

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4b

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

24th Session

Arlington, VA (Washington DC metro area), U.S.A.,
15 – 20 September 2008

PROPOSED DRAFT ANNEXES SPECIFIC TO CERCAN CANNED VEGETABLES

(draft Codex Standard for Certain Canned Vegetables)

(At Step 3)

Governments and interested international organizations in observer status with Codex wishing to submit comments on this proposal, including possible economic implications, should do so in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Procedural Manual) before **15 August 2008**. Comments should be addressed:

to:

D. Chen-Moulec
US Codex Office,
Food Safety and Inspection Service,
US Department of Agriculture,
Room 4861 South Building,
1400 Independence Ave., S.W.,
Washington, D.C. 20250-3700
USA
Fax : +1.202.720.3157;
E-mail : uscodex@fsis.usda.gov
- *preferred* -

with copy to:

Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
Viale delle Terme di Caracalla,
00153 Rome,
Italy
Fax : +39 (06) 5705 4593
E-mail : codex@fao.org
- *preferred* -

BACKGROUND

1. The 23rd Session of the Codex Committee on Processed Fruits and Vegetables (Washington D.C., USA, September 2006) agreed with the proposal of the Working Group on Canned Vegetables¹ that generic provisions applying to all canned vegetables covered in the Scope of the General Standard for Certain Canned Vegetables should be dealt with in the body of the Standard while leaving the vegetable-specific provisions in separate annexes to the Standard. This decision was aimed at simplifying the structure and provisions in the Standard and to allow for progress of the body and the annexes at different stages in the Step Procedure. Due to time constraints, the Committee did not discuss the Guidelines on Packing Media for Canned Vegetables.

2. The Committee agreed to forward the body of the Standard to the Codex Alimentarius Commission for adoption at Step 5 and return the annexes as well as the Guidelines on Packing Media for Canned Vegetables to Step 3 for comments, revision by the Working Group and further consideration by the next session of the Committee.

¹ Working Group led by France with the assistance of Brazil, Canada, Costa Rica, Cuba, Ecuador, European Community, Italy, Malaysia, Morocco, Spain, Switzerland, United Kingdom, United States and Thailand.

3. The Committee further agreed to complete work on the body of the Standard by 2008 and the annexes, as well as the Guidelines, by 2010.
4. The 30th Session of the Commission (Rome, Italy, July 2007) adopted the body of the Standard at Step 5 and advanced it to Step 6 for comments and consideration by the next session of the Committee. Comments on general provisions applied to canned vegetables covered by the scope of the General Standard were requested under CL 2007/22-PFV² with a deadline for comments of 28 February 2007.
5. France, as leading country of the Working Group on Canned Vegetables, revised the annexes and the Guidelines based on the discussion that took place at the last session of the Committee, written comments submitted at Step 3 to that session and in response to CL 2006/56-PFV-Part B and produced a revised document for comments by Members of the Working Group.
6. The members of the Working Group and other member states were invited to send their comments no later than 29 February 2008. Comments were received from Canada, Costa Rica, EC, Ecuador, Spain, US and Thailand. (Please find attached these comments).
7. Four questions were submitted to the working group in addition to the request of comments.

I. QUESTIONS (*answers in bold italic type*)

1st question -SCOPE

8. In accordance with the decision of the Codex Alimentarius Commission to move towards more simplified and horizontal standards to make their acceptance by Governments easier, the primary objective of the Committee on Processed Fruits and Vegetables is the revision of the current individual standards for processed fruits and vegetables to (a) identify those commodity standards sharing common provisions to elaborate more general standards and to (b) replace the existing individual standards so as to cover wider range of commodities. In this framework, the Executive Committee approved the elaboration of a General Standard for Certain Canned Vegetables covering individual standards for carrots, green/wax beans, asparagus, green peas, palm, mature processed peas, sweet corn and baby/young corn.
9. The term "certain" stands for the scope of the General Standard, which only covers those individual standards for canned vegetables for which there are Codex standards in force with the only exception of baby/young corn. This is also true in the case of the recently adopted Codex Standard for Certain Canned Citrus Fruits which basically applies to those individual Codex standards for canned citrus fruits that were in existence at the time of the elaboration of the Standard.
10. In this regard, the Working Group may wish to consider the addition of two existing individual standards for canned vegetables based on the commonalities of these products for inclusion as additional annexes to the body of the General Standard. Both standards were attached for consideration by the Working Group.
 - Canned Bamboo Shoots³ and
 - Canned Mushrooms: In view of the existence of a Codex General Standard for Edible Fungi and Fungus Products, the Working Group should consider two additional options on whether this Standard should be: (a) a stand-alone standard or (b) included within the Standard for Edible Fungi and Fungus Products.
11. ***The WG considers that the primary objective of the CCPFV is to focus its work on the revision of the existing standards and in view of its heavy workload, it would not be advisable at this stage to propose the addition of new products as the time available for discussion at the Working Group and at the Plenary Session of the CCPFV would not allow for progress of too many commodities. Once the body and the annexes of the General Standard are finalized (2008-2010), proposals for the standardization of new canned vegetables for inclusion as an Annex to the General Standard may be proposed as new work for the Committee. The current wording of the scope allows for enough flexibility by referring to "canned vegetables as defined in the corresponding Annexes" so the scope is as large as the number of Annexes attached to the body of the General Standard and can be continuously enlarged based on the finalization of the current Annexes and proposals for future work.***

² Codex Circular Letters are available for downloading at: <http://www.codexalimentarius.net/> under "Meeting & Events / Circular Letters".

³ Codex standards and related texts are available for downloading at: <http://www.codexalimentarius.net/> under "Codex Standards / Official Codex Standards". For a quick finding use the "search" tool.

