

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 78/20

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
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REPORT OF THE THIRTEENTH SESSION OF THE CODEX COMMITTEE ON
PROCESSED FRUITS AND VEGETABLES

Washington, D.C., 9-13 May 1977

INTRODUCTION

1. The Codex Committee on Processed Fruits and Vegetables held its thirteenth session in Washington, D.C., from 9 to 13 May 1977, by courtesy of the government of the United States of America. Dr. Floyd F. Hedlund (USA) was in the chair. The session was attended by government delegations from 22 countries and observers from 2 international organizations. The list of participants, including officers from FAO, is contained in Appendix I to this report.

ADOPTION OF PROVISIONAL AGENDA

2. The Committee adopted the Provisional Agenda without modification of the order of items.

MATTERS ARISING FROM CODEX MEETINGS HELD SINCE THE 12TH SESSION OF THE COMMITTEE

General Provision for Styles

3. The Committee noted that the Commission, at its 11th session, had considered a proposal from the Codex Committee on Fish and Fishery Products and the Joint ECE/Codex Group of Experts on Quick Frozen Foods for a general provision for styles. This general provision made it possible for styles not specifically included in individual standards to be marketed under the name of the product concerned. The Commission had agreed that Commodity Committees could include such a general provision in individual standards, but that this inclusion should be decided upon on a product-by-product basis (see para 275, ALINORM 76/44).

4. The Committee noted the conclusions of the Commission and decided that governments should be requested to consider the proposed general provision for styles in relation to the various standards for processed fruits and vegetables at Step 9 of the Codex Procedure. It was agreed that this question should be rediscussed, in the light of government comments, at the next session. The Secretariat was requested to include such information as was necessary in a circular so that governments could consider the general styles provision and any consequential changes to the labelling provisions of the Step 9 standards.

Contaminants

5. The Committee noted that the Commission and the Codex Committee on Food Additives had expressed the view that there was a need to give closer attention to the Question of contaminants in food (paras 251-253, ALINORM 76/44). The Committee requested governments to send information on the levels of tin and other contaminants in processed fruits and vegetables on the basis of which provisions for such contaminants could be established and submitted to the Codex Committee on Food Additives for endorsement.

Canned fruit Mixtures

6. The Committee noted that the question of the establishment of a standard for a European type fruit cocktail had been raised at the Eleventh Session of the Commission and that the Coordinating Committee for Europe would consider this question at its next session in June 1977 (para 234, ALINORM 76/44). The Committee agreed that governments wishing to Propose the establishment of standards for world-wide types of fruit mixtures other than canned fruit cocktail should so indicate in connection with future work.

Additives in Step 9 Standards

7. The Committee noted that some provisions for food additives in the standards submitted to the last session of the Commission at Step 8 had not yet been considered by the Codex Committee on Food Additives and that, therefore, the issuing of these standards to governments for acceptance had been delayed until the Eleventh Session of that Committee (paras 239, 241, 245, 248, ALINORM 76/44).

8. The delegation of the USA drew the Committee's attention to an error in Section 4 of the Recommended International Standard for Canned Sweet Corn (CAC/RS 18-1969, Footnote 2 to the thickeners in Sections 4.3, 4.4 and 4.5). In the opinion of the delegation of the USA the thickeners were restricted erroneously to whole kernel style containing butter as an ingredient and should have, like native starch and physically modified and enzyme-treated starch, been permitted also in cream-style corn (see Section 3.1.5 of the Standard). The Committee agreed that Footnote 2 is in error and that a corrigendum should be issued to this effect. The following text in Footnote 2 was adopted: "May be used in cream-style corn and in whole kernel style corn, when butter is an ingredient".

Matters arising from the Codex Committee on Food Labelling

9. The Committee noted that the labelling sections of the standards submitted to the Commission at Step 8 at the last session had been endorsed by the Codex Committee on Food Labelling.

PROPOSED AMENDMENT TO THE RECOMMENDED INTERNATIONAL STANDARD FOR CANNED PEACHES AT STEP 4

10. The Committee had before it amendments proposed by the USA to the above standard and some government comments thereon (CX/PFV 77/2 and Add. I). It was noted that the intention of the US amendments was to bring the canned peaches standard in line with other standards for processed fruits and vegetables at Step 9 of the Codex Procedure.

11. The question was raised as to whether fruit juice concentrate, reconstituted fruit juice and fruit nectars (pulpy and clear) would be permitted to be added. After discussion

the Committee agreed that the term "fruit juice" included juice reconstituted from concentrates and that, therefore, the addition of reconstituted juices and the use of concentrates was permitted. As regards clear nectars, it was noted that the provisions for the addition of sugars, water and fruit juices made the addition of clear nectars possible, although the standard did not so specify. This was not so with the use of pulpy nectars or fruit pulps and the Committee considered the addition of these ingredients to be a general matter affecting a number of processed fruit standards.

12. The delegations of Canada, Australia and Mexico thought that Section 6.1.4.1 of the proposed amendments would misinform the consumer as regards the true nature of the packing medium, since this section required the declaration of the medium consisting of a mixture of fruit juice and water (with water predominating) as "water" without any reference to the presence of fruit juice. These delegations, therefore, proposed to change Section 6.1.4.1 by deleting reference to fruit juice or peach juice. Other delegations pointed out that the original consideration of the Committee was to discourage the addition of very small amounts of fruit juice to the water and to make claims concerning fruit juice content such as would mislead the consumer. The Committee noted that Section 6.1.4.1 as presently drafted was common to a number of Step 9 standards and that this question should be dealt with in the future as a general issue. The delegation of Japan proposed to include a provision in the labelling section for date of production and lot identification.

13. The Committee adopted the US amendments without change and decided to submit them to the Commission at Step 5 of the Codex Procedure. As the purpose of the amendments was merely to bring the canned peaches standard in line with other Step 9 standards, the Committee decided to request the Commission to omit Steps 6, and 7 of the Codex Procedure. It was agreed to return to the general issues raised above at the next session in the light of government comments.

DRAFT STANDARD FOR TROPICAL FRUIT SALAD

14. The Committee had before it the above draft standard contained in Appendix III, ALINORM 76/20 and government comments in document CX/PFV 77/3. The following paragraphs summarize discussions on the various issues raised during the consideration of this standard. The amendments adopted to the Draft Standard for Canned Tropical Fruit Salad have been incorporated in the standard contained in Appendix III to this Report.

Section 1.2

15. The Committee noted that cashew flesh, guava puree and passion fruit flesh would pass through the sieve during the determination of drained weight. For this reason the minimum and maximum requirements for the proportion of fruit ingredients would not be possible to apply. The Committee considered various alternative solutions such as omitting the minimum and maximum percentages for those ingredients or applying the percentages to the ingoing fruit. The delegation of Switzerland, supported by a number of delegations, pointed out that it was not appropriate to include in Codex standards provisions which required enforcement in the factory or which could not be verified on the finished product. The Committee agreed that the above three fruit ingredients should be listed in a separate section and that the percentages for the proportion of fruit should be only indicative and not mandatory, pending the availability of a method of analysis.

16. On the proposal of Australia, the Committee agreed to include peaches (as pieces, dices or slices) in the list of optional fruits.

Sections 2.3 and 3

17. As nutritive sweeteners were covered in Section 2.2 of the standard, and as the flavourings were included in the definition of "natural" and "nature-identical" flavours considered to be food additives within the Codex, the committee decided to delete this section. An appropriate amendment was made to the section on food additives. The delegation of Poland wished to register its reservation concerning the use of artificial colours in the preparation of the product.

Section 4

18. As regards the provision for tin, the delegation of Poland was of the opinion that a limit of 150 mg/kg would be sufficient. The Committee noted that the Joint Expert Committee on Food Additives had not yet been able to give a firm evaluation -to. tin in the absence of adequate toxicological information. As more definite information concerning the levels of tin found in this product moving in commerce was not available, the Committee confirmed that the maximum level of 250 mg/kg was the best that could be achieved at the time concerning a limit for tin in canned tropical fruit salad.

Section 7

19. As regards Section 7.1.2 dealing with the name of the product with a packing medium consisting of predominantly water plus fruit juice, the same remarks were made as in the case of canned peaches (see para 12). Objection was raised to the term "artificially coloured and flavoured" in Section 7.2.2 as it was thought that it conveyed the notion of the addition of artificial colours and flavours. Furthermore, it was pointed out that Maraschino cherries sold as such were not required to be labelled as having been coloured or flavoured. The Committee considered that this section conveyed the notion that the cherries had been treated with substances to impart to them a colour and flavour other than the original colour and flavour. It was decided not to make any changes to this section.

20. The delegation of Japan was of the opinion that there should be a provision requiring the declaration of drained weight, while the delegations of Canada and Mexico were of the opinion that net contents should be declared by volume rather than by weight. On the suggestion of the delegation of Switzerland, the Committee decided to include a provision for lot identification. The Committee considered whether Section 7.5(b) should be deleted, but noted that it was possible to Process this product in a second country by repacking and recombining the product with additional optional fruit ingredients. For this reason, Section 7.5(b) was thought to be applicable.

21. The Committee considered the question of date marking. It was noted that the Codex Committee on Food Labelling was in the process of elaborating guidelines for Codex Commodity Committees on this subject. The Committee was not in a position to give a definite opinion on this matter but considered that there was probably no need to include a provision for date marking for this product. Furthermore, it was noted that the need for date marking would depend on the form of packaging. Furthermore, it was stated by the delegation of Nigeria that the setting of a date of minimum durability for a multicomponent product such as canned tropical fruit salad would be difficult. Delegations were divided on the need for date marking in one form or another. The delegation of Nigeria stressed the importance of date marking as a means of Preventing the selling of food which, because of excessive storage, had become of inferior quality. The Committee agreed that the question of date marking will have to be considered as a general issue at a future session.

Status of the Standard

22. The Committee agreed to advance the Draft Standard for Canned Tropical Fruit Salad, as amended (see Appendix III) to the Commission at Step 8 of the Codex Procedure.

PROPOSED DRAFT STANDARD FOR CANNED PICKLED CUCUMBERS

23. The Committee had before it the above draft standard contained in Appendix V of ALINORM 76/20A and government comments thereon contained in document CX/PFV 77/4. The delegation of Poland, Rapporteur for the Standard, introduced the various government comments. The following paragraphs represent a summary of discussions by the Committee on the various sections of the standard. The standard, as amended, is given in Appendix IV to this report.

Section 1. SCOPE

24. A number of delegations were of the opinion that this section was too detailed and that it contained information more appropriate to the section on description. The Committee made a number of editorial changes to this section and also agreed to include cucumbers fermented under controlled conditions.

Section 2. DESCRIPTION

25. The Committee made a number of amendments to this section consequential to changes made to the scope section and other amendments proposed by governments. It was pointed out in connection with Section 2.1(b) that curing and fermentation were not only intended to preserve the product but also to develop the characteristic taste of pickled cucumbers. For this reason, this section required certain editorial changes.

Section 2.2 Sub-types

26. In the opinion of the delegation of the Netherlands, there was a need to provide for Pickled cucumbers prepared with spices and herbs other than dill. It, therefore, proposed to redraft Sections 2.2.3(a) and (b), in such a way as to include products prepared with dill herb as characterizing flavour as well as with other spices and herbs. The Committee was of the opinion that the product prepared using dill was of sufficient importance in trade to warrant a separate section in the standard. It was agreed to combine fresh-pack dill and natural dill under one section, and to include another section dealing with Pickled cucumbers prepared with other herbs. It was also agreed to combine sections 2.2.3 and 2.2.4 into a tabular form of sub-types.

27. The Committee agreed to include two further sub-types of pickled cucumbers, i.e. "salt-sour or salt" and "mild". In the opinion of the delegation of Poland, salted products such as salt gherkins require desalting prior to consumption and that, therefore, they should not be included in the standard. The Committee noted that "salt-sour and salt" type pickled cucumbers were marketed for direct consumption in a number of countries. The delegation of Netherlands considered the provision of 0.7% minimum total acidity to be insufficient to characterize the "sour" sub-type of product and proposed to increase the figure to 1% for the cured product and 1.5% for the fresh product. After some discussion the Committee decided not to change the minimum of 0.7% for both sub-types. The delegation of the Netherlands expressed its reservation in respect to this matter.

Section 2.3 Styles

28. It was noted that pickled cucumbers were sorted according to diameter but not according to length and the Committee, therefore, agreed to delete reference to requirements for maximum length. The delegation of Poland was opposed to this deletion. The delegation of the US pointed out that there was a relatively constant relationship of 1:2.5 between the width and length of cucumbers, although the Committee was informed that results from Norwegian studies showed that, in Norway, this ratio was 1:3. The Norwegian delegation was in favour of retaining the maximum diameter for "gherkins" at 30 mm.

29. The Committee noted that in some countries large containers of one gallon approximately equal to four litres were used to market cucumbers. In order to accommodate these containers, the Committee agreed to increase the container size of three kilogrammes to four litres in Section 2.3(a). The delegation of Poland was against this change.

30. On the proposal of the delegation of Switzerland, the Committee agreed to include a general provision for styles and also to include a consequential amendment in the labelling section. It was noted that the style "cut" pickled cucumbers proposed by the delegation of the USA would be covered under this general Provision.

