

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 01/27

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION**

Twenty-fourth Session

Geneva, Switzerland, 2-7 July 2001

**REPORT OF THE 20th SESSION OF THE CODEX COMMITTEE
ON PROCESSED FRUITS AND VEGETABLES**

Washington, D.C., United States of America

11-15 September 2000

Note: This report includes Codex Circular Letter CL 2000/39-PFV.

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CX 5/5.2

**CL 2000/39-PFV
November 2000**

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme,
FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy

**SUBJECT: Distribution of the Report of the Twentieth Session of the Codex Committee on Processed
Fruits and Vegetables (ALINORM 01/27)**

The report of the Twentieth Session of the Codex Committee on Processed Fruits and Vegetables will be considered by the 24th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 2-7 July 2001).

**PART A: MATTERS FOR ADOPTION BY THE 24TH SESSION OF THE CODEX
ALIMENTARIUS COMMISSION**

Draft Standards at Step 8

1. **Draft Revised Codex Standard for Canned Applesauce** (para. 29 and Appendix II).
2. **Draft Revised Codex Standard for Canned Pears** (para. 35 and Appendix III).
3. **Draft Codex Standard for Kimchi** (para. 56 and Appendix IV).

Governments wishing to propose amendments or to comment on the above draft standards should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards including Consideration of any Statements Related to Economic Impact (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 26-27) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax: +39.06.5705.4593; e-mail: codex@fao.org) **not later than 30 March 2001**.

Proposed Draft Standards and Related Texts at Step 5

4. **Proposed Draft Codex Guidelines for Packing Media for Canned Fruits** (para. 40 and Appendix VIII)

5. Proposed Draft Codex Standard for Canned Stone Fruits (para. 78 and Appendix VII)

Governments wishing to submit comments regarding the implications which the proposed draft standard or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax: +39.06.5705.4593; e-mail: codex@fao.org) **not later than 30 March 2001.**

PART B: REQUEST FOR COMMENTS AND INFORMATION

Governments and interested international organizations wishing to submit comments on the following subject matter are invited to do so **before 31 October 2001** to the U.S. Codex Office, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 4861 South Building, 1400 Independence Avenue SW, Washington, D.C. 20250 (fax: +1.202.720.3157, e-mail: uscodex@usda.gov) with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00100 Rome, Italy (fax: +39.06.5705.4593, e-mail: codex@fao.org).

1. Priority List for the Revision and Standardization of Processed Fruits and Vegetables (para. 15 and Appendix IX).

The Committee decided to append its Priority List for the Revision and Standardization of Processed Fruits and Vegetables to its report for comment and continued consideration at future meetings of the CCPFV.

2. Draft Codex Standard for Pickled Products (para. 51 and Appendix VI).

The Committee returned the draft Codex Standard for Pickled Products to Step 6 for circulation, comment and further consideration at its next meeting.

3. Draft Codex Standard for Canned Bamboo Shoots (para. 64 and Appendix V).

The Committee returned the draft Codex Standard for Canned Bamboo Shoots to Step 6 for circulation, comment and further consideration at its next meeting.

SUMMARY AND CONCLUSIONS

The 20th Session of the Codex Committee on Processed Fruits and Vegetables reached the following conclusions:

MATTERS FOR ADOPTION AND/OR CONSIDERATION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

- Forwarded the draft revised Codex Standards for Canned Applesauce and Canned Pears to the Commission for adoption at Step 8 (paras. 29 and 35, respectively);
- Forwarded the draft Codex Standard for Kimchi to the Commission for adoption at Step 8 (para. 56);
- Forwarded the proposed draft Guidelines for Packing Media for Canned Fruits and the proposed draft Codex Standard for Canned Stone Fruits to the Commission for preliminary adoption at Step 5 (paras. 40 and 78, respectively); and,
- Requested the Commission to approve as new work the elaboration of a proposed draft Codex Standard for Korean Insam (Ginseng) (para. 80).

MATTERS OF INTEREST TO THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX COMMITTEES

- Accepted the offer of several delegations to prepare proposed draft standards for Canned Citrus Fruits, Canned Tomatoes, Canned Tomato Concentrate, Canned Vegetables, Guidelines for Packing Media for Canned Vegetables, Insam (Ginseng), Jams, Jellies and Marmalades and Soy Sauce for circulation, comment at Step 3 and further consideration at its next meeting (paras. 11, 37 and 80);
- Decided to append its Priority List for the Revision and Standardization of Processed Fruits and Vegetables to its report for comment and continued consideration at future meetings (para. 15);
- Decided to forward Appendix II of document CX/PFV 00/7 to the next session of the Codex Committee on Methods of Analysis and Sampling for endorsement along with additional information provided in written comments submitted at its current meeting (para. 42);
- Returned the draft Codex Standards for Pickled Products and for Canned Bamboo Shoots to Step 6 for circulation, comment and further consideration at its next meeting (paras. 51 and 64, respectively); and,
- Agreed to consider the draft Codex Standard for Aqueous Coconut Products at Step 7 at its next Session on the basis of comments which will be submitted at Step 6 in response to CL 2000/15-GEN (para. 69).

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INTRODUCTION

1. The 20th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV) was held in Washington, D.C. from 11-15 September 2000 at the kind invitation of the Government of the United States of America. Mr. David Priester of the United States Department of Agriculture chaired the meeting. The meeting was attended by 79 participants representing 25 Member Countries and 4 international organizations. The full List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. The Session was opened by the Chairman of the Codex Alimentarius Commission, Mr. Thomas Billy. Mr. Billy noted that the most recent 47th Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, 28-30 June 2000) expressed its unanimous appreciation of his initiative, in collaboration with the Vice-Chairpersons of the Commission, in drawing up an Action Plan to address many of the issues facing Codex. This initiative included elements related to the frequency of Codex Alimentarius Commission meetings; the role of the Executive Committee; the leadership of Codex general, commodity and regional committees; the creation of a trust fund to assist developing country participation in Codex; increased use of the Internet; and, the structure of expert consultative bodies. Mr. Billy concluded his remarks by wishing the Codex Committee on Processed Fruits and Vegetables the utmost success in its deliberations.

ADOPTION OF THE AGENDA (Agenda Item 2)¹

3. The Committee adopted the Provisional Agenda as proposed. The Committee agreed to discuss the proposal of the Republic of Korea to elaborate a Standard for Korean Insam (Ginseng) under Other Business and Future Work (see paras. 79-80).

MATTERS REFERRED FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3)²

4. The Committee noted matters arising from the 23rd Session of the Codex Alimentarius Commission (CAC) and other Codex Committees, including those matters arising from the most recent 47th Session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC). The Committee was informed that the paper was presented for information only and/or was relevant to other specific agenda items under consideration at the current meeting. In particular, the following matters were highlighted.

CODEX ALIMENTARIUS COMMISSION

5. In considering its Medium-Term Plan for 1998 to 2002, the 23rd Session of the CAC (Rome, Italy, 28 June-3 July 1999) reasserted its decision that existing Codex commodity standards should be revised and simplified as much as possible, and that the elaboration of specific commodity standards should only be undertaken when adequately justified.³ In this regard, the 47th Session of the CCEXEC made the general observation that justification for new work in terms of the Criteria for the Establishment of Work Priorities⁴ should be well documented when making such proposals.⁵

6. It was noted that the 23rd Session of the CAC entrusted the revision of the Codex standards for quick frozen fruits and vegetables to the Codex Committee on Processed Fruits and Vegetables (CCPFV) in view of the abolition of the Joint UNECE/Codex Group of Experts on the Standardization of Quick Frozen Foods. It also decided that any revision of the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods that might be required should be undertaken by the Codex Committee on Food

¹ CX/PFV 00/1

² CX/PFV 00/2 and CX/PFV 00/2-Add. 1

³ ALINORM 99/37, para. 34 and App. II

⁴ Codex Alimentarius Procedural Manual, 11th Edition, pages 66-67

⁵ ALINORM 01/3, para. 44

Hygiene.⁶ The Commission also agreed to allocate the elaboration of a Codex standard for dried figs to the CCPFV as per the proposal of the Codex Coordinating Committee for Africa.⁷

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

7. The Committee was informed of a number of decisions taken by the 45th Session of the Executive Committee (Rome, Italy, 3-5 June 1998) as regards the work of the CCPFV, namely:

- a) The elaboration of proposed draft Codex Standards for Canned Berry Fruits; Canned Citrus Fruits; Canned Stone Fruits; Canned Vegetables; Jam, Jellies and Marmalades; Soy Sauce; and, Liquid Packing Media for Canned Fruits and Canned Vegetables was approved⁸ as new work for the CCPFV;
- b) The adoption⁹ of proposed draft Codex Standards for Canned Applesauce, Canned Pears, Kimchi and Pickles at Step 5 and further development by the CCPFV;
- c) The proposed draft Codex Standard for Chutney would be merged with the existing Codex Standard for Mango Chutney;¹⁰
- d) Allocation of work on the European Regional Standard for Fresh Fungus 'Chantarelle' to the Codex Committee on Fresh Fruits and Vegetables and the European Regional Standard for Vinegar to the Codex Coordinating Committee for Europe;¹¹
- e) Return of the requirements for minimum fill to the CCPFV for further consideration.¹²

8. In addition, the Committee was informed that the 47th Session of the CCEXEC (Geneva, Switzerland, 28-30 June 2000) adopted¹³ the proposed draft Codex Standard for Aqueous Coconut Products at Step 5 for further development by the CCPFV.

