



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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DISCUSSION PAPER ON THE REVIEW OF THE TERMS OF REFERENCE  
FOR THE CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

(Prepared by the Republic of Korea, CCPFV Secretariat and the Codex Secretariat)

**Background**

1. The 48th Session of the Codex Alimentarius Commission (CAC48, 2025) noted the United States of America's intention to conclude its tenure as the host country of the Codex Committee on Processed Fruits and Vegetables (CCPFV), expressed its appreciation for its contributions, and designated the Republic of Korea as the new host country for CCPFV. Furthermore, in light of the change of host country, CAC48 agreed to review the Terms of Reference (ToR) of CCPFV at CAC49.<sup>1</sup>
2. In February 2026, the Republic of Korea organized an International Symposium on "The Future of CCPFV". During this event, the challenges facing the processed fruits and vegetables sectors and the needs of member countries regarding the development of Codex standards were discussed. This paper is based on these discussions, their analysis, and a review of the history of CCPFV, including the evolution of its ToR.

**Development of the Terms of Reference of CCPFV**

3. The ToR for CCPFV were originally "To elaborate world-wide standards for all types of processed fruits and vegetables including dried products, canned dried peas and beans, jams and jellies, but not dried prunes, or fruit and vegetables juices<sup>2</sup>. There have been several modifications since then.
4. Upon the abolition of the joint ECE/Codex Alimentarius Groups of Experts on Standardization – Quick Frozen Foods by CAC23 (1999)<sup>3</sup>, its work was transferred to CCPFV with its ToR revised as follows: "To elaborate worldwide standards for all types of processed fruits and vegetables including dried products, canned dried peas and beans, jams and jellies, but not dried prunes, or fruit and vegetable juices. The Commission has also allocated to this Committee the work of revision of standards for quick frozen fruits and vegetables".
5. Following the dissolution of the Ad Hoc Intergovernmental Task Force on Fruit and Vegetable Juices, CAC32 (2009)<sup>4</sup> requested CCPFV to review its ToR to consider the inclusion of juices. There was general support for this, recognizing that juice is a processed fruit or vegetable. At that time, CCPFV<sup>5</sup> also proposed some editorial revisions to the ToR to more accurately reflect its work, including adding "related products" at the end of the ToR. However, the addition of "related products" was not agreed by CAC and no specific need to expand beyond processed fruits and vegetables was identified at this time. CAC34 (2011)<sup>6</sup> agreed a revised ToR as follows: "to elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars". To date, no further revisions have been made since 2011.

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<sup>1</sup> REP25/CAC, Paragraph 184

<sup>2</sup> Codex Procedural Manual, 1<sup>st</sup> edition. 1968

<sup>3</sup> Report of the 23rd session of the Codex Alimentarius Commission (1999), paragraph 219

<sup>4</sup> Report of the 32nd session of the Codex Alimentarius Commission (2009) (ALINORM 09/32/REP), paragraph 228

<sup>5</sup> Report of the 23rd Session of the Codex committee on Processed Fruit and Vegetables (2010) (REP11/PFV, paragraphs 6-8, Appendix II)

<sup>6</sup> Report of the 34th session of the Codex Alimentarius Commission (2011) (REP11/CAC, paragraphs 16-20)

6. This history highlights that the ToR of CCPFV have evolved over the years, driven by consolidation of work by CAC. Members have kept the focus on fruits and vegetables while being open to all types of processing. Accordingly, the current CCPFV ToR does not preclude work on any category of processed fruits and vegetables, irrespective of the technologies applied, including emerging and new processing technologies.