12. *About Canned Mushrooms, the WG considers that this Standard should be: a stand-alone standard, because the products included in the scope of the Standard for Edible Fungi and Fungus Products are various, on account of the specificity of these products.*

2nd question: Inclusion of a specific annex for **dried beans**.

13. *There is not presently a Codex standard. It should be observed that mature processed peas have specific characteristics, and that there are other dried vegetables such as dried beans (for example lentils, chickpeas,...) that have a particular process of production.*

14. *There is a range of commodities, in addition to canned fruits/vegetables, that the CCPFV should consider in its future sessions as part of the process of revision of existing standards for processed fruits and vegetables e.g. dried fruits/vegetables, quick frozen fruits/vegetables, codes of practices, codes of hygiene practices, etc. Therefore, proposals for inclusion of dried fruits/vegetables, either revision of existing individual Codex standards or proposals for new ones, is not part of the revision process of the Working Group.*

3rd question: Approach to food **additives** in the General Standard for Certain Canned Vegetables vis-à-vis the Annexes and the GSFA

15. Presently the full list of **additives** is included in the General Standard for Certain Canned Vegetables. canned vegetables.

(1) A question is asked whether the additives list should be included or not in the commodity standard in relation to the General Standard for Food Additives (GSFA). That is to say whether the food additive provisions:

- a. should be left to the Committee on Food Additives for inclusion in the GSFA; or
- b. should be developed/agreed upon by the CCPFV for inclusion into the GSFA so that no list of food additives will appear in the General Standard for Certain Canned Vegetables.

(2) If the food additive list is to be kept in the General Standard for Certain Canned Vegetables:

- (a) should the body of the General Standard for Certain Canned Vegetables include all the authorized additives namely food additives applying to all the canned vegetables covered by the General Standard plus those specific additives applying to the canned vegetables covered in the different Annexes i.e. having a list of food additives only in the body of the General Standard or
- (b) should the body of the General Standard for Certain Canned Vegetables include only the authorized additives applying to all the canned vegetables covered by the General Standard and set a separate list of food additives in each Annex specific to a canned vegetable i.e. having a list of food additives common to all canned vegetables in the body of the General Standard and a separate list of specific additives in each Annex due to the specificity of the given canned vegetable.

16. *One comment answers this question and was in favour of 1-b). However it is necessary to consider the provisions of the Procedural Manual and the report of the last session of the Committee on Food Additives 'April 2008':*

- 1 *in accordance with the Procedural Manual the CCPFV has to give his advice about the need of the additives;*
- 2 *in relation with this question it is necessary to give due consideration to the scope of the standard. The aim of the General Standard is to standardize canned vegetables which are in international trade and not of national and/or regional trade. Canned vegetables concerned here are simple products with a simple packing media (e.g. water, salt, spices, in general), in conformity with the Guidelines on Packing Media for Canned Vegetables.*

17. *But the consideration of the category of the GSFA concerned (04.2.2.4) shows that the scope of this category is wider than the scope of the present standard. This problem was debated during the last session of the Committee on Food Additives.*

18. *So, it is proposed, while awaiting the advice of the Executive committee and the Commission with regard to this question, that the CCPFV discuss the list of additives needed for all the canned vegetables, to be included into the general standard for canned vegetables, and about the additives needed for certain vegetables during the consideration of each specific annex.*

19. *In addition, it is suggested to the CCPFV to add the canned vegetables covered by this standard into an annex to table 3 of the GSFA.*

4th question: Defects and allowances – Styles (sizing)–

20. One of the goals of reconvening the Committee was to revise and simplify the existing processed fruit and vegetable standards. So the provisions should be based on essential quality criteria in order to provide maximum flexibility (defects and allowances, styles...) but should take consideration to the needs of the producers, traders who regularly are using sizing for certain vegetables, and styles of presentation.

21. *Two comments consider that it is not necessary to establish quantitative limits for quality provisions which are fundamentally driven by market forces. Provisions for styles do not have an impact on food safety and should thus be deleted and taken up by the labelling provisions for style presentation which is sufficient to ensure that consumers are not misled.*

22. *The aim of the Working Group is to revise the annexes by updating and simplifying the specific provisions for those canned vegetables covered by the Standard. To this aim, it is necessary to retain the essential composition and quality factors while taking account of the production practices which constitute a good source of information for consumers and in doing so, to respect the purposes of the Codex Alimentarius namely “to protect the health of the consumers and to ensure fair practices in the food trade”:*

1. *Canned vegetables are international products for which there are usual styles, sizing daily used by producers, traders, ...The sizing is regularly used for asparagus, beans, peas;*
2. *The provisions for styles permit to distinguish one product from another. It is useful for the consumer and for the trade operators, because between one style and another there is in general a difference of cost: For example two types of “cut asparagus with tips” one with 15% of tips and other with 5% of tips (by drained weight) there is a difference of raw materials, a difference of cost. So, if these two styles are both named “cut asparagus with tips” fair trade is not ensured, the consumer is not well informed and the quality is lower;*
3. *The allowances for defects permit to guaranty a minimum level of quality. As indicated previously, for example, a lack of tolerance for fibrous beans, of silks into sweet corn, drive to unfair trade and to mislead the consumer.*

THE MAIN CHANGES OF THE ANNEXES FOR CERTAIN CANNED VEGETABLES ⁴**a) Asparagus:**

23. Section 1.2.2: In order to have a draft corresponding to the current practices, sizing is maintained in the draft and extended to green asparagus; the word “violet” is put into square brackets because the product named “white asparagus” doesn’t have violet tips; the product “unpeeled” is deleted from the table in section 3 because is superfluous.

