

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

3rd Session of the Ad Hoc Codex Inter-Governmental Task Force on Fruit & Vegetable Juices Salvador (Bahia), Brazil from 6-10th May 2003

INDIA'S COMMENTS

AGENDA ITEM NO.3 (a): PROPOSED DRAFT CODEX GENERAL STANDARD FOR FRUIT AND VEGETABLE JUICES AND NECTARS (CX/FJ 03 /3)

India feels that Codex General Standards for Fruit Juices preserved exclusively by Physical means (Codex Stan 164- 1989) may be retained with minor amendments, if necessary as these standards are general in nature and may be used as guidelines in international trade. Since, these are general standards, these should be general in nature not specific to every fruit juice.

India, However, has following comments on PROPOSED DRAFT CODEX GENERAL STANDARD FOR FRUIT AND VEGETABLE JUICES AND NECTARS (CX/FJ 03 /3):

Point 2.1.1 FRUIT JUICE

In the first paragraph, the words “ **means including post harvest surface treatments applied**” **may be deleted**, as there is no need to mention specifically such treatments.

Further, it is not clear whether there would be distinct definition/standards for juices preserved exclusively by physical means and with the aid of preservatives. There may be 100% natural juices with out any added preservatives also.

Point 2.1.2 : Concentrated Fruit Juice

In the second last line, the word “ physical means” has been mentioned. While in Para 2.1.1.2, the word “ mechanical extraction” is used. However, physical means may include several processes including mechanical extraction. Therefore, for the purpose of consistency and clarity, only one word should be used. If Task Force decides to use the word “ physical means”, then there is a need to clearly define the word “ physical means”.

2.1.3: Water Extracted Fruit Juice

For the purpose of consistency and clarity, there is a need to clearly define the word, “ physical means”.

3.1.2 Other Permitted Ingredients:

Para (a): There is no need to mention moisture percentage in sugars because it is already mentioned in Codex Standards of sugars. Therefore, the paragraph may be read as follow:

“ **Sugars as defined in**)

4.1: ACIDITY REGULATORS:

The proposed acids such as citric acid, malic acid, tartaric acid may be allowed to use as per GMP in directly expressed juices as well as in reconstituted juices and nectars. As the use of these acids is self-limiting and can be used in combinations also.

4.6 STABILIZERS

Pectins may be allowed to be used up to GMP level rather than restricting to 3 g/l.

4.7 SWEETNERS

It is not clear whether these sweeteners may be used in combination or singly. It needs to be clarified.

4.8: Processing Aids

Processing aids mentioned in the table namely Gelatin, Chitosan and Tannin etc. should be the produce of plant source. They should not be from animal source. Therefore, source of origin should be mentioned in bracket along with such processing aids, as suggested following:

“ **Gelatin (from plant source / origin)**”

The processing aids from animal origin and mentioned in the table should be deleted.

APPENDIX - 1 (ANNEXURE): A.1 MINIMUM BRIX LEVEL FOR DIRECTLY EXPRESSED JUICES

As a general principle, Codex standard should not be restricted to particular edible species only. All edible species including those grown in developing countries should be included. Alternately, decision on edible species may be left to National Governments. The Codex Committee on Fruits and Vegetable in its Session held in year 2002 at Texas, USA also recognized this view while deliberating on Draft Codex Standards on Bamboo Shoots.

There fore, India recommends as follows:

“Any edible species of fruits may be used for the purpose of direct juice extraction”.

In addition, the minimum Brix level of directly expressed Fruit juices may vary depending on various factor such as maturity of fruits, season, species/ variety, extraction methods etc. Fixing Brix level at only one level will be restrictive to International trade and may be used as TBT. Therefore, there is a need to specify a range, mentioning minimum and maximum Brix levels for a particular fruit e.g. 9 to 12, 10 to 15 etc.

APPENDIX 1 : A.2 Minimum Brix level for reconstituted Juice and Minimum juices and / or puree content for fruit nectar (% v/v)

India would like to reiterate that Codex standard should not be restricted to particular edible species/ varieties only. All edible species/ varieties including those grown in developing countries should be included in column –II (Botanical name) of the table. Alternately, decision on edible species may be left to National Governments. Further, in future, there may be chances of new varieties / species by using techniques of genetic modification which may contain more TSS.

In view of above, India proposes that either column – 2 of table be deleted or all edible varieties including grown in developing countries should be mentioned.

Since, the typical fruit tamarind pulp has acidity of 9.8%, which will translate into nearly 7% of juice/ puree content to maintain a minimum acidity of 0.5%. Therefore, this should be placed under ‘other high acidity category’ and The minimum juice and/ or puree content for fruit nectar of tamarind (Indian date) should be 6 % v/v instead of 30% as proposed in the table.

Point 4.2 Anti-oxidant

Sulphites may be deleted from the category of anti-oxidant.

AGENGA ITEM NO 3(b): Proposed draft revised Codex Standards for Vegetable juices

India supports proposal of discontinuing work on the revision of the proposed draft revised Codex General Standards for Vegetable Juices (ALINORM 03/39 APPENDIX III) and is of the view that the current Codex General Standards for Vegetable Juices (CODEX STAN 179-1991) should be kept unchanged with minor modifications as suggested below:

Para 2.2 of Proposed draft revised Codex Standards for Vegetable juices (APPENDIX III) may replace Para 2.2 of current Codex General Standards for Vegetable Juices (CODEX STAN 179-1991) . The new paragraph may be read as follow:

2.2 Vegetables for the purpose of the Standard are: the parts of edible plants including roots, corms and tubers (e.g. carrots, garlic and potatoes), stems and shoots (e.g. rhubarb and asparagus), leaves and flowers (e.g. spinach and cauliflower) and legumes (e.g. peas). Pumpkins and other squash are considered to be vegetables for the purpose of this Standard. Sugar beet, Sugar cane and, unless otherwise specified above, fruits generally, are not considered to be vegetables for the purpose of this Standard.

Sugar cane juice is considered a vegetable juice only in the directly expressed form. When used as a blend with other juices, it will be considered as a sweetener.
