



WORLD CUSTOMS ORGANIZATION
ORGANISATION MONDIALE DES DOUANES

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HARMONIZED SYSTEM
COMMITTEE

-
24th Session

NC0126E1
(+ Annex)
O. Eng.

Brussels, 7 September 1999.

POSSIBLE AMENDMENTS TO THE EXPLANATORY NOTES CONCERNING
THE OSMOTIC DEHYDRATION PROCESS

(Item VII.7 on Agenda)

Reference documents :

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

I. BACKGROUND

1. At its 23rd Session (May 1999), the Harmonized System Committee examined the classification of tropical fruit preserved by the addition of sugar and drying (osmotic dehydration).
2. The Delegate of Thailand drew the Committee's attention to an article, distributed during the meeting concluding that osmotic dehydration was a new drying technique used in food preparations.
3. He pointed out that one advantage of osmotic dehydration, since it was a low temperature water removal process, was minimum loss of colour and flavour. It was also stated that enzymatic and oxidative browning were prevented since the fruit pieces were surrounded by sugar, thus making it possible to retain good colour with little or no use of

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sulphur dioxide. In his opinion, osmotic dehydration was a modern drying process and, since no phase changes were involved, it entailed less energy consumption than freeze drying or tunnel drying. He concluded that osmotic dehydration had to be regarded as a process permitted by Note 3 to Chapter 8, thus enabling classification of the fruit in question in that Chapter.

4. Another delegate supported the Delegate of Thailand and underlined that there had been some disagreement in the Scientific Sub-Committee as to whether the osmotic dehydration process was a drying process or not. In his view this process should be considered to be a pre-treatment process before conventional drying.
5. The Delegate of the EC stated that Chapter 8 only covered natural fruit (fresh or dried). Fruits which were peeled, cut, blanched and kept in a sugar syrup for a long period of time, thus enabling the sugar of the syrup to diffuse into the fruit and to replace completely the sugar of the fruit, could in his opinion not be classified as fruit of Chapter 8.
6. He also drew the Committee's attention to paragraph 11 of Doc. NC0026E1. The majority of the delegates to the Scientific Sub-Committee were of the opinion that the osmotic dehydration process was basically not a drying process. He, therefore, proposed that the General Explanatory Notes to Chapters 8 and 20 should be amended to reflect this fact. In his mind, this point was more important than the actual classification issue.
7. The Committee first decided, by 15 to 10 votes, that the osmotic dehydration process was a process which was not allowed for products of Chapter 8. Accordingly, the fruit had to be classified in Chapter 20.
8. 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).
9. To reflect these decisions, the Secretariat was instructed to prepare two Classification Opinions (see item VI.2 on the Agenda).
10. The Secretariat was also instructed to prepare draft amendments to the General Explanatory Notes to Chapter 8 and Chapter 20 emphasizing that the osmotic dehydration process (which used sugar syrup as 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.

II. SECRETARIAT COMMENTS

11. The proposed texts to amend the Explanatory Notes to Chapter 8 and Chapter 20 are set out in the Annex to this document. In addition to the amendments to the General Explanatory Notes to Chapter 8 and Chapter 20, as instructed by the Committee, the Secretariat has also prepared draft amendments to the Explanatory Note to heading 20.08.

III. CONCLUSION

12. The Committee is invited to approve the draft amendments to the Explanatory Notes to Chapter 8 and Chapter 20, as set out in the Annex hereto, taking into account the Secretariat's observations in paragraph 11 above.

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Annexe au Doc. NC0126B1
Annex to
(CSH/24/oct. 99)
(CSH/24/Oct. 99)

ANNEXE

MODIFICATION DES NOTES EXPLICATIVES CONCERNANT
LE PROCESSUS DE DESHYDRATATION PAR OSMOSE
(Point VII.7 de l'ordre du jour)

ANNEX

AMENDMENTS TO THE EXPLANATORY NOTES CONCERNING
THE OSMOTIC DEHYDRATION PROCESS
(Item VII.7 on the 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'osmose consiste en l'occurrence à tremper les fruits dans un sirop de sucre à base d'eau ou à les pulvériser avec ce sirop, dans des conditions bien précises, afin que le sucre du fruit soit totalement remplacé par le sucre du sirop. 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) Les fruits conservés par déshydratation osmotique. [L'osmose consiste en l'occurrence à tremper les fruits dans un sirop de sucre à base d'eau ou à les pulvériser avec ce sirop, dans des conditions bien précises, afin que le sucre du fruit soit totalement remplacé par le sucre du sirop. Ces fruits relèvent du **Chapitre 20** (n° **20.08**).”

AMENDMENTS OF 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. In this process, the fruit is subjected to osmosis by dipping or spreading it in an aqueous sugar syrup under specific condition, so that the sugar of the fruit is completely replaced by the sugar of the syrup. 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. In this process, the fruit is subjected to osmosis by dipping or spreading it in an aqueous sugar syrup under specific condition, so that the sugar of the fruit is completely replaced by the sugar of the syrup.”