24. In section 2.1.2: the definition (6) “damaged asparagus” was modified because it is considered too broad and can give rise to confusion.

25. An additional labelling requirement is added in section 4: “mixed” in the case of sizes that are mixed.

b) Carrots:

26. Section 1.2 Styles: In order to simplify the provisions for styles, it suggested that some dimensions (length, diameter, thickness) would be deleted from the section 1.2.and taken up by the labelling provisions, in order to give more flexibility and to inform consumers and traders. This proposal concerns the styles 5, 6, 7, 9 and 11.

27. For example, in Annex I, the definition for “rounds and sliced carrots” would be: “Rounds or Sliced: Carrots cut, in a straight or wavy manner, perpendicularly to the longitudinal axis”, and the section of Labelling would include the indication of the diameter and thickness on the label.

28. Section 2.1 Uniformity: at Section 2.1.1 (2) the tolerance was declared too low; a tolerance of 15% in place of 10% is proposed.

29. 2.1.2 Defects and allowances: for (7) Foreign matter: it is requested that the size of the piece of foreign vegetal matter should be specified.

30. It seems to producers that the present limit is strict. This one is the same as the limit of the initial standard. It is proposed to introduce a size limit (cm²) for “foreign vegetal matter”.

31. The total amount of defects is fixed to 25%, because 35% is considered too high.

⁴ The other changes would be explained during the session of the committee.

c) Green beans and wax beans:

32. Section 1 Definition: it was asked for introducing “French beans”; it’s noted that this word is not used into French-speaking countries;
33. Section 1.2 Sizing: this section is maintained because sizing is a current practice for producers and traders; Sizing for fat beans is introduced;
34. This section needs an explanation: the columns “size” and “grading criteria “ are extended to other “sizes” and the corresponding diameters used by producers and traders. For example for the size named “extra small” or “1” the maximum diameter in mm for rounds beans is selected in the range 5.8 to 6.5, but is not included between the range 5.8 to 6.5.
35. Section 2.1.1: a definition of stringy pods is introduced.
36. Section 2.1.2: most comments choose proposal 2, and in addition, it was suggested to introduce the definitions of the defects (2.1.1).into the table.
37. Section 4 Labelling: it’s proposed to mention on the label the different sizes when two or more sizes are mixed.

d) Mature processed peas:

38. Specific additives for this product are introduced in section 2.

e) Green Peas:

39. Section 1.2 Styles: it’s suggested to introduce a tolerance for sizing; but for peas sizing is carried out on the raw material, into the factory, using circular perforations of the corresponding screen, and not on the canned product. So the introduction of tolerance for sizing is not possible.
40. Section 2.1.1 Defects and allowances: it’s noted that some defects are uncommon for the small sizes (1) and (2), as pea fragments and yellow peas; so tolerances are wider for these ones.
41. Section 4 Labelling: When sizes are mixed, it’s suggested to introduce a mention of the different sizes on the label.

f) Palm:

42. Following the last meeting of the CCPFV important modifications have been introduced into the draft standard:
1. there is no more difference between wild palm and cultivated palm; only an optional mention on labelling is possible in section 4.
 2. The edible part of the palm is always the terminal bud (upper and inferior meristems).
 3. The number of styles is reduced in consideration of the styles present on the market.
43. Section 1 Definition: it’s asked to introduce the word “heart” into the definition; consequently, all the styles of section 1.1.2. are stems from heart palms.
44. About the inclusion of Coconut oil and palm oil, 2 comments are unfavourable to these products.
45. Section 1.2 Styles: The list of styles is reduced.
46. About the style (4) medallions, the maximum thickness (10 mm) is considered too low. Suggestions are expected.
47. Section 1.2 - 2) sizing: The provisions are in square brackets because it was indicated that sizing is not very used on the market. The opinion of producer States is expected.
48. Section 2.1.2 Defects and allowances: For defect (2) it is suggested that the tolerance for mineral impurities should be 0; in addition the colour defect is deleted from (3) because it is already present in defect (5) “abnormal colour”.

g) Sweet corn

49. Section 2.1.1 b): the percentage of pieces of green or red peppers or other vegetables is considered too high; 10% is suggested: in addition it is necessary to mention on the label when that is the case
50. Section 2.2.2: Concerning defect (1) it’s proposed to separate “silks” from other defects, because there are many strands of silk for the weight of a small piece of cob.

51. In addition the definition of tenderness is simplified.
52. Section 4 additives: The list of additives for cream corn is introduced in section 4 (GSFA –table 3).

h) Baby corn:

53. Section 1 definition: Canned baby corn as raw material is introduced, because is usual for industry to use them.
54. 2-b) other permitted ingredients: Oil and fat are in square brackets, waiting information concerning the volume of an international trade for the baby corn with these added ingredients.

REQUEST FOR COMMENTS

55. Codex members and observers are invited to send their comments on *the proposed draft Annexes specific to Certain Canned Vegetables (draft Codex Standard for Certain Canned Vegetables)* (see Annexes). In making comments, particular attention should be paid to those provisions in square brackets. The proposed draft Annexes and the comments submitted at Step 3 will be examined at the 24th session of the Codex Committee on Processed Fruits and Vegetables.

PROPOSED DRAFT ANNEXE ON ASPARAGUS
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “asparagus” stands for the product prepared from the tender portions of peeled or unpeeled stems of varieties of asparagus complying with the characteristics of *Asparagus officinalis* L.

