

# codex alimentarius commission



FOOD AND AGRICULTURE  
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**ALINORM 03/27**

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

Twenty-sixth Session  
Rome, Italy, 30 June - 7 July 2003

**REPORT OF THE TWENTY-FIRST SESSION OF THE  
CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES**

San Antonio, Texas, U.S.A., 23-27 September 2002

**NOTE: This Report includes Codex Circular Letter CL 2002/48-PFV**

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CX 5/5.2

CL 2002/48-PFV  
October 2002

**TO:** - Codex Contact Points  
- Interested International Organizations

**FROM:** Secretary, Codex Alimentarius Commission  
FAO, Viale delle Terme di Caracalla, 00100, Rome, Italy  
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**SUBJECT:** **DISTRIBUTION OF THE REPORT OF THE TWENTY-FIRST SESSION OF THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (ALINORM 03/27)**

**PART A: MATTERS FOR ADOPTION BY THE 26<sup>th</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

## Draft Standards at Step 8 of the Procedure

1. **Draft Codex Standard for Bamboo Shoots** (para. 25 and Appendix II)
2. **Draft Codex Standard for Canned Stone Fruits** (para. 47 and Appendix III)
3. **Draft Codex Guidelines for Packing Media for Canned Fruits** (para. 52 and Appendix IV)
4. **Draft Codex Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream** (para. 74 and Appendix V)

Governments and international organizations 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 Relating to Economic Impact* (Codex Alimentarius Procedural Manual, 12<sup>th</sup> Edition, pages 23-25) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 15 MARCH 2003**

## **PART B: REQUEST FOR COMMENTS AND INFORMATION**

6. **Proposals for Amendments to the Priority List for the Standardization of Processed Fruits and Vegetables** (para. 107 and Appendix VII)

Governments and international organizations wishing to submit comments on the above matter are invited to do so in writing in conformity with the *Criteria for the Establishment of Work Priorities* (Codex Alimentarius Procedural Manual, 12<sup>th</sup> Edition, pages. 60-61) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2004.**

## SUMMARY AND CONCLUSIONS

The 21<sup>st</sup> Session of the Codex Committee on Processed Fruits and Vegetables reached the following conclusions:

### MATTERS FOR CONSIDERATION BY THE 26<sup>TH</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The Committee:

- Agreed to advance the *draft Codex Standards for Bamboo Shoots, Canned Stone Fruits, Aqueous Coconut Products - Coconut Milk and Coconut Cream* and the *draft Codex Guidelines for Packing Media for Canned Fruits* to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 8 (paras. 25, 47, 74 and 52);

### OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee agreed to:

- retain the *draft Codex Standard for Pickled Products* at Step 6 for redrafting, circulation for additional comments at Step 6 and consideration at the 22<sup>nd</sup> Session of the Committee (para. 29);
- seek the advice of the Codex Alimentarius Commission as to the best way to consider the *proposed draft revised Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods* (para. 88);
- return the *proposed draft Codex Standards for Canned Citrus Fruits; Jams, Jellies and Marmalades; Soy Sauce; Canned Tomatoes; Processed Tomato Concentrates; Canned Vegetables* and the *proposed draft Codex Guidelines for Packing Media for Canned Vegetables* to Step 2 for redrafting. The revised Proposed Drafts will be subsequently circulated for comments at Step 3 and consideration by the 22<sup>nd</sup> Session of the Committee (para. 97);
- discontinue the consideration of the *proposed draft Codex Standard for Ginseng* and inform the Codex Alimentarius Commission accordingly while seeking the advice of the Commission as to which Codex Committee might have the expertise to undertake the consideration of this product (para. 94);
- forward methods of analysis for processed fruits and vegetables to the Codex Committee on Methods of Analysis and Sampling for endorsement (para. 101 and Appendix VI); and
- leave unchanged the *Priority List for the Standardization of Processed Fruits and Vegetables* pending further information at the next session of the Committee (para. 109).

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## INTRODUCTION

1) The 21<sup>st</sup> Session of the Codex Committee on Processed Fruits and Vegetables was held in San Antonio, Texas from 23 to 27 September 2002 at the kind invitation of the Government of the United States of America. Mr. David Priester, Head, Standardization Section, Agriculture Marketing Service, Fruits and Vegetable Programs, United States Department of Agriculture, chaired the meeting. The meeting was attended 17 Member countries and 4 international organizations. The list of participants is attached to this report as Appendix I.

## OPENING OF THE SESSION

2) Opening remarks on behalf of the Government of the United States of America were presented by Mr. A. J. Yates, Administrator, Agricultural Marketing Service, United States Department of Agriculture. In addressing the Committee, Mr. Yates emphasized the role of Codex standards in helping nations participate in the world economy as well as the role of processing in lengthening product shelf-life and thus increasing its consumption. He also highlighted the enormous impact of the work of the CCPFV on consumers buying processed fruit and vegetable products worldwide. Mr. Yates concluded his remarks by wishing the Committee the best of luck in its work.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>1</sup>

3) The Committee adopted the Provisional Agenda as proposed. It agreed to discuss Agenda Item 5 “Methods of Analysis for Processed Fruits and Vegetables” and Agenda Item 6 “Proposals for Amendments to the Priority List for the Standardization of Processed Fruits and Vegetables” after Agenda Item 4a “Proposed Draft Code of Practice for the Processing and Handling of Quick Frozen Foods”.

4) The Committee agreed to establish a Working Group on Methods of Analysis to:

- review all the methods of analysis and sampling on standards for processed fruits and vegetables;
- provide further clarification on those methods of analysis temporarily endorsed or not endorsed by the Codex Committee on Methods of Analysis and Sampling; and,
- identify Codex Methods of Analysis and Sampling (CAC/RMs) that should be deleted or replaced by the original reference available.

5) The Working Group consisted of delegates from United States, France and United Kingdom.

## MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)<sup>2</sup>

6) The Committee was informed that the 24<sup>th</sup> Session of the Codex Alimentarius Commission adopted draft Codex Standards for Applesauce (revised), Canned Pears (revised) and draft Codex Standard for Kimchi as final Codex texts.

7) The draft Codex Standards for Applesauce and Canned Pears were adopted with amendments in the Labelling Section which were already introduced in the current revised texts. The Commission also agreed to correct the Spanish translation of “applesauce” by referring to “pure (puree) de manzana” throughout the Spanish text. It was noted that the amendment to the Section on Non-Retail Containers applied to all commodity standards and that relevant amendments had already been made in the Standards under consideration by the Committee.

8) The Committee was also informed that the 49<sup>th</sup> (Extraordinary) Session of the Executive Committee of the Codex Alimentarius Commission adopted the proposed draft Codex Standard for Canned Stone Fruits and the proposed draft Guidelines for Packing Media for Canned Fruits at Step 5 advancing them to Step 6.

9) The Committee noted that the 33<sup>rd</sup> Session of the Codex Committee on Food Additives and Contaminants (CCFAC) endorsed additive provisions in Applesauce, Canned Pears, Kimchi, Bamboo Shoots and Canned Stone Fruits.

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<sup>1</sup> CX/PFV 02/1; CRD 5 (Comments from India).

<sup>2</sup> CX/PFV 02/2.

10) The Committee also noted that the 49<sup>th</sup> Session of the CCEXEC approved work on the elaboration of international standards for processed chickpea (*humus*) and processed fava beans (*foul-medemes*) as new work for the Codex Coordinating Committee for the Near East (CCNEA) and consideration by the Codex Committee on Processed Fruits and Vegetables after their adoption at Step 5.<sup>3</sup>

## **CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7**

### **DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS (Agenda Item 3a)<sup>4</sup>**

11) The 20<sup>th</sup> Session of the CCPFV returned the Draft Codex Standard for Bamboo Shoots to Step 6 for circulation, additional comments and further consideration at its next session.

12) The Committee revised the draft Codex Standard for Bamboo Shoots section by section and agreed on the following changes:

#### **Section 2.2 Species**

13) The Committee noted that there were other species of bamboo shoots used for canning purposes that were not listed under this Section and for inclusiveness, it agreed to delete the references to the species to cover all species of edible bamboo shoots.

#### **Section 2.3 Styles**

14) The Committee had an exchange of views on the need to keep such a detailed list of styles in the Standard. Some delegations expressed the view that the list should be simplified but not eliminated as it was used in commercial transactions in international trade and provided useful information for consumers.

15) The Committee agreed to simplify the list to 5 styles namely: 2.3.1 whole, 2.3.2 half, 2.3.3 slice, 2.3.4 strip and 2.3.5 dice. The definition for “slice” was reworded to read “*bamboo shoots cut into uniform slices*”. In view of this change, the sections on Defects and Allowances (3.4.7) and Minimum Drained Weight (8.1.2) were modified accordingly (see paras. 19 and 21 below).(b)

16) The Committee agreed to add a new Section 2.3.6 on Other Styles and the text using the same language as in Section 3.4 of the Proposed Draft Codex Standard for Canned Vegetables.”

#### **Section 3.2 Packing Media**

17) The Committee agreed to refer to the Codex Guidelines for Packing Media for Canned Vegetables (under development) while retaining “lactic fermentation liquid”.

#### **Section 3.3 Other Permitted Ingredients**

18) The Committee agreed to replace “aromatic plants” with “edible aromatic plants” and to add “chilli and peppers”. Consequently, the square brackets around the sentence were removed.

#### **Section 3.4.1 Other Quality Factors**

19) The Committee agreed to delete this Section in its entirety for consistency with other standards for processed fruits and vegetables.

#### **Section 3.4.7 Defects and Allowances**

20) The Committee agreed on the following amendments:

- (a) The sentence before the Table was modified by replacing the words “limitations of blemishes and defects” with “irregularities and shape”;
- (b) Table
  - Item 1: the references to “top” and “topless tip” were deleted and a new category “whole or half” was established. The column on limitation (a), (b), (c) and (d) remained unchanged,
  - Item 2: the reference to “grate” was deleted. The column on limitation remained unchanged,
  - Item 3 corresponding to the style “piece” was removed from the Table.

