



*CODEX COMMITTEE ON PROCESSED FRUITS
AND VEGETABLES
29TH SESSION
(WORKING BY CORRESPONDENCE)
U.S. DRAFT POSITIONS*

*PUBLIC MEETING
MAY 5, 2020
WASHINGTON, DC
2:00-3:30PM (EDT)*

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The Codex Committee on Processed Fruits and Vegetables is working by correspondence only. Standards recommended by the Committee will be submitted for approval by the 43rd Session of the Codex Alimentarius Commission (CAC43).

Agenda Item 2: Matters Referred to the Committee by the Codex Alimentarius Commission (CAC) and Codex Committees

MATTERS FOR ACTION

Background:

The matters referred from Codex Committee on Food Additives (CCFA49 (2017), CCFA50 (2018) and CCFA51 (2019) are being considered under Agenda Item 8. Matters referred by the Codex Committee on Methods and Sampling 2019 (CCMAS38) are being considered under Agenda Item 9.

The Codex Committee on Fresh Fruits and Vegetables (CFFV21 2019) referred the question of whether the *Standard for Dates* (CXS 143-1985) covered dates prepared from sound fruit of the date tree (*Phoenix Dactylifera* L.) that were harvested at the appropriate stage of maturity and might be dried or hydrated to adjust moisture content.

U.S. Position: The United States supports that freshly harvested dates which have been appropriately further processed (i.e., dried or hydrated to adjust moisture content) at the rutab stage with moisture content not exceeding 45% and tamer stage with moisture content not exceeding 25%, should be under the purview of CCPFV, while dates at khalal stage with moisture content higher than 45% should be under the purview of CFFV [and are covered by CXS 143-1985??].

Agenda Item 3: Conversion of the Regional Standard for Gochujang to a Worldwide Standard

Background:

- The 41st Session of the Codex Alimentarius Commission (CAC41, 2018) endorsed the recommendations of the CCPFV (2018) to proceed with new work and establish an electronic Working Group (eWG) to convert the FAO/WHO Coordinating Committee of Asia (CCASIA) Regional Codex Standard for Gochujang (fermented soybean) paste into an international standard.
- The Republic of South Korea led the eWG to develop this standard. The draft presented for CCPFV discussion resulted in three rounds of comments, which led to the revised text that is presented for consideration by CCPFV29.

U.S. Position: The United States supports the current draft and advancement to CAC43 for final adoption at Step 5/8.

Agenda Item 4: Conversion of the Regional Standard for Chili Sauce to a Worldwide Standard

Background:

- At the 28th Session of CCPFV (2016), India proposed new work on the conversion of the CCASIA Regional Standard for Chili Sauce (CXS 306R-2011) into a worldwide standard.
- CAC41 (2018) endorsed the recommendations of the CCPFV chair to proceed with this new work and establish an eWG chaired by India.
- There were two rounds of discussion, in which the United States participated.

U.S. Position: The United States supports advancing this standard once the following specific issues are resolved.

ISSUES

2.1 Product Definition

Issue: This section as well as the rest of the standard should mention that the stems in both fresh and dried whole peppers are ground as part of the raw material.

U.S. Position: The United States recommends the following change to the Product Definition:

- (b) prepared from **whole fresh or dried peppers including the stem and seeds**, the edible portion of sound, and clean and fresh chili (*Capsicum* spp.) and/or processed chili and raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;

2.2 Styles:

Issue: The Styles (a) and (b) should include the changes made to the Product Definition.

U.S. Position: we suggest the following revision to the text:

- (a) with pulp, **seeds and stem** homogeneously ground together.
- (b) with pulp, **seeds and stem** homogeneously ground together with the addition of particles of chili pulp, flakes and pieces and seeds distributed in the sauce.

3.1.1 Basic Ingredients

Issue: This section on basic ingredients needs to be revised to correct the forms of peppers used.