### History of the work of CCPFV

7. CCPFV is a long-standing committee under CAC, having met for the first time in 1964. It has been adjourned *sine die* twice. This happened for the first time in 1987 when CAC17 adjourned the committee, as it was considered to have completed all outstanding work at that time.
8. CCPFV resumed work just over a decade later, in 1998, to review existing individual standards for processed fruits and vegetables that were first developed in the 1970s and 1980s. The aim was to simplify these standards to facilitate their acceptance by governments by removing overly detailed provisions and, where possible, consolidating related products into broader, more general standards. This work grouped products, considering both the type of fruit or vegetable and the processing technology used, starting with canned products, followed by quick frozen products, and then dry and dried products. Some miscellaneous products were addressed in between, mainly related to the conversion of regional standards into worldwide standards, such as Kimchi, canned bamboo shoots, chili sauce, and Gochujang.
9. Since 1998, CCPFV has held eleven sessions (ten physical and one by correspondence), prioritized revision work, and made considerable progress in updating its standards. This resulted in the revision of 33 standards and the development of 12 new standards. CCPFV was again adjourned *sine die* by CAC43 (2020)<sup>7</sup>, having completed many of the revisions it set out to do, and while some outstanding work remained, there was no urgent food safety or trade issues to warrant continuation of the work at that time.
10. The ways of working of the committee have also, to a certain extent, been focused on need, with CCPFV adjourned on two occasions. Such an approach is both pragmatic and can ensure optimal efficiency, and hence any reactivation of the committee can also be considered time-bound in order to address specific needs. It should be noted that, as outlined in Section 7.1 of the *Codex Procedural Manual*, throughout the development of the standards, CCPFV has, where appropriate, made reference to standards developed by other international organizations, with a view to minimizing potential inconsistencies.

### Current and future needs for new work

11. Based on the discussion at CCPFV28 (2016) and CCPFV29 (2019), 12 standards remain pending review (Table 1). The Codex Secretariat had provided a possible template or example of what standards for canned berry fruits or quick-frozen fruits might look like, based on combining the existing individual standards for these products, which were presented at CCPFV28, together with an assessment of the pending review work<sup>8</sup>.

Table 1: Pending work on Codex standards for processed fruits and vegetables and examples of possible merging standards

Canned Fruits	
Raspberries, canned (CXS 60-1981)	Berry fruits, canned
Strawberries, canned (CXS 62-1981)	
Quick Frozen Fruits	
Strawberries (CXS 52-1981)	Quick Frozen Fruits
Raspberries (CXS 69-1981)	
Bilberries (CXS 76-1981)	
Blueberries (CXS 103-1981)	
Peaches (CXS 75-1981)	
Miscellaneous Processed Fruits and Vegetables	
Pickled Cucumber (CXS 115-1981)	
Canned chestnuts and chestnut puree (CXS 145-1981)	

<sup>7</sup> Report of the 43<sup>rd</sup> session of the Codex Alimentarius Commission (2020) (REP20/CAC, paragraphs 124-133)

<sup>8</sup> CX/PFV 16/28/7; CX/PFV 16/28/7-Add.1; and CX/PFV 16/28/7-Add.2 available for download at: <https://www.fao.org/fao-who-codexalimentarius/meetings/detail/en/?meeting=CCPFV&session=28>

Fungi and fungus products, edible (CXS 38-1981)
<b>Dry/Dried Produce</b>
Fungi, dried, edible (CXS 39-1981)
Pistachio nuts (CXS 131-1981)