<sup>3</sup> ALINORM 03/3 paras. 57-58 and Appendix III.

<sup>4</sup> ALINORM 01/27-App. V and comments submitted in response to CL 2000/39-PFV and CL 2002/18-PFV from France, Poland and the United States (CX/PFV 02/3); the United States (CRD 2); India (CRD 5); and, Thailand (CRD 8).

### **Section 5 – Contaminants**

21) The Committee noted that the language used in Sections 5.1 Heavy Metals and 5.2 Pesticide Residues applied throughout the standards for processed fruits and vegetables although no specific limits for heavy metals had yet been established by the Codex Alimentarius Commission for this commodity.

### **Section 6 – Hygiene**

22) The Committee agreed to make reference to the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev. 1-1989) as bamboo shoots fall under this category of food.

### **Section 8 - Weights and Measures**

23) The Committee agreed on the following changes:

- (a) Section 8.1.2.1 was reworded in order to match with the changes made in Section 2.3 Styles. The drained weight was set up at 50% for all styles and the sentence was aligned with the standardized language used in this Section for consistency with other standards for processed fruits and vegetables. In addition, a footnote was added at the end of the sentence to take account of specific provisions for non-metallic rigid containers in this respect.
- (b) Sections 8.1.2.1.1 Whole and Half and 8.1.2.1.2 Whole were deleted in their entirety.

24) In view of the above changes, the square brackets around Section 8 were removed.

### **STATUS OF THE DRAFT CODEX STANDARD FOR BAMBOO SHOOTS**

25) The Committee agreed to forward the draft Codex Standard for Bamboo Shoots to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix II).

### **DRAFT CODEX STANDARD FOR PICKLED PRODUCTS (Agenda Item 3b)<sup>5</sup>**

26) The 20<sup>th</sup> CCPFV revised the draft Codex Standard for Pickled Products and agreed to return it to Step 6 for circulation, additional comments and further consideration at its next Session.

### **General Consideration**

27) The Committee had an exchange of views on the Scope of the Standard. A number of delegations requested clarification on the nature of the product covered by this Standard (e.g. with or without a covering packing medium which might be consumed as part of the product or removed before consumption or packaging); characteristics of the packing media (e.g. pH, salt concentration, etc.); processing conditions (i.e. blanching, lactic fermentation, thermal treatment applied before or after packaging, etc).

28) It was noted that not many member countries were present at the Session to have more input on the questions mentioned above. Therefore, it should not be advisable to change the Scope of the Standard at this stage taking into account the advanced status of the text in the Step Procedure.

### **STATUS OF THE DRAFT CODEX STANDARD FOR PICKLED PRODUCTS**

29) The Committee could not come to an agreement on the type of commodities covered by the Standard. Therefore, it decided that a Drafting Group led by the Philippines, as well as other Asian countries, in collaboration with France, Hungary, Morocco, the United Kingdom and other member countries and interested international organizations in observer status with Codex, would revise the text in its entirety taking into account the above discussion and written comments submitted at the present Session. The Committee requested the Drafting Group to submit the revised text to the Codex Secretariat by end of March 2003 in order to ensure its timely distribution for comments. The revised draft Standard would be then circulated for comments at Step 6 and further consideration at the 22<sup>nd</sup> Session of the CCPFV.

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<sup>5</sup> ALINORM 01/27, Appendix VI and comments submitted in response to CL 2000/39-PFV and 2002/18-PFV from Cuba, France, Malaysia, Poland, United Kingdom and the United States (CX/PFV 02/4); the United States (CRD 2); and, India (CRD 5).



**DRAFT CODEX STANDARD FOR CANNED STONE FRUITS (Agenda Item 3c)<sup>6</sup>**

30) The 20<sup>th</sup> Session of the CCPFV forwarded the proposed draft Codex Standard for Canned Stone Fruits to the 24<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 5. The 49<sup>th</sup> Session of the CCEXEC adopted the text at Step 5 and advanced it to Step 6 for circulation, comments and consideration by the present session of the Committee.

31) The Committee revised the Standard section by section and agreed on the following:

**Section 2.2 Species**

32) The Committee noted the proposal of the Delegation of India to take the same approach as in the draft Standard for Bamboo Shoots in which no reference to the species were made in order not to restrict the Standard to specific varieties as this could be overly restrictive. The Committee recalled that at its 19<sup>th</sup> Session, it had decided to combine the Codex Standards for Canned Apricots, Canned Peaches and Canned Plums into a single Standard for Canned Stone Fruits. Therefore, the scope of the Standard referred only to the aforesaid fruits and consequently, the specification of the species was necessary. The Delegation of India expressed its concern on this decision as compliance with such requirements might prevent the facilitation of trade.

**Section 2.3.3 Cherries**

33) The Delegation of France sought clarification on the French term for “Sweet Dark” which appeared to be a variety originated in California that might be related to the Burlat variety although less coloured and seldom used for processing. In this regard, the Committee noted that according to the US Standards for Grades of Canned Sweet Cherries “*“Dark” type are of the dark sweet varietal group and includes, but it is not limited to, such varieties known as Bing, Black Republican, Schmidt, and Lambert*”.

**Section 2.4.3 Halves**

34) The Committee recalled that at its last meeting all references to suture cuts for apricots were deleted pending further discussion at its current meeting. Some delegations noted that the cut along the natural suture was an important style requirement in these fruits while allowance for off-suture cuts might be deemed covered by the provisions for uniformity in size (Section 3.4.1). Other delegations stated that this matter had been thoroughly discussed at the last session and that it should not be revisited by the Committee. Moreover, the term “*approximately in equal parts*” gave the Standard enough flexibility to be applied in international trade.

35) However, the Committee noted that the suture cut was especially important in certain confectionery preparations (i.e. “orellon”) and that the inclusion of provisions for such cut would prevent unfair trade competition while maintaining the high quality of the product. As a result, the Committee agreed to add a footnote at the end of the sentence stating that “*For the confectionery industry, peaches and apricots should be cut along the natural suture from the stem to the apex*”.

**Section 3.2 Packing Media**

36) The Committee agreed to refer to the Codex Guidelines for Packing Media for Canned Fruits (under development) for consistency with other Codex standards for processed fruits and vegetables.

**Section 3.4.1.4 Uniformity of Size**

37) For the sake of simplification, the Committee reworded this Section by stating that “*The fruit should be reasonably uniform in size*”. In consequence, Sections 3.4.1.4.1 and 3.4.1.4.2 were removed from the Standard.

**Section 3.4.1.5 Definition of Defects**

38) The Committee inserted a new category of defects (Split) specific to cherries and plums as this was a standard defect by which these fruits might end up lightly split after processing or be cracked open after packaging.

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<sup>6</sup> ALINORM 01/27-App. VII and comments submitted in response to CL 2000/39-PFV and CL 2002/18-PFV from Canada, France, Spain, United Kingdom and the United States (CX/PFV 02/5); the United States (CRD 2); India (CRD 5).

### **Section 3.4.1.6 Allowances for Defects**

39) The Committee agreed that a total maximum limit should be set for defects (blemish and trim; broken –whole, halves-) in order to keep the quality of the product and to avoid deceptive consumer practices by giving accurate information on the product. In view of this, a total defects of 35%, 32% and 35% was applied to canned apricots, canned peaches and canned plums/cherries respectively.

### **Section 4 Food Additives**

40) The Committee had an exchange of views on the opportunity to refer to those additives used at GMP level in Table III of the General Standard for Food Additives (GSFA) as this would greatly simplify the Standards under consideration by the CCPFV.

41) Some delegations were of the opinion that it might be too early to refer to the GSFA since discussions on the relationship between commodity standards and the GSFA were ongoing in the CCFAC and inconsistencies were still encountered between those additives listed in the commodity standards and in the GSFA. It was also noted that the direct reference to Table III of the GSFA might lead to the use of additives that, although were safe to be used at GMP level across foods, might not be technologically justifiable.

42) In view of the above, the Committee decided to keep the list of additives in the Standard until further development could be made in order to match technological needs with the safe use of additives in the GSFA.

43) With regard to colours, the Committee removed ponceau 4R (INS 124) from the list of colours and limited the use of erythrosine (INS 127) to sweet cherries only. As a result, the reference “for canned “Red” or “Purple” plums only” was relocated to apply to allura red AC (INS 129) at 200 mg/kg in the final product and the words “single or in combination” were deleted accordingly. In addition, the reference to “[any safe and suitable natural color extracts]” was removed from the Section.

### **Section 7.2 1 (a)**

44) The Committee agreed to add “Quetsches” to the list of plums that could be marketed without their names being accompanied by the word “plums”. The Committee also agreed to add cherries and made similar provisions as regard the exemption of the name “cherries” for the varieties “Bigarreaux” and “Griotes”.

45) The Committee amended all the references to the Annex with the corresponding Sections in the body of the Standard.

### **Section 8.1.4 Minimum Drained Weight**

46) The Committee considered the need to delete this Section as it did not provide useful consumer information and it was already covered through labelling declaration. It was noted that this Section applied throughout the standards for processed fruits and vegetables. The Committee also considered to simplify the Section by referring the net weight to percentages in accordance with the styles as opposed to the liquid packing media as currently drafted in the Standard. It was noted that this approach was much simpler and consistent with the corresponding Section in the Standard for Canned Pears. The Committee could not reach consensus on this matter. However, it agreed to introduce a reference to “whole fruits” of 46% and 52% for canned apricots and canned peaches (including Clingstone and Freestone type) respectively and to add 53% for all varieties of canned cherries.

### **STATUS OF THE DRAFT CODEX STANDARD FOR CANNED STONE FRUITS**

47) The Committee agreed to forward the draft Codex Standard for Canned Stone Fruits to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix III).