U.S. Position: The United States suggests the following:

- (a) fresh or dried whole chili peppers with or without stem attached
- (b) processed chili such as chili powder ground from dried chili, roasted chili, ground chili, chili preserved in vinegar or in brine or frozen

3.1.2. Optional Ingredients

Issue: Subsections (a) and (b) indicate the term “whole” but the produce listed in these sections is not added in whole in chili sauce.

U.S. Position: We request clarification as to which fruits or vegetables are placed/processed in “whole” in chili sauce.

3.2.2. Extraneous Vegetable Matter

Issue: The definition of Extraneous Vegetable Matter that “Any vegetable part that does not pose any hazard to human health” could be less ambiguous by specifying that ground chili sauce pedicle and calyx may be ground as part of the mash. A fixed size of particles should be set using a maximum size for easier application.

U.S. Position: The United States recommends revising the definition of Extraneous Vegetal Matter to include particle size greater than 3mm, the acceptable dimension of the defect action level when vegetal particles pose a risk to human health. Inserting a definition of foreign matter will facilitate uniform application of the standard.

Extraneous Vegetable Matter- means any vegetable part, (such as, but not limited to, chili pedicles and calyxes greater than 3mm in size) that poses any hazard to human health, leaves, and garlic stems that affect the overall appearance of the final product.

Foreign Matter- includes objectionable matter such as sticks, stones, bagging, metal filings, plastic, etc.

Agenda Item 5: Proposed Revision to the Standard for Mango Chutney (CXS 160-1987)

Background:

- At the 28th Session of CCPFV (2016), India proposed to revise the Standard for Mango Chutney (CXS 160-1987) .
- The CAC41 (2018) established an electronic working group (EWG) chaired by India and co-chaired by Jamaica to revise the existing Standard for Mango Chutney.

U.S. Position: The United States participated in the EWG's two rounds of comments and most of the U.S. comments were incorporated in the draft. The United States can support advancing this standard, provided the following specific issues are resolved.

Product Definition

Issue: This section should include that mango chutney is also made from unpeeled mangoes, and some of the pre-processing operations are optional, depending on the type of mango used.

U.S. Position: The United States recommends amending the product definition as follows:

Mango Chutney is the product prepared from substantially sound mango fruits both ripe and unripe, **peeled and unpeeled**, fresh or preserved, having reached appropriate maturity for processing. They **may** undergo operations such as sorting, trimming, washing, peeling, cutting, freezing, and coring.

3.1.2 Optional Ingredients

Issue: Subsections (a) on sugars and (b) on edible salts should reference the relevant Codex standards.

U.S. Position: The United States recommends including the following references:

(a) Sugars etc.

- Codex Standard for Sugars (CXS 212-1999) Amended in 2001, 2019.
- Codex Standard for Honey (CXS 12-1981) Rev. 1987, 2001. Amended in 2019.

(b) Edible salts

- Codex Standard for Food Grade Salt. CODEX STAN 150-1985

3.4.6. Defects and Allowances

Issue: The listing of skin particles as a defect is questionable because chutney is made with immature, young mangoes and the entire mango, including skin and seed which are minced. Chutney is also made with unpeeled green mango containing minced flesh with the skin attached.

U.S. Position: The United States recommends the following replacement texts for consideration:

The product shall be reasonably free from defects such as seed or particles thereof, peels, grit or any other extraneous matter; except for

- a) chutney made with immature/young green mangoes pieces of peel and seeds of the same particle size as the flesh of mangoes are not considered as defects; and
- b) chutney made with unpeeled green mango peel attached to flesh and pieces of peel having the same particle size or smaller as that of the mango flesh in the mixture is not considered as a defect.

Agenda Item 6: Proposed Draft General Standard for Dried Fruits

Background:

- At the 28th CCPFV Session (2016), the Delegation of Brazil, as Chair of the EWG on dry and dried produce, discussed the EWG's assessment on the need to revise existing Codex standards for dry and dried produce.
- CAC41 (2018) endorsed this new work and established an EWG chaired by Thailand.
- CCPFV agreed to combine all proposals for dried fruits (dried apricot, dates, dried longans, and dried persimmon) into one general standard with annexes for each commodity.
- The EWG led by Thailand prepared a draft standard after two rounds of discussions.