12. Since the decision to adjourn CCPFV *sine die* in 2020, the need for amendments of CCPFV standards or new work that falls within the ToR of processed fruits and vegetables has continued to be identified.
13. The amendment of the *General standard for fruit juices and nectars* (CXS 247-2005) that was addressed by an electronic working group of CAC and adopted at CAC47 (2024), would have been within the mandate of CCPFV.<sup>9</sup> Additionally, a revision of the *Standard for kimchi* (CXS 223-2001), covering product definition (the nomenclature of the main ingredient), production conditions, manufacturing requirements (i.e. acidity value), and food additives, was initially proposed at CAC45 (2022);<sup>10</sup> however, it was adopted at CAC48 (2025) as an amendment to the standard with an adjusted scope, adding the common names for the predominant ingredient<sup>11</sup>. [ftn7](#) While these issues were addressed by different modalities, as CCPFV was adjourned, that did not mean the issues would not have benefitted from being addressed by the dedicated subsidiary body.
14. Two new work proposals regarding processed fruits and vegetables, were approved by CAC40 (2017), namely the development of standards for dried sweet potato and cashew kernels, respectively. These two new works were not initiated as they had been identified as low priority at that time. Following the adjournment of CCPFV in 2020, the Codex Committee on Fresh Fruits and Vegetables (CCFFV) was asked to consider undertaking the work on cashew kernels (CAC43, 2020); however, CCFFV considered that this did not fall under its ToR and responded to CAC accordingly<sup>12</sup>, hence the work remained outstanding.
15. At CAC47, a Member raised the issue of development of a standard for cashew kernels and were consequently invited to review and resubmit the proposal in order to ensure that it reflected current trade volumes, food safety concerns, and considered the objectives of the Codex Strategic Plan. At CAC48, it was agreed to issue a Circular Letter to facilitate consideration of the new work proposal for the development of a standard for cashew kernels and this CL was issued in February 2026 (CL 2026/23-CAC).
16. Noting that the Codex Committee on Food Hygiene (CCFH) has included the revision of the *Code of practice for the processing and handling of quick frozen foods* (CXC 8-1976) in its forward workplan, it may be timely to consider in particular grouping and revision of the standards related to quick frozen fruits in particular.
17. In addition to these 12 standards, there is a need to consider the status of the six codes of hygienic practice that have been developed by CCPFV including the *Code of hygienic practice for canned fruit and vegetable products* (CXC 2 – 1969), the *Code of hygienic practice for dried fruits* (CXC 3-1969), the *Code of hygienic practice for desiccated coconut* (CXC 4- 1971), the *Code of hygienic practice for dehydrated fruits and vegetables including edible fungi* (CXC 5- 1971) *Code of hygienic practice for groundnuts* (Peanuts) (CXC 22-1979) and the *Code of hygienic practice for tree nuts* (CXC 6-1972).
18. CCFH considered all of these with the exception of CXC 2 – 1969 in the development of the *Code of hygienic practice for low moisture foods* (CXC 75-2015), and whether the key content from them should be included as annexes to the new code of hygienic practice<sup>13</sup>. However, it was concluded that including annexes based on these existing CCPFV codes of hygienic practice did not add any more information than that which was already in CXC 75 - 2015<sup>14</sup>, and hence they were not included. The CCPFV codes of hygienic practice were neither revised nor revoked; rather CCFH agreed to retain them but that consideration should be given to updating them in the future. These are not currently on the forward workplan of CCFH. The only Code remaining on the CCFH forward workplan is the *Code of hygienic practice for canned fruit and vegetable products* (CXC 2 – 1969). Therefore, based on the discussions in CCFH, consideration should be given to the ongoing need for these codes or need for updating of them to ensure cohesiveness across the Codex Alimentarius.
19. A revision of the *General principles on food hygiene* (CXC 1-1969) was completed at CAC45 (2022). In doing so, CAC45 requested that other subsidiary bodies ensure that any necessary alignment with the *General*

<sup>9</sup> REP24/CAC, Paragraph 179, Appendix VIII

<sup>10</sup> CX/CAC 22/45/13

<sup>11</sup> REP25/CAC Appendix VIII

<sup>12</sup> REP22/FFV (2022), paragraphs 9-12

<sup>13</sup> CX/FH 15/47/7

<sup>14</sup> CX/FH 15/47/7; REP16/FH, paragraphs 31 - 40

*principles of food hygiene* (CXC 1-1969) was undertaken in other Codex texts and where the relevant committees were adjourned, that the Codex Secretariat undertake the alignment review directly. However, this remains outstanding for the codes of hygienic practice developed by CCPFV.

20. The Republic of Korea convened an international symposium in February 2026, which provided an opportunity to further discuss the current demand for processed fruit and vegetable standards. At this event, Coordinators shared their views regarding CCPFV and highlighted some specific interests and needs for Codex standards for processed products based on major agricultural commodities in certain regions as follows:
  - The Coordinator for the African region highlighted the need to develop Codex standards for processed products based on major African food crops, such as high-quality cassava flour, sweet potato flour, and yam flour. Subsequently, Nigeria has submitted a proposal for new work to develop a group standard on tuber flours for CAC49 (CX/CAC 25/49/12).
  - The Coordinator for the Asia region drew attention to the pending new work that was previously approved but has not yet been initiated (new work proposals for standards on dried sweet potato and cashew kernels).
  - The Coordinator for the European region highlighted the need to strengthen the linkage between CCPFV and CCFFV, introduce flexible meeting formats (e.g., virtual meetings or working by correspondence), and ensure consistency in the ToR by referencing the CCFFV ToR. CCPFV has in its revision and grouping of the standards on dried fruits and vegetables, taken into consideration the work of other international standard setting organizations and continuing such an approach moving forward can support greater harmonization of standards in international trade.
21. The above demonstrates a continued and diverse demand for both the development of new Codex standards in the processed fruits and vegetables sector and the pending work needed to review texts developed by CCPFV to align with recent or ongoing work in other committees or determine if the texts remain necessary. In addition, CCPFV may need to be prepared to fulfil its responsibilities to provide technical input on testing methods, as well as technological justification for the use of food additives in products under its mandate, when requested by CCMAS and CCFA, respectively.