Section 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

31. The Committee agreed to redraft Section 3.1 in such a way as to exclude substances considered to be food additives. In redrafting this section, the Committee agreed not to make a distinction between basic and optional ingredients. It was also agreed that in the case of mustard pickles, vegetable and fruit ingredients could be present at a maximum of 30 percent of the total product weight. The question was raised as to whether potatoes were included in the term "vegetables". The Committee agreed that potatoes were not included in the term "vegetables" for the purpose of this standard.

Section 4. FOOD ADDITIVES

Section (a) Solubilizing and Dispersing Agents

32. In considering the technological need for Polysorbate 80, the Committee was informed that, although this solubilizing agent was carried over from flavouring agents, it had a function in the final product in helping to disperse ingredients such as essential oils. On the proposal of the USA, the Committee decided to include a number of vegetable gums, alginates, and carrageenan as dispersing agents in this section.

Section (b) Firming Agents

33. The Committee agreed to include three further firming agents in this section. It was noted that these substances were added to the packing medium and that aluminium and calcium reacted with components of cucumbers.

Section (c) Preservatives

34. The delegation of Switzerland was of the opinion that sulphur dioxide should be deleted from this section as it was carried over from vegetable ingredients and was, therefore, covered by the Codex Carry-Over Principle for food additives. The Committee decided not to delete this provision. On the proposal of the USA, the Committee agreed to include sorbic acid and its salts in this section. The delegation of Japan considered that the use of benzoic acid was not necessary. The delegation of the Netherlands was of the opinion that the use of preservatives was justified only in large packs.

Section (d) Colouring Matters

35. On the proposal of the delegation of the USA, the Committee agreed to include a number of additional colours. The delegations of Poland and the Netherlands expressed their reservations concerning the use of colours in this product.

Section (e) Thickening Agents

36. On the suggestion of the delegation of the USA, the Committee agreed to include additional thickening agents in this section.

Section (f) Acidifiers

37. The Committee agreed to provide for a number of organic acids used as acidifiers and previously included in the section on Optional Ingredients. The delegation of Canada was against the use of acetic acid.

Section (g) Flavours

38. The Committee decided to provide for natural flavours and nature-identical flavours to cover flavourings previously included in the section on Optional Ingredients.

General Considerations

39. The Committee agreed that the justification of the use of the additives included in Section 4 of the standard, as well as the question of maximum levels, should be reconsidered at the next session. Governments were requested to send information on these additives. The delegation of Poland expressed general reservation against the use of food additives which were not absolutely necessary from a technological point of view.

Section 5. CONTAMINANTS

40. The delegation of Poland was of the opinion that a maximum level of 150 mg/kg tin was sufficient. In the absence of more, definite information, the Committee decided not to change the maximum level as proposed by Poland.

Section 7.1.2 Minimum Volume Fill for Whole Style

41. The delegation of Poland, supported by the delegation of the Netherlands, was of the opinion that the figure of 55 percent should be decreased to 50 percent. The delegation of Switzerland proposed that a distinction should be made between the requirement for minimum volume fill for products prepared from fresh or cured cucumbers, i.e. 45 and 55 respectively. The delegation of the USA suggested that minimum volume fill should be expressed on the declared volume of the container in order to account for needed headspace. The Committee agreed to distinguish between products prepared from fresh and cured cucumbers but decided to place the figure for the former type in square brackets.

Section 7.1.3 Minimum Drained Weight for Other Styles

42. On the proposal of the delegation of the USA, the Committee agreed to change the drained weight provision into a provision for minimum volume fill as in para 41. The delegation of the USA was requested to prepare a method of determination of minimum volume fill. The Secretariat suggested that the cucumber content by volume could be defined as difference between container capacity and the volume of liquid obtained through draining, both of these parameters determined using the standard Codex methods,

Section 8.1.2

43. The Committee agreed to include in the labelling section the consequential amendment following the inclusion of the general style provision. It also agreed to make changes to Section 8.1.2(b), to cover the cucumbers prepared with aromatic ingredients other than dill. On the proposal of the Canadian delegation, the Committee agreed to allow the alternate designation of "genuine dill" or "natural dill" to describe dill prepared from naturally fermented cucumbers.

Section 8.1.3

44. This section was deleted as it was thought inappropriate to single out colours from among the additives for such a Prominent declaration.

Section 8.3 Net Contents

45. A number of delegations were of the opinion that it was appropriate to declare drained weight in addition to net content. The delegation of Switzerland stressed that this was a general principle of the Commission in those cases where the packing medium was discarded. This was clearly stated in para 3.3(b) of the Recommended International Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969). The delegation of Canada was of the opinion that net weight should only be declared by volume. The Committee decided not to make any changes to Section 8.3.

Section 8.4 Name and Address

46. The Committee did not accept the Proposal of the delegation of Japan to declare the name and address of the manufacturer in code, as it was thought that this was important information for the consumer.

Section on Date Marking

47. The same discussion took Place in connection with date marking as shown in para 21 concerning tropical fruit salad and the same conclusions were reached. In this context, it was also stated that, as some pickled cucumbers required refrigeration, this fact should be included on the label together with appropriate instructions to the consumer.

Section 9. METHODS OF ANALYSIS AND SAMPLING

48. The Committee deleted the method of determination of drained weight as this was no longer necessary. It was agreed that a method for the determination of minimum volume fill should be developed and included in this section (see paragraph 42).

Status of the Standard

49. The Committee agreed to advance the Proposed Draft Standard for Pickled Cucumbers, as amended (see Appendix IV) to the Commission at Step 5 of the Codex Procedure.

PROPOSED DRAFT STANDARD FOR CANNED CARROTS

50. The Committee had before it the above draft standard contained in Appendix VII of ALINORM 76/20 and government comments thereon contained in documents CX/PFV 75/7 and Addenda I and II and CX/PFV 77/6 and Addendum I. The following paragraphs summarize the discussions on the various issues raised during the consideration of this standard. The amendments adopted to the draft standard for canned carrots have been incorporated in the standard contained in Appendix V to this report.

Section 1.1 Product Definition

51. The Committee amended the product definition slightly as shown in the amended version of the standard, including, in so doing, the substitution of the term "nutritive sweeteners" for "sugars".

Section 1.2 Varietal Types

52. The Committee agreed to include in this section a specific reference to and definition of the Paris Type carrot, as had been Proposed by the delegation of Switzerland in its written comments.

Section 1.3 Styles

53. In sub-section 1.3(a), Baby Whole Carrots, figures ranging from 20 mm to 30 mm for the diameter were proposed. The majority view of the Committee was in favour of a figure of 23 mm.

54. In sub-section 1.3(e), (f) and (h) "Sliced Lengthwise", "Sliced or Ring Cut", and "Julienne, French Style, or Shoestring", the Committee agreed to make provision for carrots which had been sliced or cut either smooth or corrugated. In sub-section 1.3(k), the Committee altered the designation "Cut" to read "Finger Cut" and revised the definition thereof as shown in the revised version of the standard. The Committee considered it appropriate, in the case of this product to include a provision for "Other Styles" as shown in the revised version of the standard.

Section 1.3.1 Allowance for Styles

55. After considerable discussion the Committee decided that there was no need to retain this section in the draft standard.

Section 2.1.1 optional Ingredients

56. As regards sub-section 2.1.1(c), several delegations thought that the figure of 15 percent as a maximum for total drained vegetable ingredient was too high. It was agreed to reduce the figure to 10 percent which was placed in square brackets.

57. The delegation of Australia proposed to provide for cheese sauce as an additional optional ingredient. The relevant text is given in the revised version of the standard, together with the consequential addition to the labelling section.

Section 2.2.1 Colour

58. The Committee decided to amend this section to make it clear, beyond any doubt, that the colour criteria applied to the packing medium as well as to the carrots. The Committee did not think it necessary to retain the second sentence of this section, more especially as the provision in the last Part of the sentence did not appear to be appropriate to the heading of the section.

Section 2.2.4.2 Other Defects

59. The Committee agreed that "Baby Whole Style, should be listed with "Halved, Quartered, ----- Finger Cuts". In the interest of clarity, the Committee decided to make it clear that the sample unit in sub-section (3) was 400 grammes drained weight. In Table I, sub-section (f), under the defect "green", it was decided to score units with green tops as a minor defect in "Whole Style". Also under "Allowances for Defects (Maximum Number Permitted)", it was decided to include "Baby Whole" in the "Halved, Quartered -- ----- - Finger Cuts", where a sample of 80 units was prescribed.

Section 4. FOOD ADDITIVES

60. The Committee considered a proposal of the International Glutamate Technical Committee to provide for a maximum level of 0.25 percent total monosodium glutamate in this product. The Committee considered this figure to be extremely high. As to what countries used monosodium glutamate in this product, the Committee noted that aside from a certain use of monosodium glutamate in this product in the USA, no other delegation present indicated that this substance was being used in the product. In view of this and of the fact that the author country of the draft standard was not represented at the session, the Committee, rather than delete this provision, decided to place it in square brackets.

61. A question was raised as to the technological justification for the use of the firming agents provided for in the standard. There being no explanation forthcoming from the delegations present and in the absence of the author country, it was decided to place this provision in square brackets. The Committee agreed to an editorial re-arrangement of the text concerning the maximum limit for modified starches. The delegation of Japan proposed that several of the modified starches and alginates be deleted from the standard, on the grounds that they were not found to be technologically necessary in Japan. It was noted, however, that different countries used different modified starches and alginates, and the Committee, therefore, made no change in the standard in this respect.

Section 5. HYGIENE

62. The delegation of Norway referred to the Code of Practice which was being developed for Low Acid Canned Foods. The Committee thought that at a later stage, when the Code was more advanced in the Steps procedure, it might be desirable to make reference to this Code in the hygiene section of the standard.

Section 6.2.1 Minimum Drained Weight

63. The Committee amended this section both editorially, in the interest of clarity, and in substance. The revised section is given in the amended version of the standard (see also para 66 below).

Section 7. LABELLING

64. The Committee amended sub-section 7.1.2, to include a reference to "crinkle cut", and also a provision for the use of "other styles". Sub-section 7.1.3 was amended to make reference to "crinkle cut". There being some doubt as to whether "seasoning", in sub-section 7.1.4 included the various vegetables provided for in the standard as optional ingredients, it was decided to make specific reference to vegetables in this sub-section.

65. The Committee thought that in this product water should be declared as an ingredient. Sub-section 7.2 was amended accordingly.

Section 7.3 Net Contents

66. The delegation of Japan proposed that the drained weight should be declared. Some delegations supported this proposal, but others were against it. Reference was made to the relevant provision in the general standard for the Labelling of Prepackaged Foods on this topic. Those in favour of declaration of drained weight stressed that it was desirable from the consumer protection point of view. Those against stressed the cost involved to industry, to ensure that the declaration would be accurate. As regards declaration of ingoing weight, it was noted that, whilst this was practicable on a national

basis, it would be impracticable for an international standard, since the ingoing weight can be monitored only in the country of manufacture.

67. The delegation of Canada proposed that the net content of this product be declared by volume, as was done in Canada. Reference was made to the relevant section of the General Standard for the Labelling of Prepackaged Foods, on this topic.

68. Concerning paragraphs 66 and 67 above, it was decided that the existing provision in the standard on Net Contents should be expanded to include a reference to drained weight, as in the Step 9 standard for Canned Mushrooms, and that the entire section should be placed in square brackets.

Lot identification

69. The delegation of Japan proposed that a section on Lot Identification be included in this standard. It was agreed that the text which had been adopted in the case of the draft standard for Tropical Fruit Salad, should be included in this standard.

Date Marking

70. The delegation of Japan also proposed to introduce a provision on date marking in the standard. The Committee decided not to include such a provision in the standard, noting that, in any event, the guidelines for Codex Commodity Committees developed by the Codex Committee on food Labelling had not yet been finalized.

71. The Committee agreed that the methods described should be included by reference only.

Status of the standard

72. The Committee agreed to advance the Proposed Draft Standard for Canned Carrots, as amended, to the Commission at step 5 of the Codex Procedure (see Appendix V).

PROPOSED DRAFT STANDARD FOR DRIED APRICOTS

73. The Committee had before it the above standard contained in document CX/PFV 77/7 and government comments thereon contained in document CX/PFV 77/8. It also had available the draft standard for dried apricots prepared by the Economic Commission for Europe (ECE), The committee took this standard into consideration during the discussions. The following is a summary of the discussions of the various items. The amendments adopted during the session have been incorporated into the standard contained in Appendix VI to this report.

74. The Committee took note of the statement of the delegation of Poland that European standards had already been adopted or were being given a trial as recommendations for dried apricots, dates, pistachio nuts and other dried fruit. The delegation of Poland stressed the importance, in the interest of international trade, of ensuring that there were no significant differences between the UNECE standards and the Codex standards and suggested that it will be desirable to establish a Joint UNECE/Codex Group of Experts on Standardization of Dried Fruit.

Section 2.3 styles

75. There was some discussion concerning the various styles included in this section, which, according to the delegation of France, represented products not appropriate to the standard. It was pointed out that there was international trade in all the styles included in the standard and that it was desirable to regulate these products.

Section 2.4 Size Classification

76. It was noted that the ECE standard for dried apricots contained a size classification by diameter as well as by number/500 g of Pitted whole dried apricots and apricot halves, while the Codex standard provided for size classification by number/kg of the unpitted product and apricot halves. It was also noted that there were significant differences only in the size classification by halves and the Committee agreed that an attempt should be made to reduce these differences. For this purpose the Committee set up a small ad hoc working group to consider section 2.4 of the standard with the delegation of Iran as rapporteur. The Working Group, in reporting back to the Committee, pointed out that it had been able to establish a new size classification system in which the differences between the ECE and Codex standards had been greatly reduced. The Committee adopted the recommendations of the Working Group.