U.S. Position: The United States believes that the following issues need to be addressed to advance the standard.

ISSUES:

CCPFV has not reached agreement on the following issues within the General Standard and its annexes:

The definition of Dried Fruits.

Two options are under consideration for the general definition.

- I. All types of dried fruits, with or without addition of any ingredients like sugars or syrups, which are traded worldwide, (preferred by Thailand,) or
- II. Dried Fruits without the addition of ingredients except for color retention agents, coatings and oil to facilitate free flowing. (preferred by the United States and the European Union)

The inclusion of the following also needs to be addressed:

- Edible stuffing material such as fruit and nut paste.
- Food Additives (preservatives, sweeteners, colors, glazing agents, antioxidants, sequestrants, and acidity regulators).
- Treated dried fruits with sugar, salt, sugared, syrup, and other flavorings.

Proposed Draft General Standard for Dried Fruits

1. Scope:

Issue: The scope of the draft standard should include more information relating to the products covered and excluded by the standard.

U.S. Position: We recommend the following text for the scope:

1. SCOPE

This Standard applies to dried fruits, as defined in Section 2 below and the corresponding Annexes, offered for direct consumption, or intended to be mixed with other products for direct consumption without further processing, including for catering purposes or for repackaging, if required. It does not apply to dried fruits that are processed by salting, sugaring, flavoring, frying, roasting or intended for further/industrial processing.

2.1 Product Definition

Issue: The Product Definition section with five sections is too long and complex.

U.S. Position: The United States recommends a more concise and less complex product definition, for example:

2.1 Product Definition

Dried fruits are the products:

- (1)** Prepared from substantially sound fruits reasonably mature, sufficiently developed or ripe fruits, according to type of dried fruit as defined in the corresponding Annexes. They are dried or dehydrated either by the sun or other recognized drying methods.

- (2)** The fruits may undergo pre-drying operations such as washing, peeling, coring, seed removal, stemming, slicing, cutting, sorting, grading, and pasteurizing, depending on the type of product.

2.3 Species and Varietal Types

Issue: The introductory text to the table indicates “any cultivated variety or type suitable for drying” and does not consider the increased use of uncultivated or forest harvested fruits in trade and new drying techniques that are now being applied to

fruits that were not dried or traded previously. Additionally, by indicating an exhaustive list of fruits, the draft Standard may lead Member Countries to exclude fruits that are not on the list.

U.S. Position: The United States recommends amending the opening sentence to: “Varieties or types of fruit for drying may be used and the name of the Table 1 to: “Non-exhaustive list of fruits covered by this standard.”

3.1.2 Optional Ingredients

Issue: This section includes ingredients not widely used in dried fruits such as honey, spices and culinary herbs, chocolate and edible stuffing, fruit juice for flavorings.

U.S. Position: The United States strongly recommends that “Optional Ingredients” be omitted from the standard. International dry fruit trade distinguishes between products with or without confections and these products have two different harmonized tariff codes. Thus, traders can face legal penalties for misnaming confections as dried fruit or vice-versa.

Food Additives:

The United States supports including only dried fruits without any optional ingredients (sugar, chocolate, stuffing or glazing, etc.)

ANNEX I: DRIED APRICOT

U.S. Position: Since the EWG addressed all the concerns raised by the United States, we support advancing this Annex with a few suggested minor grammatical and formatting corrections.

ANNEX II: DATES

3.1.1 Labelling

Issue: This section is written in a format that makes mandatory the labeling of dates coated with glucose syrup when it should be optional.

U.S. Position: The United States proposes changing the text to insert the word “optionally.”

3.1.1 The name of the product shall be “Dates” or optionally, dates coated with glucose syrup.”

ANNEX III: RAISINS

U.S. Position: Since all the U.S. concerns raised were addressed by the EWG, we support advancing this Annex. We recommend only minor grammatical and formatting corrections before advancement.

