

CODEX STANDARD FOR CANNED RASPBERRIES¹**CODEX STAN 60-1981****1. DESCRIPTION****1.1 Product definition**

Canned raspberries is the product (a) prepared from raspberry varieties conforming to the characteristics of the fruit of *Rubus idaeus* L. or *Rubus occidentalis* L. which are reasonably whole, reasonably sound ripe fruit, and from which extraneous matter including calices and stems have been removed; (b) packed with water or other suitable liquid packing medium; and (c) processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

1.2 Varietal type

Any suitable variety of raspberry may be used.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS**2.1 Packing media²**

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

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

2.1.1.2 Fruit juice - in which raspberry 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 raspberry 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, including raspberry, 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 raspberry juice or other fruit juices, the liquid media shall be not less than 15° Brix and shall be classified on the basis of the cut-out strength as follows:

Lightly sweetened (name of fruit) juice - Not less than 15° Brix

Heavily sweetened (name of fruit) juice - Not less than 20° Brix.

¹ Formerly CAC/RS 60-1972 as amended.

² See Appendix to Part I.