1.2 STYLES

1.2.1 Asparagus comes in the following shapes and sizes:

- (1) **whole asparagus** or [asparagus] or **whole spears**: tip and adjoining part of the spear measuring at most 18 cm and at least 12 cm in length.
- (2) **short asparagus** or **short spears**: tip and adjoining part of the spear measuring at most 12 cm and at least 7 cm in length.
- (3) **Asparagus tips**: upper extremity (bud) and adjoining part of spears measuring at most 7 cm and at least 3 cm in length.
- (4) **Cut asparagus**: spears cut widthways into sections measuring at most 7 cm and at least 2 cm in length.
- (5) **Cut asparagus with tips**: the percentage of tips shall be equal to or greater than 15% of the drained weight.
- (6) **Cut asparagus without tips**: the occasional presence of tips is allowed.

1.2.2 Asparagus are canned as follows in terms of their colour:

- (1) **White asparagus**: white, cream or yellowish spears; no more than 20% in number of spears may have [violet], green, light green or yellowish green tips.
- (2) **White asparagus with violet or green tips**: white, asparagus may have violet, green, light green or yellowish green tips, and these colours may also apply to the adjoining region, but no more than 25% in number of the units may present these colors over more than [20%] [50%] of their length.
- (3) **Green asparagus**: the units are green, light green or yellowish green; no more than 20% in number of the units may present a white, cream or yellowish white colour in the lower part of the spear over more than [20%] [25%] of their length.
- (4) **Mixed**: mixes of white, cream, yellowish white, violet, green, light green or yellowish green units.

Asparagus may be designated in terms of their size as indicated in the Table below. The size corresponds to the maximum diameter of the thickest part of the unit measured perpendicularly to the longitudinal axis of the unit.

Size	White Peeled Asparagus (diameter)	Green asparagus (diameter)
(1) Small	Up to 8 mm	3 to 6 mm
(2) Medium	From above 8 mm to 13 mm inclusive	[up to 6 mm to 8 mm]
(3) Large	From above 13 mm to 18 mm inclusive	[up to 8 mm to 10 mm]
(4) Very large	More than 18 mm	[up to 10 mm]
(5) Colossal	More than 25.4 mm	
(6) Blend of sizes or assorted sizes - a mixture of two or more single sizes		

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 QUALITY CRITERIA

2.1.1 Uniformity

- (1) **Length:** the specifications required in Section 1.2 regarding the types of presentation of asparagus are met when:

The predominant length of the units in the sample falls within the designated style classification; and

The length of the units is reasonably uniform. By “reasonably uniform”, on the basis of the average of the samples, the following is meant:

- at least 75% of the number of units do not deviate by more than 1 cm from the most frequent length and at least 90% of the number of units do not deviate by more than 2 cm from the most frequent length.

- (2) **Diameter:** compliance with respect to the individual size names.

When a product is said to be, presented or sold as complying with the names of the individual sizes of Section 1.2, the sampling unit should comply with the specified diameter for each individual grade, provided no more than 25% in number of all the units contained in the container belong to the group (or groups) of adjacent sizes.

Any container or sampling unit, which exceeds the tolerance of 25% laid down above, should be considered as a “defective” as far as sizing is concerned.

2.1.2 Definition of Defects and Allowances

Defects	Definition	Maximum
(1) Asparagus tips and other parts crushed	broken or crushed pieces to the extent that they seriously impair the product aspect and comprising fragments under 1 cm in length.	The product should be reasonably free of such defects.
(2) Foreign matter	such as sand, soil or substances from soil	The product should be practically free of such defects.
(3) Asparagus with skin (only in the case of asparagus presented peeled)	units comprising unpeeled zones which seriously impair the aspect or the edibility of the product.	10% in number
(4) Hollow and fibrous asparagus	hollow units to the extent that they seriously impair the product aspect and fibrous, tough asparagus but that stay edible.	[10% or 5 % in number] or [15% in number for hollow asparagus, and 15% for fibrous asparagus]
(5) Deformed asparagus	comprising spears or tips that are very curved, or any unit seriously impaired by splitting into two or any other malformation and open tips.	10% in number
(6) Damaged asparagus	by a colour defect, a mechanical lesion, a disease, which are not harmful for the consumer.	[10%] [15%] in number
Total of all the defects described in (3), (4), (5), (6), for the following types of presentation:		

Defects and Allowances	Maximum
(1) Asparagus, whole asparagus, whole spears	15% in number
(2) Short asparagus or short spears	15% in number
(3) Asparagus tips	15% in number
(4) Asparagus cut with tips	20% in number
(5) Cut asparagus without tips	25% in number

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight (%)
	Peeled asparagus and green asparagus
(1) White asparagus (whole, short)	59
(2) Green asparagus	54
(3) Other types of presentation	58

4 LABELLING

4.1 For asparagus, colour has to be included into the styles defined in Section 1.2. For white asparagus, the words “not peeled” and/or “not sized” shall be declared if that is the case.

[4.2. When the sizes are mixed, the word “mixed” shall be declared if that is the case].

PROPOSED DRAFT ANNEXE ON CARROTS
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “carrots” stands for the product prepared using clean and sound roots of varieties (cultivars) of carrots complying with the characteristics of the species *Daucus carota* L., trimmed of their tops, green extremities and peel.

1.2 STYLES

(1) Whole:

- (a) **Conical or cylindrical cultivars** (for example, Chantenay and Amsterdam varieties): carrots, which, after processing, more or less keep their initial shape. The largest diameter of carrots, measured at right angles to the longitudinal axis, shall not exceed 50 mm. The ratio between the diameters of the biggest and smallest carrots shall not be greater than 3:1.
- (b) **Spherical cultivars** (“Paris’ carrots”): carrots that have reached full maturity, of rounded shape, whose largest diameter in each direction shall not exceed 45 mm.