ESTABLISHMENT OF A PRIORITY LIST FOR THE REVISION AND STANDARDIZATION OF PROCESSED FRUITS AND VEGETABLES (Agenda Item 4)¹⁴

9. In view of the extensive programme of work for the Codex Committee on Processed Fruits and Vegetables, the Committee unanimously agreed with the initiative of the Codex Secretariat to establish a Priority List for the Standardization of Processed Fruits and Vegetables to be considered at its next and subsequent sessions. The Committee noted that it should continue to take account of the Criteria for the Establishment of Work Priorities (Codex Alimentarius Procedural Manual, 11th Edition, pages 66-67) as well as the Commission's Medium-Term Plan when establishing and maintaining the priority list (see para. 5).

10. The Committee noted that standards to be considered at its current meeting included Canned Applesauce, Canned Pears, Pickles, Kimchi, Bamboo Shoots, Aqueous Coconut Products (at Step 7), Canned Stone Fruits and Guidelines for Packing Media for Canned Fruits (at Step 4). The Committee was also informed that the Executive Committee approved the elaboration of Codex standards for Canned Berry Fruits; Canned Citrus Fruits; Canned Vegetables; Jams, Jellies and Marmalades; Soy Sauce; and, Packing Media for Canned Vegetables.

11. The Committee accepted the offer of the following delegations to prepare proposed draft standards for the following commodities for timely circulation, comment at Step 3 and further consideration at the 21st Session

⁶ ALINORM 99/37, para. 219

⁷ ALINORM 99/37, para. 208

⁸ ALINORM 99/3, App. III

⁹ ALINORM 99/3, App. IV

¹⁰ ALINORM 99/3, para. 33

¹¹ ALINORM 99/3, para. 38

¹² ALINORM 99/3, para. 37

¹³ ALINORM 01/3, App. IV

¹⁴ CX/PFV 00/3 and comments submitted by Canada, France, Korea, Mexico, Spain, United States and the World Processing Tomato Council (CX/PFV 00/3-Add. 1); United Kingdom (CRD 2); Korea (CRD 4); Japan (CRD 5); European Community (CRD 7); Malaysia (CRD 8); and, Philippines (CRD 12)

of the CCPFV (the following list is not in priority order; i.e., all standards listed will be considered at the next Session of the CCPFV):

- Canned Citrus Fruits (United States)
- Canned Tomatoes (United States in collaboration with the WPTC)
- Canned Tomato Concentrate (United States in collaboration with the WPTC)
- Canned Vegetables (France, in collaboration with Thailand)
- Guidelines for Packing Media for Canned Vegetables (France)
- Insam (Ginseng) (Korea)
- Jams, Jellies and Marmalades (United Kingdom)
- Soy Sauce (Japan)

12. The Committee agreed that the governments designated would provide drafts of these Standards to the Secretariat by March 2001 for circulation and comment at Step 3. In taking this decision, the Committee noted that the initiative to elaborate a proposed draft Standard for Insam (Ginseng) would be subject to approval as new work by the Codex Alimentarius Commission (see paras. 79-80).

13. The Committee also agreed to revise and/or standardize the following commodities at a future session of the CCPFV:

- Canned Berry Fruits (approved as new work by the 45th CCEXEC)
- Canned Fruit Cocktail
- Canned Mango
- Canned Mushrooms (*Agaricus*)
- Canned Pineapple
- Canned Tropical Fruit Salad
- Chutneys (including Mango Chutney)
- Dried Figs
- Grated Desiccated Coconut
- Quick Frozen Broccoli Florets
- Table Olives
- Whole Dates

14. In taking this decision, the Committee decided to utilize the United Nations Economic Commission for Europe (UN/ECE) Standards for Dried Figs (DF-14) and Whole Dates (DF-08) as a starting basis for the elaboration of proposed draft Codex standards for these commodities and that the organizations should cooperate in order to avoid duplication of effort. The Committee also accepted the offer of the International Olive Oil Council to collaborate with the Codex Secretariat in the elaboration of the proposed draft Codex Standard for Table Olives.

Status of the Priority List for the Revision and Standardization of Processed Fruits and Vegetables

15. The Committee decided to append its Priority List for the Revision and Standardization of Processed Fruits and Vegetables to its report (see Appendix IX) for comment and continued consideration at future meetings of the CCPFV.

DRAFT REVISED CODEX STANDARD FOR CANNED APPLESAUCE (Agenda Item 5a)¹⁵

16. The proposed draft Revised Codex Standard for Canned Applesauce (ALINORM 99/27, Appendix II) was adopted at Step 5 by the 45th Session of the Executive Committee as a draft Standard (see para. 7) and subsequently circulated for comment at Step 6 under CL 1998/25-PFV.

¹⁵ ALINORM 99/27, App. II and comments submitted in response to CL 1998/25-PFV from Australia, Bangladesh, Cuba, Czech Republic, France, Poland, Spain, United States, OEITFL (CX/PFV 00/4-Add. 1); and, Argentina (CRD 6).

Introductory Statement to the Standard and the Annex to the Standard

17. The Committee was informed that the 14th Session of the Codex Committee on General Principles agreed that all Codex texts, including standards and their annexes, were covered by the World Trade Organization Agreement on Technical Barriers to Trade (TBT) definition for “standard”, and that distinctions based on Acceptance (under the Codex Procedures) were not relevant in the framework of the WTO.¹⁶

18. In view of this decision, the Committee agreed to delete the introductory statements to the Standard and the Annex to the Standard as they were irrelevant in the application of the texts in international trade. The Committee also agreed to apply this decision to all subsequent standards under its consideration.

Section 1 - Scope

19. After considerable debate, the Committee reaffirmed that the Standard does not apply to product to be further processed or for use in other products.

Section 2.1 – Product Definition

20. The Committee removed the reference to the addition of water from paragraph (b) of this section, as the addition of water in the preparation of applesauce was adequately covered under Section 3.1.2, Other Permitted Ingredients.

Section 2.2 – Styles

21. The Committee agreed that sweetened applesauce should have not less than 16.5% total soluble solids (16.5° Brix), as this figure reflected current trading practices in the commodity.

Section 2.3 – Classification of Defectives

Section 2.4 – Lot Acceptance

22. Section 2.3 was moved into Section 3.2.1 – Colour, Texture and Flavour and Section 2.4 was moved and renumbered as a new Section 3.3 as these provisions were relevant to quality, as opposed to product description, criteria.

Section 4 – Food Additives

23. The Committee noted that the food additive provisions were endorsed by the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) and as directed by that Committee, changed the provisions for ascorbic acid and erythorbic acid to a maximum level of GMP, singly or in combination.

24. Notwithstanding the fact that the provisions for colours in the Standard were already well advanced in the step process in the Codex General Standard for Food Additives, the Committee, after considerable discussion, decided to remove these provisions from this section since their use was not felt to be technologically justified. The Committee did in fact consider, on the basis of the Codex Alimentarius Procedural Manual and on the Preamble to the Codex General Standard for Food Additives, that commodity committees were required to take decisions on the technological justification and good manufacturing practice for the use of these additives.

Section 5 – Contaminants

25. The Committee decided to remove the maximum levels for heavy metals in this section pending the completion of the Codex General Standard for Contaminants and Toxins in Foods. A general statement was added to indicate that “The products covered by the provisions of this Standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products”. The Committee further agreed that this decision would apply to all subsequent standards under its consideration.

Section 6 – Hygiene

26. The Committee noted that the 23rd Session of the Codex Alimentarius Commission adopted an amendment concerning general food hygiene provisions to be used in Codex commodity standards as

¹⁶ ALINORM 99/33A, para. 61.

proposed.¹⁷ The Committee therefore agreed to amend Section 6 – Hygiene with the standardized text adopted by the Commission. The Committee further agreed that this decision would apply to all subsequent standards under its consideration.

Annex to the Standard

27. In view of earlier discussions concerning the status of Codex texts in the context of the World Trade Organization Agreement on Technical Barriers to Trade, the Committee decided that all provisions of the Standard should appear in the main body of the text.

28. Therefore, the Committee moved Section A2 – Weights and Measures from the Annex to a new Section 8 in the main body of the Standard. Sections A1.1, A1.2, A1.3, A1.5 and A1.6 of the Annex were deleted from the Standard as they were already covered and/or irrelevant to the main body of the standard. Annex Section A1.4 – Defects was moved to the main body of the Standard into the new Section 3.2.1 – Colour, Texture and Flavour.

Status of the Draft Revised Codex Standard for Canned Applesauce

29. The Committee forwarded the draft revised Codex Standard for Canned Applesauce to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix II).

DRAFT REVISED CODEX STANDARD FOR CANNED PEARS (Agenda Item 5b)¹⁸

30. The proposed draft Revised Codex Standard for Canned Pears (ALINORM 99/27, Appendix III) was adopted at Step 5 by the 45th Session of the Executive Committee as a draft Standard (see para. 7) and subsequently circulated for comment at Step 6 under CL 1998/25-PFV.

Section 3.2 – Packing Media

31. The Committee replaced all provisions in this Section in regard to packing media with a general reference, i.e., “In accordance with the Codex Guidelines on Packing Media for Canned Fruit (under development)”.

Section 4 – Food Additives

32. The Committee noted that the food additive provisions were endorsed by the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) and as indicated in the draft Codex General Standard for Food Additives, entered a value of 1300 mg/kg for L-Tartaric Acid.

33. In view of the international trade in canned pears intended for specialty markets, the Committee agreed to stipulate that colours were only allowed to be used in special holiday packs.