### Conclusion

22. Considering that both recently proposed new work and pending work can be discussed within the scope of the current CCPFV ToR, it is reaffirmed that the existing ToR provides a sufficiently broad framework to cover various processed fruit and vegetable products, taking into account the most recent requests for new work from Codex Members. CAC can still assign work to one of its subsidiary bodies even if the ToR do not explicitly cover that work.
23. The work of CCPFV before adjournment was focused on consolidation of standards and group standards so that the standards developed by CCPFV could be widely applicable and easier to update. Hence any future work of the CCPFV should be undertaken in the same spirit. A number of standards remain pending review to determine whether revision is required, either in full or in part, including the possibility of consolidating them into more horizontal standards. This includes, for example, individual standards for quick frozen fruits or canned berry fruits (e.g. strawberries and raspberries), for which CCPFV may need to complete the review cycle.
24. The standards and related texts developed by all Codex committees contribute to one Codex Alimentarius. Noting that there is a range of codes of hygienic practice that were developed by CCPFV over 50 years ago and that in the meantime CCFH has developed the *Code of hygienic practice for low moisture foods* (CXC 75-2015), and updated the *General principles of food hygiene* (CXC 1- 1969), it would be important to consider if the codes of hygienic practice developed by CCPFV are still needed and if so how these can be updated. Such a discussion could be undertaken in CCPFV. If CCPFV decides to revise the codes of hygienic practice, the revised texts should be submitted to CCFH for endorsement, as CCFH serves as the general subject committee responsible for food hygiene<sup>15</sup>.
25. While it is acknowledged that new processing technologies are emerging, the ToR as written does not limit the types of processing that may be considered in this committee and hence would enable it to cover new types of processed fruits and vegetables.
26. The history of CCPFV has demonstrated a willingness to operate according to a clear roadmap that has ensured that its work continued in a timely and effective manner only while there was a clear need and engagement. Working in a pragmatic and needs based and time sensitive manner is an important aspect to

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<sup>15</sup> Codex Procedural manual, Section 2.5

ensure efficiency in the context of the overall Codex workload.

### **Recommendation**

27. It is recommended that CAC49:

#### CCPFV's Terms of Reference

- i. Retain the scope of the ToR of CCPFV as "To elaborate worldwide standards and related texts for all types of processed fruits and vegetables, including but not limited to canned, dried and frozen products as well as fruit and vegetable juices and nectars. (Amended 2011)", noting that this offers sufficient flexibility to address new work proposals, continue to develop group standards in line with earlier efforts, and complete the review of older texts for further action.

#### Other matters related to CCPFV

- ii. In case CCPFV is reactivated to undertake any new work, consideration should also be given to:
  - a. continuing to promote a horizontal approach to standards revision and development;
  - b. remaining open to consider complementary approaches, where appropriate, to addressing emerging products, evolving technologies, and future challenges in the development of new standards for processed fruits and vegetables, while continuing to benefit from the horizontal approach;
  - c. completing the review of existing standards, consolidating those into group standards to the extent possible, in light with the work of the CCPFV before it was adjourned and promoting a group approach to any future new work taking into account the assessment and examples presented by the Codex Secretariat at CCPFV28;
  - d. considering the ongoing relevance of the codes of hygienic practice developed by CCPFV, reviewing these taking into account the more recent *Code of hygienic practice for low moisture foods* (CXG 75 – 2015) and the revision of the *General principles of food hygiene* (CXG 1-1969), and to request CCFH, as the relevant general subject committee for food hygiene, to endorse any revised texts, as appropriate; and
  - e. supporting the work of other committees as required (e.g. CCMAS, CCFA), as they undertake revision and alignment of their standards.