Section 3.2 Optional Ingredients

77. The Committee redrafted this section editorially and also to indicate that the optional ingredients were intended for the stuffed style product (see 2.3(c)).

Section 3.3.1 Moisture Content

78. A number of delegations thought that the moisture content of 15 percent was rather low in unsulphured apricots and that such products were too dry for direct consumption. It was pointed out that these products were normally cooked prior to consumption and that a low moisture content ensured the stability of the dried apricots.

Section 3.3.2 General Requirements

79. After discussion of this section and those dealing with the definition of and allowance for defects, the Committee set up an ad hoc working group (see para 76) to redraft these sections. As a result of the recommendations of the working Group and on the basis of further discussions which followed, the Committee agreed to move the definition of foreign matter (3.3.3) to Section 3.3.2 on general requirements. It was agreed that "foreign matter" should be divided into two parts: one dealing with mineral impurities such as sand and another one dealing with matter such as extraneous vegetable matter and insect debris. As in the case of the standard for raisins, the Committee did not deem it necessary to set a maximum limit for this type of "foreign matter".

Section 3.3.3 Definition of Defects

80. The Committee made a number of editorial changes (e.g. fungus changed to mould) and also decided to adopt the approach of the ECE standard which provided for a separate limit for the mouldy, fermented and insect-damaged product. "Foreign matter" (see para 80) was transferred to section 3.3.2.

Section 3.3.4 Allowance for Defects

81. There was discussion on the need for a total percent defects and whether immature fruit should be included in the total percent defects. The Committee agreed to set a total limit for defects but concluded that it would not be necessary to include in it immature fruit.

Section 4. FOOD ADDITIVES

82. The Committee noted that in some countries glycerol was considered to be necessary to help prevent dehydration of the product. A number of delegations indicated that sorbic acid was not used in their countries. However, it was pointed out that levels

up to and higher than 500 mg/kg sorbic acid were being found in apricots imported to Europe. The Committee agreed that both glycerol and sorbic acid should be provided for in the standard. Noting the request of the Codex Committee on Food Additives, the Committee proposed maximum levels in the final product. The maximum level for glycerol was placed in square brackets.

83. The delegation of the USA proposed a maximum level of 2500 mg/kg SO₂ in the final product. It was noted that SO₂ was used to prevent discoloration and as a preservative. A number of delegations thought that the maximum level of 2500 mg/kg was too high. However, it was noted that SO₂ tended to disappear from the product on storage and, more so, on cooking. The maximum level of 2500 mg/kg was needed to cover products analyzed shortly after entry into trade channels. The Committee adopted a maximum level of 2000 mg/kg in the final product.

Section 5. HYGIENE

84. The delegation of France questioned whether dried fruits should not have different provisions for hygiene from those in standards for heat-treated fruits and vegetables. The Committee noted that there were some differences, since, in the case of dried fruits, the section on hygiene referred to a specific Code of Hygienic Practice for Dried Fruits.

Section 7.1 The Name of the Product

85. The Committee discussed whether the terms "sulphured" and "unsulphured" should be the only ones permitted for the declaration of SO₂ and, indeed, whether it was necessary to declare SO₂ as part of the name. It was agreed that it was sufficient to declare SO₂ in the list of ingredients as required by section 7.2 of the standard. Section 7.1.3 was, therefore, deleted. The delegation of Norway was of the opinion that SO₂ should be declared by specific rather than by class name as permitted by section 7.2.

Section 8. METHODS OF ANALYSIS AND SAMPLING

86. The Committee agreed to delete the method in 8.2.4 as it was no longer needed. It was also agreed to amend section 8.2.1 dealing with moisture determination by introducing the FAO/WHO electrical conductance method (CAC/RM 50-1974) as an alternative method.

87. The Committee agreed that it would be necessary to develop a method of sampling for dried fruits.

Status of the Standard

88. The Committee decided to advance the Proposed Draft Standard for Dried Apricots, as amended (see Appendix VI to this report) to the Commission at Step 5 of the Codex Procedure.

PROPOSED DRAFT STANDARD FOR DATES

89. The Committee had before it the above draft standard contained in Appendix VI of ALINORM 76/20A and government comments thereon. The delegation of Iran (author) indicated that it had drafted the standard in collaboration with USA and drew attention to written comments received from Australia, France, Iraq, U.K, and USA. The remarks made by the delegation of Poland under para 74 apply also to this draft standard. The following paragraphs summarize the discussions on the various issues raised during the consideration of this standard.

Section 1. SCOPE

90. The scope section was redrafted to make it clear (i) that the standard applied to whole dates intended for human consumption whether in consumer sized packages or in larger (i.e. bulk) containers, from which the dates might be offered for sale to the consumer or from which the dates might be taken and repackaged in small consumer-size containers, or reprocessed within the limits of the standard, e.g. pitting; and ii) that the standard did not apply to dates intended for industrial purposes fermentation industry, spirits, etc.). The delegation of Iraq was of the opinion that the standard should apply only to dried dates.

Section 2.1 Product Definition

91. A number of amendments were made to this section. Sub-sections 2.1(a) and (e) were amended and, at the suggestion of the delegation of Australia, sub-section 2.1(f), which provided for the use of fumigation, was placed in square brackets, since provisions on fumigation did not figure in Codex Commodity Standards, but rather separately in Codex publications containing international maximum limits for pesticide residues.

92. In this connection the delegation of the USA stated its view that post-harvest fumigants should be regarded as food additives. The attention of the Committee was drawn to the fact that the Codex Committee on Pesticide Residues had fixed international maximum limits for inorganic bromide, from the use of organic bromide fumigants, specifically in dates and other dried fruit.

93. The Committee agreed to ask the Codex Committee on Pesticide Residues to look into current fumigation practices in regard to dates and to recommend international tolerances. In this connection, interested countries were requested to furnish data to the Codex Committee on Pesticide Residues.

Section 2.4 Sub-Styles

94. At the request of the delegation of France, the Committee agreed to provide for an additional style "Clusters" in the standard.

Section 2.5 Size Classification

95. On the understanding that the draft standard would be sent back to Step 3 for a further round of government comments, the Committee agreed to the inclusion in this section of the standard of revised figures for the sizing of (a) whole unpitted dates and (b) whole pitted dates. The Committee noted the statement of the delegation of Iran that the revised figures, which had been supplied by the delegation of Iraq, covered all varieties in international trade. The delegation of France drew attention to figures for sizing of dates extrapolated from the European Standard for this product.

Section 3.1.1 General Requirements

96. In the interest of greater precision and clarity, the introductory section of this provision was amended somewhat. Taking into account that the standard would be going back to Step 3, the Committee agreed to the inclusion in the standard of revised figures for moisture content and minimum size as it would be necessary for these-figures to be considered carefully in the light of current practices. The Committee also agreed to provide for an additional requirement - Caps, and to increase the tolerance for pits.

97. The delegation of Iran expressed the view that, since a range of sizes from large to small had been provided for, there would seem to be no need for a provision on

minimum size. The delegation of Switzerland indicated that it could agree to the deletion of the provision on minimum size only if sizing were mandatory.

98. As regards the raising, at the request of the delegation of the USA, of the figure for moisture content from 19% to 30% in the case of invert sugar varieties, it was noted that the product with such high moisture content moved in international trade under cold chain conditions. Reference was made by one delegation to the possibility of the use of chemical preservative in connection with this product. The delegations of the Netherlands and Switzerland indicated that they could agree to the higher figure of 30% moisture content, only if the standard did not permit the use of preservatives.

Section 3.1.2.1 Definition of Defects

99. In the case of the definitions of the defects "Sunburn" and "Blemish", amendments to the figures given were included in the standard. It was also agreed to include the definition of "infestation" proposed by the UK.

100. It was further agreed that the defects "Souring", "Mould" and "Decay" should be combined. The delegation of France indicated that it was opposed to combining "Decay", the definition of which included dates that were rotten with the allowances for the other two defects mentioned.

Section 3.1.2.2 Allowances for Defects

101. The Committee noted that the figure of 20 percent for defined defects was an overall limit by count of which the other limits listed formed part. Section 3.1.2.2 was revised and it was decided that it should be placed in square brackets.

Section 7. WEIGHTS AND MEASURES

102. The Committee noted the remarks of the French delegation that the translation into French of this section was not entirely clear.

Status of the Standard

103. The Committee agreed that the delegation of Iran, together with the Rapporteur (Mr. 6. Parlet, USA) should agree on the revised version of the standard in the light of the amendments that had been agreed to at the session and of written comments received. The revised standard would then be submitted to the Secretariat for distribution to governments for comments at Step 3.

PROPOSED DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS

104. The Committee had before it the above draft standard contained in Document CX/PFV 77/10, prepared by Iran. A question was raised whether the development of standards for nuts was properly within the competence of the Committee. The delegation of the Netherlands indicated that in the Netherlands nuts were classified under the heading of processed fruits and vegetables.

105. The Committee agreed that it wished to proceed with the development of international standards for this and possibly similar products and noted also the need for more international standards of interest to developing countries. The Committee agreed to send this standard out for government comments at Step 3 of the Codex Procedure.(see Appendix VII).

CANNED PALMITO IN BRINE

106. The Committee had before it a paper prepared by Brazil containing information to justify the elaboration of a standard for canned palmito in brine (CX/PFV 77/11).

In introducing the paper, the delegation of Brazil pointed out that there was considerable international trade in this high value product and that the establishment of a Codex standard for canned palmito in brine was of great interest to developing countries which produced this food. It was also pointed out that there was little national legislation for this product and that a Codex standard would serve to fill this gap and ensure harmonization of legislation.

107. The Committee agreed that the establishment of a standard was sufficiently justified and requested the delegation of Brazil, with the assistance of France, to prepare a draft standard for consideration by the next session of the Committee. Members of the Committee were requested to send in their comments on the canned palmito in brine standard which would be distributed by the Secretariat in due course.

CANNED APRICOTS

108. The Committee had before it a paper prepared by Australia (CX/PFV 77/12) justifying the establishment of a standard for canned apricots. The paper also included a proposed draft standard for this product. In introducing the paper, the delegation of Australia pointed out that there had been good response to the questionnaire requesting information on canned apricots. The data received showed large international trade in this product which was one of the few remaining canned to be standardized.

109. The Committee agreed that there was sufficient justification for the establishment of a Codex standard for canned apricots and decided that the draft standard prepared by Australia should be sent to governments at Step 3 of the Codex Procedure. (See Appendix VIII).

OTHER BUSINESS

Sampling Plans for Prepackaged Foods (CAC/RM 42-1969)

110. The Committee considered a note sent by New Zealand to the chairman of the Committee concerning certain difficulties in connection mainly with the high sample size required by the Sampling Plans. The note also drew attention to certain other matters requiring clarification.

111. The view was expressed that the whole question of approach to sampling should be discussed within the Codex in order to determine as to what type of sampling procedures (by attribute, sequential, mixed attribute-sequential, etc.) should be adopted. On the other hand, it was pointed out that, with little modification, the present Sampling Plans could be improved and made more acceptable. The Secretariat was of the opinion that there were several issues involved in considering sampling plans, not all of which were problems of statistical nature, but required a consideration of the product and provisions in standards to which the sampling plans applied, and economic aspects. For this reason, both Commodity Committees and the Codex Committee on Methods of Analysis and Sampling should be involved.

112. The Committee agreed that the Commission should be informed that the sampling plans for prepackaged foods required examination, especially as regards sample size, the procedures for the application of the two levels of sampling provided for in the sampling plans and certain matters of editorial nature and other matters requiring clarification. The delegation of USA agreed to prepare a working paper setting out the issues raised by New Zealand and by delegations during the discussions and proposing the necessary changes to be made to the sampling plans. The paper would also contain possible alternative sampling procedures. This paper would be submitted through the

secretariat to the Codex Committee on Methods of Analysis and Sampling with a request for guidance and to all Codex Commodity Committees, which had made reference to the sampling plans in their standards.

Future Work Programme

113. It was noted that the following standards would be before the Committee at its next session:

Canned Pickled Cucumbers	(Step 7, if advanced to this Step by the 12th session of the Commission)
Canned Carrots	(Step 7, if advanced to this Step by the 12th session of the Commission)
Dried Apricots	(Step 7, if advanced to this Step by the 12th session of the Commission)
Dates	(Step 4)
Unshelled Pistachio Nuts	(Step 4)
Canned Apricots	(Step 4)
Canned Palmito in Brine	(Step 2)

114. The delegation of Japan expressed the wish that the Committee develop a standard for Canned Chestnuts. The Committee agreed that the delegation of Japan should prepare a justification paper for the next session of the Committee, in accordance with the criteria for the development of standards laid down in the Procedural Manual of the Codex Alimentarius Commission.

115. The delegation of Mexico wished the Committee to develop a standard for Canned Mangoes. As in the case of Japan above, the delegation of Mexico was requested to prepare a justification paper for the next session of the Committee.

116. Having made provision for "other styles" in some of the standards which were before it for consideration at the present session, the committee thought it would be desirable to consider the need for the introduction of such a provision in the Step 9 standards which have been sent to governments for acceptance. To assist it in its deliberations, the Committee requested the Secretariat to write to governments asking them to indicate in which of the Step 9 standards the above provision should be introduced (see paras 3 and 4).

