food  
Email: [thalia.alvarez@sagarpa.gob.mx](mailto:thalia.alvarez@sagarpa.gob.mx)

**PHILIPPINES****Maria Theresa C. CERBOLLES**

Food Drug Regulation Officer III/  
Chairperson,  
NCO-Sub-Committee on Processed Fruits and  
Vegetables  
Food and Drug Administration,  
Department of Health,  
Republic of the Philippines  
E-mail: [tessacodex@yahoo.com](mailto:tessacodex@yahoo.com)

**SPAIN****M<sup>a</sup> Teresa Marín TAPIA**

Head of Area of the Agri-food Laboratory  
Ministry of Agriculture, Food and Environment  
E-mail: [mtmarin@magrama.es](mailto:mtmarin@magrama.es)

**VIETNAM****Mrs. Nguyen Thi Minh Ha**

Deputy Head of Vietnam Codex Office-Vietnam  
Food Administration  
Email: [nguyen\\_thi\\_minh\\_ha@yahoo.com](mailto:nguyen_thi_minh_ha@yahoo.com);  
[codexvn@vfa.gov.vn](mailto:codexvn@vfa.gov.vn)

**Mrs. Le Huynh Huong**

JSC export vegetable 1 Ha Noi  
Email: [quynhhuong2705@gmail.com](mailto:quynhhuong2705@gmail.com)

**THAILAND****Ms. Usa BUMRUNGBHUET**

Director, Office of Standard Development,  
National Bureau of Agricultural Commodity and  
Food Standards  
E-mail: [codex@acfs.go.th](mailto:codex@acfs.go.th)

**Ms. Jiraporn BANCHUEN**

Standards Officer  
National Bureau of Agricultural Commodity and  
Food Standards  
E-mail: [jiraporn@acfs.go.th](mailto:jiraporn@acfs.go.th)

**INTERNATIONAL FEDERATION OF FRUIT  
JUICE PRODUCERS (IFU)****Dr. Hany FARAG**

Vice Chairman, Commission for Legislation  
Email: [hany.farag@doleintl.com](mailto:hany.farag@doleintl.com)

**APPENDIX IV****GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS**

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~striketrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied/pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.