Annex to the Standard

34. The Committee moved Sections A1.2 and A1.3 of the Annex to the main body of the Standard as new Sections 2.2 – Styles and 2.2.2 – Other Styles. Section A2.1.4 of the Annex was moved and renumbered as a new Section 3.4.2 – Uniformity of Size in the main body of the Standard; Section A2.1.5 of the Annex was moved and renumbered as a new Section 3.4.3 – Defects and Allowances in the main body of the Standard; and Section A3 of the Annex was moved and renumbered as a new Section 8 – Weights and Measures in the main body of the Standard. Provisions in the Annex concerning Other Labelling Requirements (Section A4) were moved and renumbered as a new Section 7.2.4 in the main body of the Standard.

Status of the Draft Revised Codex Standard for Canned Pears

35. The Committee forwarded the draft revised Codex Standard for Canned Pears to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix III).

¹⁷ ALINORM 99/37, para. 68 and App. IV

¹⁸ ALINORM 99/27, App. III and comments submitted in response to CL 1998/25-PFV from Australia, Bangladesh, Cuba, Czech Republic, France, Poland, Spain, United States, OEITFL (CX/PFV 00/4-Add. 1); and, Germany (CRD 3).

PROPOSED DRAFT GUIDELINES FOR PACKING MEDIA FOR CANNED VEGETABLES (Agenda Item 6a)¹⁹

36. The 19th Session of the CCPFV decided²⁰ to elaborate guidelines for packing media for canned vegetables pending approval as new work by the Executive Committee. The 45th Session of the Executive Committee approved the elaboration of proposed draft Guidelines for Packing Media for Canned Vegetables as new work (see para. 7). Due to time constraints, the document was not prepared for consideration by the Committee.

Status of the Proposed Draft Guidelines for Packing Media for Canned Vegetables

37. The Committee accepted the offer of France to prepare proposed draft Guidelines for Packing Media for Canned Vegetables for timely circulation, comment and consideration at its 21st Session (see paras. 11-12).

PROPOSED DRAFT GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS (Agenda Item 6b)²¹

38. The Committee was informed that the 19th Session of the CCPFV agreed to circulate the proposed draft Guidelines for Packing Media for Canned Fruits at Step 3 for comment and consideration at its current meeting.²² The proposal was approved as new work by the 45th Session of the Executive Committee (see para. 7).

39. The Committee agreed with the provisions of the proposed draft Guidelines for Packing Media for Canned Fruits as presented in document CX/PFV 00/6 with the following changes:

- In Section 1.1, the footnote was deleted as irrelevant because specific provisions for packing media were removed from individual standards;
- In Sections 2.3 and 2.4, the Committee listed examples for the term “sweetened” to include “sugars as defined by the Codex Alimentarius and/or other sweeteners such as honey” for clarity;
- As a delegation noted that the designation for “syrup” was not recognized in their legislation, Section 2.4.3 was placed in square brackets pending further discussion at the 21st CCPFV. In this regard, a note was added to sections 2.4.2, 2.4.3 and 2.4.4 to indicate that such designations were “according to custom or legislation of the importing country”. As a result of these decisions, Section 2.4 was revised as follows:

2.4.1	Extra Light Syrup or Slightly Sweetened Syrup	Between 10° and 14° Brix	
2.4.2	Light Syrup	Between 14° and 18° Brix	} according to custom
[2.4.3	Syrup	Between 17° and 20° Brix]	
2.4.4	Heavy Syrup	Between 18° and 22° Brix	} importing country
2.4.5	Extra Heavy Syrup	More than 22°	

- Notwithstanding the opinion of a delegation that the provision in Section 2.8 was adequately covered by the Codex General Standard for the Labelling of Prepackaged Foods, the provision was retained and placed in square brackets pending further discussion of the Guidelines at the 21st CCPFV.

Status of the Proposed Draft Guidelines for Packing Media for Canned Fruits

40. The Committee forwarded the proposed draft Guidelines for Packing Media for Canned Fruits to the 24th Session of the Codex Alimentarius Commission for preliminary adoption at Step 5 (see Appendix VIII).

¹⁹ CX/PFV 00/5 (not issued)

²⁰ ALINORM 99/27, para. 63

²¹ CX/PFV 00/6 and comments submitted in response to CL 1998/9-PFV by Cuba, Japan, Spain, the United States (CX/PFV 00/6-Add. 1); and, the Philippines (CRD 12).

²² ALINORM 99/27, paras. 33-36 and Appendix V.

METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 7)²³

41. The Committee was informed that the 19th Session of the CCPFV agreed to circulate the list of methods of analysis for processed fruits and vegetables for comment and consideration at its current meeting.²⁴ It was noted that the recommendations contained in Appendix I of document CX/PFV 00/7 had already been incorporated into the list of methods contained in Appendix II.

Status of the Methods of Analysis for Processed Fruits and Vegetables

42. The Committee decided to forward Appendix II of document CX/PFV 00/7 to the next session of the Codex Committee on Methods of Analysis and Sampling for endorsement along with the additional information provided in the written comments submitted to the CCPFV at its current meeting.

CONSIDERATION OF OTHER DRAFT AND PROPOSED DRAFT STANDARDS FOR PROCESSED FRUITS AND VEGETABLES BASED ON PRIORITY LIST DISCUSSIONS (Agenda Item 8)

DRAFT CODEX STANDARD FOR PICKLES²⁵

43. The 11th Session of the Codex Coordinating Committee for Asia advanced²⁶ the proposed draft Codex Standard for Pickles for adoption by the 45th Session of the Executive Committee at Step 5. The 45th CCEXEC adopted (see para.7) the proposed draft Standard at Step 5 and advanced it to Step 6 for comment under CL 1998/25-PFV with the understanding that the Standard would be further elaborated by the CCPFV.

Title of the Standard

44. As the Committee noted that English use of the term “Pickle” often referred to pickled cucumbers only, it agreed to amend the title and all references within the standard to “Pickled Products”. A footnote was also added to the title to restrict the Standard to products of “plant origin only”.

Section 1 - Scope

45. The Scope was amended to indicate that pickled products were acidic products packed in oil, brine or other acidic media.

Section 3.1.2 – Optional Ingredients

46. As the term “jaggery” was uncommon in many areas of the world, it was replaced by the phrase “unrefined nutritive sweeteners”, pending further clarification at the next Session of the CCPFV.

Section 4 – Food Additives

47. The Committee noted that the food additive provisions were endorsed by the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) and as directed by that Committee, deleted the provision for the use of oleoresins.

Section 7.1 – Name of the Food

48. The Committee noted that the labelling provisions were endorsed by the Codex Committee on Food Labelling (CCFL) and as directed by that Committee deleted the text under Section 7.2 in regard to use of the term “vegetarian”.

Section 8 – Methods of Analysis

49. The Committee deleted all references to methods of analysis in Section 8 of the Standard, and inserted the phrase “See Codex Alimentarius Volume 13”. The Committee further agreed that this decision would apply to all subsequent standards under its consideration.

²³ CX/PFV 00/7 and comments submitted by Argentina, Canada, France, Mexico, Spain, the United States, the International Olive Oil Council (CX/PFV 00/7-Add. 1); Germany (CRD 3); and, the Philippines (CRD 12).

²⁴ ALINORM 99/27, para. 70

²⁵ ALINORM 99/15, Appendix III and comments submitted in response to CL 1998/25-PFV from Australia, Cuba, Czech Republic, France, Spain and the United States (CRD 11)

²⁶ ALINORM 99/15, para. 19

Annex to the Standard

50. The Committee deleted Section 1.1 – Types as it was already included in Section 1 – Scope, in the main body of the Standard. The Quality Criteria under Section 1.2 were transferred to a new Section 3.1 in the main body of the Standard, while Section 2 - Other Methods of Analysis were deleted in their entirety as indicated in paragraph 49 above.

Status of the Draft Codex Standard for Pickled Products

51. The Committee returned the draft Codex Standard for Pickled Products to Step 6 for circulation, comment and further consideration at its next meeting (see Appendix VI).

DRAFT CODEX STANDARD FOR KIMCHI²⁷

52. The 11th Session of the Codex Coordinating Committee for Asia advanced²⁸ the proposed draft Codex Standard for Kimchi for adoption by the 45th Session of the Executive Committee at Step 5. The 45th CCEXEC adopted (see para. 7) the proposed draft Standard at Step 5 and advanced it to Step 6 for comment under CL 1998/25-PFV with the understanding that the Standard would be further elaborated by the CCPFV.

Section 4 – Food Additives

53. The Committee noted that the food additive provisions were endorsed by the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) and as directed by that Committee, changed the provisions for carrageenan and xanthan gum to good manufacturing practice as the additives had “not specified” ADIs.

Inclusion of New Section 5 - Contaminants

54. The Committee added new Sections 5.1 – Heavy Metals and 5.2 – Pesticide Residues with a general reference to those levels established by the Codex Alimentarius Commission for the commodity as had been accomplished for other standards under consideration by the Committee.

Annex to the Standard

55. The Style provisions under Section 1.1 were transferred to a new Section 2.2 - Styles in the main body of the Standard, while Section 2 - Other Composition and Quality Factors, was transferred to the main body of the Standard as new Sections 3.1.3 – Other Composition and 3.2.1 – Other Quality Criteria. The sentence in Section 3.1 – Style under Other Labelling Requirements was transferred to Section 6.1 – Name of the Food in the main body of the Standard.