117. The delegation of Australia enquired as to the position concerning a reserve list of standards which appeared in the previous report of the Committee. It was noted that these proposals had either been abandoned or had not been pursued.

118. Some delegations drew attention to the need for bringing some of the older Step 9 standards up-to-date. The Step 9 Standard for Canned Green Beans and Wax Beans was cited as an example. It was agreed that countries which felt that any standards were in need of amendment should make proposals in this regard to the Committee.

Date and Place of Next Session

119. The Committee noted that the date and place of the next session would, following consultation with the US authorities, be fixed at the 12th session of the Commission. The Committee noted that, under current proposals of the Secretariat, it was hoped to hold the next session of the Committee in September 1978 in Washington, D.C.

Status of Standards for Processed Fruits and Vegetables

<u>Standard</u>	<u>Document No.</u>	<u>Status (Step)</u>
Canned Tomatoes	CAC/RS 13-1969, Rev. 1	9
Canned Peaches	CAC/RS 14-1969, Rev. 1	9
Canned Grapefruit	CAC/RS 15-1969	9
Canned Green and Wax Beans	CAC/RS 16-1969	9
Canned Applesauce	CAC/RS 17-1969	9
Canned Sweet Corn	CAC/RS 18-1969	9
Canned Pineapple	CAC/RS 42-1970, Rev. 1	9
Canned Mushrooms	CAC/RS 55-1972	9
Canned Asparagus	CAC/RS 56-1972	9
Processed Tomato Concentrates	CAC/RS 57-1972	9
Canned Green Peas	CAC/RS 58-1972	9
Canned Plums	CAC/RS 59-1972	9
Canned Raspberries	CAC/RS 60-1972	9
Canned Pears	CAC/RS 61-1972	9
Canned Strawberries	CAC/RS 62-1972	9
Table Olives	CAC/RS 66-1974	9
Raisins	CAC/RS 67-1974	9
Canned Mandarin Oranges	CAC/RS 68-1974	9
Canned Fruit Cocktail	CAC/RS 78-1976	9
Jams (Fruit Preserves) & Jellies	CAC/RS 79-1976	9
Citrus Marmalade	CAC/RS 80-1976	9
Canned Mature Processed Peas	CAC/RS 81-1976	9
Canned Peaches - Amendment	ALINORM 78/20, App. II	5
Canned Tropical Fruit Salad	ALINORM 78/20, App. III	8
Canned Carrots	ALINORM 78/20, App. V	5
Pickled Cucumbers (Cucumber Pickles)	ALINORM 78/20, App. IV	5
Dates	1	Retained at 3
Dried Apricots	ALINORM 78/20, App. VI	5
Pistachio nuts (unshelled)	ALINORM 78/20, App. VII	3
Canned Apricots	ALINORM 78/20, App. VIII	3
Canned Palmito (Palm Hearts)	ALINORM 78/20, Paras. 106 & 107	2
Canned Chestnuts	ALINORM 78/20, Para. 114	For future consideration at Step 2
Canned Mangoes	ALINORM 78/20, Para. 115	

^{1/} To be distributed in due course.

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PROPOSED DRAFT AMENDMENTS TO THE RECOMMENDED INTERNATIONAL
STANDARD FOR CANNED PEACHES (CAC/RS 14-1969, Rev. 1)

Advanced to Step 5

The following text would replace sections 2.1.1.1 through 2.1.2 in the present standard:

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

2.1.1.2 Fruit juice - in which peach 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 peach 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 peach, 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 Classifications of packing media when sugars are added:

2.1.2.1 When sugars are added to peach 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

2.1.2.2 When sugars are added to water or water and peach 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		Not less than 10° Brix but less than 14° Brix
Water Slightly Sweetened		
Extra Light Syrup		
Extra Heavy Syrup		

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.

The following text would be added after 6.1.3 and would replace 6.1.2(b) which would be deleted:

6.1.4 The packing medium shall be declared as part of the name, or in close proximity to the name.

6.1.4.1 When the packing medium is composed of water, or water and peach juice, or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as:

"In water" or "Packed in water"

6.1.4.2 When the packing medium is composed solely of peach juice, or any other single fruit juice, the packing medium shall be declared as:

"In peach juice" or "In (name of fruit) juice"

6.1.4.3 When the packing medium is composed of two or more fruit juices, which may include peach juice, it shall be declared as:

"In (name of fruits) juice", or

"In fruit juices", or

"In mixed fruit juices"

6.1.4.4 When sugars are added to peach juice or other fruit juices, the packing medium shall be declared as:

"Lightly sweetened (name of fruit) juice", or

"Heavily sweetened (name of fruits) juice(s)", or

"Lightly sweetened fruit juices", or

"Heavily sweetened mixed fruit juice(s)"

as may be appropriate.

6.1.4.5 When sugars are added to water, or water and a single fruit juice (including peach juice) or water and two or more fruit juices, the packing medium shall be declared as:

"Light Syrup" or "Heavy Syrup" or

"Water slightly sweetened" or "Slightly sweetened water", or

"Extra light syrup", or "Extra heavy syrup"

as may be appropriate.

6.1.4.6 When the packing medium contains water and peach juice or water and one or more fruit juice(s), in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example:

"Peach juice and water", or

"(name of fruit) juice(s) and water".

APPENDIX III

PROPOSED DRAFT STANDARD FOR CANNED TROPICAL FRUIT SALAD

Advanced to Step 8

1. DESCRIPTION

1.1 Product Definition

Canned Tropical Fruit Salad is the product (a) prepared from a mixture of basic fruits as specified in Section 1.2(a) to which may be added one or more optional fruits as

specified in Section 1.2(b); (b) such fruits may be fresh, frozen or canned; (c) the fruit mixture is packed with water or other suitable liquid packing medium and may be packed with nutritive sweeteners and processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

1.2 Kinds and Styles of Fruits

The fruit ingredient shall consist of each of the three fruit groups listed under Basic Fruits to which may be added any one or more of the fruits listed under Optional Fruits. The fruit shall be peeled, cored, trimmed, deseeded or pitted as may be applicable for the respective fruit in normal culinary preparation.

(a) Basic Fruits

Pineapple (Ananas comosus) - tidbits, pieces, dices, chips or crisp cut.

Papaya (Carica papaya) or Mango (Mangifera Indica) - Singly or in combination - slices, dices or sections.

Banana (Cultivated edible species of Musa) - Slices or dices.

(b) Optional Fruits

Litchi (Litchi chinensis) - whole or broken segments.

Cashew (Anacardium occidentale) - as flesh

Guava (Guayaba) (Psidium Guajava) - quarters, slices, dices or puree.

Longan (Euphoria Longana) - whole or broken segments.

Oranges (citrus Sinesis and citrus Reticulata) (including Mandarin) -whole segments.

Grapefruit (Citrus Paradisi) - whole or half segments.

Grapes (Cultivated edible species of Vitis) - whole grapes of any seedless variety.

Maraschino Cherries (Prepared from fruit conforming with the characteristics of Prunus avium) - whole or halves (and pitted).

Passion Fruit (Cultivated edible species of Passiflora) - pulp (flesh) with or without seeds.

Jack Fruit (Artocarpus Integrifolia) - slices.

Melon (Cucumis Melo) - slices, dices or balls.

Rambutan (Nephelium Lappaceum) - whole or broken segments.

Peach (Prunus Persica L.) - pieces, dices or slices.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Proportion of Fruits (basic ingredients)

2.1.1 Fruits shall be in the following proportions, based on the individual drained fruit weights in relation to the drained weights of all the fruits:

	<u>Minimum</u>	<u>Maximum</u>
<u>Basic Fruits</u>		
Pineapple	45%	65%
Papaya or Mango (singly or in combination)	25%	50%
Banana	5%	20%
<u>Optional Fruits</u>		
Litchi	5%	20%
Melon	5%	20%
Longan	5%	20%
Guava (Guayaba) (except puree, as specified in 2.1.2)	5%	20%

2.1.2 The following optional fruits are not considered in the determination of proportions of fruit, as their consistency after processing prevents an accurate determination of their drained weight. However, it is recommended that they make up following percentages of the fruit ingredients present:

	<u>Minimum</u>	<u>Maximum</u>
Guava puree (see 2.1.1)	5%	20%
Cashew	2%	5%
Passion Fruit	1%	5%
Jack Fruit	5%	20%
Grape	3%	15%
Rambutan	5%	20%
Oranges (including Mandarin)	3%	15%
Maraschino Cherries	1%	4%
Peach	5%	20%
Grapefruit	3%	15%

2.1.3 Acceptance

A lot will be considered as meeting the requirements for Proportions of Fruits when:

- (a) The average of the individual fruit proportions (except those in 2.1.2 above) from all containers in the sample is within the range required for the individual fruits; and
- (b) The number of individual containers, which are not within the range for any or one or more fruits, does not exceed the acceptance number (c) of

the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (CAC/AM 42-1969).

2.2 Packing Media

2.2.1 Canned Tropical Fruit Salad may be packed in any one of the following:

- (a) Water - in which water is the sole packing medium.
- (b) Water and Fruit juice - in which water and fruit juice(s) from the specified fruits, is the sole liquid packing medium.
- (c) Fruit Juice - in which one or more fruit juice(s) from the specified fruits, which may be- strained or filtered, is the sole liquid packing medium.
- (d) With Sugar(s) - any of the foregoing packing media (a) through (c) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose, and fructose syrup.

2.2.2 Classification of packing media when sugars are added

- (a) When sugars are added to fruit juice(s), the liquid media shall be not less than 14° Brix, and they are 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.

- (b) When sugars are added to water or water and one or more 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.

Optional Packing Media

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

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

2.2.3 Compliance with packing media classification

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.

2.3 Quality Criteria

2.3.1 Colour

Canned Tropical Fruit Salad shall have a colour characteristic of the mixed processed fruit, except that a slight bleaching of colour from the coloured cherries is acceptable.

2.3.2 Flavour

Canned Tropical Fruit Salad shall have a normal flavour and odour characteristic for the particular blend of fruit.

2.3.3 Texture

The texture of the fruit ingredient shall be appropriate for the respective fruit.

2.3.4 Defects and Allowances

Canned Tropical Fruit Salad shall be substantially free from defects within the following prescribed limits when examined in accordance with the sampling plan specified in 8.1.2:

<u>Defect</u>	<u>Maximum Limits</u>
(a) <u>Blemished fruit pieces</u> (consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities)	2 pieces/100 g of drained fruit
(b) <u>Peel</u> (based on averages) (considered a defect only when occurring on, or from those fruits which are peeled)	6.5 cm ² /500 g of total contents
(c) <u>Seeds (other than Passion fruit), Seed Material and Extraneous Vegetable Matter</u>	2 g/500 g of total contents

2.3.5 Classification of "defectives"

A container shall be considered a "defective" that fails to meet one or more of the applicable quality requirements in 2.3.1 through 2.3.4.

2.3.6 Acceptance

A lot will be considered as meeting the applicable quality and other requirements referred to in 2.3.5 when:

- (a) for those requirements which are not based on average - the number of "defectives", as defined in sub-section 2.3.5, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969 5 and
- (b) the requirements which are based on sample averages are complied with.

3. FOOD ADDITIVES

Unless otherwise stated, the following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

<u>Additives</u>		<u>Maximum level in the end product</u>
<u>Colouring Matter</u>		
Erythrosine 45430 (To colour cherries)		Limited by Good Manufacturing Practice
<u>Additives</u>		<u>Maximum level in the end product</u>
<u>Flavours</u>		
Cherry Laurel Oil	to flavour artificially coloured cherries only	10 mg/kg in the total product
Bitter Almond Oil		40 mg/kg in the total product
Natural flavours and nature-identical flavours as defined in the Codex Alimentarius, List of Additives, CAC/FAL 1-1973. ¹		
<u>Anti-Oxidant</u>		
L-Ascorbic acid		700 mg/kg
<u>Acidifying agent</u>		
Citric acid		Limited by Good Manufacturing Practice
Firming agents		
Calcium chloride		350 mg/kg as Ca
Calcium lactate		
Calcium gluconate		

^{1/} Temporarily endorsed.

4. CONTAMINANTS

The following provision in respect of contaminants has been temporarily endorsed by the Codex Committee on Food Additives:

Tin, maximum level 250 mg/kg, calculated as Sn

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this Standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with fruit and the product (including packing medium) shall 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.

6.1.2 Classification of "defective"

A container that fails to meet the requirement for minimum fill of 6.1.1 shall be considered a defective.

6.1.3 Acceptance

A lot will be considered as meeting the requirement of 6.1.1 when the number of "defectives" (see 6.1.2) does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

6.2 Minimum Drained Weight

6.2.1 The drained weight of the product shall not be less than 50% of the weight of distilled water at 20° C which the sealed container will hold when completely filled.

6.2.2 The requirements for minimum drained weight shall be deemed to have been 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.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

7.1 The name of the food

7.1.1 The name of the product shall be "Tropical Fruit Salad".

7.1.2 when the packing medium is composed of water, or water and one or more fruit juices in which water predominates, the packing medium shall be declared as part of the name or in close proximity thereto, as:

"In water" or "Packed in water".