(2) Baby whole carrots:

- (a) **Conical or cylindrical cultivars:** carrots whose diameter does not exceed 23 mm and whose length does not exceed 100 mm.
- (b) **Spherical cultivars:** whole carrots whose diameter in each direction does not exceed 27 mm.

(3) Halves: Carrots cut along the longitudinal axis into two roughly equal parts.

(4) Quarters: Carrots cut into four roughly equal parts by slicing in two points perpendicularly to the longitudinal axis.

(5) Lengthways portions: Carrots sliced lengthways, in a straight or wavy manner, into four or more pieces of roughly equal dimensions, [not less than 20 mm long and not less than 5 mm in width measured at maximum width.]

(6) Rounds or Sliced: Carrots cut, in a straight or wavy manner, perpendicularly to the longitudinal axis, in rounds [with a maximum thickness of 10 mm and a maximum diameter of 50 mm.]

(7) Diced: Carrots cut into cubes [with an approximately 12 mm sides at most].

(8) Strips, Julienne, French style, or Shoestring: Carrots cut lengthways, in a straight or wavy manner, into sticks. The section of the sticks should not exceed 5 mm (measured at the longest edges of the section).

(9) Double-size diced: carrots cut in regular pieces, of a square section, whose longer dimension is roughly twice the shorter [which should not exceed 12.5 mm.]

(10) Chunks or Pieces: Whole carrots cut into sections whose shape or grade may be irregular.

(11) Finger cuts: long pieces of whole carrots [of at least 40 mm length and a diameter lower than or equal to 23 mm.]

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 QUALITY CRITERIA

2.1.1 Uniformity

- (1) **Length:** for carrots defined in 1.2 (1) and (2) at least 75% [of the drained weight] [by number] shall not deviate by more than 5 mm from the average carrot length, and at least 90% [of the drained weight] [by number] shall not deviate by more than 10 mm from the average carrot length.
- (2) **Diameter and other measurements:** there is a [10%] [15] tolerance with respect to the maximum dimension.
- (3) Any container or sampling unit that exceeds the tolerances set forth in (1) and (2) above should be considered as a “defective”.

2.1.2 Definition of Defects and Allowances

Whole Carrots and Whole Young Carrots, Carrots in Halves, in Quarters, Strips, Finger Cuts.

Defects	Definition	Tolerances as a percentage of the drained product weight (m/m)
(1) Blemished carrots	blemished or faded zones with a diameter above 5 mm.	[20] [15]
(2) Mechanical damage	carrots that are crushed or grazed during canning.	10
(3) Malformations	deformations or fissures that appeared during growth.	[20] [15]
(4) Unpeeled parts	[30%] or more of the surface is unpeeled.	[20] [15]
(5) Fibrous	carrots that are hard or woody owing to their fibrousness.	10
(6) Black or dark green collar	collar with a ring that is one millimetre thick over more than half its circumference.	[20] [15]
(7) Foreign vegetal matter	vegetal substance from the carrot or any other innocuous vegetal matter.	[1 piece per 1000 g of total content in the container]

The total amount of defects from (1) to (6) shall not exceed 25% of the drained product weight.

Defects (3), (4) and (6) do not apply to diced, rounds, strips, double-size diced; for these presentations the total amount of defects (1), (2) and (5) shall not exceed 25% of the drained product weight.

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight (%)
(1) Whole carrots	56.5 (average diameter > 22 mm) [62.5] [56.5] (average diameter < 22 mm)
(2) Halves, Baby whole carrots	62.5
(3) Lengthways portions	52.0
(4) Diced, double-size diced	62.5
(5) Strips	56.5
(6) Quarters, pieces, rounds	56.5
(7) Chunk or pieces	56.5
(8) Finger cuts	62.5

4 LABELLING¹

[4.1 When carrots are presented on the styles (5), (6), (7), (9) and (11) the dimensions of the pieces of carrots (thickness, diameter, length, ... if the case may be) shall be indicated on the label.]

¹ If dimensions are deleted from the section 1. 2 (thickness, diameter, length...) this informations would be indicated into the labelling at section 4.

PROPOSED DRAFT ANNEXE ON GREEN BEANS OR WAX BEANS
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The names “Green beans” or “wax beans” or “French beans”¹ stand for the products prepared from the pods (or runners), incompletely ripe and with cut off ends, of *Phaseolus vulgaris* L., *Phaseolus coccineas* L., or *Phaseolus multiflorus* LMK. Beans of distinct varietal groups with respect to shape may be designated as:

- (1) **Round:** beans having a width not greater than 1 ½ times the thickness of the bean.
- (2) **Flat:** beans having a width greater than 1 ½ times the thickness of the bean

1.2 STYLES

Green beans and wax beans come in the following shapes and sizes:

- (1) **Whole:** whole pods of any length.
- (2) **Cut/broken:** pieces cut widthways with respect to the longitudinal axis; [no less than 20 mm] or [at most 50 mm and at least 20 mm].
- (3) **Short cuts:** pieces cut widthways of which 75%, by count, or more are less than 20 mm long.
- (4) **Shoestring, Sliced lengthwise, French style:** pieces in strips, of a thickness under 6.5 mm, of which the majority is cut slantwise or lengthways.
- (5) **Diagonal cut:** approximately 45 degrees to the longitudinal.

Green beans, wax beans and French beans defined in (1) may be graded. If that is the case, they are graded in accordance with the following table. The grade is determined by measuring the diameter on the main axis at the widest point from one suture to the other.