### **DRAFT CODEX GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS (Agenda Item 3d)7**

48) The 20<sup>th</sup> CCPFV forwarded the proposed draft Guidelines for Packing Media for Canned Fruits to the 24<sup>th</sup> Session of the Codex Alimentarius Commission for preliminary adoption at Step 5. The 49<sup>th</sup> Session of the Executive Committee adopted the proposed draft Guidelines at Step 5 and advanced the text to Step 6.

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<sup>7</sup> ALINORM 01/27, Appendix VIII and comments submitted in response to CL 200/39-PFV and 2002/18-PFV from Canada, Cuba, France, Spain, United Kingdom and the United States (CX/PFV 02/6), India (CRD 5) and, Thailand (CRD 8).

49) The Committee had an exchange of views on the need to develop generic guidelines for liquid packing media for canned fruits. It was noted that the existing guidelines provided in each individual standard as well as in the Appendix to Volume 5A on Packing Media (Composition and Labelling) might continue to be used in view of the difficulties in accommodating all fruits in the Brix ranges contained in the current draft. It was also noted that a simpler version of the Appendix might be utilized instead of developing new guidelines.

50) On the other side, it was pointed out that significant progress had been made on the text and only a few questions remained to be addressed. It was noted that these guidelines contributed to simplify the packing media and related labelling provisions contained in the individual standards. In this regard, reference was made to the recently adopted Standard for Canned Pears which already referred to these Guidelines as well as other standards for canned fruits under consideration by the CCPFV (i.e. draft Standard for Canned Stone Fruits). In view of this, the Committee was urged to continue to work on the development of the Guidelines with a view to their finalization by this session and final adoption by the Codex Alimentarius Commission.

51) The Committee agreed to continue to develop guidelines on packing media for canned fruits. It therefore proceeded to revise the draft Guidelines section by section and agreed on the following changes:

- (a) The sentence in Section 2.1 was moved under Section 2. The subsequent sections were renumbered accordingly.
- (b) The figures for heavily sweetened fruit juices/pulps were amended to read “more than 18° up to 22°” for clarity and the square brackets were removed.
- (c) A footnote was added to the section on syrups to indicate exemptions for specific Brix ranges that might be applied to the various syrup designations for canned apricots and canned cherries in view of the particular characteristics of these fruits. In addition, the note “According to custom or legislation of the importing country” was deleted as no longer necessary.
- (d) The section on mixtures of water and fruit juice(s) was reworded to allow the use of strong flavoured and/or highly viscous juices with a fruit content lower than 50%.
- (e) Reference to paragraph 3 was deleted as nonexistent.
- (f) The section on packing media with less than 10% fruit ingredient was deleted as it was already covered by the provisions on mixtures of water and fruit juice(s) (see indent (d)).

#### **STATUS OF THE DRAFT CODEX GUIDELINES FOR PACKING MEDIA FOR CANNED FRUITS**

52) The Committee forwarded the draft Guidelines for Packing Media for Canned Fruits to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix IV). This decision was taken with the understanding that the labelling provisions would be subject to the endorsement by the Codex Committee on Food Labelling.

#### **DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS (Agenda Item 3e)<sup>8</sup>**

53) The 12<sup>th</sup> Session of the Codex Coordinating Committee for Asia advanced the proposed draft Codex Standard for Aqueous Coconut Products for adoption by the 47<sup>th</sup> Session of the Executive Committee at Step 5 and further development by the Codex Committee on Processed Fruits and Vegetables. The 47<sup>th</sup> Session of the CCEXEC adopted the proposed draft Standard at Step 5 and advanced it to Step 6. The 20<sup>th</sup> Session of the CCPFV agreed to consider the draft Codex Standard for Aqueous Coconut products at its next session on the basis of the comments submitted at Step 6.

54) The Committee revised the draft Standard section by section and agreed on the following amendments:

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<sup>8</sup> CL 2002/19-PFV and comments submitted in response to CL 2000/15-GEN and 2002/19-PFV from Argentina, Canada, Cuba, Egypt, France, Malaysia, Moldova, Singapore, United Kingdom and the United States (CX/PFV 02/7), the United States (CRD 2), India (CRD 5), Thailand (CRD 8), Malaysia (CRD 10) and, the Philippines (CRD 13).

**Title**

55) In order to specify the nature of the products being covered by the Standard, the Committee revised the title of the Standard to read “Draft Codex Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream”. The Committee also removed the reference to the Annex, for consistency with decisions taken on similar provisions in other standards under its consideration.

**Section 1. Scope**

56) In the interest of harmonization with other Codex standards for processed fruits and vegetables, the text was aligned using the standardized language for this Section while keeping the restriction for sweetened and/or flavoured coconut beverages.

**Section 2. Description**

57) The Committee rearranged this Section in order to include provisions for aqueous coconut products prepared by reconstituting coconut cream powder or by dispersing finely comminuted desiccated coconut endosperm with water. The reference to processing was included for consistency with other standards for processed fruits and vegetables. In doing so, it was agreed to delete the reference to specific thermal treatments (e.g. pasteurization, sterilization) and to refer to appropriate heat processing. As a result, Section 2.2 Process Definition was removed from the Standard.

58) Sections 2.1.1 through 2.1.6 were rearranged in a new Section 2.2 Styles for consistency with other standards for processed fruits and vegetables. The reference to “concentrated coconut cream” was deleted as it appeared to describe the same product as “coconut cream concentrate” and the text was clarified by specifying that water was partially removed. The reference to “skim coconut milk” was deleted as the term “skim” was not defined in the Codex Guidelines for Use of Nutrition Claims (CAC/GL 23-1997).

**Section 3.1 Basic Ingredients**

59) In view of the introduction of provisions for reconstituted coconut cream powder with water, the Committee agreed to add “coconut cream powder” under this Section and to relocate “coconut water” under Section 3.2 Other Permitted Ingredients as it was an optional ingredient in coconut milk and coconut cream preparation.

**Section 3.2 Other Permitted Ingredients**

60) The Committee had an exchange of views on the inclusion of maltodextrin in the list of permitted ingredients. The Committee was informed that this compound was commonly used in products such as dry mixes and as a bulking agent and carrier in spray dried products.

61) The Committee agreed to include maltodextrin in the list of permitted ingredients. Section 3.3 Composition

62) The Table was modified for consistency with the decision taken when setting Section 2.2 “Styles”. The Delegation of Malaysia proposed higher values of total solids and fat contents for coconut milk and coconut cream as these parameters were the major contributors to the quality of these products. However, no changes were made to the figures of the remaining styles except for the deletion of the value of 46.1% of total solids in coconut cream concentrate.

63) The Committee inserted two new Sections 3.5 “Classification of Defectives” and 3.6 “Lot Acceptance” in the interest of harmonization with the format of other standards for processed fruits and vegetables

**Section 4. Food additives**

64) The Delegation of Denmark, speaking of behalf of the Member States of the European Union, informed the Committee of the outcome of recent research in the European countries which showed that the intake of sucrose esters of fatty acid (INS 473), sodium metabisulfite (INS 223) and, potassium metabisulfite (INS 224) were higher than the ADI set up for these compounds. The Committee noted that the matter would be reported to the 35<sup>th</sup> CCFAC in March 2003.

65) The Committee agreed to add mono- and di-glycerides (INS 471) under emulsifiers and gellan gum (INS 418) under thickeners.

66) The Committee had a long discussion on the technological justification of the use of sodium benzoate (INS 211) as preservative in pasteurized coconut milk. Some delegations were of the opinion that the use of 1000 mg/kg of sodium benzoate for pasteurized coconut milk was not necessary, as the pasteurization process was intended to retain the freshness and the natural composition of the product. It was noted that pasteurization alone was sufficient to ensure the safety of the product throughout the targeted shelf-life. Other delegations were in favour of maintaining sodium benzoate in the list as its use was technologically justified due to the difficulties in maintaining the product at low temperature when refrigerated.

67) The Committee did not remove sodium benzoate and decided to submit the list of additives as amended to the Codex Committee on Food Additives and Contaminants for endorsement. The delegation of Malaysia expressed its concern on the decision to maintain sodium benzoate as preservative in Section 4.

### **Section 5. Contaminants**

68) The Committee agreed to include a new Section 5.2 “Pesticide Residues” for consistency with other standards for processed fruits and vegetables.

### **Section 7.1 Minimum Fill**

69) Following a discussion on the applicability of provisions for minimum fill in rigid and flexible containers, the Committee agreed to have two separate provisions for hermetically sealed and flexible containers, respectively.

70) A new Section on “Lot Acceptance” was added for consistency with the other standards for processed fruits and vegetables.

### **Section 8. Labelling**

71) The Committee amended this Section by including references to reconstituted coconut milk and cream as well as to heat treatment. The name of the food was rearranged to reflect the different preparations under the new Section 2.2 Styles.

72) It was agreed to invert the order of Sections on “Labelling” and “Weight and Measures” for consistency with the other standards for processed fruits and vegetables.

### **Annex**

73) The Committee removed the Annex from the Standard.

### **STATUS OF THE DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS – COCONUT MILK AND COCONUT CREAM**

74) The Committee agreed to forward the draft Codex Standard for Aqueous Coconut Products – Coconut Milk and Coconut Cream to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix IV).

### **CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4**

#### **PROPOSED DRAFT REVISED RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS (Agenda Item 4a)<sup>9</sup>**

75) The 47<sup>th</sup> Session of the CCEXEC entrusted the revision of the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods to the International Institute of Refrigeration (IIR).

76) The 49<sup>th</sup> CCEXEC retained the Code at Step 4 and referred it to the Codex Committees on Meat and Poultry Hygiene (CCMPH), Fish and Fishery Products (CCFFP) and Processed Fruits and Vegetables (CCPFV) for their technical inputs and to the Committee on Food Hygiene (CCFH) for the finalization of the text.