ANNEX IV: DRIED LONGANS

2.1.2 Optional Ingredients

Issue: This section includes “edible stuffing material such as fruit paste.” Edible stuffing material changes the nature of the product from a dried fruit to a confection which is outside the scope of this standard. It may also pose problems at inspection because the stuffing material could be regulated under different standards for confections and labeling.

U.S. Position: The United States recommends omitting edible stuffing material as an optional ingredient.

2.2.2 Moisture Content

Issue: The table on Moisture Content should be rearranged and placed with its corresponding requirements.

U.S. Position: The United States recommends rearranging the table as follows:

Dried Longans Styles	Maximum moisture content % (by mass)
<hr/>	
Whole Longan:	
- whole fruit including flesh, seed and peel	13.5
- Whole longan flesh only	7

ANNEX V: DRIED PERSIMMON

1.2 Style

Issue: The section is not clear as to what are the actual styles. More clarification and details are needed.

U.S. Position: For further clarity, we propose the following for whole persimmon styles:

Whole Persimmon

- Unpeeled and unpitted
- Unpeeled and pitted
- Peeled and unpitted
- Peeled and pitted

2.2 Optional Ingredients

Issue: This section should not include “edible stuffing material such as fruit paste” since edible stuffing material changes the nature of the product from a dried fruit to a confection which is outside the scope of this standard. This could pose problems at inspection because the stuffing material could be regulated under different standards for confections and labeling.

U.S. Position: The United States recommends omitting edible stuffing material as an optional ingredient.

2.2.2 Moisture Content

Issue: The Styles presented in the table of moisture do not correspond to those indicated in Section 1.2.

U.S. Position: Once the names of the different styles of dried persimmon are clarified in Section 1.2, we suggest listing them in the Dried Persimmon column under the Moisture Content Table.

Agenda Item 7: Proposed General Standard for Canned Fruit Salads [Mixed Fruits]

Background:

- The 41st CAC (2018) Session endorsed the establishment of an Electronic Working Group (EWG) for Canned Fruits Salads chaired by Thailand with Terms of Reference to elaborate a general standard for Canned Fruits Salads to include annexes for Canned Fruit Cocktail and Canned Tropical Fruit Salads.
- The first draft was circulated for comments in August 2018 followed by two additional rounds of comments.
- There was consensus that the title should be “Standard for Canned Mixed Fruit” to cover both Canned Tropical Fruit Salads and Canned Fruit Cocktail, while the Annexes would cover individual categories of canned fruits.

ISSUES

Proposed Draft General Standard for Canned [Mixed Fruits]

Issue: Inclusion of non-nutritive sweeteners (sucralose, steviol glycoside)

U.S. Position: The United States supports the existing scope and its coverage and restrictions. The United States does not support the use of non-nutritive sweeteners in the standard. Excluding the use of non-nutritive sweeteners would be consistent with CCPFV’s approach for the Codex Standard for Canned Fruits (CXS 319-2015).

Issue: The Essential Composition section in the draft annexes omits Packing Media and lists it under Optional Ingredients.

U.S. Position: Since all canned fruits are packed in a medium, we recommend that packing media be moved from Optional Ingredients to the Essential Composition section.

Section 4: Food Additives

Issue: We suggest noting the following on food additives:

“Only those food additive classes listed below and in the corresponding Annexes are technologically justified and may be used in products covered by this Standard. Within

each additive class only those food additives listed in the corresponding Annexes, or referred to, may be used and only for the functions, and within limits, specified.”

U.S. Position: The United States supports including a reference to the Codex General Standard for Food Additives (GSFA) and recommends the following proposed text:

4.2 Acidity regulators **and** antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.4 (Canned or bottled (pasteurized) fruit) **and acidity regulators and antioxidants as indicated** in Table 3 of the General Standard **for Food Additives (CXS 192-1995)** are acceptable for use in foods conforming to this Standard.

ANNEX I: CANNED FRUIT COCKTAIL

1.2. Styles

The Styles of cocktail are four and five fruits forms of pack and not a list of fruits allowed and cut styles. We recommend the following:

- i. Moving the text found in the Forms of Pack to the Styles section.
- ii. Indicating the fruits allowed and their presentation (cuts) under Section 2.1.1 Basic Ingredients.