Status of the Draft Codex Standard for Kimchi

56. The Committee forwarded the draft Codex Standard for Kimchi to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix IV).

DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS²⁹

57. The 10th Session of the Codex Coordinating Committee for Asia advanced³⁰ the proposed draft Codex Standard for Bamboo Shoots for adoption by the 43rd Session of the Executive Committee at Step 5. The 43rd CCEXEC adopted³¹ the proposed draft Standard at Step 5 and advanced it to Step 6 for comment with the understanding that the Standard would be further elaborated by the CCPFV. The 19th Session of the CCPFV considered³² the Standard and returned it to Step 6 for redrafting by the delegation of Thailand in collaboration

²⁷ ALINORM 99/15, Appendix IV and comments submitted in response to CL 1998/25-PFV from Korea (CRD 4); Australia, Cuba, France and the United States (CRD 10)

²⁸ ALINORM 99/15, para. 19

²⁹ ALINORM 97/15, Appendix II; revised text prepared by the delegation of Thailand and the Codex Secretariat (unnumbered); and, comments submitted by Thailand (CRD 9)

³⁰ ALINORM 97/15, para. 17

³¹ ALINORM 97/3, para. 18 and App. III

³² ALINORM 99/27, paras. 64-65

with the Codex Secretariat. Due to time constraints, the revised text was not circulated for additional comments prior to the current meeting.

Section 2.1 – Product Definition

58. This Section was modified to indicate that bamboo shoots is a product prepared “with or without fermentation”. The Committee also added a new sub-section (c) containing pH ranges for different preparations of bamboo shoots and as a consequence, Section 3.5 – Acid Base Condition, was deleted.

Section 3.2 – Packing Media

59. The Committee deleted the footnote to the title of the Section; removed the square brackets from the provision contained therein and deleted “with or without food additives” from the sentence.

Section 3.3 – Other Permitted Ingredients

60. The Committee placed the phrase “Aromatic plants” in square brackets pending the development of a more specific provision at its next meeting.

Section 4 – Food Additives

61. The Committee noted that the food additive provisions were endorsed by the 31st Session of the Codex Committee on Food Additives and Contaminants (CCFAC) and as directed by that Committee, inserted a maximum level of 1300 mg/kg for tartaric acid.

Annex to the Standard

62. The Committee moved Section 1.1 – Styles from the Annex to a new Section 2.3 – Styles in the body of the Standard. The new Section 2.3 – Styles was rearranged and reworded for clarity. Section 2 – Other Quality Factors in the Annex was moved to a new Section 3.4.1 – Other Quality Factors in the main body of the Standard.

63. Section 3 – Weights and Measures was moved to a new Section 8 – Weights and Measures in the main body of the Standard and remained in square brackets pending further discussion at the next session of the CCPFV. The Labelling Requirements concerning Style - Section 4.1 was moved to Section 7.1 – Name of the Product, in the body of the Standard.

Status of the Draft Codex Standard for Canned Bamboo Shoots

64. The Committee returned the draft Codex Standard for Canned Bamboo Shoots to Step 6 for circulation, comment and further consideration at its next meeting (see Appendix V).

DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS³³

65. The most recent 12th Session of the Codex Coordinating Committee for Asia advanced³⁴ the proposed draft Codex Standard for Aqueous Coconut Products for adoption by the 47th Session of the Executive Committee at Step 5 and for further development by the CCPFV. The 47th CCEXEC adopted (see para. 8) the proposed draft Standard at Step 5 and advanced it to Step 6 for comment under CL 2000/15-GEN³⁵ with a comment deadline of 31 December 2000 and therefore, the draft Standard was not discussed in detail in the current meeting due to the pending comment deadline.

66. The Codex Secretariat also noted that the Codex Committee on Food Labelling did not endorse the labelling provisions in the standard. The CCFL could not reach consensus on the use of the term “light” and “skim” in coconut milk as well as on the possibility to combine “coconut cream concentrate” and “concentrated coconut cream” as they appeared to describe the same product.

³³ ALINORM 01/15, Appendix II and comments submitted in response to CL 2000/15-GEN from Malaysia (CRD 8); and, the Philippines (CRD 12)

³⁴ ALINORM 01/15, para. 28

³⁵ During the adoption of the report, the delegation of Malaysia confirmed that the Circular Letter had not been received to date in their country

67. The delegation of Malaysia noted that the title of the Standard should read as “Codex Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream” to allow for the development of other related products. It was also noted that as had been accomplished for other Standards, the Annex should be moved into the main body of the Standard, and that the use of benzoates should not be allowed.

68. As the draft Standard was already circulated for comments at Step 6 (see para. 65) after Step 5 adoption by the 47th Session of the CCEXEC, the Codex Secretariat encouraged the submission of additional comments as directed in the circular letter for consideration at the next Session of the CCPFV.

Status of the Draft Codex Standard for Aqueous Coconut Products

69. The Committee agreed to consider the draft Codex Standard for Aqueous Coconut Products (ALINORM 01/15, Appendix II) at Step 7 at its next Session on the basis of comments which will be submitted at Step 6 in response to CL 2000/15-GEN.

PROPOSED DRAFT CODEX STANDARD FOR CANNED STONE FRUITS³⁶

70. As directed by the Commission to elaborate horizontal and general as opposed to specific standards when possible (see para. 5), the 19th Session of the CCPFV decided to combine the Proposed Draft Codex Standards for Canned Apricots, Canned Peaches and Canned Plums, including the addition of canned cherries, into a proposed draft Codex Standard for Canned Stone Fruits.³⁷ The Committee circulated the Proposed Draft Standard at Step 3 for comment and the 45th Session of the CCEXEC approved the elaboration of the Standard as new work (see para. 7).

Title of the Standard

71. A footnote was added to the Title of the Standard to indicate that the Standard only applied to stone fruits of the genus *Prunus*.

Section 2.2 – Species

72. The Committee agreed to include the common names “bigarreaux” and “griottes” along with the designations for sweet and sour cherries, respectively.

Section 3.2 – Packing Media

73. The packing media provisions were removed from this Section in their entirety pending the development of specific provisions for canned stone fruits.

Section 4 - Food Additives

74. The provision for Tartaric Acid was changed to a maximum level of 1300 mg/kg and the provisions for the use of antioxidants were expanded to all products covered by the Standard. Provisions for Erythrosine in sweet cherries were added at a level of 200 mg/kg, singly or in combination with Allura Red and Ponceau 4R. The provision for the use of “Any safe and suitable natural colour extract” would be discussed at the next Session on the basis of the endorsement process at the Codex Committee on Food Additives and Contaminants.

Annex to the Standard

75. Section A.1.2.1.2 – Colour Type was clarified to indicate that the color ranges were only applicable to the flesh of the ripe fruit. A new Section A1.2.2.7, Quetsches, was added to Section A1.2.2 – Plums. A new Section A1.2.3 was added for Sweet Light (Bigarreaux), Sweet Dark and Sour (Griottes) Cherries. The entire Section A1.2 was moved to Section 2 – Description in the main body of the Standard.

76. In Section A2.1.1 – Colour Type, the square brackets were removed and it was clarified that except for artificially coloured canned plums and cherries the colour should be normal for the varietal type. In Sections A2.1.4.1 and A2.1.5(e) all references to suture cuts for apricots were deleted, pending further discussion at the next meeting. In Section A2.1.5(b) – Crushed or Broken a statement was added that “In the case of plums and cherries, blemishes should not seriously affect the appearance of the product”. The delegation of France

³⁶ ALINORM 99/27, App. IV

³⁷ ALINORM 99/27, paras. 44 - 52

requested that defects and blemishes should be addressed separately, including appropriate values. The entire Section 2.1 in the Annex was moved to Section 3.4 – Quality Criteria in the main body of the Standard.

77. Section A2.2 – Classification of Defectives and A2.3 – Lot Acceptance were moved to the main body of the Standard as new Sections 3.5 and 3.6, respectively. Section A3 – Weights and Measures was transferred to the main body of the Standard with the square brackets included; Section A4 – Other Labelling Requirements was transferred to the main body of the Standard.

Status of the Proposed Draft Codex Standard for Canned Stone Fruits

78. The Committee forwarded the draft Codex Standard for Canned Stone Fruits to the 24th Session of the Codex Alimentarius Commission for adoption at Step 5 (see Appendix VII). It was noted that the food additive and labelling provisions would be forwarded to the Codex Committee on Food Additives and Contaminants and on Food Labelling, respectively, for endorsement.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 9)³⁸

79. The Committee noted that Korean Insam (Ginseng) was considered as a food under Korean legislation and was used as a food ingredient in many food products traded internationally.

80. On the basis of the justification provided under CRD 1, the Committee agreed to the offer of Korea to prepare a proposed draft Codex Standard for Korean Insam (Ginseng) for circulation, comment and further consideration at the 21st CCPFV. This decision was taken with the understanding that the elaboration of the Standard would be subject to approval as new work by the 24th Session of the Codex Alimentarius Commission.

DATE AND PLACE OF NEXT SESSION (Agenda Item 10)

81. The Committee noted that the 21st Session of the Codex Committee on Processed Fruits and Vegetables was tentatively scheduled to be held in Washington, D.C. in 2002. The exact dates would be decided between the US and Codex Secretariats.