77) In this regard, the 50<sup>th</sup> CCEXEC recalled that the Proposed Draft Code was not only a code of hygienic practice addressing food safety issues but also a code of practice that covered essential quality aspects and product stability. It therefore encouraged other concerned Committees, in particular CCPFV, to provide concrete input to its development.

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<sup>9</sup> CX/PFV 02/8 and comments submitted by India (CRD 5) and Thailand (CRD 8).

78) The Committee noted that the 8<sup>th</sup> Session of the CCMPH had agreed that specific inputs related to the aforesaid document should be referred by governments and international organizations directly to the Codex Committee on Food Hygiene. It also noted that the 25<sup>th</sup> Session of the CCFFP agreed that the proposed draft Code could be recommended for adoption at Step 5 and encouraged Member States to submit their specific comments directly to the Codex Committee on Food Hygiene.

79) The delegation of Thailand informed the committee that the Code was discussed in CCMPH and CCFFP under Matters of Interest arising from the 24<sup>th</sup> Session of the Codex Alimentarius Commission and Other Codex Committees.

80) The Committee had a discussion on the appropriateness to recommend the Code for adoption at Step 5 and further consideration by the Codex Committee on Food Hygiene. A number of delegations<sup>10</sup> were in favour of this proposal stating that significant progress had been made on the technical content of the Code and that the remaining issues related more to hygienic than quality provisions. It was noted that Codex should take advantage and develop the experience and expertise of other specialized bodies working at the international level, especially in view of the heavy workload of the subsidiary bodies of the Codex Alimentarius Commission.

81) A number of delegations<sup>11</sup> shared the views expressed by the Delegation of Thailand that careful consideration should be given to the quality aspects addressed by the Code as quality might vary through countries and trading partners and thus became a potential technical barrier to trade. These delegations expressed their concern that the provisions contained in the Code were too restrictive for compliance.

82) It was pointed out that certain sections of the Code referred to documents developed by organizations other than the Codex Alimentarius Commission (e.g. IIR/IIF Guide, UNECE Agreement on the International Carriage of Perishable Foods and on the Special Equipment to be Used for such Carriage (ATP)). These organizations had limited membership as opposed to the Commission thus made it difficult the accession to their documents. In this regard, some delegations suggested that, as an alternative solution, relevant parts of the reference documents cited in the Code might be introduced in the corresponding sections of the Code.

83) Reference was made to the ongoing discussion at the Codex Committee on General Principles (CCGP) on the development of *Guidelines for Cooperation with International Organizations*, which would provide guidance on linkages between the work of the Codex Alimentarius Commission with such organizations.

84) Reference was also made to the ongoing discussions at the Codex Committee on Food Hygiene on the difficulties of the application of the HACCP System in small and/or less developed businesses. In this respect, it was pointed out that the current Code provided for Defect Action Points (DAPs) to identify/control quality defects in addition to HACCP requirements posed additional burden to processing industries especially with regard to fruits and vegetables in a number of developing countries.

85) In view of the above considerations, these delegations were of the opinion that the Code should be returned to Step 3 for comments and further discussion at the Committee's next session.

86) The Delegation of Denmark suggested that the Commission might provide clarification on the implications in international trade of Codex texts that were "to provide background information and guidance" as indicated in Section 1 – Objective of this Code.

87) The Committee noted a number of comments on the Code e.g. the removal of the square brackets around the term "perishable"; the removal of reference to national legislation and tolerances from the Code; no reference to mobile refrigeration stations; the deletion of reference to Temperature indicators as not reliable; the introduction of provisions for those units processing different commodities to prevent cross contamination; divergent opinions on the removal of the square brackets around the Section 3.6.2 Traceability/Traceback; etc. The Committee noted that some of these comments were more related to the work of the CCFH.

88) The Committee could not reach consensus on how to proceed further with the consideration of the Code. It therefore agreed to seek the advice of the Commission as to the best way to consider this Code taking into account the relevance of the quality provisions for the processed fruit and vegetable sector, in particular for developing countries.

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<sup>10</sup> Canada, France, Hungary, Italy, Morocco, United Kingdom, United States, European Community and other countries.

<sup>11</sup> India, Malaysia, Nigeria, Philippines and other countries.

**PROPOSED DRAFT CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 4b)<sup>12</sup>**

89) The 20<sup>th</sup> CCPFV agreed on a list of products to be standardized namely: canned citrus fruits (United States); ginseng (Korea); jams, jellies and marmalades (United Kingdom); soy sauce (Japan); canned tomatoes and processed tomato concentrates (United States in collaboration with the World Processing Tomato Council); canned vegetables (France in collaboration with Thailand); and, packing media for canned vegetables (France) for circulation, comments at Step 3 and consideration at its 21<sup>st</sup> Session. In taking this decision, the Committee noted that the initiative to elaborate a proposed draft Standard for Ginseng would be subject to approval as new work by the CCEXEC.

**Proposed Draft Codex Standard for Ginseng**

90) The 49<sup>th</sup> (Extraordinary) Session of the Executive Committee approved the elaboration of a Codex Standard for Ginseng inclusive of all varieties of ginseng.

91) The Committee had an exchange of views on the nature of this product, its relevance to the work of this Committee and whether the CCPFV had the expertise to consider this commodity. It was noted that in many countries ginseng was traded as a food supplement and was not regulated as a food. It was also noted that standards for this product existed in several national pharmacopoeia as well as in the WHO Monographs on Selected Medicinal Plants.

92) Some delegations expressed the view that the standardization of this product might be even out of the scope of the Codex Alimentarius Commission. Other delegations suggested that work on ginseng might be better applied to the Terms of Reference of the Codex Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU).

93) The delegation of Korea observed that ginseng was relevant to the work of the CCPFV as in Korea and in other countries ginseng was considered and regulated as a food product and, in its view, the Codex Committee on Processed Fruits and Vegetables had the expertise to consider this product.

**Status of the proposed draft Codex Standard for Ginseng**

94) In view of the heavy workload of the CCPFV, the Committee agreed to discontinue work on the standardization of ginseng and inform the Commission and/or its Executive Committee accordingly. In taking this decision, it agreed to seek the advice of the Commission as to which Codex Committee might have the expertise to undertake the consideration of this product in its programme of work.

**STATUS OF THE PROPOSED DRAFT CODEX STANDARDS FOR PROCESSED FRUITS AND VEGETABLES**

95) Considering the long list of commodities to be examined under this Agenda item, the Committee agreed that it was not possible to review in detail the draft proposed standards at its current session. In view of this, it decided to return all the proposed draft standards under Agenda Item 4(b) to Step 2 for redrafting, circulation for comments at Step 3 and consideration at its next session.

96) The Committee accepted the offer of the following delegations to revise the proposed draft Codex standards for timely circulation, comments at Step 3 and consideration at the 22<sup>nd</sup> Session of the CCPFV. It was noted that the drafting groups were open to all member countries and interested international organizations in observer status with Codex. The Committee emphasized that written comments submitted at the current session should be considered by the drafting groups when redrafting the standards. The Committee requested the drafting groups to submit the revised texts to the Codex Secretariat by end of August 2003.

97) On the basis of the Criteria for the Establishment of Work Priorities, the Committee decided to assign the following order of priority for the consideration of the proposed draft Standards at its next session:

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<sup>12</sup> CX/PFV 02/9 and comments submitted by Australia, Brazil, Cuba, Egypt, France, Indonesia, Japan, Poland, the Netherlands, United Kingdom, United States, Uruguay and, IAFCO (CX/PFV 02/9-Add.1); WPTC (CRD 1); IADSA (CRD 3); IHPC (CRD 4); India (CRD 5); Thailand (CRD 8); Thailand (CRD 9); Malaysia (CRD 10); Italy (CRD 11); EU (CRD 12); Philippines (CRD 13); Japan (CRD 14); and, Indonesia (CRD 15).

- (i) **Processed Tomato Concentrates and Canned Tomatoes** (Italy with the assistance of Morocco, United States, Nigeria, France, India, and the World Processing Tomato Council);
- (ii) **Canned Vegetables**, including **Guidelines for Packing Media for Canned Vegetables** (France with the assistance of Canada, France, India, Malaysia, Morocco, Nigeria, Thailand, United Kingdom, Hungary and United States)
- (iii) **Jams, Jellies and Marmalades** (United Kingdom with the assistance of France, Malaysia, Nigeria, United States, Hungary, Morocco and Switzerland)
- (iv) **Soy sauce** (Japan and Korea with the assistance of Malaysia, Philippines, Switzerland, Thailand, United Kingdom, and United States,
- (v) **Canned Citrus Fruits** (United States with the assistance of Morocco, United Kingdom and Nigeria).

#### **METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES (Agenda Item 5)<sup>13</sup>**

98) The 20<sup>th</sup> Session of the CCPFV decided to forward methods of analysis for endorsement by the 24<sup>th</sup> Session of the Codex Committee for Methods of Analysis and Sampling (CCMAS) along with the additional information provided in the written comments submitted to the Committee at that meeting. The CCMAS did not endorse the methods and returned them to the Committee for further consideration.

99) The Committee recalled that a Working Group had been established during the adoption of the agenda to deal with this matter (see paras. 4-5). The Chairperson of the Working Group (the United States of America) summarized the discussion of the Working Group as contained in CRD 16. The Committee noted that the Working Group had made general recommendations intended at reducing the time spent on Methods of Analysis as an agenda item, facilitating the submission of methods of analysis to CCMAS for endorsement, accelerating the process of adoption of the draft at Step 8 and inclusion of the new methods in the Volume 13 of the Codex Alimentarius.

100) The Committee endorsed the following recommendations of the Working Group on how to proceed in the future with methods of analysis in the standards for processed fruits and vegetables:

- (a) When a proposed draft standard or a revised draft standard is created for CCPFV, the group working on the project should clearly state the methods of analysis required. This would include both the analysis required for the item and also recommended methods to use.
- (b) When defining the methods to use, the group should include both an ISO method and an AOAC method. The option to use either of these methods would make the standard more universally acceptable and also easier to use. The exact analysis required and the suggested method of analysis should be included in the draft standard in the suitable paragraph.

