

**CODEX STANDARD FOR CANNED STRAWBERRIES****CODEX STAN 62-1981****1. DESCRIPTION****1.1 Product Definition**

Canned strawberries is the product (a) prepared from strawberries of varieties (cultivars) conforming to the characteristics of the Genus *Fragaria* which are whole, clean, reasonably sound, of proper maturity and from which extraneous matter including calices and stems have been removed; (b) packed with water or other suitable liquid packing medium; and (c) processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

**1.2 Varietal Type**

Canned strawberries may be of any suitable variety (cultivar) of cultivated strawberry.

**2. ESSENTIAL COMPOSITION AND QUALITY FACTORS****2.1 Packing Media<sup>1</sup>**

2.1.1 Canned strawberries may be packed in any one of the following:

2.1.1.1 Water - in which water is the sole packing medium;

2.1.1.2 Fruit Juice - in which strawberry juice, or any other compatible fruit juice is the sole packing medium;

2.1.1.3 Water and fruit juice(s) - in which water and strawberry juice, or water and any other single fruit juice or water and two or more fruit juices, are combined to form the packing medium;

2.1.1.4 Mixed fruit juices - in which two or more fruit juices, which may include strawberry, are combined to form the packing medium;

2.1.1.5 With sugar(s) - any of the foregoing packing media 2.1.1.1 through 2.1.1.4 may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup.

**2.1.2 Classification of packing media when sugars are added**

2.1.2.1 When sugars are added to strawberry juice or other fruit juices, the liquid media shall be not less than 14° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened (name of fruit) juice - Not less than 14° Brix  
Heavily sweetened (name of fruit) juice - Not less than 18° Brix

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<sup>1</sup> See Appendix to Part I.

2.1.2.2 When sugars are added to water or water and strawberry juice or water and fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

#### Basic Syrup Strengths

Light Syrup - Not less than 14° Brix  
Heavy Syrup - Not less than 18° Brix

#### 2.1.3 Optional Packing Media

When not prohibited in the country of sale, the following packing media may be used:

Slightly Sweetened Water	)	
Water Slightly Sweetened	)	Not less than 10° Brix but less than 14° Brix
Extra Light Syrup	)	
Extra Heavy Syrup	)	More than 22° Brix

2.1.4 The cut-out strength of sweetened juice or syrup shall be determined on sample average, but no container may have a Brix value lower than that of the minimum of the next category below, if such there be.

## 2.2 Quality Criteria

### 2.2.1 Colour

Except for artificially coloured canned strawberries, the strawberries shall have normal colour characteristics for canned strawberries and typical of the variety used.

### 2.2.2 Flavour

Canned strawberries shall have a normal flavour and odour free from flavours and odours foreign to the product.

### 2.2.3 Texture

The strawberries shall have a reasonably uniform texture and shall not be excessively firm or unreasonably soft.

### 2.2.4 Defects and Allowances

Canned strawberries shall be reasonably free from common defects within the limits set forth as follows:

Defects	Maximum Limits
(a) Berries with parts of, or with complete, calices	15%, by count
(aa) Berries with complete calices, limited within the foregoing allowance to	5%, by count

- |      |   |   |
|------|---|---|
| (b)  | Blemished berries (consisting of berries with spots caused by mould damage or bird pecks more than 5 mm in diameter and deformed berries) | 15% by count                                      |
| (c)  | Broken berries (where the major part is broken or entirely disintegrated)   | 20%, by count                                     |
|      | Total of all the foregoing defects - (a) and/or (aa), (b) and (c)   | 30%, by count                                     |
| (d)  | Extraneous plant material (based on averages):  |   |
| (i)  | Stalks (stems) or parts thereof, each longer than 3 mm  | 1 piece per 100 grammes of drained strawberries   |
| (ii) | Leaves, unattached calices, or portions of any of these, or other similar harmless extraneous plant material                              | 1 sq. cm. per 100 grammes of drained strawberries |

#### 2.2.5 Mineral Impurities

Not more than 300 mg/kg of total contents.

#### 2.2.6 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in sub-section 2.2.1 through 2.2.4 (except extraneous plant material which is based on averages), shall be considered a "defective".

#### 2.2.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.6 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.2.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5)(CAC/RM 42-1969) (see Codex Alimentarius Volume 13); and
- (b) the requirements which are based on sample averages are complied with.

### 3. FOOD ADDITIVES

#### Maximum level

#### 3.1 Acidifying agents

##### 3.1.1 Citric acid )