2. Essential Composition and Quality Factors and 2.1.1 Basic Ingredients

The original text could be less complex by having fewer separate sections on fruit preparations and species nomenclature. The Sections on Essential Composition and Quality Factors should be revised to list all fruits used in making canned fruit cocktails to make this section shorter and easier to follow. The section should also include a reference to the Packing Media for Canned Fruits because it is considered a basic ingredient.

The United States suggests using the following table:

Fruit Common Name	Scientific Name	Form	Other Characteristics
Apple	<i>Malus domestica</i> Borkh	Peeled, cored, diced and sliced	Any cultivars of the species mentioned
Cherries	<i>Prunus cerasus</i> L.	halves or whole, pitted or unpitted	(i) any light, sweet variety; or (ii) artificially coloured red; or

			(iii) artificially coloured red with added flavourings, whether natural or synthetic
Grapes	<i>Vitis vinifera</i> L. or <i>Vitis labrusca</i> L	Whole seedless varieties	
Peaches	<i>prunus persica</i> L.	Peeled, pitted, diced and sliced pieces	Firm yellow varieties including clingstone and freestone types but excluding nectarines
Pears	<i>Pyrus communis</i> L or <i>Pyrus sinensis</i> L.	Peeled, cored, diced and sliced pieces	Any variety of the species mentioned
Pineapple	<i>Ananas comosus</i> L	Peeled, cored in sectors, or diced	Any variety of the species mentioned

ANNEX II: CANNED TROPICAL FRUIT SALAD

Issue: Name of the Annex:

U.S. Position: The United States is concerned that the Annex on “Tropical Fruit Salad” is too limiting and recommends renaming it as “Canned Mixed Tropical Fruits” to broaden the range of tropical fruit mixtures that are covered. This change would affect only the composition and would help CCPFV develop standards for other mixtures of canned tropical fruits in the future. Also “Tropical Fruit Salad” would be considered a style because it is an established product in trade. Adding the style name “Mixed Tropical Fruit” would allow a style comprising of any two or more mixtures of tropical fruits having no more than sixty percent (60%) of any one fruit.

The proposed new section 1.2 Styles would read as follows:

1.2 Styles

Canned Mixed Tropical Fruit are presented in the following styles.

1.2.1 Tropical Fruit Salad, and

1.2.2. Mixed Tropical Fruits – Any mixture of two or more tropical fruits having no more than sixty percent (60%) of any one fruit.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS; 2.1.1 Basic Ingredients

Issue: The listing of Basic Ingredients should be divided into two sub-sections: Tropical Fruit Salad and Canned Mixed Tropical Fruits. The fruits under the Basic Ingredients should be simply listed in a table with columns indicating common name, scientific name and styles (cuts).

U.S. Position: United States suggest the following changes:

2.1.1 Basic Ingredients

2.1.1.1 Tropical Fruit Salad

2.1.1.1.1 Basic Ingredients for Tropical Fruit Salad- Pineapple and Papaya

2.1.1.1.2 Optional Ingredients -any other fruit or combination thereof listed in Table 1. List of Tropical Fruits and

- (1) Aloe vera
- (2) Nata de coco
- (3) Puree of tropical fruits
- (4) Tropical fruit juices
- (5) Spices and culinary herbs ¹, spice oils

2.1.2.2: Canned Mixed Tropical Fruits

2.1.2.2.1 Basic Ingredients for Canned Mixed Tropical Fruits are indicated in Table 1. List of Basic Ingredients

Common Name	Scientific name	Other Characteristics
Banana	<i>Musa</i>	slices or dices
Carambola	<i>Averrhoa carambola</i> L.	pieces, dices or slices
Cashew	<i>Anacardium occidentale</i> L.	as flesh
Cherries	<i>Prunus cerasus</i> L which may be: (i) any light, sweet variety; or (ii) artificially coloured red; or	whole or halves (and pitted)