#### **STATUS OF THE METHODS OF ANALYSIS FOR PROCESSED FRUITS AND VEGETABLES**

101) The Committee agreed to forward the report of the Working Group to the Committee on Methods of Analysis and Sampling for endorsement (see Appendix VI).

#### **PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF PROCESSED FRUITS AND VEGETABLES (Agenda Item 6)<sup>14</sup>**

102) The Committee recalled that, in view of the extensive programme of work of the Committee, it unanimously agreed to establish a Priority List for the Standardization of Processed Fruits and Vegetables to be considered at its next and subsequent sessions. On that occasion, the Committee noted that it should continue to take account of the Criteria for the Establishment of Work Priorities as laid down in the Procedural Manual of the Codex Alimentarius Commission when establishing and maintaining the Priority List.

<sup>13</sup> CX/PFV 02/10.

<sup>14</sup> ALINORM 01/27-App.IX and comments submitted in response to CL 2000/39-PFV and CL 2002/18-PFV from Korea (CX/PFV 02/11); Cuba, France and the United Kingdom (CX/PFV 02/11-Add.1); and, Philippines (CRD 13).



103) The Committee also recalled that the 19<sup>th</sup> Session of the Codex Alimentarius Commission had recommended that existing Codex standards, including those for processed fruits and vegetables, should be reviewed in order to update and simplify them by developing more horizontal and inclusive standards. The Committee noted that work had already been done towards that direction by identifying those commodities listed in Volume 5A which shared same provisions to cover a wider range of commodities as in the case of canned stone fruits; canned citrus fruits, canned vegetables; jams, jellies and marmalades, etc.

104) A number of delegations drew the attention of the Committee to the Terms of References of the CCPFV so that only those products falling within the *‘processed fruits and vegetables including dried products, canned dried peas and beans, jams and jellies, quick frozen fruits and vegetables but not dried prunes, or fruit and vegetable juices’* be standardized by this Committee.

105) Bearing this in mind, the Committee considered proposals for additions to the Priority List. In this regard, the delegation of India referred to its proposal to include Tender Coconut Water in the programme of work of the CCPFV. However, the Committee decided not to include this commodity in the Priority List at this time, with the understanding that the proposing country would provide information to the next session of the CCPFV on the basis of the Criteria for the Establishment of Work Priorities. The Committee agreed that it would consider the information provided at its next session so that a decision might be taken for the possible inclusion of this commodity in the Priority List.

106) The Delegation of the Philippines requested the revision of the Standard for Grated Desiccated Coconut as new work for the next CCPFV pending approval of the CCEXEC. However, in view of the heavy workload of the next CCPFV, it was decided that this commodity would not be considered for the time being, while recognizing that grated desiccated coconut was already listed on the Priority List.

107) The Delegation of France referred to a number of points that should be taken into account when considering proposals for the standardization of new products. It suggested that canned pineapples, canned fruit cocktails and canned tropical fruit salad be considered as priority for new work to be undertaken by the CCPFV in the future. Other products of international trade significance that should be undertaken very soon were table olives (in collaboration with the International Olive Oil Council (IOOC)), canned mushrooms, dried and dehydrated fruits (pistachio nuts, dry figs, whole dates). It was noted that the establishment of Codex standards for dried fruits should be based on standards already developed by the United Nations Economic Commission for Europe (UNECE).

108) The Delegation of Korea referred to its proposal to develop Codex standards for fermented soybean paste (doenjang) and hot pepper fermented soybean paste (gochujang) and informed the Committee that detailed information on these products was provided in document CX/PFV 02/11 including figures on international trade. Following a discussion on the heavy list of products to be discussed in the future sessions, the Committee agreed to seek the advice of the Commission on more efficient ways of dealing with new works and as to whether or not these products might be referred to another Codex Committee that could better address the standardization of these products.

#### **STATUS OF THE PRIORITY LIST FOR THE STANDARDIZATION OF PROCESSED FRUITS AND VEGETABLES**

109) The Committee appended its Priority List for the Standardization of Processed Fruits and Vegetables to this report (see Appendix VII) for comments and continued consideration at future meetings of the CCPFV.

#### **OTHER BUSINESS AND FUTURE WORK (Agenda Item 7)**

110) The Committee noted that there were no matters to discuss under this Agenda Item.

#### **DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)**

111) The Committee was informed that the 22<sup>nd</sup> session of the Codex Committee on Processed Fruits and Vegetables was tentatively scheduled to be held in the United States in 2004. The exact dates and venue would be decided between the US and the Codex Secretariats.

## SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY	DOCUMENT REFERENCE (ALINORM 03/35)
Draft Codex Standard for Bamboo Shoots	8	26 <sup>th</sup> CAC	para. 25 and Appendix II
Draft Codex Standard for Canned Stone Fruits			para. 47 and Appendix III
Draft Codex Guidelines for Packing Media for Canned Fruits			para. 52 and Appendix IV
Draft Codex Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream			para. 74 and Appendix V
Draft Codex Standard for Pickled Products	6	Drafting Group Codex members 22 <sup>nd</sup> CCPFV	para. 29
Proposed Draft Code of Practice for the Processing and Handling of Quick Frozen Foods	4	26 <sup>th</sup> CAC	para. 88
Proposed Draft Revised Codex Standard for Processed Tomato Concentrates	2/3	Drafting Groups Codex members 22 <sup>nd</sup> CCPFV	para. 97
Proposed Draft Revised Codex Standard for Canned Tomatoes			
Proposed Draft Codex Standard for Canned Vegetables including Guidelines for Packing Media for Canned Vegetables			
Proposed Draft Codex Standard for Jams, Jellies and Marmalades			
Proposed Draft Codex Standard for Soy Sauce			
Proposed Draft Codex Standard for Citrus Fruits			
Proposed Draft Codex Standard for Ginseng	discontinued	26 <sup>th</sup> CAC	para. 94
Methods of Analysis and Sampling for Processed Fruits and Vegetables	-----	24 <sup>th</sup> CCMAS	para. 101 and Appendix VI
Priority List for the Standardization of Processed Fruits and Vegetables	-----	Codex members 22 <sup>nd</sup> CCPFV	para. 109

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**DRAFT CODEX STANDARD FOR CANNED BAMBOO SHOOTS  
(Advanced to Step 8)****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) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

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 may be used.

**2.3 STYLES**

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

2.3.2 **Half:** Whole bamboo shoots cut longitudinally into halves.

2.3.3 **Slice:** Bamboo shoots cut into uniform slices.

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

2.3.5 **Dice:** Bamboo shoots cut into cubes of regular size.

**2.4 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 those relating to limitations on defects, drained weight, and any other requirement 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; and,
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

**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**

In accordance with the Codex Guidelines on Packing Media for Canned Vegetables (under development) including lactic fermentation liquid.

**3.3 OTHER PERMITTED INGREDIENTS**

- (a) Edible aromatic plants;
- (b) Chilli, peppers.

### 3.4 QUALITY CRITERIA

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

#### 3.4.1 Defects and Allowances

The maximum permissible limitations for irregularities and shape are shown in Table 1.

**Table 1**

Item	Style	Limitations
1	Whole or half	(a) none if less than 3 per can; (b) 1 unit if 3-5 per can; (c) 2 units if 6-9 per can; (d) 3 units per every 10 if more than 10 per can.
2	Slice, strip, dice	20% by drained weight.

## 4 FOOD ADDITIVES

### 4.1 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level
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

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, Amended 1999), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev. 2-1993), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles 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. 1-1991).

### 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 manufacturer, packer, distributor and/or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer 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 shall be well filled with bamboo shoots and the product (including packing medium) shall occupy not less than 90% of the water 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

The drained weight of the product should not be less than 50% of the net weight, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled.<sup>1</sup>

## 9 METHODS OF ANALYSIS AND SAMPLING

PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Drained weight and Net weight	drained wt/net wt ≥60%	AOAC 968.30	Gravimetry	E <sup>(1)</sup>	I
pH	≥ 4.0; 4.0-4.6 (if acid is added)	AOAC 981.12 Follow the instruction for liquid and solid component mixtures (G(a)(1))	Potentiometry	E <sup>(2)</sup>	I
Sampling	-	CODEX STAN 233-1969	-	E <sup>(3)</sup>	-

<sup>(1)</sup> 21<sup>st</sup> CCMAS, Budapest, Hungary, 10–14 March 1997, ALINORM 97/23A, App. V-Part 2/D.

<sup>(2)</sup> 21<sup>st</sup> CCMAS, Budapest, Hungary, 10–14 March 1997, ALINORM 97/23A, App. V-Part 2/D.

<sup>(3)</sup> 8<sup>th</sup> CAC (Geneva, Switzerland, 30 June – 9 July 1971, ALINORM 71/31 paras 87-90. See also Volume 13 of the Codex Alimentarius.

<sup>1</sup> 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.

**DRAFT CODEX STANDARD FOR CANNED STONE FRUITS<sup>1</sup>**  
(Advanced to Step 8)

**1 SCOPE**

This 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) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, 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;
- (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

<sup>1</sup> Only applies to stone fruits of the genus *Prunus*.

- (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;<sup>1</sup>
- 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.
- 2.4.8 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 INGREDIENTS**

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

### **3.2 PACKING MEDIA**

In accordance with the Codex Guidelines for Packing Media for Canned Fruits (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.

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<sup>1</sup> For the confectionary industry, peaches and apricots should be cut along the natural suture from the stem to the apex.



### 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 firm.

#### 3.4.1.4 Uniformity of Size

The fruit should be reasonably uniform in size.

#### 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.
- (g) **Split** (cherries and plums) - any split that seriously affect the appearance of the product.

