



WORLD CUSTOMS ORGANIZATION  
ORGANISATION MONDIALE DES DOUANES

Established in 1952 as the Customs Co-operation Council  
Créée en 1952 sous le nom de Conseil de coopération douanière

HARMONIZED SYSTEM  
COMMITTEE

-  
25<sup>th</sup> Session  
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NC0186E1  
(+ Annex)  
O. Eng.

Brussels, 2 February 2000.

AMENDMENTS TO THE EXPLANATORY NOTES CONCERNING THE OSMOTIC  
DEHYDRATION PROCESS

(Item VII.4 on Agenda)

Reference documents :

39.720 (HSC/16)	41.100, Annex G/1 (HSC/19 - Report)
39.600, Annex IJ/26 (HSC/16 - Report)	42.403 (HSC/22)
40.084 (HSC/17)	42.490 (HSC/22)
40.293 (HSC/17)	42.750, Annex G/34 (HSC/22 - Report)
40.295 (HSC/17)	42.804 (SSC/14)
40.260, Annex IJ/1 (HSC/17 - Report)	42.829 (SSC/14)
40.451 (HSC/18)	42.841 (SSC/14)
40.645 (HSC/18)	42.850, Annex A/12 (SSC/14 - Report)
40.699 (HSC/18)	NC0026E1 (HSC/23)
40.795 (HSC/18)	NC0090E2, Annex E/2 (HSC/23 – Report)
40.600, Annex H/2 (HSC/18 - Report)	NC0106E1 (HSC/24)
41.173 (HSC/19)	NC0126E1 (HSC/24)
	NC0160E2, Annex G/7 (HSC/24 – Report)

I. BACKGROUND

1. At its 23<sup>rd</sup> Session, the Harmonized System Committee decided, by 15 to 10 votes, that the osmotic dehydration process was a process which was not allowed for products of Chapter 8 and the fruit preserved by osmotic dehydration had to be classified in Chapter 20. The Committee agreed unanimously that the fruit in question should be classified in heading 20.08 (pineapples in subheading 2008.20 and papayas in subheading 2008.99).
2. In order to implement these decisions, the Secretariat was instructed to prepare Classification Opinions to be examined by the next pre-session Working Party. The Secretariat was also instructed to prepare draft amendments to the General Explanatory Notes to Chapters 8 and 20 to be examined by the Harmonized System Committee, (24<sup>th</sup> Session) emphasizing that the osmotic dehydration process (which used sugar syrup as

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an osmotic agent, with the sugar of the fruit being completely replaced by the sugar of the syrup) was not allowed for products of Chapter 8.

3. At its 24<sup>th</sup> Session, in October 1999, the Committee adopted the Classification Opinions. It was however decided that the Secretariat's draft amendments to the Explanatory Notes to Chapters 8 and 20 should first be examined by the preessional Working Party.
4. The Secretariat was, therefore, instructed to prepare a new working document, taking into consideration the written proposal submitted by the Canadian Administration during the meeting and any other proposals to be submitted by administrations.

## II. SECRETARIAT COMMENTS

5. By the time of preparation of this document no further proposals have been received from administrations. The Secretariat can accept the Canadian proposal submitted during the 24<sup>th</sup> Session, and has therefore incorporated the Canadian proposal into the Secretariat's initial text (see Annex to Doc. NC0126E1). The amended text is set out in the Annex to this document.

## III. CONCLUSION

6. The Committee is invited to approve the proposed text to amend the Explanatory Notes set out in the Annex once it has been finalized by the preessional Working Party.

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ANNEXE

MODIFICATION DES NOTES EXPLICATIVES CONCERNANT  
LE PROCEDE DE DESHYDRATATION PAR OSMOSE  
(Point VII.4 de l'ordre du jour)

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ANNEX

AMENDMENTS TO THE EXPLANATORY NOTES CONCERNING  
THE OSMOTIC DEHYDRATION PROCESS  
(Item VII.4 on Agenda)

MODIFICATION DES NOTES EXPLICATIVES  
A EFFECTUER PAR VOIE DE CORRIGENDUM

CHAPITRE 8.

Page 57. Considérations générales.

1. Nouveau sixième paragraphe.

Après l'actuel cinquième paragraphe, insérer le nouveau paragraphe suivant :

"Toutefois, le présent Chapitre **ne couvre pas** les fruits conservés par déshydratation osmotique. L'expression "déshydratation osmotique" désigne un procédé au cours duquel des morceaux de fruits sont soumis à un trempage prolongé dans un sirop de sucre concentré de sorte que l'eau du fruit est remplacée par le sucre du sirop. Le fruit subit par la suite un séchage à l'air destiné à réduire davantage encore sa teneur en eau. Ces fruits relèvent du **Chapitre 20 (n° 20.08).**"

2. Sixième paragraphe actuel. Première ligne.

Nouvelle rédaction :

"Ce Chapitre **ne comprend pas** en outre certains produits végétaux qui sont repris dans d'autres Chapitres de la Nomenclature, bien que".

3. Septième paragraphe actuel. Première ligne.

Nouvelle rédaction :

Sont en outre **exclus** de ce Chapitre :

CHAPITRE 20.

Page 155. Considérations générales.

Insérer le nouvel alinéa 8) suivant :

"8) Les fruits conservés par déshydratation osmotique."

Page 160. N° 20.08. Deuxième paragraphe.

Insérer le nouvel alinéa 10) suivant :

"10) L'expression "déshydratation osmotique" désigne un procédé au cours duquel des morceaux de fruits sont soumis à un trempage prolongé dans un sirop de sucre concentré de sorte que l'eau du fruit est remplacée par le sucre du sirop. Le fruit subit par la suite un séchage à l'air destiné à réduire davantage encore sa teneur en eau."

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AMENDMENTS TO THE EXPLANATORY NOTES  
TO BE MADE BY CORRIGENDUM

CHAPTER 8.

Page 57. General.

1. New sixth paragraph.

After the present fifth paragraph, insert the following new paragraph :

“However, this Chapter **does not cover** fruit preserved by osmotic dehydration. The expression “osmotic dehydration” refers to a process whereby pieces of fruit are subjected to prolonged soaking in a concentrated sugar syrup so that much of the water in the fruit is replaced by sugar from the syrup. The fruit is subsequently air-dried to further reduce the moisture content. Such fruit is classified in **Chapter 20 (heading 20.08).**”

2. Present sixth paragraph. First line.

Delete and substitute :

“This Chapter also **excludes** a number of vegetable products more specifically covered in other Chapters even”.

3. Present seventh paragraph. First line.

Delete and substitute :

The Chapter further **excludes** :

CHAPTER 20.

Page 155. General.

Insert the following new item (8) :

“(8) Fruit preserved by osmotic dehydration.”

Page 160. Heading 20.08. Second paragraph.

Insert the following new item (10) :

“(10) Fruit preserved by osmotic dehydration. The expression “osmotic dehydration” refers to a process whereby pieces of fruit are subjected to prolonged soaking in a concentrated sugar syrup so that much of the water in the fruit is replaced by sugar from the syrup. The fruit is subsequently air-dried to further reduce the moisture content.”

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