¹ In accordance with the relevant Codex standards for spices and culinary herbs when available

	(iii) artificially coloured red with added flavourings, whether natural or synthetic	
Dragon fruits	<i>Hypomere's updates, Britt. Et. Rose</i>	chunk, dices
Grapefruit	<i>Citrus paradisi</i> MACFAD	whole and/or half segments.
Grapes	<i>Vitis vinifera L. or Vitis labrusca L.</i>	whole
Guava /Guayaba	<i>Psidium guajava L.</i>	quarters, chunk or dices or pieces
Jack Fruit	<i>Artocarpu integrifolia L.</i>	slices or chunk
Litchi	<i>Litchi chinensis</i>	Whole pitted or broken segments
Longan	<i>Euphoria longan</i>	Whole pitted or broken segments
Mango	<i>Mangifera indica L.</i>	slices, dices or sections
Melon	<i>Cucumis melo L</i>	slices, dices or balls
Oranges	<i>Citrus sinensis (L.) OSBECK and Citrus reticulata</i> BLANCO) (including Mandarin)	whole segments
Papaya	<i>Carica papaya L.</i>	chunk, tidbits, dices, r pieces.
Passion Fruit	<i>Passiflora</i>	pulp (flesh) with or without seeds
Peach	<i>Prunus persica L. BATSCH</i>	pieces, dices or slices
Pears	<i>Pyrus communis L</i>	pieces, dices or slices
Pineapple	<i>Ananas comosus L.</i>	chunk, tidbits, pieces, dices,
Pomegranate	<i>Punica granatum</i>	arils
Rambutan	<i>Nephelium lappaceum L.</i>	Whole pitted or broken segments
Watermelon	<i>Citrullus lanatus</i>	slices, dices or balls

2.2.1 Colour

Issue: Since slight leaching of the color from colored cherries is acceptable, the United States recommends noting that slight leaching is not a defect.

Agenda Item 8: Matters Referred from the Codex Committee on Food Additives: (CCFA49) (2017) and CCFA 50 (2018)

BACKGROUND:

- The Codex Committee on Food Additives (CCFA) requested CCPFV to provide responses to a variety of issues. In August 2018, the CCPFV formed an electronic Working Group (EWG) led by the United States to address matters referred from CCFA49 (2017) and CCFA50 (2018). After four rounds of comments, the EWG published a final report in May 2019.
- During CCPFV29 (2020), members were asked to provide comments on the EWG final report ([CX/PFV 20/29/8](#)) and additional matters referred from CCFA ([CX/PFV 19/29/2](#), paragraphs 11 and 13 (ii)). The United States, as Rapporteur for Agenda Item 8, worked with the Committee Chair and prepared draft CCPFV29 Committee responses.
- The matters referred from CCFA generally fall under three categories, technological justifications, revocation of certain food additives, and CCFA alignment work. For some issues, the CCPFV was able to reach consensus and will provide final Committee recommendations to CCFA. For certain food additive issues in specific draft commodity standards still under development by CCPFV (i.e., Draft Standard for Dried Fruit and Draft Standard for Mango Chutney), CCPFV will respond to CCFA in a separate correspondence. For other issues, mostly issues related to the use of certain food additives in juice and nectar products, the CCPFV members had divergent views but provided options for CCFA input and consideration.

ISSUES:

1. Technological justification:

The Committee agreed to forward CCFA CCPFV29's responses regarding the technical justifications for the use of the following (See Appendix 00, Part A).

- "emulsifiers, stabilizers, thickeners" in general, and xanthan gum (INS 415) in particular, in food category (FC) 14.1.2 (Fruit and vegetable juices) and FC 14.1.3 (Fruit and vegetable nectar);
- colors in French fried potatoes;

- acidity regulators in general, and calcium lactate (INS 327) specifically, in FC 14.1.2.1 (Fruit juice) generally, and in Chinese plum juice specifically;
- acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i) (v);542) and tartrates (INS 334, 335(ii), 337) specifically in FC 14.1.2.2 (Vegetable juice), FC 14.1.2.4 (Concentrates for vegetable juice), FC 14.1.3.2 (Vegetable nectar), and FC 14.1.3.4 (Concentrates for vegetable nectar) and the maximum use levels needed to achieve the intended technological effect; and
- tamarind seed polysaccharide (INS 437) in the *Standard for Pickled Cucumbers* (CXS 115-1981).