#### 3.4.1.6 Defects and Allowances

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
Total of the foregoing defects	35% by count	Not applicable
Peel (average in peeled styles only)	Not more than 6 cm <sup>2</sup> aggregate area per 500 g	Not more than 12 cm <sup>2</sup> aggregate area per 500 g
Pit or pit material (average)	1 pit or its equivalent <sup>2</sup> per 500 g	1 pit or its equivalent <sup>2</sup> 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
Total of the foregoing defects	32% by count	Not applicable
Peel (average)	Not more than 15 cm <sup>2</sup> aggregate area per kg	Not more than 30 cm <sup>2</sup> aggregate area per kg
Pit or pit material (average)	1 pit or its equivalent <sup>2</sup> , per 5 kg	1 pit or its equivalent <sup>2</sup> , per 5 kg

**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:

<sup>2</sup> 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.

- (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 FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL- 6.5) (CODEX STAN 233-1969); and
- (b) the requirements which are based on sample averages are complied with.

#### 4 FOOD ADDITIVES

INS No.	Name of Food Additive	Maximum Level
<b>4.1 ACIDIFYING AGENTS</b>		
260	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	
296	Malic acid	
334	Tartaric acid	
<b>4.2 ANTIOXIDANTS</b>		
300	L-Ascorbic acid	Limited by GMP
<b>4.3 COLOURS</b>		
129	Allura Red AC (for canned "Red" or "Purple" plums only)	200 mg/kg of the final product
127	Erythrosine (for sweet cherries only)	
<b>4.4 FLAVOURINGS</b>		
	Natural and artificial flavours except those which reproduce the flavour of the respective stone fruit	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

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, Amended 1999), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles 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 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 2.3.2 of this standard, except that the names "Greengages", "Damsons", "Mirabelles" "Quetsches" need not be accompanied by the word "plums" in countries where its omission would not mislead or deceive the consumer.

**Cherry** the name of the cherry product should include the varietal type as appropriate/or the specific name of the cultivars specified in Section 2.3.3, except that the names "Bigarreux", "Griotes" need not be accompanied by the word "cherries" 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 2.4 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 the product (including packing medium) which 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 will be considered as meeting the requirements 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 FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5) (CODEX STAN 233-1969).

#### 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 filled.<sup>3</sup>

<sup>3</sup> 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.

(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%
Whole fruits .	46%

(b) **Canned Peaches**

	<b>Clingstone type</b>	<b>Freestone type</b>
In heavy and extra heavy syrup	57%	54%
In light and extra light syrup	59%	56%
Solid Pack	84%	82%
Whole fruits	52%	

(c) **Canned Plum**

Whole styles	50%
Halves styles	55%

(d) **Canned Cherries**

(All varieties)	53%
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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**

<b>PROVISION</b>	<b>LEVEL</b>	<b>METHOD</b>	<b>PRINCIPLE</b>	<b>STATUS</b>	<b>TYPE</b>
Drained wt	Varying levels	AOAC 968.30	Gravimetry		I
Soluble solids	Varying levels	AOAC 932.14C	Refractometry		I

**DRAFT CODEX GUIDELINES FOR  
PACKING MEDIA FOR CANNED FRUITS  
(Advanced to Step 8)**

**1 SCOPE**

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**

Any of the following packing media may be used:

2.1 Water

2.2 Fruit juice or fruit pulp or blend of fruit juices or fruit pulps, sweetened e.g. 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:

2.2.1 Lightly sweetened greater than or equal to 14° but less than 18°

2.2.2 Heavily sweetened greater than or equal to 18° but less than 22°

2.3 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:<sup>1</sup>

2.3.1 Extra light syrup or slightly sweetened syrup greater than or equal to 10° but less than 14°

2.3.2 Light syrup greater than or equal to 14° but less than 18°

2.3.3 Syrup (optional) greater than or equal to 17° but less than 20°

2.3.4 Heavy syrup greater than or equal to 18° but less than 22°

2.4.5 Extra heavy syrup greater than or equal to 22°

2.4 Water and fruit juice or fruit juices, in which the fruit content exceeds 50%, with the exception of strong flavored and/or highly viscous juices (e.g. mango, guava, cranberry, passion fruit, etc), in which case the fruit content could be less than 50%.

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

2.6 The designations used in association with the Name of the Food shall be one of the designations defined in Section 2.

2.7 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.

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<sup>1</sup> For canned apricots and canned cherries, the following syrup designations may be applied:

Extra light syrup or slightly sweetened syrup	greater than or equal to 10° but less than 16°
Light syrup	greater than or equal to 16° but less than 21°
Syrup (optional)	greater than or equal to 17° but less than 20°
Heavy syrup	greater than or equal to 21° but less than 25°
Extra heavy syrup	greater than or equal to 25° but less than 40°

**DRAFT CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS**  
**– COCONUT MILK AND COCONUT CREAM –**  
**(Advanced to Step 8 )**

## **1 SCOPE**

This Standard applies to packaged aqueous coconut milk and coconut cream products as defined in Section 2 of this Standard 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 or to sweetened and/or flavoured coconut milk or cream.

## **2 DESCRIPTION**

### **2.1 PRODUCT DEFINITION**

Coconut milk and coconut cream are the products:

- (a) prepared by:
  - (i) using a significant amount of separated, whole, disintegrated, macerated or comminuted fresh endosperm (kernel) of coconut palm (*Cocos nucifera* L.) and expelled, where most filterable fibres and residues are excluded, with or without coconut water, and/or with additional water; or
  - (ii) reconstituting coconut cream powder with potable water; or
  - (iii) dispersing finely comminuted dehydrated coconut endosperm with potable water; or
  - (iv) combining (i) and (iii) above
- (b) processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

### **2.2 STYLES**

#### **2.2.1 Coconut Cream**

Coconut cream is the emulsion extracted from matured endosperm (kernel) of the coconut fruit with or without any addition of coconut water/water and complies with the requirements in Section 3 of this Standard.

#### **2.2.2 Coconut Milk**

Coconut milk is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids distributed and complies with the requirements in Section 3 of this Standard.

#### **2.2.3 Coconut Cream Concentrate**

Coconut cream concentrate is the product obtained after the partial removal of water from coconut cream and complies with the requirements in Section 3 of this Standard.

#### **2.2.4 Light Coconut Milk**

Light coconut milk shall be the product obtained from either the bottom portion of centrifuged coconut milk or by further dilution of coconut milk and complies with the requirements in Section 3 of this Standard.

## **3 ESSENTIAL COMPOSITION AND QUALITY FACTOR**

### **3.1 BASIC INGREDIENTS**

- (a) Endosperm (kernel) of coconut palm (*Cocos nucifera* L.)
- (b) Coconut cream powder
- (c) Water

**3.2 PERMITTED INGREDIENTS**

- (a) Sodium caseinate
- (b) Coconut water
- (c) Maltodextrin

**3.3 COMPOSITION**

Product	Total Solids (% m/m)	Non-fat Solids (% m/m)	Fat (% m/m)	Moisture (% m/m)	pH
	min. – max.	min.	min.	max.	min.
Light Coconut Milk	6.6 - 12.6	1.6	5.0	93.4	5.9
Coconut Milk	12.7 - 25.3	2.7	10.0	87.3	5.9
Coconut Cream	25.4 - 37.3	5.4	20.0	74.6	5.9
Coconut Cream Concentrate	37.4 min.	8.4	29.0	62.6	5.9

**3.4 QUALITY CRITERIA**

Coconut milk and coconut cream shall have normal flavour, odour and colour, characteristic of the product.

**3.5 CLASSIFICATION OF "DEFECTIVES"**

Any container that fails to meet the applicable quality requirements, as set out in Sections 3.3 and 3.4, should be considered a “defective”.

**3.6 LOT ACCEPTANCE**

A lot should be considered as meeting the applicable quality requirements referred to in Sections 3.3 and 3.4., when the number of “defectives”, as defined in Section 3.5, does not exceed the acceptance number (c) of the appropriate sampling plans in the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5.) (CODEX STAN 233-1969).

**4 FOOD ADDITIVES**

INS No.	Name of Food Additive	Maximum Level	Note
<b>4.1 BLEACHING AGENTS</b>			
223	Sodium metabisulphite	30 mg/kg	
224	Potassium metabisulphite	30 mg/kg	
<b>4.2 EMULSIFIERS</b>			
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg	
433	Polyoxyethylene (20) sorbitan monooleate		
434	Polyoxyethylene (20) sorbitan monopalmitate		
435	Polyoxyethylene (20) sorbitan monostearate		
436	Polyoxyethylene (20) sorbitan tristearate		
473	Sucrose esters of fatty acid	1500 mg/kg	
471	<b>Mono- and diglycerides</b>	Limited by GMP	
<b>4.3 PRESERVATIVES</b>			
211	Sodium benzoate	1000 mg/kg	only for pasteurized coconut milk



INS No.	Name of Food Additive	Maximum Level	Note
<b>4.4 STABILIZERS/THICKENERS</b>			
412	Guar gum	Limited by GMP	
415	Xanthan gum		
466	Sodium carboxymethyl cellulose		
418	Gellan gum		

## 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

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, Amended 1999), Recommended International Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993), Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979, Rev. 2-1993), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles 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. 1-1991), the following provisions apply:

### 7.1 NAME OF THE PRODUCT

7.1.1 The name of the product shall be:

Light coconut milk

Coconut milk

Coconut cream

Coconut cream concentrate

according to the product definitions and composition in Sections 2 and 3

7.1.2 Coconut milk and coconut cream prepared by reconstituting coconut cream powder or the finely comminuted dehydrated coconut endosperm shall be labelled to indicate that these are reconstituted products.

7.1.3 An appropriate description of the heat treatment should be given, either as part of the name or in a prominent position in the same field of vision.