7.1.3 When the packing medium is composed solely of a single fruit juice, the packing medium shall be declared as part of the name or close proximity thereto, as:

"In (name of fruit) juice"

7.1.4 When the packing medium is composed of two or more fruit juices, it shall be declared as part of the name or in close proximity thereto:

"In (name of fruits) juice"

or "In fruit juices"

or

"In mixed fruit juices"

7.1.5 When sugars are added to one or more fruit juices, the packing medium shall be declared as may be appropriate:

"Lightly sweetened (name of fruit) juice"

or

"Heavily sweetened (name of fruits) juice(s)"

or

"Lightly sweetened fruit juices"

or

"Heavily sweetened mixed fruit juice(s)"

7.1.6 When sugars are added to water, or water and one or more fruit juices, the packing medium shall be declared as may be appropriate:

"Light Syrup" or "Heavy Syrup"

or

"Water slightly sweetened"

or

"Slightly sweetened water"

or

"Extra light syrup" or "Extra heavy syrup"

7.1.7 When the packing medium contains water and one or more fruit juice(s), in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example:

"(name of fruits) juice(s) and water"

7.2 List of Ingredients

7.2.1 A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the General Standard for the Labelling of Prepackaged Foods, except as provided in 7.2.2 and 7.2.3.

7.2.2 The declaration of Maraschino Cherries shall be:

"Cherries artificially coloured and flavoured"

7.2.3 If ascorbic acid is added to preserve colour, its presence shall be declared in the list of ingredients in the following manner:

"L-ascorbic acid added as an antioxidant"

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

- (a) The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.
- (b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

7.6 Lot Identification

Each container shall be embossed or otherwise marked in code or in clear to identify the producing factory and the lot.

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods and have been endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

8.1.1 Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

8.1.2 Size of sample unit

- (a) For ascertaining proportions of fruits and fill of container (including drained weight) the entire container shall be the sample unit.
- (b) For ascertaining compliance with percentage requirements for Sizes and Shapes of fruits and Defects, the sample unit shall be:
 - (1) entire container when it holds 1 litre or less; or
 - (2) 500 g of drained fruit (of a representative mixture) when the container holds more than 1 litre.

8.2 Ascertaining proportions of fruit

8.2.1 Procedure

- (a) Determine drained weight and keep liquid and fruit separate;
- (b) Separate individual fruit ingredients, removing those fruits present in lesser amounts (such as cherries, grapes);
- (c) Weigh the individual fruit ingredients to the nearest gramme;
- (d) Record the weight of each fruit and add all of these weights.

8.2.2 Calculation and expression of results

Calculate the percentage of fruit proportions:

$$\frac{\text{The weight of each fruit} \times 100}{\text{* sum of all fruit weights}} = \% \text{ of the weight of each fruit}$$

* Do not use the original drained weight of the product before separation of the fruits.

8.3 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 36-1970, Determination of Drained Weight Method I.

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20 C which the sealed container will hold when completely filled.

8.4 Syrup Measurement (Refractometric Method)

Syrup strength is measured by the refractometric method and results are expressed as percent by weight (m/m) of sucrose ("degrees Brix"). Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 12th and 22.024, corrected only for temperature.

8.5 Method for determination of water capacity of containers

In accordance with the Codex Alimentarius Commission methods of analysis for Processed Fruits and Vegetables, CAC/RM 46-1972.

APPENDIX IV

PROPOSED DRAFT STANDARD FOR PICKLED CUCUMBERS (CUCUMBER PICKLES)

Advanced to Step 5

1. SCOPE

This standard applies to Pickled Cucumbers (in some countries Cucumber Pickles) intended for direct consumption, which are:

- (a) prepared with cucumbers as the predominant ingredient;
- (b) prepared from desalted cured cucumbers, fermented naturally or by controlled fermentation, or from fresh cucumbers which are acidulated;
- (c) preserved through natural or controlled fermentation or added acidulants and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives.

In some countries, the word "cucumbers" is associated with large size fruit whereas the word "gherkin" (in French "cornichons") refers to small fruit. Irrespective of customary national trade practice these products are included in this standard.

This standard does not cover finely chopped products called relish.

2. DESCRIPTION

2.1 Product Definition

Pickled cucumbers is the product:

- (a) prepared from clean, sound cucumbers of cultivars conforming to the characteristics of Cucumis sativas L.;
- (b) such cucumbers may or may not be peeled or may not have seeds removed;
- (c) packed with or without a suitable liquid packing medium and seasoning ingredients appropriate to the product;
- (d) is preserved in an appropriate manner before or after the container is closed - such preservation to include acidulation to a pH of 4.6 or less

either by natural or controlled fermentation or addition of a vinegar or an edible acid, and may also include heat pasteurization, refrigeration or a chemical preservative.

2.2 Types and kinds of pack

2.2.1 Fresh pack type

Prepared from fresh, uncured and unfermented cucumbers.

2.2.2 Cured type

Prepared from cucumbers which have been cured in salt brine or in other suitable curing solution with or without natural or controlled fermentation. Such salt stock may be sufficiently desalted, if necessary, during preparation for processing.

2.2.3 Sub-types

Analytical characteristics of the sub-type are determined on the packing medium after equalization.

Sub-type	Characterizing flavour	Prepared from --- Type	Total Acidity (as acetic acid)	Salt (NaCl)	Salt-free soluble solids
(a) Dill	Dill Herb and/or Oil of Dill	Fresh-pack or Cured Types	0.4% to 2.0%	1.0% to 4.5%	-
(b) "-----" (Name of Herb)	Herb and oils thereof other than dill herb and/or oil of dill	Fresh-pack or Cured Types	0.4% to 2.0%	1.0% to 4.5%	-
(c) Sour	Pronounced sour	Fresh-pack or Cured Types	0.7% to 3.5%	1.0% to 5.0%	-
(d) Sweet-Sour	Moderately sweet-sour	Fresh-pack or Cured Types	0.5% to 2.0%	0.5% to 3.0%	1.5% to less than 14%
(e) Sweet	Pronounced sweet	Fresh-pack or Cured Types	0.5% to 2.5%	0.5% to 3.0%	14.0% minimum
(f) Mustard	Mustard sauce, mustard seed and/or oil of mustard	Fresh-pack or Cured Types	0.5% to 3.0%	1.0% to 3.0%	
(g) Salt sour	Pronounced salty	Fresh-pack Type	[0.5% to 3.5%]		-
(h) Mild	Neither sweet nor sour	Fresh-pack or Cured Types	0.4% to 0.7%	1.0% to 3.5%	-

2.3 Styles

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

- (a) Whole - Cucumbers with a maximum diameter of 54 mm. In containers larger than 4 litres the cucumbers may have a maximum diameter of 65 mm. Whole cucumbers of this style may be designated as "gherkin" when they are not larger than [27] mm in diameter.
- (b) Whole curved - Whole cucumbers with a maximum diameter of 54 mm and curved at least 35 but less than 60 .
- (c) Halves - Cucumbers divided lengthwise into halves.
- (d) Finger cut. Sliced lengthwise or Spears - Cucumbers cut lengthwise into sections of approximately equal size.
- (e) Ring cut or Chunks - Cucumbers cut at right angles to the longitudinal axis having a thickness from 10 to 40 mm and a maximum diameter of 54 mm.
- (f) Slices or Cross cuts or Chips - Cucumbers cut at right angles to the longitudinal axis having a thickness of not more than 10 mm and a maximum diameter of 54 mm.
- (g) Strips ("Asier") - Large cucumbers, peeled, divided lengthwise. The prepared halves are cut at right angle to the longitudinal direction into strips of approximately 10 mm width.
- (h) Other styles - Any other style of this product shall be permitted provided that it:
 - (1) is sufficiently distinctive from other styles laid down in this standard;
 - (2) meets all the other requirements of this standard;
 - (3) is adequately described on the label to avoid confusion of the consumer.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Permitted Ingredients

Cucumbers as specified in Sections 1 and 2.

Water

Vinegar

Salt

Vegetable oils

Nutritive carbohydrate sweeteners

Herbs

Spices

Condiments

Vegetables

Fruits

shall not exceed 5% of the total weight of the product, except for the sub-type "mustard" which may contain not more than 30%.

3.2 Quality Criteria

3.2.1 Colour

The cucumbers shall have normal colour characteristics typical of the variety, type of pack and style.

3.2.2 Texture

The cucumbers shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds.

3.2.3 Flavour

The cucumbers shall have a good flavour typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.

3.2.4 Size Uniformity

(a) Whole style; Spears or Sliced lengthwise

80% or more, by count, of the cucumbers shall meet the following requirements:

Length - the length of the longest unit shall not exceed that of the shortest unit by more than 50%,

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%.

These requirements do not apply to cucumbers packed in containers of over 4 litres.

(b) Ring cut; Slices; Cross cuts

80% or more by weight of units having the most uniform size meet the following requirement for individual containers or sample units:

Diameter - the diameter of the largest unit shall not exceed that of the smallest unit by more than 50%.

3.2.5 Definition of Defects

- (a) Curved cucumbers - means whole cucumbers that are curved at an angle of 35° to 60° when measured as illustrated in Annex I.
- (b) Misshaped Cucumbers - means whole cucumbers that are curved more than 60°, nubbins, and other deformed cucumbers as illustrated in Annex I.
- (c) Blemished - means affected to a degree that materially detracts from appearance and edibility by discolouration, scars, scratches, skin breaks or other similar imperfections.
- (d) Mechanical damage - means crushed or broken units.
- (e) stem - means any stalk longer than 15 mm.
- (f) Poor texture - excessively shrivelled, very soft or flabby or units with very large seeds.

- (g) Off colour - units that vary markedly from the colour typical of the variety and type of pack.
- (h) Hollow centres - whole cucumbers in which the internal cavity is large or Ring cuts and Slices in which a substantial portion of the center is missing.
- (i) Grit, sand or silt - means any mineral impurities, whether in the liquid packing medium or imbedded in the skin or flesh of the cucumbers that affect the edibility.

3.2.6 Allowances for Defects

Whole; Halves; Finger cut or Spears

Standard sample unit - 20 whole cucumbers; or 40 halves, finger cut or spears.

<u>Defect</u>	Maximum Limit (No. of Units)	
	<u>Whole curved</u> <u>Whole</u>	<u>Halves</u> <u>Finger cut or Spears</u>
(a) Curved (except curved style)	3	2
(b) Misshapen	2	1
(c) Blemished	3	3
(d) Mechanical damage	1	3
(e) Stem	3	2
(f) Poor texture	1	3
(g) Off colour	1	2
(h) Hollow centre	1	-
Maximum allowable total (a) through (h)	7	11

Ring cuts; Slices; Strips

Standard sample unit - 300 g drained pickles.

<u>Defect</u>	Maximum Limit <u>in g</u>
(a) Blemished	15 g
(b) Mechanical damage	30 g
(c) Poor texture	10 g
(d) Off colour	10 g
(e) Hollow centre	30 g
(f) Stems	2 each
Maximum allowable total (a) through (e)	75 g

3.2.7 Mineral Impurities

All styles and types, except for cucumbers that are peeled, not more than 0.08% m/m.

3.3 Classification of "Defectives"

A container that fails to meet the applicable quality requirements as set out in Section 3.2 shall be considered a "defective".

3.4 Acceptance

A lot will be considered as meeting requirements for Quality Criteria when the number of "defectives" as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods.

4. FOOD ADDITIVES

Unless otherwise stated, the following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

	<u>Maximum level in finished product</u>
4.1 <u>Solubilizing and dispersing agents</u>	
Polysorbate 80 (polyoxyethylene/20 sorbitan monooleate) Xanthan gum Gum Tragacanth ¹ Gum Arabic Alginates ² Carrageenan	500 mg/kg, singly or in combination
4.2 <u>Firming agents</u>	
Alum (aluminum potassium sulphate) ¹ Aluminum sulphate ¹ Aluminum sodium sulphate ¹ Calcium chloride	250 mg/kg ³
4.3 <u>Preservatives</u>	
Sulphur dioxide (as a carry over from raw product)	50 mg/kg
Benzoic acid or its sodium and potassium salts Potassium sorbate	1000 mg/kg, singly or in combination
4.4 <u>Colouring Matters</u>	
Fast Green FCF Chlorophylls Tartrazine 19140 Annatto ⁴ Oleoresin of Turmeric ¹ Turmeric ⁴ Sunset Yellow FCF 15985 Beta-Carotene Paprika Oleoresin paprika Brilliant Blue FCF 42090 Caramel ⁵	300 mg/kg, singly or in combination

4.5 Thickening agents
(in mustard type only)

Modified starches ⁶
Xanthan gum ⁶
Carrageenan ⁶
Alginates ⁶
Pectins ⁶
Gum Tragacanth ¹
Gum Guar
Gum Arabic
Carboxymethylcellulose ⁶
Locust bean gum ⁴

according to Good Manufacturing
practices

^{1/} Endorsement postponed pending toxicological evaluation.

^{2/} Note by the secretariat: The Ca, NH₄, Na, K salts and propylene glycol ester of alginic acids have been cleared toxicologically.

^{3/} Note by the Secretariat: The maximum level should be expressed in terms of total A1 and ca.

^{4/} Temporarily endorsed.

^{5/} Endorsement postponed pending specification of the caramel used.

^{6/} Endorsement postponed pending clarification of the modified starches and pectins used, information on levels in the final product of thickeners with an ADI.

Maximum level in finished product

4.6 Acidifiers

Acetic acid
Lactic acid
Malic acid
Citric acid
Tartaric acid ¹

according to Good Manufacturing
Practice

4.7 Flavours

Natural flavours and nature-identical
flavours, as defined in the Codex
Alimentarius ²

according to Good Manufacturing
Practice

5. CONTAMINANTS

Tin

Maximum of 250 ppm as Sn ²

^{1/} Endorsement postponed pending reconsideration of the need of this acidifier.