³⁸ Need for International Standardization of “Korean Insam” Products (CRD 1)

**CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES
SUMMARY STATUS OF WORK**

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE*
Draft Revised Codex Standard for Canned Applesauce	8	24 th CAC	Para. 29 and Appendix II
Draft Revised Codex Standard for Canned Pears	8	24 th CAC	Para. 35 and Appendix III
Draft Codex Standard for Kimchi	8	24 th CAC	Para. 56 and Appendix IV
Proposed Draft Codex Guidelines for Packing Media for Canned Fruits	5	24 th CAC Governments 21 st CCPFV	Para. 40 and Appendix VIII
Proposed Draft Codex Standard for Canned Stone Fruits	5	24 th CAC Governments 21 st CCPFV	Para. 78 and Appendix VII
Draft Codex Standard for Pickled Products	6	Governments 21 st CCPFV	Para. 51 and Appendix VI
Draft Codex Standard for Canned Bamboo Shoots	6	Governments 21 st CCPFV	Para. 64 and Appendix V
Draft Codex Standard for Aqueous Coconut Products	6	Governments 21 st CCPFV	Para. 69 and CL 2000/15-GEN
Proposed Draft Codex Standards for: - Canned Citrus Fruits (USA) - Canned Tomatoes (USA/WPTC) - Canned Tomato Concentrate (USA/WPTC) - Canned Vegetables (FRA/THA) - Guidelines for Packing Media for Canned Vegetables (FRA) - Insam (Ginseng) (ROK)** - Jams, Jellies and Marmalades (UK) - Soy Sauce (JPN)	2/3	Author Countries Governments 21 st CCPFV	Paras. 11, 37 and 80
Priority List for the Revision and Standardization of Processed Fruits and Vegetables	-----	Governments 21 st CCPFV	Para. 15 and Appendix IX
Methods of Analysis for Processed Fruits and Vegetables	-----	24 th CCMAS	Para. 42

* Unless stated otherwise, all document references are to ALINORM 01/27, the report of the 20th Session of the Codex Committee on Processed Fruits and Vegetables.

** Subject to approval as new work by the 24th Session of the Codex Alimentarius Commission.

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DRAFT REVISED CODEX STANDARD FOR CANNED APPLESAUCE
(Advanced to Step 8)

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) heat processed in an appropriate manner before or after being hermetically sealed in containers 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% total soluble solids (16.5° Brix).

2.2.2 Unsweetened - without added sweeteners; not less than 9% 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 this 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) water;
- (b) salt (sodium chloride);
- (c) sugars as defined in the Codex Alimentarius and/or other carbohydrate sweeteners such as honey;
- (d) spices.

3.2 QUALITY CRITERIA

3.2.1 Colour, Texture and Flavour

Applesauce shall have normal flavour, odour and colour and shall possess 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. Any 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”.

3.3 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements for total solids 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 the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).

4. FOOD ADDITIVES

No.	Name of food additive	Maximum Level
4.1 ACIDIFYING AGENTS		
296	Malic acid	Limited by GMP
330	Citric acid	Limited by GMP
4.2 ANTIOXIDANTS		
300	Ascorbic acid	Limited by GMP (singly or in combination)
315	Erythorbic Acid	
4.3 FLAVOURINGS		
	Natural and artificial flavours except those which reproduce the flavour of apple	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

- a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

7.1 Canned applesauce shall be labelled in accordance with the General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985, Rev. 2-1999).

7.2 THE NAME OF THE PRODUCT

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

7.2.2 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.

7.2.3 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.

7.2.4 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.

7.2.5 If the product is produced in accordance with the provisions for other styles in 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.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturers, packers or distributors, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. WEIGHTS AND MEASURES

8.1 FILL OF CONTAINER

8.1.1 Minimum Fill

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

8.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section 8.1.1 should be considered a “defective”.

8.1.3 Lot Acceptance

A lot should be considered as meeting the requirement of section 8.1.1 when the number of “defectives”, as defined in section 8.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5).]

9 METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

DRAFT REVISED CODEX STANDARD FOR CANNED PEARS
(Advanced to Step 8)

1. SCOPE

This Standard applies to Canned Pears 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 pears is the product:

- (a) prepared from pears of proper maturity of commercial canning varieties conforming to the characteristics of the fruit of *Pyrus communis* or *Pyrus sinensis*, which pears are peeled, cored, and stemmed, except that whole may not need to be peeled, cored, or stemmed and half pears may not need to be peeled;
- (b) packed with water or other suitable liquid packing medium and may be packed with seasonings or other flavouring ingredients; and
- (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 STYLES

2.2.1 *Whole* - peeled or unpeeled, with cores removed or left in.

Halves - peeled or unpeeled, with stems and cores removed, and cut into two approximately equal parts.

Quarters - peeled and cut into four approximately equal parts.

Sliced - peeled and cut into wedge-shaped sectors.

Diced - peeled and cut into cube-like parts.

Pieces or Irregular Pieces - peeled and comprising irregular shapes and sizes.

2.2.2 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 and;
- (b) meets all relevant requirements of the standard, including requirements relating to limitations on defects, drained weight, and any other requirements in the standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision.
- (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

Pears as defined in Section 2.1(a) and liquid packing medium appropriate to the product.

3.2 PACKING MEDIA

In accordance with the Codex Guidelines on Packing Media for Canned Fruit (under development)

3.3 OTHER PERMITTED INGREDIENTS

- (a) spices, spice oils, mint; and
- (b) lemon juice (single strength or concentrated) added as an acidulant or flavour enhancer.

3.4 QUALITY CRITERIA

3.4.1 Colour, Texture and Flavour

Canned pears shall have normal flavour, odour and colour (except for coloured pears permitted in Section 4.2) and shall possess texture characteristic of the product. A slight pink discoloration should not be regarded as a defective.

3.4.2 Uniformity of Size

Whole, Halves, Quarters - in 95 percent by count of units that are most uniform in size, the weight of the largest unit should be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the broken pieces are reassembled to approximate a single unit of the appropriate style.

3.4.3 Defects and allowances

The product should be substantially free from defects such as harmless plant material, peel (in peeled styles), core material, blemished units, and broken units. Certain common defects should not be present in amounts greater than the following limitations:

Defects	Maximum limits
(a) Blemished and trimmed pear units (Blemished units with surface discoloration and spots that definitely contrast with the overall colour and which may penetrate into the flesh, such as bruises, scab, and dark discoloration. Trimmed units that have deep gouges, whether due to physical trimming or other means, and which definitely detract from the appearance; trimmed units are considered defects only in whole, halved, and quartered styles).	(i) Total, 30% by count; or 3 units per container when count is less than 10; provided the sample average is no more than 30%; - but limited to - (ii) 20% by count blemished; or 2 units per container when count is less than 10; provided the sample average is no more than 20% for blemished.
(b) Broken (In Whole, Halves, and Quartered Styles only - a unit severed in two or more parts should be considered as one unit when reassembled to the approximate size and shape of an average unit in the container)	20% by count; or 2 units per container when count is less than 10; provided the sample average is no more than 10%.

(c) Core material (Average) (Except in “Whole-Not Cored” Styles) Consisting of the seed cell, whether loose or attached, with or without seeds. For the purposes of calculating the defects allowance, all pieces of a core in the sample should be aggregated and pieces totalling approximately one-half of a core should be counted as one unit	3 units per kg of total contents.
(d) Peel (Average) (Except in “Unpeeled” Styles) (Peel that adheres to pear flesh or is found loose in the container)	10 cm ² (10 sq. cm.) aggregate area per kg of total contents.
(e) Harmless plant material:	1 piece per 3 kg of total contents (in styles in which the stem is customarily removed)
(i) Stems or stalks	
(ii) Leaf (or similar vegetable material)	2 cm ² per kg of total contents
(f) Seeds (Average) (Except in “Whole-Not-Cored” Styles) (Any one pear seed or the equivalent in pieces of one seed that are not included in core material)	8 per kg of total contents

3.5 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.4 (except those based on sample average) should be considered a “defective”.

3.6 LOT ACCEPTANCE

A lot will be considered as meeting the applicable quality requirements referred to in Section 3.4 when:

- (a) for those requirements which are not based on averages, the number of “defectives”, as defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5); and
- (b) the requirements of Section 3.4, which are based on sample average, are complied with.

4. FOOD ADDITIVES

No	Name of food additive	Maximum level
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4.1 ACIDIFYING AGENTS

330	Citric Acid	Limited by GMP
296	Malic Acid	Limited by GMP
334	L-Tartaric Acid	1300 mg/kg
270	Lactic Acid	Limited by GMP

4.2 COLOURS (PERMITTED ONLY IN SPECIAL HOLIDAY PACKS)

123	Amaranth	(200 mg/kg of the final product singly or in combination)
129	Allura Red AC	
143	Fast Green FCF	
124	Ponceau 4R	
102	Tartrazine	

4.3 FLAVOURINGS

Natural and Artificial Flavours, Limited by GMP
except those which reproduce the
flavour of pears.

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

- (a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- (b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

7.1. Canned pears shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999).

7.2 THE NAME OF THE PRODUCT

7.2.1 The name of the product shall be “Pears”.

7.2.2 When pears are artificially coloured, the declaration should be made as part of the name or in close proximity to the name, including the characterizing colour, e.g. “Pears - Artificially coloured Green”.

7.2.3 As part of the name or in close proximity to the name, any flavouring which characterizes the product should be declared, e.g. “With—X—”, where appropriate.

7.2.4 The style, as appropriate, shall be declared as a part of the name or in close proximity to the name:

“Whole” (when peeled and not cored); and additionally “Stemmed” or “Unstemmed”, as the case may be.

“Whole Unpeeled” (when not peeled and not cored); and additionally “Stemmed” or “Unstemmed”, as the case may be.