Grading Requirements for round and flat Beans (Green (or French Beans) or Wax Beans)

Size		Grading Criterion (maximum diameter - mm) ²		Maximum percentage (m/m of non conforming beans)	
		Rounds	Flats		
(1)	Extra small	1	5.8 - 6.5	-	[10%] [8%]
(2)	Very small	2	7.3 - 8.0	5.8	[10%] [8%]
(3)	Small	3	8.3 - 9.0	7.3	[15%] [8%]
(4)	Medium	4	9.5 - 10.5	8.3	[25%] [8%]
(5)	Large	5	10.5 - 10.7	9.5	
(6)		6	Plus de 10.7	Plus de 9.5	
(7)	Not screened		Not screened (*)		Natural breakdown of the size beans (*)

(*) Not screened: beans in the natural proportion of size after cleaning, without the removal or addition of screened beans.

¹ “French beans”: this name is not used in French-speaking countries.

² The maximum diameters indicated in the column « round » are not equivalent to a range; they mean for example for a size “extra small” or “1” that the maximum diameter would be 5.8, or 5.9 or 6.5.

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 QUALITY CRITERIA

2.1.1 Definition of Defects

- (1) **Stringy pods:** a stringy pod correspond to a bean that one of strings surround the pod resist to the traction
- (2) **Pods without ends removed:** Beans whose attachment is still present (beans where only the protuberance remains where the peduncle was attached are not considered as pods without ends removed).
- (3) **Damaged pods:** Beans are deemed to be damaged if they have pods presenting rust, blemishes greater than 5 mm in diameter, spots, or — upon organoleptic examination — whose skin has grown thick, thereby diminishing the food value.
- (4) **Bean pieces:** Pieces of beans whose length is lower than 20 mm (for cans of whole beans)
- (5) **Harmless plant material:** Parts of the plant (bean) and innocuous foreign vegetal matter are considered as vegetal debris.

2.1.2 Defects and Allowances

The following limitations of defects are expressed in percentages, and related to the drained weight of the product.

When tested in accordance with the appropriate sampling plan with an AQL of 6.5, canned beans shall be free of defects to the extent indicated below:

Proposal 1

Category	Stringy pods	Pods without ends removed	Damaged pods	Bean pieces	Harmless Plant material	Aggregate defects
(1) Extra small French beans	2	3	3	3	1	[8] [4]
(2) Very small French beans	3	3	3	3	3	[10] [6]
(3) Small French beans	3	3	3	3	3	[10] [8]
(4) Small wax beans	3	3	3	3	3	[10] [8]
(5) Medium French beans	3	3	4	4	4	[15] [10]
(6) Medium wax beans	3	3	4	4	4	[15] [10]
(7) Green beans	3	3	5	5	5	20
(8) Wax beans	3	3	5	5	5	20

Proposal 2

Defects	Tolerances (% m/m)
(1) Stringy pods	[3] [4]
(2) Pods without ends removed	3
(3) Damaged pods	[4] [10]
(4) Bean pieces	4
(5) Harmless plant material	4
(6) AGREGATE DEFECTS	15

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight (%)
(1) Whole	[50]
(2) Other presentations, except strips	[52] [50]
(3) Strips	50

4 LABELLING

[4.1 When two or more sizes are mixed, the different sizes shall be indicated on the label, in close proximity to the name of the product.]

PROPOSED DRAFT ANNEXE ON GREEN PEAS
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “green peas” stands for the product prepared from immature (green) seeds of *Pisum sativum* L. peas, of the smooth, wrinkled varieties, or other types (crosses or hybrids of the wrinkled or round seeded varieties).

When the peas are of sweet green wrinkled varieties or hybrids having similar characteristics, the name is “sweet green peas”.

1.2 STYLES

Green peas may be designated in terms of their size as follows:

Sizes	Diameter of the circular perforations of the corresponding screen (these perforations are those through which raw grains must pass)
Green Peas smooth	
(1) Extra small green peas	7.5 mm
(2) Very small green peas	8.2 mm
(3) Small green peas	8.75 mm
(4) Medium green peas	9.3 mm
(5) Large green peas	[Up to 9.5 mm]or out of grade
Sweet Green Peas - wrinkled	
(1) Extra small sweet green peas	7.5 mm
(2) Very small sweet green peas	8.2 mm
(3) Small sweet green peas	9.3 mm
(4) Medium sweet green peas	10.2 mm
(5) Large sweet green peas	Out of grade
(6) Sweet green peas* or garden peas	Not screened

* For sweet green peas (6) the word “sweet” is optional.

* **Sweet green peas or garden peas:** garden peas of wrinkled varieties, in the natural proportion of sizes after beating and cleaning, without the removal or addition of screened peas.

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 QUALITY CRITERIA

2.1.1 Definition of Defects and Allowances

Canned peas may contain a slight amount of sediment and shall be reasonably free from defects within the limits set forth as follows:

Defects	Definition	Maximum Limits (based on the weight of drained peas)
(1) Blemished peas	consisting of peas which are slightly stained or spotted.	[5% m/m] [3% m/m]
(2) Seriously blemished peas	consisting of peas which are spotted, discoloured or other-wise blemished (including worm-eaten peas) to the extent that the appearance or eating quality is seriously affected.	1% m/m
(3) Pea fragments	consisting of portions of peas; separated or individual cotyledons; crushed, partial, or broken cotyledons; and loose skins; but not including entire intact peas with skins detached.	[5% m/m] for extra small and very small peas [10% m/m] for the others sizes
(4) Yellow peas	entire pea is substantially yellow and is not a so-called "blond" pea which is very pale in colour.	2% m/m
(5) Extraneous plant material	consisting of any vine or leaf or pod material from the pea plant, or other harmless plant material not purposely added as an ingredient.	0.5% m/m
Total of the foregoing defects (1), (2), (3), (4), (5)		[12% m/m] [10% m/m]

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight (%)
(1) Extra small	66%
(2) Very small	
(3) Small	
(4) Medium	62.5%
(5) Large	
(6) Not graded	60%

4 LABELLING

4.1. When green peas are not graded the label shall contain in close proximity to the name the words "not graded".

[When two or more sizes are mixed the label shall contain in close proximity to the name the names of the different styles, for example: "green peas extra small and very small "].