^{2/} Temporarily endorsed.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969).

6.2 To the extent possible in good manufacturing practice the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7. WEIGHTS AND MEASURES

7.1 Fill of Container

7.1.1 Minimum Fill (Pickles plus Packing Medium)

The container shall be well filled with cucumbers and the product (including packing medium) shall 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.

7.1.2 Minimum volume fill for whole style

The cucumber ingredient shall occupy not less than 50% for cured type and [45%] for fresh-pack type of the total capacity (volume) of the container.

7.1.3 Minimum volume fill for all styles except whole

The vegetable and fruit ingredient in styles other than whole shall occupy:

- (a) not less than 55% in the case of fresh pack, and
- (b) not less than 57% in the case of cured, of the total capacity (volume) of the container.

7.2 Acceptance

The requirements for fill of container (as specified in Section 7.1) shall be deemed to be complied with when the average from all containers is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

8. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

8.1 The name of the food

8.1.1 The name of the product is:

"Pickled Cucumbers", "Cucumber Pickles", "Pickles" or "Gherkins".

8.1.2 The name of the product shall also include:

- (a) the type of pack, e.g. "Fresh pack" when the cucumbers are not of Cured type;
- (b) the style of pack and the sub-type, including the name of the herb in relation to sub-type 2.2.3(b);
- (c) the sub-type "dill" which may be declared "natural dill" or "genuine dill" when the cucumbers are fermented naturally in a low salt concentration brine;
- (d) in whole style, the approximate count range, in containers larger than 4 litres;
- (e) if the product is produced in accordance with sub-section 2.3(h) the label shall contain, in close proximity to the name of the product, such additional words or phrases that will avoid misleading or confusing the consumer.

8.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the General Standard for the Labelling of Prepackaged Foods.

8.3 Net Contents

The net contents shall be declared by weight and/or volume in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

8.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

8.5 Country of Origin

- (a) The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.
- (b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

8.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

9.2 Test Procedures

9.2.1 Soluble Solids

Soluble solids shall be determined by the Refractometric method. Reference: Official Methods of Analysis of the Association of Official Analytical chemists, 11th Edition, Section 31.011 except make no correction for invert sugar.

9.2.2 Salt (NaCl)

Salt (NaCl) shall be determined by titration with a standard AgNO₃ solution. Reference: Official Methods of Analysis of the Association of Official Analytical Chemists, 11th Edition, Sections 3.069 and 3.070 using a test sample (packing medium) of 10,00 grammes and expressing results as percent by weight (m/m) salt (NaCl). Each ml of N/10 AgNO₃ equals 0.005845 g NaCl.

9.2.3 Total Acidity

Total acidity shall be determined by titration with a standard NaOH solution using phenolphthalein indicator. Reference: Official Methods of Analysis of the Association of Analytical Chemists, 11th Edition, Section 22.058. Report as percent by weight or m/m.

9.2.4 Mineral Impurities

Mineral impurities shall be determined in accordance with the method for Canned Strawberries, Appendix XIV, 9th Session, ALINORM 72/20A, except steps 13, 14 and 15 relating to treatment with HCl are omitted.

9.2.5 Method for Determination of Water Capacity of Containers

In accordance with Codex Alimentarius Commission Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 46-1972.

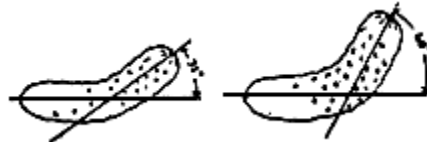
9.2.6 Method for Determination of volume fill To be developed.

ANNEX I
to APPENDIX IV

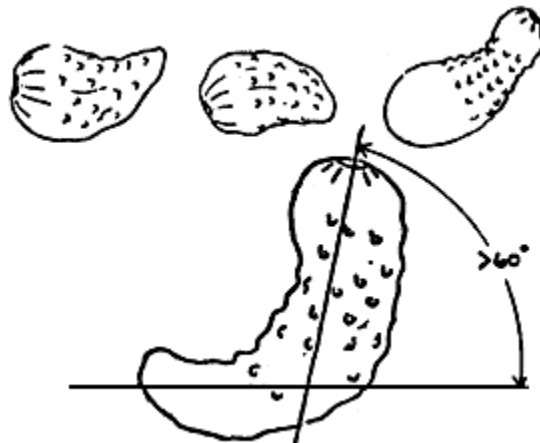
CUCUMBER PICKLES

VISUAL. AID ILLUSTRATING CURVED AND MISSHAPEN CUCUMBERS

Curved cucumber. A curved cucumber is one that is curved at an angle of 35 to 60 degrees when measured as illustrated.



Misshapen cucumbers. Misshapen cucumbers include crooked, nubbins, and otherwise misshapen cucumbers. A nubbins cucumber is one that is not cylindrical in form, is short and stubby, or is not well developed. Nubbins and otherwise misshapen cucumbers are similar to illustrations that follow:



PROPOSED DRAFT STANDARD FOR CANNED CARROTS

Advanced to Step 5

1. DESCRIPTION1.1 Product Definition

Canned Carrots is the product (a) prepared from clean, sound roots of carrot varieties (cultivars) conforming with the characteristics of the species Daucus carota L. from which the leaves, green tops, and peel have been removed; (b) packed with water or other suitable liquid medium, which may contain nutritive sweeteners, seasonings and other ingredients, appropriate to the product; 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 types

Any suitable variety (cultivar) of carrot may be used. The cultivar "Paris carrot" consists of fully mature carrots of a roundish shape of which the largest diameter in each direction does not exceed 45 mm.

1.3 Styles

- (a) Whole: consist of carrots which, after processing, retain their approximate original conformation. The largest diameter of carrots, measured at right angles to the longitudinal axis shall not exceed 50 mm and the variation between such largest and smallest diameter carrot shall not exceed 3:1.
- (b) Baby whole: where whole carrots have a diameter of not more than 23 mm and are not longer than 100 mm they may be described as baby whole.
- (c) Halved: carrots bisected by cutting through the longitudinal axis so that two approximately equal halves result.
- (d) Quartered: carrots cut into four approximately equal sections by two cuts at right angles through the longitudinal axis.
- (e) Sliced lengthwise: consist of carrots which have been sliced longitudinally, either smooth or corrugated, into four or more pieces of approximately equal size. Not less than 20 mm long and not less than 5 mm in width measured at the maximum width.
- (f) Sliced or Ring cut: consist of carrots which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 10 mm and a maximum diameter of 50 mm.
- (g) Diced: consist of carrots cut into approximate cubes with edges not exceeding 12.5 mm.
- (h) Julienne, French style, or Shoestring: consist of carrots cut longitudinally, either smooth or corrugated, into strips. The cross section shall not exceed 5 mm (measured at the longest side of the cross section).
- (i) Double diced: sections of carrots cut into uniformly shaped units having a cross section that is square and of which the longest dimension is approximately twice that of the shortest dimension - the shortest dimension not exceeding 12.5 mm.

- (j) Chunks or pieces: whole carrots cut crosswise into sections having a thickness greater than 10 mm or whole carrots which are halved and then cut crosswise into sections or sections of carrots that may be irregular in shape and size and which are larger than ring cut or double diced.
- (k) Finger cut: sections of whole carrots cut into pieces not less than 40 mm long and a diameter not more than 23 mm.
- (l) Other styles; Any other style of this product shall be permitted provided that it:
 - (1) is sufficiently distinctive from other styles laid down in this standard;
 - (2) meets all the other requirements of this standard;
 - (3) is adequately described on the label to avoid confusion of the consumer.

1.4 Types of pack

- (a) "Liquid pack" when a liquid medium is used; or
- (b) "Vacuum pack" or "Vacuum packed" if the liquid packing medium does not exceed 20 percent of the total net weight of the product and the container is closed under conditions creating a high vacuum in the container.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 Basic ingredients

Carrots and liquid packing medium appropriate to the product.

2.2 Optional ingredients

- (a) Salt
- (b) Sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup, fructose, and fructose syrup.
- (c) Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, etc.); garnishes composed of one or more vegetables (lettuce, onions, pieces of green or red peppers, or mixtures of both) up to a maximum of [10%] of the total drained vegetable ingredient.
- (d) Butter, margarine or other edible animal or vegetable fats or oils, If butter or margarine is added, such butter or margarine must amount to not less than 3% of the final product (total contents).
- (e) Cheese sauce - containing cheese in amounts to give to the sauce the characteristic taste of the cheese used.
- (f) starches - natural (native), physically or enzymatically modified - only when butter or other edible animal or vegetable fats or oils are ingredients (see Section 4.3.1).

2.3 Quality criteria

2.3.1 Colour

The colour of the product, including the packing medium, shall be normal.

2.3.2 Flavour

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

2.3.3 Texture

The carrot units shall be reasonable free from units that are excessively fibrous or tough,

2.3.4 Defects and Allowances

Canned carrots shall be reasonable free from defects and shall not exceed the limits set herein for the respective defects:

- (a) Extraneous vegetable. Material - consisting of any leaf or plant material from the carrot plant or other harmless plant material not purposely added as an ingredient.

Allowance - 1 piece per 1000 grammes based on total contents of all the containers in the sample (i.e. Sample Average).

- (b) Other Defects - defects other than EVM shall comply with the limitations as set forth in Table I and Table II for the respective styles.

The sample unit size for "Other Defects" is as follows:

- (1) Whole - 40 units
- (2) Baby whole, Halves, Quartered, Sliced lengthwise, Chunks, Finger cuts -80 units
- (3) Diced, Double diced, Julienne, Sliced or Ring cut styles - 400 grammes drained weight.

TABLE I

DEFECT	CATEGORY		
	<u>Minor</u>	<u>Major</u>	<u>Serious</u>
(a) Blemished - spotted or discoloured areas			
- up to 30 mm ²	X		
- 30 mm ² up to 200 mm ²		X	
- 200 mm ² , or any very dark or black exceeding 30 mm ²			X
(b) Mechanical - damaged by crushing or fraying during canning			
- slightly frayed	X		
- crushed or broken or showing cracks		X	
(c) Misshapen - abnormal distortion or growth cracks			
- slightly affected	X		
- materially affected		X	
(d) unpeeled - unpeeled areas			
- slightly affected	X		
- materially affected		X	

(e) Fibrous - units that are tough or woody due to fibre development			
- slightly affected	X		
- materially affected		X	
- seriously affected (woody)			X
(f) Green - units with green tops, except "Paris type" and "Whole style"			
- slightly affected	X		
- materially affected		X	
"Whole style"			
- materially affected	X		

Allowance for Defects (Maximum Number Permitted)

Baby Whole, Halved, Quartered, Sliced Lengthwise, Chunks, Finger Cuts

Sample of 80 Units - Total of all defects 13 per sample unit, provided that not more than 10 are major and serious combined, and further provided that not more than 1 is serious.

Whole

Sample of 40 Units - Total of all defects 13 per sample unit, provided that not more than 5 are major and serious combined, and further provided that not more than 1 is serious.

TABLE II

Diced, Double-diced, Julienne, and Sliced Ring Cut Styles

Definition of Defects

- (a) Disintegrated unit is a unit deformed or disintegrated to the extent that the original shape is destroyed or not recognizable.
- (b) Blemished unit is a unit with dark or green spots, or Pieces of peel. to the extent that the appearance or eating quality is seriously affected.
- (c) Fibrous unit is a unit with a fibrous texture to the extent that the eating quality is seriously affected.

Allowance for Defects

Total of all defects - 50 grammes per 400 gramme sample unit, provided that no single defect ((a), (b) or (c) above) exceeds 25 grammes per sample unit.

2.3.5 Classification of "defectives"

A sample unit that exceeds the allowance provisions applicable to Tables I and II (2.2.4) or other quality criteria (2.3.1 - 2.3.3) shall be considered a "defective".

2.3.6 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.3 when the number of "defectives", as defined in subsection 2.3.5, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969, and does not exceed the allowance provisions for harmless extraneous material which is based on the sample average (2.3.4(a)).

3. FOOD ADDITIVES

Unless otherwise stated, the following provisions for food additives have been endorsed by the Codex Committee on Food Additives:

	<u>Maximum Level</u>
/3.1 Monosodium glutamate	500 mg/kg] ¹
/3.2 <u>Firming agents</u>	
Calcium chloride	total 350 mg/kg, calculated as Ca in the final product]
Calcium lactate	
Calcium gluconate	

3.3 Thickening agents

To be used only when butter or other animal or vegetable fats or oils are used as ingredients as in a "sauce pack".

3.3.1 Modified starches

Acid-treated starches	10 g/kg, singly or in combination
Alkali-treated starches	
Bleached starches	
Distarch phosphate ²	
Distarch phosphate, phosphated	
Monostarch phosphate	

^{1/} Endorsement postponed pending reconsideration by Commodity committees.

² The sodium metaphosphate-treated and phosphorus oxychloride-treated starches have been combined under "distarch phosphate".