## 8 WEIGHTS AND MEASURES

### 8.1 MINIMUM FILL

8.1.1 The hermetically sealed container shall be well filled with the product, and it shall occupy not less than ninety percent (90% v/v) 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 Flexible containers shall be filled as full as commercially practicable.

**8.2 CLASSIFICATION OF "DEFECTIVES"**

A container that fails to meet the required minimum fill as described in Section 8.1 shall be considered a 'defective'.

**8.3 LOT ACCEPTANCE**

A lot should be considered as meeting the applicable minimum fill requirements referred to in Section 8.1, when the number of defectives, as defined in Section 8.2, does not exceed the acceptance number (c) of the appropriate sampling plans in the FA/WHO Codex Alimentarius Sampling Plan for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969).

**9 METHODS OF SAMPLING AND ANALYSIS**

PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Moisture	Varying levels	Subtracting total solids from 100			
Non-fat solids	Varying levels	Subtracting total fats from total solids			
Sampling	-	CODEX STAN 233-1969	-		-
Total fats	Varying levels	AOAC 989.05 <sup>(1)</sup>	Ether extraction		I
Total solids	Varying levels	AOAC 990.20 <sup>(2)</sup>	Oven drying		I

<sup>(1)</sup> New method. This method replaces AOAC 945.48G which had not been endorsed by CCMAS due to lack of information on validation of the cited method for this application (23<sup>rd</sup> CCMAS, Budapest, Hungary, 26 February - 2 March 2001, ALINORM 01/23 App. IV-Part I/E). The new method is an IDF-ISO-AOAC method..

<sup>(2)</sup> New method. This method replaces AOAC 925.23A (repealed) which had not been endorsed by CCMAS due to lack of information on validation of the cited method for this application (23<sup>rd</sup> CCMAS, Budapest, Hungary, 26 February - 2 March 2001, ALINORM 01/23 App. IV-Part I/E).

**APPENDIX VI-Part A**  
**Methods of Analysis and Sampling for Processed Fruits and Vegetables**  
**as proposed by the Working Group on Methods of Analysis and Sampling**  
**(21<sup>st</sup> CCPFV, San Antonio, Texas, U.S.A., 23-27 September 2002)<sup>1</sup>**

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Processed vegetables	Butter or margarin		AOAC 970.51	Gas chromatography		
Processed fruits and vegetables	Calcium		AOAC 968.31 <sup>2</sup>	Complexometric titrimetry		
Processed fruits and vegetables (except canned tomatoes and canned mushrooms)	Drained weight		AOAC 968.30 <sup>2</sup>	Sieving		I
Processed fruits and vegetables (except pickled cucumbers)	Fill of containers (glass containers)		CAC/RM 46-1972 <sup>2</sup>	Weighing	E <sup>3</sup>	I
Processed fruits and vegetables (except pickled cucumbers)	Fill of containers (metal containers)		ISO 90.1:1986 <sup>2</sup>	Weighing		I
Processed fruits and vegetables	Packing medium	≥ 10°Brix Canned berry fruits (raspberry, strawberry)	AOAC 932.12	Refractometry	E <sup>3</sup>	I
			ISO 2173:1978			
Processed fruits and vegetables	pH		AOAC 981.12	Potentiometry		
			ISO 11289:1993			

<sup>1</sup> These methods of analysis and sampling correspond to those that have been identified by the Committee as applying across commodity standards for processed fruits and vegetables.

<sup>2</sup> See also Appendix VI-Part D.

<sup>3</sup> 14<sup>th</sup> CCMAS (Budapest, Hungary, 26-30 November 1984, ALINORM 85/23, App. II, Tables II and IV).

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Processed fruits and vegetables	Sodium chloride		AOAC 971.27 (Codex General Method)	Potentiometry	E <sup>4</sup>	II
			ISO 3634:1979			
Processed fruits and vegetables	Soluble solids		AOAC 932.14C	Refractometry		I
			ISO 2173:1978		E <sup>3</sup>	I
Processed fruits and vegetables	Sulphite		AOAC 990.28			
			ISO 522:1981			
Processed fruits and vegetables	Total solids	≥ 9 % (9°Brix) (canned applesauce)	AOAC 932.12	Refractometry		
			ISO 2173:1978		E <sup>3</sup>	I
Processed fruits and vegetables	Total solids		AOAC 920.151	Gravimetry		

<sup>4</sup> See Codex Alimentarius Volume 13.

**APPENDIX VI-PART B**  
**Methods of Analysis and Sampling for Certain Processed Fruits and Vegetables**  
**as proposed by the Working Group on Methods of Analysis and Sampling**  
**(21<sup>st</sup> CC PFV, San Antonio, Texas, U.S.A., 23-27 September 2002)<sup>1</sup>**

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Aqueous Coconut Products	Moisture	Varying levels	Subtracting total solids from 100			
Aqueous Coconut Products	Non-fat solids	Varying levels	Subtracting total fats from total solids			
Aqueous Coconut Products	Sampling		CODEX STAN 233-1969			
Aqueous Coconut Products	Total fats	Varying levels	AOAC 989.05 <sup>2</sup>	Ether extraction		
Aqueous Coconut Products	Total solids	Varying levels	AOAC 990.20 <sup>3</sup>	Oven extraction		
Canned Bamboo Shoots	Drained weight and Net weight	drained wt/net wt ≥60%	AOAC 968.30 <sup>4</sup>	Gravimetry	E <sup>5</sup>	I
Canned Bamboo Shoots	pH	≥ 4.0; 4.0-4.6 (if acid is added)	AOAC 981.12 Follow the instruction for liquid and solid component mixtures (G(a)(1))	Potentiometry	E <sup>5</sup>	I
Canned Bamboo Shoots	Sampling		CODEX STAN 233-1969			

<sup>1</sup> These methods of analysis and sampling correspond to those standards that the Committee has forwarded to the 26<sup>th</sup> Session of the Codex Alimentarius Commission for final adoption at Step 8 with the exception of:

- Pickles which is currently at Step 6 and,
- Kimchi which has already been adopted by the 24<sup>th</sup> Session of the Codex Alimentarius Commission at Step 8.

<sup>2</sup> New method. This method replaces AOAC 945.48G which had not been endorsed by CCMAS due to lack of information on validation of the cited method for this application (23<sup>rd</sup> CCMAS, Budapest, Hungary, 26 February - 2 March 2001, ALINORM 01/23 App. IV-Part I/E). The new method is an IDF-ISO-AOAC method.

<sup>3</sup> New method. This method replaces AOAC 925.23A (repealed) which had not been endorsed by CCMAS due to lack of information on validation of the cited method for this application (23<sup>rd</sup> CCMAS, Budapest, Hungary, 26 February - 2 March 2001, ALINORM 01/23 App. IV-Part I/E).

<sup>4</sup> See also Appendix VI-Part D.

<sup>5</sup> 21<sup>st</sup> CCMAS (Budapest, Hungary, 10-14 March 1997, ALINORM 97/23A, App. V-Part 2/D).

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Canned Stone Fruits	Drained weight	Varying levels	AOAC 968.30 <sup>4</sup>	Gravimetry		I
Canned Stone Fruits	Soluble solids	Varying levels	AOAC 932.14C	Refractometry		I
Kimchi	Drained weight	≥ 80%	AOAC 968.30 <sup>4</sup>	Gravimetry	E <sup>6</sup>	I
Kimchi	Mineral impurities	≤ 0.03% m/m	AOAC 971.33	Ashing	E <sup>6</sup>	I
Kimchi	Salt (sodium chloride)	1.0-4.0% m/m	AOAC 971.27 (Codex General Method)	Potentiometry (Determination of chloride, expressed as sodium chloride)	E <sup>6</sup>	II
Kimchi	Sampling		CODEX STAN 233-1969 In addition, the following applies: (a) Samples shall be taken and stored in a protected cool place - from 0°C to 4°C so as to prevent deterioration of the sample. (b) Precautions shall be taken to protect the sample, the material being sampled, the sampling instruments, and the sample containers from extraneous contamination. (c) The sample shall be placed in clean dry glass containers with airtight stoppers or closures. It shall be marked with full details of sampling, date of sampling, name of the vendor and other particulars of the consignment.		E <sup>7</sup>	

<sup>6</sup> 22<sup>nd</sup> CCMAS (Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III, Part 1/B).

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Kimchi	Total acidity	≤ 1.0 % m/m	AOAC 942.15	Titrimetry	E <sup>6</sup>	I
Pickles	Acidity	Not specified	AOAC 942.15 <sup>8</sup>	Titrimetry	E <sup>6</sup>	I
Pickles	Arsenic	≤ 1.0 mg/kg	AOAC 952.13 (Codex General Method)	Colorimetry, diethyldithiocarbamate	E <sup>6</sup>	II
Pickles	Arsenic	≤ 1.0 mg/kg	ISO 6634:1982	Spectrophotometry, silver diethyldithiocarbamate	E <sup>6</sup>	III
Pickles	Benzoic acid	< 250 mg/kg	AOAC 983.16 <sup>9</sup>	Liquid Chromatography		
Pickles	Drained weight	Not specified	AOAC 968.30 <sup>4</sup>	Gravimetry	E <sup>6</sup>	I
Pickles	Lead	≤ 1.0 mg/kg	AOAC 972.25 (Codex General Method)	Atomic absorption spectrophotometry	E <sup>6</sup>	II
Pickles	Lead	≤ 1.0 mg/kg	ISO 6633:1984	Flameless atomic absorption spectrophotometry	TE <sup>6</sup>	IV
Pickles	Salt	Not specified	AOAC 971.27 (Codex General Method)	Potentiometry (Determination of chloride, expressed as sodium chloride)	E <sup>6</sup>	II

<sup>7</sup> 22<sup>nd</sup> CCMAS (Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III, Part 2/A).

<sup>8</sup> ISO 750:1981 repealed in view of the decision of CCMAS that there can only be one Type I method for the same provision (22<sup>nd</sup> CCMAS, Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III-Part 1/B).