PROPOSED DRAFT ANNEXE ON PALM
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

[1.1 PRODUCT DEFINITION

The name “palm hearts” stands for the product prepared from the terminal buds of palms (upper and inferior meristems), where young stems rise, trimmed of fibrous and non edible parts. The product has an heterogeneous structure. These palms has the characteristics of *Euterpe edulis* (single stem) or *Euterpe oleracea* (several stems in a clump) or *Bactris gasipaes* (several stems in a clump) or with other species of palms fit for human consumption.]

1.2 STYLES

(1) Palms are presented as below:

- (a) “**Palm hearts**” correspond to the terminal bud of the palm, cut perpendicularly to the axis into pieces having a minimum length of 40 mm and a maximum length depending on the size of the container.
- (b) “**Tips or cuts or pieces of palms**” correspond to cuts from heart and/or meristematic pieces, regularly or irregularly cut of a minimum length of 10 mm and a maximum length of 39 mm”
- (c) “**Rounds**” or “slices” of “**palm hearts**” correspond to the product as defined at the point (1) cut widthways into pieces having a minimum thickness of 25 mm and a maximum thickness of 40 mm.
- (d) “**Medallions**” correspond to pieces regularly cut from merismatic parts of the palm with a minimum diameter of 20 mm and a thickness of 3 and [10 mm].

(2) **Sizing**

[Heart palms may be graded as follows in terms of their diameter.

Sizes	Diameter
(1) Small	10 mm to 25 mm inclusive
(2) Medium	More then 25 mm to 35 mm inclusive
(3) Large	More then 35 mm to 50 mm inclusive
(4) Very large	More then 50 mm
(5) Mixed sizes	Mix of 2 sizes or more

Diameter is measured at the the thickest part of the unit perpendicularly to the longitudinal axis.]

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 QUALITY CRITERIA

2.1.1 Uniformity

- (1) The specifications laid down in Section 1.2 concerning the styles of palm are met when: the length, the diameter and/or the thickness of the sample units, in accordance to the style are reasonably uniform. The words “reasonably uniform” on the basis of the average of samples means, compliance with the provisions of Section 1.2 that:
 - (a) the gap between the length of all the units and the predominant length does not exceed approximately ± 10 mm
 - (b) the gap between the thickness of all the units and the predominant thickness does not exceed ± 10 mm.
 - (c) the gap between the diameter of all the units and the predominant diameter does not exceed ± 10 mm.

[**Sizing:** When a product is said to be, presented or sold as complying with the individual grade provisions laid down in Section 1.2 (table), the sampling unit or the container is considered as complying with the specified diameter for each individual size provided when no more than 30% in number of products belong to the group (or groups) of adjacent sizes.]

2.1.2 Definition of Defects and Allowances

Defects	Definition	Maximum limits/ drained weight m/m
(1) Defective texture	hard or fibrous and/or excessively soft texture, which seriously impairs product edibility.	10
(2) Mineral impurities	such as sand, gravel or other soil elements.	0.1
(3) Damaged units	Units presenting cuts and grazes, abrasions and other imperfections of the same type which seriously impair product appearance.	15
(4) Mechanical damage	broken or split units, fragments or detached pieces, which seriously impair product appearance.	10
(5) Abnormal colour	colour considerably different from the typical colour of the product.	10
(6) Physiological defects	or “palm hearts” and “palm hearts in rounds”, units with palm tree stem apical meristems	10
TOTAL percentage of defects for palm hearts		20
TOTAL percentage of defects for other styles		25

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight(%)
(1) Palm hearts	[55] [52]
(2) Other styles	[55] [52]

4 LABELLING

[4.1 The name “palm hearts” may be complemented by the word “wild” when wild palms are used.]

PROPOSED DRAFT ANNEXE ON MATURE PROCESSED PEAS
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “mature processed peas” stands for the product prepared using clean, sound, whole, threshed, and dried grains of the species *Pisum sativum* L., which has undergone soaking, but excluding the macrosorum sub-variety.

1.2 DEFINITION OF DEFECTS AND ALLOWANCES

Defects	Definition	Maximum Limits in drained weight (%)
(1) Blemished peas	peas with slight blemishes or spots.	10 m/m
(2) Seriously blemished peas	peas with spots and colour defects or otherwise blemished to the extent that their aspect or edibility are seriously affected; worm-eaten peas come under this category.	2 m/m
(3) Pea fragments	fractions of peas such as separated or detached cotyledons, crushed cotyledons partially or totally broken, and detached skins.	10 m/m
(4) Foreign vegetal matter	any fragment of tendril, peduncle, leaf or pod and any other foreign matter.	0.5 m/m

The total of the defects (1), (2), (3) and (4) should not exceed [15% m/m] [20% m/m] by weight.

2 ADDITIVES

2.1 COLOURS

[INS No.	Name of the Food Additive	Maximum Level
102	Tartrazine	100 mg/kg
133	Brilliant Blue FCF	20 mg/kg]

3 LABELLING

3.1 When colour of mature processed peas is not green, colour of peas should be declared (for example: brown peas or yellow peas); canned processed peas may be named “mature processed peas” or “processed peas” or “mature cooked peas”.

PROPOSED DRAFT ANNEX ON SWEET CORN
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “sweet corn” stands for the product prepared from clean and sound grains of sweet corn, of white or yellow colour, complying with the characteristics of *Zea mays saccharata* L.