“Whole - Cored” (when peeled and cored).

“Whole Unpeeled - Cored” (when not peeled but cored).

“Halves” (when peeled).

“Halves Unpeeled” (when not peeled).

“Quarters” or “Quartered”.

“Slices” or “Sliced”.

“Dice” or “Diced” or “Cubes”.

“Pieces” or “Irregular Pieces”.

7.2.5 Other styles - If the product is produced in accordance with the other styles provision (Section 2.2.2), 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.

7.2.6 The name of the product may include the varietal type.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8. WEIGHTS AND MEASURES

8.1 FILL OF CONTAINER

8.1.1 Minimum Fill

The container should be well filled with fruit and the product (including packing medium) should occupy not less than 90% 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.

8.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of Section 8.1.1 should be considered a “defective”.

8.1.3 Lot Acceptance

A lot will be considered as meeting the requirement of Section 8.1.1 when the number of “defectives”, as defined in Section 8.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5).

8.2 MINIMUM DRAINED WEIGHT

8.2.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.¹

Whole Style	50%
Halves, Quarters, Slices, Pieces	53%
Diced	56%

8.2.2 The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

¹ For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

DRAFT CODEX STANDARD FOR KIMCHI
(Advanced to Step 8)

1. SCOPE

This standard covers the product known as kimchi which is prepared with Chinese cabbage as a predominant ingredient and other vegetables which have been trimmed, cut, salted and seasoned before fermentation.

2. DESCRIPTION

2.1 PRODUCTS DEFINITION

Kimchi is the product:

- (a) prepared from varieties of Chinese cabbage, *Brassica pekinensis* Rupr.; such Chinese cabbages shall be free from significant defects, and trimmed to remove inedible parts, salted, washed with fresh water, and drained to remove excess water; they may or may not be cut into suitable sized pieces/parts;
- (b) processed with seasoning mixture mainly consisting of red pepper (*Capsicum annuum* L.) powder, garlic, ginger, edible *Allium* varieties other than garlic, and radish. These ingredients may be chopped, sliced and broken into pieces; and
- (c) fermented before or after being packaged into appropriate containers to ensure the proper ripening and preservation of the product by lactic acid production at low temperatures.

2.2 STYLES

The product should be presented in one of the following styles:

- (a) Whole: whole Chinese cabbage;
- (b) Halves: Chinese cabbages divided lengthwise into halves;
- (c) Quarters: Chinese cabbages divided lengthwise into quarters; and
- (d) Slices or Chips: Chinese cabbage leaves cut into pieces of 1~6 cm in length and width

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

- (a) Chinese cabbages and the seasoning mixture as described in Section 2;
- (b) salt (sodium chloride).

3.1.2 Other Permitted Ingredients

- (a) fruits;
- (b) vegetables other than those described in Section 2;
- (c) sesame seeds;
- (d) nuts;
- (e) sugars (carbohydrate sweeteners);
- (f) salted and fermented seafood;
- (g) glutinous rice paste;
- (h) wheat flour paste.

3.1.3 Other Composition

- (a) Total acidity(as lactic acid) not more than 1.0% m/m
- (b) Salt (sodium chloride) content 1.0~4.0% m/m
- (c) Mineral impurities not more than 0.03% m/m

3.2 QUALITY CRITERIA

Kimchi shall have normal flavour, odour and colour and possess texture characteristic of the product.

3.2.1 Other Quality Criteria

- a) Colour: The product should have red colour originating from red pepper.
- b) Taste: The product should have hot and salty taste. It may also have sour taste.
- c) Texture: The product should be reasonably firm, crisp, and chewy.

4. FOOD ADDITIVES

Only those food additives listed below may be used within the limits specified.

Maximum Level

4.1 FLAVOURS

- Natural flavours and nature-identical)
flavours, as defined in the *Codex*) Limited by GMP
Alimentarius, Volume 1A)

4.2 FLAVOUR ENHANCERS

- 627 Disodium 5'-guanylate)
- 631 Disodium 5'-inosinate) Limited by GMP
- 621 Monosodium L-glutamate)

4.3 ACIDITY REGULATOR

- 270 Lactic acid)
- 330 Citric acid) Limited by GMP
- 269 Acetic acid)

4.4 THICKENING AND STABILIZING AGENTS

- 407 Carrageenan(including)
furcellaran)) Limited by GMP
- 415 Xanthan gum)

4.5 TEXTURIZER

- 420 Sorbitol) Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

- a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

Prepackaged Products covered by this standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (Codex STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A).

7.1 NAME OF THE FOOD

The name of the product shall be "kimchi". The style should be included in close proximity to the name of the product.

7.2 LABELLING OF NON-RETAIL CONTAINER

Information required in Sections 4.1-4.8 of the Codex General Standard for the Labelling of Prepackaged Foods and storage instructions if necessary shall be given either on the container or in accompanying documents except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identical mark provided that such a mark is clearly identifiable with the accompanying documents.

8 WEIGHT AND MEASURES

8.1 FILL OF CONTAINER

8.1.1 Minimum drained weight

The drained weight of the final product shall not be less than 80% by weight calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled. The drained weight of the final product as a percent by the indicated weight shall not be less than 80% by weight.

9 METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS

(Returned to Step 6)

1. SCOPE

This Standard applies to canned bamboo shoots as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, or further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Canned bamboo shoots is the product:

- (a) prepared from edible bamboo shoots in packing media with or without fermentation;
- (b) heat processed in an appropriate manner before or after being hermetically sealed in a container, so as to prevent spoilage.
- (c) the pH value of the product shall be as follows:
 - i) natural fermented bamboo shoots product pH lower than 4.0
 - ii) acidified bamboo shoots product pH 4.0 – 4.6
 - iii) non-fermented, non acidified pH higher than 4.6

2.2 SPECIES

Any edible bamboo shoots of the following species may be used:

- *Bambusa* spp., such as *B. arundinacea*, *B. burmanica*, *B. longispatha*, *B. nataus*, *B. tulda* and *B. vulgaris*;
- *Dendrocalamus* spp., such as *D. asper*, *D. brandisii*, *D. gigantius*, *D. hamiltonii*, *D. latiflorus*, *D. oldhumi* and *D. strictus*;
- *Gigantochloa* spp., such as *G. albociliata*, *G. compressa* and *G. levi*;
- *Melocanda humilis*;
- *Phyllostachys* spp., such as *P. edulis* and *P. pubescens*;
- *Thyrsostachys siamensis*.

2.3 STYLES

2.3.1 Whole: Bamboo shoots with tips and flesh trimmed to remove the outer surfaces and hard bases.

2.3.1.1 Chunk/Lump: Bamboo shoots cut transversely into chunks, which are smaller than halves of the shoots, but not chip.

2.3.1.2 Slice: Bamboo shoots cut into slice with uniformity and regular size or shape.

2.3.1.3 Strip: Bamboo shoots cut into fine strips of regular size.

2.3.1.4 Dice: Bamboo shoots cut into cubes of regular size.

2.3.1.5 Stretched Node: Whole bamboo shoots with stretched nodes.

2.3.1.6 Piece, Irregular size: Bamboo shoots with irregular size or shape.

2.3.1.7 Grate: Grated bamboo shoots including top and/or topless.

2.3.2 Top: Bamboo shoots cut transversely including tips no more than 20cm from the upper end

2.3.3 Half: Whole bamboo shoots cut longitudinally into halves.

2.3.4 Tip: Bamboo shoots cut transversely 5-10 cm from the upper end.

2.3.5 Topless: Bamboo shoot in which no more than 20cm of the upper part have been removed.

2.3.5.1 Topless Half: Topless bamboo shoots cut longitudinally into halves.

2.3.5.2 Topless Quarter: Topless bamboo shoots cut longitudinally into four approximately equal parts by two cuts at right angles.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 BASIC INGREDIENTS

Bamboo shoots as defined in Section 2.2 and liquid packing medium appropriate to the product.

3.2 PACKING MEDIA

Brine, water, oil, vinegar or lactic fermentation liquid.

3.3 OTHER PERMITTED INGREDIENTS

[(a) Aromatic plants]

3.4 QUALITY CRITERIA

Canned bamboo shoots shall have normal flavour, odour and colour and possess texture characteristic of the product.

3.4.1 Other Quality Factors

3.4.1 General: Bamboo shoots in the same container shall be of the same variety and style as indicated on the label.

3.4.2 Colour: Cream or light yellow colour characteristic of bamboo shoots.

3.4.3 Flavour: Characteristic of processed bamboo shoots without objectionable odour.

3.4.4 Texture: Without tough fibrous or overly tender portion appropriate to type trimmed.

3.4.5 Character: Substantially intact and in approximately equal size. Trimmed parts shall be smooth.

3.4.6 Packing Media: Clear, without precipitation, except that little precipitation is allowed if thermal processing is used.

3.4.7 Defects and Allowances

The maximum permissible limitations of blemishes and defects are shown in Table 1.

Table 1

Item	Style	Limitations
1	Whole	(a) none if less than 3 per can
	Half	(b) 1 unit if 3-5 per can
	Top	(c) 2 units if 6-9 per can
	Topless Tip	(d) 3 units per every 10 if more than 10 per can
2	Slice	20% by drained weight
	Dice	
	Strip	
	Grate	
3	Piece	10% by drained weight

4. FOOD ADDITIVES

No.	Name of Food Additive	Maximum Level
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4.1 ACIDITY REGULATORS

260	Acetic acid	Limited by GMP
270	Lactic acid	
296	Malic acid	
330	Citric acid	
334	Tartaric acid	1300 mg/kg

5 CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6 HYGIENE

- a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7 LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-2999).