<sup>9</sup> ISO 5518:1978 repealed in view of the recommendation of CCMAS to review more modern methods such as the AOAC 983.16 which had been endorsed as a Type II Codex General Method (22<sup>nd</sup> CCMAS, Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III-Part 1/B).

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Pickles	Salt	Not specified	AOAC 939.10	Volumetry, gravimetry, titrimetry (3 methods) (Determination of chloride, expressed as sodium chloride)	E <sup>6</sup>	III
Pickles	Sampling		CODEX STAN 233-1969		E <sup>7</sup>	
Pickles	Sorbate	< 1000 mg/kg	AOAC 983.16 <sup>10</sup>	Liquid Chromatography		
Pickles	Sulphur Dioxide	<30 mg/kg	AOAC 990.28 <sup>11</sup>	Titrimetry		
Pickles	Tin	≤ 250.0 mg/kg	AOAC 980.19 (Codex General Method)	Atomic absorption spectrophotometry	E <sup>6</sup>	II
Pickles	Tin	≤ 250.0 mg/kg	ISO 2447:1974		TE <sup>6</sup>	IV

<sup>10</sup> ISO 5519:1978 repealed in view of the recommendation of CCMAS to review more modern methods such as the AOAC 983.16 which had been endorsed as a Type II Codex General Method (22<sup>nd</sup> CCMAS, Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III-Part 1/B).

<sup>11</sup> ISO 5522:1981 & ISO 5523:1981 repealed in view of the recommendation of CCMAS to review the Optimized Monier-Williams method (AOAC 990.28), which had been endorsed as a Type II Codex General Method (22<sup>nd</sup> CCMAS, Budapest, Hungary, 23-27 November 1998, ALINORM 99/23, App. III-Part I/B).



**APPENDIX VI-Part C**  
**Methods of Analysis and Sampling for Certain Processed Fruits and Vegetables**  
**as proposed by the Working Group on Methods of Analysis and Sampling**  
**(21<sup>st</sup> CCPFV, San Antonio, Texas, U.S.A., 23-27 September 2002)<sup>1</sup>**

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Canned berry fruits (strawberry)	Mineral impurities	≤ 300 mg/kg	AOAC 971.33 <sup>2</sup>	Ashing		I
Canned tomatoes	Drained weight		CAC/RM 37-1970 <sup>2</sup>	Sieving	E <sup>3</sup>	I
Canned tomatoes	Mould count	Not detected	AOAC 965.41	Howard mould count		I
Canned vegetables (green beans and canned wax beans)	Tough string	<i>No specification</i> (only definition)	CAC/RM 39-1970 <sup>2</sup>	Stretching	E <sup>4</sup>	I
Canned vegetables (green peas)	Alcohol insoluble solids	≤ 21 %	AOAC 938.10	Sieving		I
Canned vegetables (green peas)	Distinguishing types of peas		CAC/RM 48-1972 <sup>2</sup>	Visual inspection	E <sup>4</sup>	I
Canned vegetables (mature processed peas)	Total solids	≥ 19.5% of the weight of distilled water at 20°C which the sealed container will hold when completely filled	AOAC 964.22	Vacuum oven		I
Canned vegetables (palmito)	Mineral impurities	≤0.1% m/m	ISO 762:1982 (confirmed 1992)	Gravimetry	E <sup>4</sup>	I

<sup>1</sup> These methods of analysis and sampling correspond to those standards that would be considered at Step 4 by the next session of the Committee.

<sup>2</sup> See also Appendix VI-Part D.

<sup>3</sup> 14<sup>th</sup> CCMAS (Budapest, Hungary, 26-30 November 1984, ALINORM 85/23, App. II, Tables II and IV).

<sup>4</sup> 15<sup>th</sup> CCMAS (10-15 November 1986, ALINORM 87/23, App. III, Table III).

STANDARD	PROVISION	LEVEL	METHOD	PRINCIPLE	STATUS	TYPE
Jam, jellies and marmalades (jam (fruit preserves) and jellies)	Mineral impurities	≤ 0.04 % (m/m)	AOAC 971.33 <sup>2</sup>	Ashing		I
Pickled cucumbers	Acidity, total	0.4-3.5% as acetic acid	AOAC 942.15	Titrimetry		I
Pickled cucumbers	Mineral impurities	≤0.08% m/m	AOAC 971.33 <sup>2</sup>	Sedimentation and filtration		I
Pickled cucumbers	Solids, soluble, salt free (in packing medium)	1.5%-14% (sweet-sour type); ≥14% (sweet type)				
Pickled cucumbers	Volume fill by displacement	≥ 53%	Methods I, II and III	Displacement	E <sup>3</sup>	I
Processed tomato concentrates	Mineral impurities	< 60 mg/kg based on diluted product of 8% solids	AOAC 971.33 <sup>2</sup>	Ashing	E <sup>5</sup>	IV
Processed tomato concentrates	Tomato soluble solids	≥ 8%	AOAC 970.59	Refractometry		I

<sup>5</sup> 18<sup>th</sup> CCMAS (Budapest, Hungary, 9-13 November 1992, ALINORM 93/23, App. V).

**APPENDIX VI-Part D**  
**CAC/RM Numbers and their compatible References**  
**as revised by the Working Group on Methods of Analysis and Sampling**  
**(21<sup>st</sup> CCPFV, San Antonio, Texas, U.S.A., 23-27 September 2002)**

CAC/RM Reference	Method	Current Reference	21 <sup>st</sup> CCPFV Recommendations
CAC/RM 36-1970	Determination of Drained Weight - Method I	AOAC 968.30	<p>Remove reference CAC/RM 36-1970 and replace with current reference AOAC 968.30.</p> <p>Include the following text changes as recommended by the Working Group on Methods of Analysis and Sampling:</p> <ul style="list-style-type: none"> <li>- Revise Section 2.1 Specifications for Circular Sieves to read: If total quantity of contents is less than <del>1.5 kg. (3 lbs)</del> 1 kg. (2 lbs) use a sieve.</li> <li>- Revise second sentence of Section 3. Procedure to read: Without shifting the contents, <del>se</del> incline the sieve <i>approximately 20° from the horizontal</i> to facilitate drainage</li> <li>- Insert new sentence at the end of the paragraph: <i>“This determination should be performed at 20°C ±5°C.”</i></li> <li>- The instructions omit two important steps: (1) the weighing of the full container; and (2) the weighing of the dry empty container. Both weights are required to calculate the percentage drained weight (solid content) and/or the percent liquid.</li> </ul>
CAC/RM 37-1970	Determination of Drained Weight - Method II	-	<p>Add to the method title (for Canned Tomatoes Only)</p> <p>Include the following text changes as recommended by the Working Group on Methods of Analysis and Sampling:</p> <ul style="list-style-type: none"> <li>- Revise Section 2.1 Specifications for Circular Sieves to read: If total quantity of contents is less than <del>1.5 kg. (3 lbs)</del> 1 kg. (2 lbs) use a sieve.</li> <li>- Revise third sentence of Section 3. Procedure to read: Without shifting the contents, <del>se</del> incline the sieve <i>approximately 20° from the horizontal</i> to facilitate drainage</li> <li>- Insert new sentence at the end of the paragraph: <i>“This determination should be performed at 20°C ±5°C.”</i></li> <li>- The instructions omit two important steps: (1) the weighing of the full container; and (2) the weighing of the dry empty container. Both weights are required to calculate the percentage drained weight (solid content) and/or the percent liquid.</li> </ul>

CAC/RM Reference	Method	Current Reference	21 <sup>st</sup> CCPFV Recommendations
CAC/RM 38-1970	Determination of Calcium in Canned Vegetables	AOAC 968.31	<p>Remove reference CAC/RM 38-1970 and replace with current reference AOAC 968 31.</p> <p>Propose an additional method which uses atomic absorption spectrophotometry. The CCPFV Working Group on Methods of Analysis and Sampling did not have the resource material available to make this decision. The only information was a possible method suggested by Canada (IFU NM 33) but the Working Group did not have the specification for that method.</p>
CAC/RM 39-1970	Tough String Test	-	<p>This will remain the same until the French Method is reviewed.</p> <p>Text for French Method which has not appeared in previous literature for review by CCPFV and CCMAS is as follows:</p> <p>The percentage of tough string beans is determined on the drained weight of the product.</p> <p>For containers ≤ 850ml all beans must be tested.</p> <p>For containers &gt; 850ml, the test will be made on 500g of drained beans.</p> <p>Each bean will be broken in its middle, between two fingers.</p> <p>Keep only the beans when appears a tough string longer than 3cm.</p> <p>Weigh the beans for which a tough string has been detected.</p> <p>Calculate the percentages of the tough string beans in relation to the drained weight.</p>
CAC/RM 45-1972	Determination of Proper Fill in lieu of Drained Weight	-	Add to the method title (for Canned Peas Only).
CAC/RM 46-1972 <sup>1</sup>	Determination of Water Capacity of Containers	-	Retain.

<sup>1</sup> Recommendation of the Working Group on Methods of Analysis and Sampling, 19<sup>th</sup> CCPFV (Washington D.C., U.S.A., 16-20 March 1998):

- Delete references to “metal containers”.
- Refer to ISO method 90-1 for determination of water capacity in metal containers.
- Delete section 4.1.

<b>CAC/RM Reference</b>	<b>Method</b>	<b>Current Reference</b>	<b>21<sup>st</sup> CCPFV Recommendations</b>
CAC/RM 47-1972	Determination of Alcohol Insoluble Solids	AOAC 938.10	Remove reference CAC/RM 47-1972 and replace with current reference AOAC 938.10.
CAC/RM 48-1972	Method of Distinguishing Type of Peas	-	Retain.
CAC/RM 49-1972	Determination of Mineral Impurities (Sand)	AOAC 971.33	Remove reference CAC/RM 49-1972 and replace with current reference AOAC 971.33.

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

- 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