Maximum Level

Starch acetate	10 g/kg, singly or in combination
Starch, hydroxypropyl	
Distarch adipate, acetylated	
Distarch glycerol, hydroxypropyl	
Starch sodium succinate ¹	
Distarch phosphate, acetylated	
Distarch glycerol, acetylated	
Distarch glycerol	
Oxidized starches	
Distarch phosphate, hydroxypropyl	
3.3.2 <u>Vegetable gums</u>	10 g/kg, singly or in combination
Arabic gum	
Carrageenan	
Furcellaran	
Guar gum	
Gum tragacanth ¹	
Carob bean (Locust bean) gum	

3.3.3 Alginates

Ammonium alginate
Calcium alginate
Potassium alginate
Sodium alginate
Propylene glycol alginate

10 g/kg, singly or in combination

3.3.4 Pectins (Amidated and Non-Amidated)

4. CONTAMINANTS

Tin, maximum level 250 mg/kg, calculated as Sn ^{2/}

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

5.4 The product shall have received a processing treatment sufficient to destroy all spores of Clostridium botulinum.

6. WEIGHTS AND MEASURES

6.1 Fill of container

6.1.1 Minimum Fill

The container shall be well filled with carrots and, except for "vacuum pack" carrots, the product (including packing medium) shall 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.

^{1/} Endorsement postponed pending toxicological evaluation by the Joint Expert Committee on Food Additives.

^{2/} Temporarily endorsed.

6.1.2 Classification of "defectives"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of 6.1.1 shall be considered a "defective".

6.1.3 Acceptance

A lot shall be considered as meeting the requirement of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

6.2 Minimum drained weight

6.2.1 The drained weight of the product, as a percent by weight of the water capacity of the container, except for sauce packs, shall be not less than:

<u>Style</u>	<u>Containers</u>	<u>Containers</u>
	<u>850 ml or less</u>	<u>More than 850 ml</u>
Whole (Paris type)	50	55
Whole	53	57
Halved, Baby Whole	55	57
Sliced Lengthwise	58	57
Diced, Double Diced	58	57
Julienne or Shoestring	53	57
Quarters, Chunks, Sliced	58	60
Finger Cut	62	65

6.2.2 The requirement for minimum drained weight in 6.2.1 shall 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.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply:

7.1 The name of the food

7.1.1 The name of the product shall be "Carrots".

7.1.2 The style, as appropriate, shall be declared as part of the name or in close proximity to the name: "Whole", "Sliced Lengthwise", "Finger Cut", "Ring Cut", "Diced", "Julienne", "French Style", "Shoestring", "Double Diced", "Chunks", "Pieces", "Sliced", "Cuts", "Halved", "Quartered". If the product is produced in accordance with sub-section 1.3(1) such additional words or phrases that will avoid misleading or confusing the consumer.

7.1.3 The name of the product may include the variety or type of the carrots used or the phrase "crinkle cut" to describe the corrugated cut or slice.

7.1.4 A declaration of any special sauce, vegetable and/or seasoning which characterizes the product, e.g. "With X" or "In X", when appropriate. If margarine is used, the declaration shall be "In Margarine Sauce". If the declaration is "With (or "In") Butter Sauce", the fat used shall only be butter fat. If cheese sauce is used, the declaration shall be "In Cheese Sauce" where the variety name of the cheese [may] accompany the word "cheese".

7.1.5 If canned carrots are vacuum packed, this fact shall be declared on the label as "vacuum pack" or "vacuum packed".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the General Standard for the Labelling of Prepackaged Foods.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold, except that carrots packed in other than sauce packs carry a declaration of drained weight, in addition to net weight, of the food.]

7.4 Name and address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

- (a) The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.
- (b) When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

7.6 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

8. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION

The methods of analysis and sampling described or referred to hereunder are international referee methods. The methods referred to in 8.1, 8.2 and 8.3 have been endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods, CAC/RM 42-1969.

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20 C which the sealed container will hold when completely filled.

8.3 Method for Determination of Water Capacity of Containers

In accordance with Codex Alimentarius Commission Methods of Analysis for Processed Fruits and Vegetables, CAC/RM 46-1972.

PROPOSED DRAFT STANDARD FOR DRIED APRICOTS

Advanced to Step 5

1. SCOPE

This standard applies to dried fruits of Prunus armeniaca L. which have been suitably treated or processed and which are offered for direct consumption. It also covers dried apricots which are packed in bulk containers and which are intended for repacking into consumer size containers or for direct sale to consumers.

2. DESCRIPTION2.1 Product Definition

Dried apricots is the product: (a) prepared from sound fruit of varieties of Prunus armeniaca L.; and (b) processed by drying either by the sun or by other recognized methods of dehydration - which may be preceded by sulphuring - into a form of marketable dried product.

2.2 Varietal Types

Any suitable variety (cultivar) of apricot may be used.

2.3 Styles

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

- (a) Whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted and stuffed with edible materials
- (d) Halves
- (e) Slabs - consisting of portions of sound, ripe apricots of characteristic colour, irregular in shape, size and thickness and excluding whole fruit
- (f) Kamaradin - consisting of dried apricot pulp or paste prepared as a sheet or flakes.

2.4 Size Classification (Optional)

Dried apricots may be designated as to size in accordance with the following table :

<u>Designation</u>	<u>No. of unpitted wholes per kg.</u>	<u>No. of pitted wholes per kg.</u>	<u>No. of halves per kg.</u>
Very small	Over 205	Over 240	Over 480
Small	150 - 205	166 - 240	334 - 480
Medium	115 - 149	131 - 165	261 - 330
Large	95 - 114	100 - 130	200 - 260
Extra large	Less than 95	Less than 100	Less than 200

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic Ingredients

Clean, sound apricots of a quality suitable for human consumption.

3.2 Optional Ingredients

Other edible material as may be appropriate to stuffing the product, including nutritive carbohydrate sweeteners as approved by Codex. (see 2.3(c) and 7.1.2(c)).

3.3 Quality Criteria

3.3.1 Moisture Content

- (a) Unsulphured dried apricots - not more than 15% m/m
- (b) Sulphured dried apricots - not more than 25% m/m

3.3.2 Quality Factors - General Requirements

- (a) Colour characteristic of the variety and the type of treatment;
- (b) Flavour and odour characteristic of the product;
- (c) Free from damaged, broken, mouldy and immature fruit for styles 2.3(a) to (d) as described in sub-section 3.3.3 and subject to tolerances provided for in sub-section 3.3.4;
- (d) Generally uniform in size within any count category, where declared;
- (e) Free from living insects or mites;
- (f) Mineral impurities - may not be present to the extent that the eating quality or usability is materially affected;
- (g) Foreign matter - practically free from extraneous vegetable "matter, insect debris and other objectionable matter.

3.3.3 Definition of Defects

- (a) Damaged fruit - fruit affected by any damage or blemish on the surface resulting from factors such as hail, insect or mould action, etc. affecting more than 5 mm of fruit surface.
- (b) Broken fruit - fruit affected by any damage resulting from improper halving or other mechanical action.
- (c) Immature fruit - fruit which is generally deficient in sugar and may be sour in taste.
- (d) Mouldy or insect infested fruit - fruit which is affected by mould to a visible extent, fermented, or containing dead insects, mites, or other pests, but with the exception of produce affected by rot.

3.3.4 Allowances for Defects

The following allowances for defects shall apply to all the styles with the exception of the "Slab" and "Kamaradin" styles:

Defect	Maximum Allowed
Damaged fruit	10% (m/m)
Broken fruit (see 8.2.3)	10% (m/m)
Mouldy or insect infested fruit	1% (m/m)
Total	15%
Immature fruit	10% (m/m)

4. FOOD ADDITIVES

Unless otherwise stated, the following provisions in respect of food additives have been endorsed by the Codex Committee on Food Additives:

	Maximum level in the final product
4.1 Glycerol	500 mg/kg ¹]
4.2 Sorbic acid and its sodium and potassium salts	500 mg/kg, singly or in combination, expressed as sorbic acid
4.3 Sulphur dioxide	2000 mg/kg

^{1/} Endorsement postponed pending reconsideration by the Commodity Committee.

5. HYGIENE

The following provisions in respect of hygiene are subject to endorsement by the Codex Committee on Food Hygiene:

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

7.1 The Name of the Food

7.1.1 The name of the product as declared on the label shall be "Dried Apricots".

7.1.2 In addition, there shall appear on the label as part of the name or in close proximity to the name, the form of presentation as indicated below:

- (a) whole, unpitted
- (b) Whole, pitted
- (c) Whole, pitted, filled with, as appropriate
- (d) Halves

- (e) Slabs
- (f) Kamaradin

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement, as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

7.6 Lot Identification

Each container shall be permanently marked in code or in clear to identify the producing factory and the lot.

7.7 Optional Declarations

7.7.1 A size classification for dried apricot halves or whole dried apricots may be stated on the label if the pack complies with the appropriate requirements of subsection 2.4,

7.7.2 The variety or varietal type of the dried apricots may be stated on the label.

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

(Sampling plans to be developed),

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 22.013: Moisture in Dried Fruits (7) - Official Final Action (and 22.008(c)) or according to the FAO/WHO Codex Alimentarius method CAC/RM 50-1974. (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, 3rd Series, CAC/RM 56/53-1974, Moisture Determination - Electrical Conductance Method).

8.2.2 Sulphur Dioxide

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 20.104: Colorimetric Method (31) - Official Final Action (Applicable to Dried Fruit)).

8.2.3 Broken, Damaged and Immature Fruit

Examine the fruits visually and weigh the defective items.

PROPOSED DRAFT STANDARD FOR UNSHELLED PISTACHIO NUTS

Advanced to Step 3

1. SCOPE

This standard applies to unshelled pistachios from varieties of Pistacia vera either in natural or in processed condition and which are offered for direct consumption. It also covers unshelled pistachios which are packed in bulk containers and which are intended for repacking in consumer size containers.

2. DESCRIPTION2.1 Product Definition

Pistachios are the product obtained from mature seeds from the fruit of Pistacia vera which have been artificially sun-dried and naturally or mechanically opened. The product may be roasted, salted, dyed, and/or lime-juice treated.

2.2 Varietal Type

Varietal types are classified as:

- (a) Long pistachio
- (b) Round pistachio

2.3 Styles

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

- (a) Raw pistachio
- (b) Roasted pistachio

2.4 Sub-styles

The product may be presented in one or more of the following sub-styles:

- (a) Salted
- (b) Dyed
- (c) Lime-juice treated

2.5 Size Classification (Optional)

Pistachios may be designated as to size in accordance with the following Table:

Designation	No. of pistachios per 100 grammes
Small	over 106
Medium	92 to 106
Large	81 to 91
Very large	up to 81

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS3.1 Raw Material

Clean, sound and fresh pistachios of a quality suitable for human consumption.

3.2 Optional Ingredients

- (a) Salt
- (b) Lime juice (to be defined)

3.3 Final Product

3.3.1 Composition – Moisture Content Maximum moisture content 7%.

3.3.2 Quality Factors - General Requirements

- (a) Free from mould and mouldy or rancid taste
- (b) Free from living insects and mites

3.3.3 Definition of Defects

- (a) Foreign matter - anything other than pistachio (kernel and hard shell);
- (b) Closedness (unsplit) - pistachio shells which are not split open;
- (c) Emptiness - the condition of pistachio in which the kernel is not developed;
- (d) Unripeness (immaturity) - the condition of pistachio in which the kernel has not developed adequately;
- (e) Pest and disease damage - signs and symptoms caused by activities of pests (such as insects, mites, rodents, etc.) and diseases (such as mould, mildew, rot, etc.) visible to the naked eye.

3.3.4 Allowances for Defects

The maximum allowances for "defined defects" are as follows:

- Category (b) - 5%
- Category (c) - 5%
- Category (d) - 8%
- Category (e) - 4%

3.4 Lot Acceptance

A lot will be considered as meeting the quality criteria requirements of the standard when:

- (a) there is no evidence of live infestation; and
- (b) the sub-samples as taken in accordance with section 8.1.2 meet the general requirements for sub-sections 3.3.1 and 3.3.2 and do not exceed the allowances for the respective defects in sub-section 3.3.4.

4. FOOD ADDITIVES

Colour (to be specified)

5. HYGIENE

The following provisions apply subject to endorsement by the Codex Committee on Food Hygiene:

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Hygienic Practice - General Principles of Food Hygiene (CAC/RCP 1-1969) and the Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage ; and
- (b) shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply, subject to endorsement by the Codex Committee on Food Labelling:

7.1 The Name of the Food

7.1.1 The name of the product as declared on the label shall be "unshelled pistachio".

7.1.2 In addition, there shall appear on the label as part of the name [or in close proximity to the name, the form of presentation as indicated below:

- (a) Raw
- (b) Roasted

7.1.3 The name of the product may include the varietal type as "long" or "round", and the sub-style as "salted", "dyed" or "lime-juice treated" and the size designation as "small", "medium", "large" or "very large".

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-section 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods (CAC/RS 1-1969).

7.3 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product [may] be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Lot Identification

Each container shall be permanently marked in code or in clear to identify the producing factory and the lot.]

7.7 Size Classification

A size classification for unshelled pistachios may be stated on the label if the pack complies with the appropriate requirements of sub-section 2.5.

8. METHODS OF SAMPLING. ANALYSIS AND EXAMINATION

The methods of analysis and sampling described here or referred to hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.1 Sampling

8.1.1 Gross Sampling

From each portion of 5000 kg, or fraction thereof, select at random 10 individual packages; from each selected package draw a sample of 150 grammes. The total gross sample should be about 1500 grammes. During sampling and preparation of the gross sample, check carefully for live infestation, mouldy pistachios and general cleanliness of the product.