7.1 NAME OF THE PRODUCT

The name of the product shall be "bamboo shoots", "boiled bamboo shoots" or "fermented bamboo shoots". The style, as appropriate, shall be declared as part of the name.

7.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturers, packers or distributors, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8 WEIGHT AND MEASURES

[8.1] FILL OF CONTAINER

8.1.1 Minimum Fill

Container shall be well filled with bamboo shoots and the product (including packing media) shall occupy not less than 90% of the capacity of the container. The water capacity of the sealed container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.]

8.1.2 Minimum Drained Weight

8.1.2.1 Drained weight shall not be less than 50% of the net weight, except that in the case of whole style it shall not be less than 60% of the net weight, and comply with the following:

8.1.2.1.1 Whole and half - The unit style shall be consistent and the size be approximately equal in the same can, and the difference between the largest and smallest units shall not be more than double fold by weight.

8.1.2.1.2 Whole - in case where the drained weight does not meet the requirements, one more unit of different size of bamboo shoot may added or in rectangular can adjust the size of bamboo shoot to balance the drained weight.]

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

DRAFT CODEX STANDARD FOR PICKLED PRODUCTS¹

(Returned to Step 6)

1. SCOPE

This standard applies to edible fruits, vegetables, cereals, legumes, spices and condiments which have been cured, treated or processed to produce an acid product and which are offered for direct consumption in oil, brine or acidic media. This standard does not cover pickled cucumbers and kimchi.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

“Pickled Products” are:

- (a) prepared from sound, clean and edible fruits, vegetables, cereals, legumes, spices and condiments;
- (b) subjected to curing and processing with ingredients appropriate to the type in order to ensure preservation of the product and its quality;
- (c) processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and
- (d) preserved in an appropriate manner in a suitable packing medium with ingredients appropriate to the type and variety of pickled product.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Edible fruits, vegetables, cereals, legumes, spices and condiments in a liquid medium in combination with one or more of the optional ingredients listed in Section 3.1.2.

3.1.2 Optional Ingredients

Nutritive sweeteners, unrefined nutritive sweeteners, edible vegetable oils, vinegar, citrus juice, dried fruits, malt extract, salt, brine, chillies, seasoning (seasoning has two types; plant origin and animal origin).

3.2 QUALITY CRITERIA

The product shall have normal flavour, odour and colour and possess texture characteristic of the product.

3.2.1 Other Quality Criteria

- (a) Colour: The product shall be free from any extraneous colouring matter.
- (b) Flavour: The product shall have a characteristic flavour typical of the type. It shall be free from any objectionable taste or off flavour.

¹ Of plant origin only.

3.3 SPECIFIC REQUIREMENTS

(a) Pickled products in edible oil

The percentage of oil in product shall not be less than 10 percent by weight.

(b) Pickled products in brine

The percentage of salt in the covering liquid shall not be less than 10 percent by weight when salt is used as a major preserving agent.

(c) Pickled products in acidic media

The acidity of the media shall not be less than 2 percent by weight calculated as acetic acid.

4. FOOD ADDITIVES

Preservatives		Maximum Level
220	Sulphur dioxide	30 mg/kg (as sulphur dioxide)
221	Sodium sulphite	
222	Sodium hydrogen sulphite	
223	Sodium metabisulphite	
224	Potassium metabisulphite	
211	Sodium benzoate	250 mg/kg as benzoic acid
212	Potassium benzoate	
200	Sorbic acid	1000 mg/kg as sorbate
202	Potassium sorbate	
Acidity Regulator		
260	Acetic acid (glacial)	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

- (a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- (b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 – 1985 (Rev. 2-1999)), the following specific provisions apply :

7.1 NAME OF THE FOOD

Pickled Products shall be labelled according to the type and in combination with the name of major ingredient.

Example - a pickle made from mangoes in an oil medium shall be labelled

“Pickled Mango in oil”.

In case of pickled products not covered under the three types as given in clause 3, they may be labelled as

“Mango Pickle” or “Pickle – Mango”.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such mark is clearly identifiable with the accompanying documents.

8. WEIGHTS AND MEASURES

8.1 MINIMUM DRAINED WEIGHT

8.2.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

(a) **Pickled Products in edible oil**

The basic ingredient in the final product shall not be less than 60 percent by weight.

(b) **Pickled Products in brine**

The drained weight of the final product shall be not less than 60 percent by weight.

(c) **Pickled Products in acidic media**

The drained weight of the final product shall not be less than 60 percent by weight.

8.2.2 Pickled Products not covered under the above categories shall contain basic ingredients not less than 60 per cent by weight.

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

PROPOSED DRAFT CODEX STANDARD FOR CANNED STONE FRUITS¹
(Advanced to Step 5)

1. SCOPE

The Standard applies to canned stone fruits of the genus *Prunus* 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 stone fruits is the product:

- (a) prepared from fresh or frozen or previously canned, mature stone fruits of commercial canning varieties of the genus *Prunus*, stemmed, pitted or unpitted, and conforming to the characteristics of the stone fruits suitable for human consumption;
- (b) packed with or without a suitable liquid packing medium, sugars and/or other carbohydrate sweeteners such as honey, and other permitted ingredients as indicated in Section 3.3 below; and
- (c) heat processed in an appropriate manner before or after being hermetically sealed in containers so as to prevent spoilage.

2.2 SPECIES

The following species may be used:

Apricot: *Prunus armeniaca* L.;

Peach: *Prunus persica* L.;

Plum: *Prunus domestica* L. (plum);
Prunus italica L. (greengage);
Prunus insititia L. (mirabelle or damson);
Prunus cerasifera Ehrb. (cherry plum);

Cherry: *Prunus avium* L. (sweet cherry including Bigarreaux);
Prunus cerasus L., var. *austera* L. (sour cherry including griottes).

2.3 VARIETAL TYPE

Distinct varietal types should be designated for peaches plums and cherries.

2.3.1 Peach

2.3.1.1 Type by the ease of separation of pit

- (a) Freestone - where the pit separates readily from the flesh; or
- (b) Clingstone - where the pit adheres to the flesh.

2.3.1.2 Colour Type

- (a) **Yellow** - varietal type in which the predominant colour of the flesh of the ripe fruit ranges from pale yellow to rich red orange;

¹ Only applies to stone fruits of the genus *Prunus*.

- (b) **White** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from white to yellow-white;
- (c) **Red** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from pale yellow to orange red and with variegated red colouring other than that associated with the pit cavity; and
- (d) **Green** - varietal types in which the predominant colour of the flesh of the ripe fruit ranges from pale green to green when fully ripe.

2.3.2 Plum

- 2.3.2.1 Yellow Plums
- 2.3.2.2 Red Plums
- 2.3.2.3 Purple Plums
- 2.3.2.4 Greengages
- 2.3.2.5 Cherry Plums
- 2.3.2.6 Mirabelles
- 2.3.2.7 Quetsches

2.3.3 Cherries

- 2.3.3.1 Sweet Light (Bigarreaux)
- 2.3.3.2 Sweet Dark
- 2.3.3.3 Sour (Griottes)

2.4 STYLES

- 2.4.1 Peaches shall be peeled.
- 2.4.2 **Whole** - unpitted or pitted whole fruit;
- 2.4.3 **Halves** - pitted and cut into two approximately equal parts;
- 2.4.4 **Quarters** - pitted and cut into four approximately equal parts;
- 2.4.5 **Slices** - pitted and cut into wedge shaped sectors;
- 2.4.6 **Dices** - pitted and cut into cube-like parts;
- 2.4.7 **Pieces** - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes.
- 2.4.7 In addition, solid pack of apricots may be prepared using a combination of both peeled and unpeeled apricots in the same pack.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 BASIC INGREDIENT

Stone Fruits as defined in Section 2 and liquid packing medium appropriate to the product.

3.2 PACKING MEDIA

[under development]

3.3 OTHER PERMITTED INGREDIENTS

- (a) spices;
- (b) vinegar

3.4 QUALITY CRITERIA

Canned stone fruit shall have normal flavour, odour and colour and possess texture characteristic of the product. The product shall be substantially free from pits or pieces of pit if greater than 2 mm in dimension, except in the case that the product is unpitted.

3.4.1 Other Quality Criteria

3.4.1.1 Colour

The colour of the product, except for that of artificially coloured canned plums or cherries should be normal for the varietal type of the fruit used. Canned stone fruit containing special ingredients should be considered to be of characteristic colour when there is no abnormal discoloration for the respective ingredient used.

Portions of peaches which are obviously near or part of the pit cavity and which after canning may become slightly discoloured are considered to be normal characteristic colour.

3.4.1.2 Flavour

The product should have a normal flavour or odour free from flavours and odours foreign to the product. The product with special ingredients should have a flavour characteristic of that imparted by the fruit canned and the other substances used.

3.4.1.3 Texture

The canned fruit should be reasonably fleshy of uniform texture and may be variable in tenderness but should neither be mushy nor excessively.