Whole grains packaged with or without a liquid packing media.

Creamed corn: whole or partially whole cut kernels packed in a creamy component from the corn kernels, and other liquid or other ingredients, in accordance with the Section 2.1, so as to form a product of creamy consistency

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other Permitted Ingredients

- (a) [native starch for creamed corn;]
- (b) For the sweet corn: pieces of green or red pepers mixed or not or others vegetables in a total proportion under [15%] [10%] m/m of the net weight of the product.

2.2 QUALITY CRITERIA

2.2.1 Colour, Flavour and Texture

Creamed corn should present a fine but not excessively fluid consistency, or which may be dense and thick but not excessively dry or pasty, so that after two minutes a moderate but not excessive separation of free liquid can be seen.

2.2.2 Definition of Defects and Allowances

Sweet corn grains should have a reasonably tender texture, offering some resistance to chewing.

The finished product shall be practically free of fragments of cobs, silks, shucks, grains with an abnormal colour or a malformation, foreign vegetal matter and other defects not expressly mentioned, within the limits set forth as follows:

Defects	Definition	Tolerances Sweet corn/drained weight	Tolerances Creamed corn:/drained weight
(1) Foreign vegetal matter	Fragments of cobs, husks, foreign grains or a different variety of sweet corn. OR COB And HUSK	[0.2] [0.5]% m/m OR [1cm ³ /400g] and [7 cm ² /400 g]	[0.1]m/m% OR [1cm ³ /600g] and [7 cm ² /600 g]
	[SILKS]	[180 mm into 400g]	[150 mm into 600g]
(2) Blemished grains	Grains affected by a lesion due to insects or diseases, or presenting an abnormal colour.	1% m/m	
(3) Torn grains	Grains keeping a piece of cob or hard matter adhering to them.	2% m/m	
(4) Split grains or empty skins	Entirely open grains.	[5] [10]% m/m	

Any unit where the proportion of defects exceeds the tolerances laid down above shall be considered as “defective”.

3 WEIGHTS AND MEASURES

3.1 MINIMUM DRAINED WEIGHT

Styles	Minimum drained weight (%)
With a liquid packing medium	61
Vacuum packaged or without a liquid packing medium	67

[4 ADDITIVES

4.1 Modified Starches [CREAM CORN

INS No.	Name of the Food Additive	Maximum Level
1401	Acid-treated starches	In accordance with Table 3 of the GSFA]
1402	Alkali-treated starches	
1403	Bleached starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride	
1413	Distarch phosphate, phosphated	
1420	Starch acetate	
1422	Acetylated distarch adipate inclusive, singly or in combination	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate 1	

5 LABELLING

5.1 For sweet corn, the word “white” shall be declared as part of the name of the product when white variety is used.

5.2 When green or red peppers or other vegetables are added (2.1.1 b) a mention is declared in close proximity to the name.

PROPOSED DRAFT ANNEX ON BABY CORN OR YOUNG CORN
(draft Codex Standard for Certain Canned Vegetables)

1 DESCRIPTION

1.1 PRODUCT DEFINITION

The name “baby corn” or “young corn” stands for the product prepared from selected young corn cob fresh or canned, without pollination of commercial varieties conforming to the characteristics of *Zea mays* L., from which silk and husk are removed or canned vegetables for canned baby corn.

1.2 STYLES

Baby corn comes in the following styles:

- (1) **Whole:** whole cob of baby corn from which silk, husk and shank are removed.
- (2) **Cut Corn:** baby corn with diameter not more than 25 mm cut crosswise into section having a length between 1,5 and 4 cm.

Canned-baby corn in whole style may be designated according to size in the following manner.

	Cob Size	Length (cm)	Diameter (cm)
(1)	Extra large	10 – 13	1.8 - 2.5
(2)	Large	8 – 10	1.0 - 2.0
(3)	Medium	6 – 9	1.0 - 1.8
(4)	Small	4 – 7	< 1.5

2 ESSENTIAL COMPOSITION AND QUALITY FACTORS

2.1 COMPOSITION

2.1.1 Other permitted ingredients

- (a) native starch
- (b) [edible oil or fat]

2.2 QUALITY CRITERIA

2.2.1 Uniformity

For every size of whole baby corn, the length of the longest cob should not be more than 3 cm longer than the length of the shortest cob in each container.

Any container or sampling unit that exceeds the tolerances laid down in paragraph (1) should be considered as a “defective”.

2.2.2 Definition of Defects and Allowances

2.2.2.1 Cut Baby Corn

Defects	Maximum limits by number in drained weight (sample size 1 kg)
(1) Over/under size	5%
(2) Discolour	5%
(3) Peel	5%
(4) Silk	20 cm of broken silks put together
(5) TOTAL DEFECTS without (4)	15%

2.2.2.2 *Whole Baby Corn*

Defects	Definition	Maximum limits by number in drained weight (simple size 1 kg)
(1) Discolour		5%
(2) Irregular shape		5%
(3) Young husk and shank		10%
(4) Silk broken from the cob		20 cm of broken 20 silks put together
(5) Brown tip		5%
(6) Broken tip with the diameter larger than 5 mm	broken tip means tips of the cobs that are broken after packing. When these pieces are put together, the cob shape will be formed.	5%
(7) Damage resulting from cutting		10%
(8) Broken pieces	broken pieces means the portions of broken pieces that cannot be put together to form the cob shape.	2%
TOTAL DEFECTS without (4)		25%

3 **WEIGHTS AND MEASURES**

3.1 **MINIMUM DRAINED WEIGHT**

The minimum drained weight of whole baby corn and cut baby corn should not be less than [40% for the small packaging (under 20 Oz or 500 ml) and 50% for the others].