8.1.2 Sub-samples for Examination and Testing

Mix the gross sample well and take small quantities at random from many different places as follows:

- (a) Moisture Test - 50 grammes
- (b) General Requirements - 500 grammes
- (c) Specific Defects - 600 grammes

8.2 Test Procedures

8.2.1 Moisture

According to the AOAC (1975) method (official Methods of Analysis of the AOAC, 1975, 22013: Moisture in Dried Fruits (7) - Official Final Action (and 22.003(c)) [or 27.005 (Codex Secretariat)].

8.2.2 Pathogenic Factors

Among the pathogenic factors which could possibly be found on pistachio Escherichia coli is the most important one. Test method of determination of E. coli will be developed later.

8.2.3 Determination of Specific Defects

See Annex I.

- (a) Determination of Foreign Matter - See Annex I
- (b) Determination of Closedness - See Annex I
- (c) Determination of Emptiness and Unripeness - See Annex I
- (d) Determination of Pest and Disease Damage - See Annex I

8.2.4 Size Classification

- (a) Weigh 500 grammes of the above pistachios the foreign matter of which has been separated;
- (b) count the number of pistachios;
- (c) divide the number of pistachios counted in 500 grammes by 5 and match the result with the figures in Table I for size classification.

ANNEX I

DETERMINATION OF SPECIFIC DEFECTS

1. Determination of Foreign Matter

- (a) Weigh 600 grammes of pistachio sample.
- (b) Separate all the foreign matter in weighed sample.
- (c) Divide the weight of foreign matter by 6 to find the percentage of foreign matter.

2. Determination of Closedness

- (a) Weigh 500 grammes of the above pistachios the foreign matter of which has been separated (Sec. I) and count the number.
- (b) Separate all the closed pistachios.
- (c) Count the closed pistachios.
- (d) Divide the number of closed pistachios by the number of pistachios in the sample to determine the percentage of closedness (x 100).

3. Determination of Emptiness and Unripeness

- (a) Mix the closed pistachios with the rest of the weighed sample.
- (b) Open all the pistachios in the sample. Count the empty ones and unripe ones separately.
- (c) Divide the number of empty ones and unripe ones by the number of pistachios in the sample to determine the percentage of emptiness and unripeness (x 100),

4. Determination of Pest and Disease Damage

- (a) Examine all the kernels of the above sample individually for pest and disease damaged kernels.
- (b) Count the damaged kernels.
- (c) Divide the number of pest and disease damaged pistachios by the number of pistachios in the sample to determine the percentage of pest and disease damaged pistachios (x 100).

PROPOSED DRAFT STANDARD FOR CANNED APRICOTS

Advanced to Step 3

1. DESCRIPTION1.1 Product Definition

Canned apricots is the product: (a) prepared from stemmed, fresh or frozen or previously canned mature apricots of commercial canning varieties, conforming to the characteristics of the fruit of Prunus armeniaca; (b) packed with or without a suitable liquid packing medium, nutritive sweeteners, and seasoning or flavouring ingredients appropriate to the product; and (c) processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

1.2 Styles

Canned apricots in these styles may be prepared as either peeled or unpeeled. In addition, solid pack may be prepared using a combination of both peeled and unpeeled apricots in the same pack:

- (a) Whole - unpitted whole apricots
- (b) Halves - pitted and cut into two approximately equal parts along the suture from stem to apex
- (c) Slices - pitted and cut into wedge shaped sectors
- (d) Pieces - (or mixed pieces or irregular pieces) pitted and comprising irregular shapes and sizes
- (e) Solid pack - closely packed fruit with very little free-flowing liquid prepared by packing without a liquid packing medium. A dry sweetener may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS2.1 Packing Media

2.1.1 Where a packing medium is used, it may consist of:

- (a) Water - in which water is the sole packing medium;
- (b) Fruit juice - in which apricot juice, or any other compatible fruit juice, is the sole packing medium;
- (c) Water and fruit juice(s) - in which water and apricot juice, or water and any other single fruit juice or water and two or more fruit juices are combined to form the packing medium;
- (d) Mixed fruit juices - in which two or more fruit juices, which may include apricot, are combined to form the packing medium;
- (e) Fruit nectar^{1/} - in which apricot nectar or any other compatible nectar is the sole packing medium;
- (f) With sugar(s) - any of the foregoing packing media ((a) through (e)) may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup;
- (g) Dry sweetener - without added liquid but with permitted dry sweeteners, namely, sucrose, invert sugar, dextrose, dried glucose syrup and such slight amounts of steam, water or natural juice as occur in the normal canning of the product.

^{1/} Fruit nectar is the product prepared from the total edible part of sound, ripe, pitted fruit which has been pulped, cooked and sieved to form a free-flowing liquid.

2.1.2 Classification of packing media when sugars are added

2.1.2.1 When sugars are added to apricot juice or other fruit juices, or to nectars the liquid media shall be not less than 16° Brix and shall be classified on the basis of the cut-out strength as follows:

- (a) Lightly sweetened (name of fruit) juice(s) or nectar(s) - Not less than 16° Brix
- (b) Heavily sweetened (name of fruit) juice(s) or nectar(s) - Not less than 21° Brix

2.1.2.2 When sugars are added to water or water and apricot 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

- (a) Light syrup - not less than 16° Brix
- (b) Heavy syrup - not less than 21° Brix

2.1.3 Optional packing media

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

- (a) Slightly sweetened water
 - (b) Water slightly sweetened
 - (c) Extra light syrup
 - (d) Extra heavy syrup
- | not less than 10° Brix but less than 16° Brix
- | not less than 25° Brix

2.1.4 The cut-out strength shall be determined on average, but no container may have a Brix value lower than that of the next category below.

2.2 Other ingredients

Nutritive sweeteners, spices, vinegar, apricot pits, and apricot kernels.

2.3 Quality criteria

2.3.1 Colour

The colour of the product shall be normal for the apricot variety. Canned apricots containing special ingredients shall be considered to be of characteristic colour when there is no abnormal discolouration for the respective ingredient used.

2.3.2 Flavour

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

2.3.3 Texture

The apricots shall be reasonably fleshy and may be variable in tenderness but shall neither be mushy nor excessively firm in liquid media packs and shall not be excessively firm in solid packs.

2.3.4 Uniformity of size

2.3.4.1 Whole. Halves - 90% of units shall be reasonably uniform in size. The weight of the largest unit shall be no more than twice the weight of the smallest unit. Where a unit has broken in the container, the combined broken pieces are considered as a single unit.

2.3.4.2 Other styles - (There are no requirements for size uniformity).

2.3.5 Symmetry

Not more than 20% by count of units shall be off-suture cuts as defined and of these not more than half may be cut horizontally showing the stem end.

2.3.6 Definition of Defects

- (a) Blemishes! means surface discolouration and spots arising from physical, pathological, insect or other agency that definitely contrast with the overall colour and which may penetrate into the flesh. Examples include bruises, scab and dark discolouration.
- (b) Crushed or broken; considered a defect only in whole or halved canned apricots 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.
- (c) Peel; considered as a defect except in "Unpeeled" styles; means peel that adheres to the apricot flesh or is found loose in the container.
- (d) Pit (or stone) material; considered a defect in all styles except whole and except when whole apricot pits or apricot kernels are used as seasoning ingredients; means whole pits and pieces that are hard and sharp.
- (e) Off-suture cut; considered a defect in halves style; means the cut is more than 7 mm at the widest measurement, from the suture.
- (f) 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.

2.3.7 Allowances for Defects

The product shall 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 shall not be present in amounts greater than the following limitations:

<u>Defects</u>	<u>Liquid Media Packs</u>	<u>Solid Packs</u>
Blemish and Trim	30% by count	3 units per 500 g
Broken (whole, halves)	5% by count	not applicable
Peel (average in peeled styles only)	Not more than 6 cm ² aggregate area per 500 g	Not more than 12 cm ² aggregate area per 500 g
Pit or pit material (average)	1 pit or its equivalent per 500 g	1 pit or its equivalent per 500 g
Harmless extraneous material	2 pieces per 500 g	3 pieces per 500 g

The weight of product referred to in the above table is the drained weight determined in accordance with section 8.2 of this standard.

2.4 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements as set out in sub-sections 2.3.1 through 2.3.7 (except peel and pit material which are based on an average) shall be considered a "defective".

2.5 Lot Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.4 when:

- (a) for those requirements which are not based on averages, the number of "defectives", as defined in sub-section 2.4 does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/RM 42-1969); and
- (b) the requirements which are based on sample averages are complied with.

3. FOOD ADDITIVES

<u>Flavours</u>	<u>Maximum level of use</u>
Natural fruit essences	Not limited ¹
Other natural flavours and their identical synthetic equivalents except those which are known to represent a toxic hazard	Not limited ¹

^{1/} Subject to endorsement.

4. CONTAMINANTS

Tin, maximum level 250 mg/kg, calculated as Sn ¹

^{1/} Subject to endorsement.

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the International Code of Hygienic Practice for Canned Fruit and Vegetable Products recommended by the Codex Alimentarius Commission (Ref. CAC/RCP 2-1969).

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 The product shall not contain any pathogenic microorganisms or any toxic substances originating from microorganisms.

6. WEIGHTS AND MEASURES.

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with apricots and the product (including packing medium) shall 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.

6.1.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill (90% container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.3 Lot Acceptance

A lot will be considered as meeting the requirements of sub-section 6.1.1 when the number of "defectives", as defined in sub-section 6.1.2, does not exceed the Acceptance Number (c) of the appropriate sampling plan (AQL-6.5) in the Sampling Plans for Prepackaged Foods (1969) (Ref. CAC/RM 42-1969).

6.1.4 Minimum Drained Weight

6.1.4.1 The drained weight of the product shall 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, except that the requirements do not apply to "Whole Style":

- 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 - 56%
- Solid Pack - 82%

6.1.4.2 The requirements for minimum drained weight shall 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.

7. LABELLING

In addition to Sections 1, 2, 4 and 6 of the International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), the following specific provisions apply:

7.1 The Name of the Food

7.1.1 The name of the product shall be "Apricots".

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

"Whole", "Halves", "Slices", "Pieces" or "Mixed Pieces" or "Irregular Pieces", "Solid Pack".

7.1.3 The name shall include a declaration of any seasoning which characterises the product, e.g. "with x", when appropriate.

7.1.4 The packing medium shall be declared as part of the name, or in close proximity to the name.

7.1.4.1 When the packing medium is composed of water, or water and apricot juice, or water and one or more fruit juices, in which water predominates, the packing medium shall be declared as:

"In water" or "Packed in water"

7.1.4.2 When the packing medium is composed solely of apricot juice, or any other single fruit juice, the packing medium shall be declared as:

"In apricot juice" or "In (name of fruit) juice"

7.1.4.3 When the packing medium is composed of two or more fruit juices, which may include apricot juice, it shall be declared as:

"In (name of fruits) juice"

or

"In fruit juices"

or

"In mixed fruit juices"

7.1.4.4 When the packing medium is composed of apricot nectar or other single fruit nectar or of a mixture of nectars it shall be declared as:

"In (name of fruit) nectar"

or

"In (name of fruit(s)) nectar"

7.1.4.5 When sugars are added to apricot juice or other fruit juices the packing medium shall be declared as:

"Lightly sweetened (name of fruit) juice"

or

"Lightly sweetened (name of fruits) juices"

or

"Lightly sweetened fruit juices"

or

"Lightly sweetened mixed fruit juices"

as may be appropriate, or the same for "heavily sweetened" juices.

7.1.4.6 When sugars are added to apricot nectar or other fruit nectars the packing medium shall be declared as:

"Lightly sweetened (name of fruit) nectar"

or

"Lightly sweetened (name of fruits) nectar"

or

"Lightly sweetened fruit nectars"

or

"Lightly sweetened mixed fruit nectars"

as may be appropriate, or the same for "heavily sweetened" nectars.

7.1.4.7 When sugars are added to water, or water and a single fruit juice (including apricot juice) or water and two or more fruit juices, the packing medium shall be declared as:

"Slightly sweetened
water"
"Water slightly sweetened"
"Extra light syrup"
"Light syrup"
"Heavy syrup"
"Extra heavy syrup"

7.1.4.8 When the packing medium contains water and apricot juice or water and one or more fruit juice(s) in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example:

"Apricot juice and water" or "(name of fruit) juice(s) and water"

7.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with sub-sections 3.2(b) and (c) of the International General Standard for the Labelling of Prepackaged Foods (Ref. CAC/RS 1-1969), except that water need not be declared.

7.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

7.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

7.5 Country of Origin

7.5.1 The country of origin of the product shall be declared if its omission would mislead or deceive the consumer.

7.5.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.6 Optional Declarations

A declaration of whether the apricots are "peeled" or "unpeeled" may be included.

8. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling referred to hereunder are international referee methods.

8.1 Method of Sampling

Sampling shall be in accordance with the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref. CAC/RM 42-1969).

8.2 Determination of Drained Weight

According to the FAO/WHO Codex Alimentarius method (FAO/WHO Codex Alimentarius Methods of Analysis for Processed Fruits and Vegetables, Ref. CAC/RM 36-1970, Determination of Drained Weight - Method I).

Results are expressed as % m/m calculated on the basis of the mass of distilled water at 20 C which the sealed container will hold when completely filled.

8.3 Syrup Measurements (Refractometric Method)

According to the AOAC (1975) method (Official Methods of Analysis of the AOAC, 1975, 31.011: (Solids) by Means of Refractometer (4) - Official Final Action (and 52.008 and 52.009)).

Results are expressed as % m/m of sucrose ("degrees Brix"), with correction for temperature to the equivalent at 20 C.

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