CCPFV was unable to resolve all the issues related to the technological justifications of certain food additives, especially on the use of “non-juice food additive ingredients” in juice and nectars. It became clear during EWG discussion that to resolve these food additive issues, the proper classification of juice and nectar products with “non-juice food additive ingredients,” such as emulsifiers, stabilizers, thickeners, and acidity regulators needed to be further clarified. The Committee provided the following various options for CCFA input and consideration:

- the *status quo*;
- either create a new subcategory under FC 14.1.4 (water based flavored drinks) or to revise the category description of 14.1.4.2 (Non-carbonated water-based flavored drinks, including punches and aids) to capture the formulated juice and nectar products with “non-juice food additive ingredients;” or
- create new subcategories under 14.1.2 (Fruit and vegetable juices) and 14.1.3 (Fruit and vegetable nectar), respectively, for formulated juice and nectars with “non-juice food additive ingredients.”

2. Revocations of certain food additives:

CCPFV concurred with CCFA50’s recommendation to revoke certain food additives, including:

- Revoking monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) from the Standard for Canned Bamboo Shoots (CXS 241-2003) and the Standard for Jams, Jellies and Marmalades (CXS 296-2009);
- revoking sodium sorbate (INS 201) from the Standard for Jams, Jellies and Marmalades (CXS 296-2009).

3. CCFA alignment work:

CCPFV supported CCFA's alignment plan and recommended that CCFA conduct the alignment work and provide updates/reports to the Committee.

U.S. Position:

The United States supports these recommendations.

The United States recognizes that there is a significant market presence of formulated juice and nectars with "non-juice food additive ingredients," and it is important to recognize and properly classify these products within the Codex framework. The United States supports the creation of new subcategories under 14.1.2 (Fruit and vegetable juices) and 14.1.3 (Fruit and vegetable nectar), respectively, to capture formulated juice and nectar products with "non-juice food additive ingredients," with the following two conditions: 1) the addition of "non-juice food additive ingredients" does not result in the diminution of juice soluble solids or in the case of expressed juice, a change in the volume; and 2) the formulated juice and nectar products are properly labeled to provide sufficient differentiation from juice and nectar products without "non-juice food additive ingredients."

Agenda Item 9: Matters Referred from the Codex Committee on Methods and Analysis and Sampling (CCMAS)

Background: An EWG led by the United States addressed the following two matters referred from CCMAS:

- **Matter 1: method for fat extraction for quick-frozen French-fried potatoes**
As elaborated in paras 12 – 13 of REP17/MAS, the task of the EWG was to identify a method for fat extraction for quick-frozen French-fried potatoes. After further communications with industry, the EWG Chair reported the analysis is performed on the fryer oil only, not on the product; as the potatoes are being processed in the plant, they are “par-fried” prior to freezing. The testing of “free fatty acids (FFA)” is actually performed on this “par-fry” oil. As the volume of potatoes being par-fried increases through time, so does the amount of FFA in the oil. When the FFA’s reach a certain level, the oil may impart an off taste as well as induce uneven coloring. Therefore, this test is suited only for processing and not the individual quality requirements. Since FFA analysis would not be a quality requirement for quick-frozen French-fried potatoes, the EWG recommended that CCPFV remove this requirement for analysis from the standard and inform CCMAS that it is no longer a requirement.
- **Matter 2: method for fat extraction for quick-frozen French-fried potatoes**
As for a method for fat extraction for quick-frozen French-fried potatoes, CCMAS noted that another EWG on revision of CAC/GL 50-2004 would be reviewing a template to assist commodity committees (REP17/MAS, paras 14-15). Therefore, no further action by CCPFV is needed at this time.

U.S. Position: The United States supports the EWG conclusions.