3.4.1.4 Uniformity of size

3.4.1.4.1 Apricot

Whole, Halves - 90% by count of units should be reasonably uniform in size. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

3.4.1.4.2 Peach

Whole, Halves, Quarters - in 95% by count of units that are most uniform in size, the weight of the largest unit should be no more than twice the weight of the smallest unit, but if there are less than 20 units, one unit may be disregarded. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

3.4.1.5 Definition of Defects

- (a) **Blemishes** - means surface discoloration and spots arising from physical, pathological, insect or other agents that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discoloration.
- (b) **Crushed or broken** - considered a defect only in whole or halved canned fruits in liquid media pack; means a unit which has been crushed to the extent that it has lost its normal shape (not due to ripeness) or has been severed into definite parts. Halves partially split from the edge to the pit cavity and whole apricots split along the suture are not considered broken. All portions that collectively equal the size of a full size unit are considered one unit in applying the allowance herein. In the case of plums and cherries blemishes should not seriously affect the appearance of the products.
- (c) **Peel** - considered as a defect except in "Unpeeled" styles; means peel that adheres to the fruit flesh or is found loose in the container.
- (d) **Pit (or stone) material** - considered a defect in all styles except whole; means whole pits and pieces that are hard and sharp.

- (e) **Harmless extraneous material:** means any vegetable substance (such as, but not limited to, a leaf or portion thereof, or a stem) that is harmless and which tends to detract from the appearance of the product.
- (f) **Trim:** considered a defect only in whole and halved canned fruits in liquid media packs. The trimming must be excessive and includes serious gouges (whether due to physical trimming or other means) on the surface of the units which definitely detract from the appearance.

3.4.1.6 Allowances for Defects

The product should be substantially free from defects such as extraneous material, pit (stone) material, peel (in peeled styles only), blemished units, and broken units. Certain common defects should not be present in amounts greater than the following limitations:

3.4.1.6.1 Canned Apricots

Defects	Maximum Limit in Drained Weight	
	Liquid Media Packs	Solid Pack
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves)	15% by count	not applicable
Peel (average in peeled styles only)	Not more than 6 cm ² aggregate area per 500 g	Not more than 12 cm ² aggregate area per 500g
Pit or pit material (average)	1 pit or its equivalent per 500 g ²	1 pit or its equivalent per 500 g
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

3.4.1.6.2 Canned Peaches

Defects	Maximum Limit in Drained Weight	
	Liquid Media Packs	Solid Pack
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves, quarters)	5% by count	not applicable
Peel (average)	Not more than 15 cm ² aggregate area per kg	Not more than 30 cm ² aggregate area per kg
Pit or pit material (average)	1 pit or its equivalent, per 5 kg	1 pit or its equivalent ⁵ , per 5 kg

² One pit for this allowance is: one whole pit; or one large piece, the equivalent of one-half pit or larger; or up to three small hard pieces, the total mass of which is smaller than one-half pit.

3.4.1.6.3 Canned Plums/*Canned Cherries*

Defects	Maximum Limit in Drained Weight
Blemish	30% m/m
Broken (whole, halves)	25% m/m
Total of the foregoing defects	35% m/m
Extraneous plant material	1 piece per 200 g (based on averages)
Loose pits (whole)	3 per 500 g (based on averages)
Pit or pieces of pits (whole, halves)	2 per 500 g (based on averages)

3.5 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements as set out in Section 3.4.1.1 through 3.4.1.6 (except peel and pit material which are based on an average) should be considered a "defective".

3.6 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.5 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in Section 3.5 does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL- 6.5); and
- (b) the requirements which are based on sample averages are complied with.

4. FOOD ADDITIVES

No.	Name of Food Additive	Maximum Level
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4.1 ACIDIFYING AGENTS

260	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
296	Malic acid	
334	Tartaric acid	
		1300 mg/kg

4.2 FLAVOURINGS

Natural and artificial flavours except those which reproduce the flavour of the respective stone fruit	Limited by GMP
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4.3 ANTIOXIDANT

300	L-Ascorbic acid	Limited by GMP]
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4.4 COLOURS (for canned "Red" or "Purple" plums only)

129	Allura Red AC	[200 mg/kg of the final product, singly or in combination]
124	Ponceau 4R]	
127	Erythrosine	
	[any safe and suitable natural color extracts]	

5. CONTAMINANTS

5.1 HEAVY METALS

The products covered by the provisions of this standard shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for these products.

5.2 PESTICIDE RESIDUES

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

6. HYGIENE

- (a) 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- (b) The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

7. LABELLING

7.1 The product shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

7.2 THE NAME OF THE PRODUCT

The name of the product shall be the name of the fruit used as defined in Section 2.2.

7.2.1 The name of the product should include

- (a) the varietal type as appropriate

Peach: "freestone" or "clingstone" as appropriate; and
"yellow", "white", "red" or "green" as appropriate.

Plum: "yellow" or "golden", "red" or "purple" as appropriate; or

specific name of the cultivars or "Greengage plums, Damson plums, Cherry plums, Mirabelle plums, for the appropriate cultivars specified in Section A1.2 in Annex of this standard, except that the names "Greengages", "Damsons", "Mirabelles" need not be accompanied by the word "plums" in countries where its omission would not mislead or deceive the consumer.

- (b) The name should include a declaration of any flavouring which characterizes the product, e.g. "with X", when appropriate.

7.2.2 The following, as appropriate, should be declared as part of the name or in close proximity to the name:

- (a) The style as defined in Section A1.1 of Annex of the Standard.
- (b) A declaration of whether the fruits are "peeled" or "unpeeled".

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the

name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

[8 WEIGHTS AND MEASURES

8.1 FILL OF CONTAINER

8.1.1 Minimum Fill

The container should be well filled with the product (including packing medium) should occupy not less than 90% 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.

8.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of Section A3.1.1 should be considered a "defective".

8.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section A3.1.1 when the number of "defectives", as defined in Section A3.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5).]

8.1.4 Minimum Drained Weight

8.1.4.1 The drained weight of the product should be not less than the following percentages, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled³

(a) Canned Apricots

In heavily sweetened fruit juice(s) or nectar(s) heavy and extra heavy syrup 54%

In lightly sweetened fruit juice(s) or nectar(s) light and extra light syrup 55%

Solid Pack 82%

The requirements do not apply to "Whole Style".

(b) Canned Peaches

	Clingstone type	Freestone type
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In heavy and extra heavy syrup	57%	54%
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In light and extra light syrup	59%	56%
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Solid Pack	84%	82%
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The requirements do not apply to "Whole Style".

(c) Canned Plum

Whole styles 50%

Halves styles 55%

³ For non-metallic rigid containers such as glass jars, the basis for the determination should be calculated on the weight of distilled water at 20°C which the sealed container will hold when completely filled less 20 ml.

8.1.4.2 The requirements for minimum drained weight should be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.]

9. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.

PROPOSED DRAFT CODEX GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS
(Advanced to Step 5)

1. SCOPE

1.1 The following guidelines describe the composition and labelling requirements for packing media for use with canned fruits.

2. COMPOSITION AND DESIGNATIONS TO BE USED IN LABELLING

2.1 Any of the following packing media may be used:

2.2 Water

2.3 Fruit juice or fruit pulp or blend of fruit juices or fruit pulps, sweetened eg with sugars and/or other carbohydrate sweeteners such as honey or unsweetened. Sweetened fruit juice or fruit pulp, depending on the concentration in °Brix measured in the final product, shall be designated as follows:

2.3.1 Lightly sweetened between 14° and 18°

2.3.2 Heavily sweetened [between 18° and 22°]

2.4 Syrup: mixtures of water and sugars and/or other carbohydrate sweeteners such as honey. Depending on the concentration in °Brix measured in the final product, these shall be designated as follows:

2.4.1 Extra light syrup or slightly sweetened syrup between 10° and 14°

2.4.2 Light syrup between 14° and 18°

2.4.3 [Syrup between 17° and 20°]

2.4.4 Heavy syrup between 18° and 22°

2.4.5 Extra heavy syrup more than 22°

According to custom or legislation of the importing country

2.5 Water and fruit juice or fruit juices, in which the fruit content exceeds 50%.

2.6 Nectars (Fruit juice or fruit pulp, sugars or other carbohydrate sweeteners and water) as defined in the Codex Alimentarius.

2.7 The designations used in association with the Name of the Food shall be one of the designations defined in paragraphs 2 or 3 above.

[2.8 If the packing medium contains less than 10% fruit ingredient no reference to fruit juice or fruit pulp shall be made in association with the Name of the Food.]

2.9 The product may also be designated as “solid pack” meaning whole fruit or pieces of fruit without any added liquid or with only a small amount of liquid, and with or without sugars or other carbohydrate sweeteners.

APPENDIX IX

**PRIORITY LIST FOR THE REVISION AND STANDARDIZATION OF
PROCESSED FRUITS AND VEGETABLES**
(not in priority order)

COMMODITIES TO BE STANDARDIZED BY THE 21ST SESSION OF THE CCPFV	
Commodity	Country
Canned Citrus Fruits	United States
Canned Tomatoes	United States/WPTC
Canned Tomato Concentrate	United States/WPTC
Canned Vegetables	France/Thailand
Guidelines for Packing Media for Canned Vegetables	France
Insam (Ginseng) ¹	Korea
Jams, Jellies and Marmalades	United Kingdom
Soy Sauce	Japan
COMMODITIES TO BE STANDARDIZED BY FUTURE SESSIONS OF THE CCPFV	
Commodity	Country
Canned Berry Fruits	
Canned Fruit Cocktail	
Canned Mango	
Canned Mushrooms	
Canned Pineapple	
Canned Tropical Fruit Salad	
Chutney (including Mango Chutney)	
Dried Figs	
Grated Desiccated Coconut	
Quick Frozen Broccoli Florets	
Table Olives	
Whole Dates	

¹ Pending approval as new work by the 24th Session of the Codex Alimentarius Commission.