



## Report of the United States Delegate on the 28th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV)

The 28th Session of the Codex Committee on Processed Fruits and Vegetables ([CCPFV](#)) was held in Washington, District of Columbia, United States of America, from September 12 to 16, 2016. Mr. Richard Boyd of the U.S. Agricultural Marketing Service chaired the Session, and Lead Delegate Mr. Dorian LaFond of the U.S. Agricultural Marketing Service and Alternate Delegate Dr. Yingqing Ma of the U.S. Food and Drug Administration led the U.S. Delegation.

The Session was opened by Ms. Elanor Starmer, Administrator of the USDA Agricultural Marketing Service. In her remarks, Ms. Starmer highlighted the role of science in the development of Codex standards and the far-reaching international benefits from the CCPFV activities.

The 28th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV) accomplished the following:

- Addressed all matters referred to the Committee, including information on the technical justifications for food additives requested by the Codex Committee on Food Additives to CCPFV
- Completed work on the proposed draft Annexes on quick frozen vegetables (for inclusion in the Standard for Quick Frozen Vegetables (CODEX STAN 320-2015) and methods of analysis for quick frozen vegetables (for inclusion in Section 11- Methods of Analysis and Sampling of CODEX STAN 320-2015)
- Completed food additive provisions in Codex standards for processed fruits and vegetables (Canned chestnuts and canned chestnut puree and pickled fruits and vegetables)
- Completed work on the Draft Standard for Certain Canned Fruits
- Agreed that the Codex Secretariat would issue a comment letter requesting comments on the revision of the remaining 18 Codex standards for processed fruits and vegetables (CX/PFV 16/28/7 and CX/PFV 16/28/7-Add.1)  
Agreed that all proposals for new work, including those on Dry and Dried Produce Standards, be submitted directly to the Executive Committee for critical review.

### MEETING SUMMARY

#### Draft Standard for Certain Canned Fruits (Annex for Canned Pineapples):

CCPFV resolved all remaining issues needed to finalize these annexes, namely, the issues related to uniformity of size of canned pineapples and food additives. CCPFV reached a consensus on uniformity of size for cored pineapples in cube or dice shapes by agreeing to include both (a) cubes or dices greater than 8 mm, (b) cubes or dices greater than 3 grams and (c) cubes or dices less than 8 mm or 3 grams. On the issue of food additives, CCPFV agreed to amend the Scope of the General Provision for the Codex Standard for Certain Canned Fruits (Codex STAN 319-2015) to exclude:

- Products which are clearly intended or labeled as intended for special dietary uses;
  - Reduced sugar products or those with low sugar content;
  - Products where the foodstuffs with sweetening properties have been replaced wholly or partially by food additive sweeteners.
- CCPFV also further discussed food additives for Canned Pineapples under the general discussion on food additives under Agenda 5 (see Food Additives.)

CCPFV agreed to add the Annex for Canned Pineapple to the Codex Standard for Certain Canned Fruits (Codex STAN 319-2015) and forwarded this annex to the 40th Session of Codex Alimentarius Commission (July 2017) for final adoption at Step 5/8.

#### Draft Standard for Certain Quick Frozen Vegetables (Revision of Individual Annexes for Quick Frozen Broccoli, Brussel Sprouts, Cauliflower, French Fried Potatoes, Green Beans and Wax Beans, Peas, and Spinach):

The U.S. delegate led the in-session physical working group meeting on this standard and focused on resolving the remaining issues, (1) the defects and tolerances; (2) methods of analysis and sampling and (3) food additives



(including processing aids) in French fries (see Food Additives). CCPFV decided to retain the defect and tolerances tables as originally drafted since they still reflected current trading practices, but acknowledged that ongoing studies on defects could be potentially submitted as project document seeking the update of the relevant sections of the annexes styles to CCEXEC.

CCPFV also further discussed food additives provisions for these annexes under the general discussion on food additives under Agenda 5 (see Food Additives.)

CCPFV forwarded these annexes to the 40th Session of Codex Alimentarius Commission (July 2017) for adoption and these annexes will be added to the Codex Standard for Certain Quick Frozen Vegetables (Codex Stan 320-2015).

### **Standardization of Dry and Dried Produce:**

The Delegate of Brazil, who chaired of the electronic working group (e-WG) on Dry and Dried Produce, presented the electronic working group recommendations on standards which required either full or partial revision and could be simplified and grouped into horizontal standards for dried fruits and nuts. The Delegation of Brazil reported that the e-WG report specifically recommended to update standards for in-shelled pistachio nuts, dates and raisins.

CCPFV members expressed various views on how to revise the existing dry and dried produce (dried fruits and nuts) standards , including such options as: (i) revising only sections of the standards indicated by the working group, (ii) grouping and revising the standards using the lateral format of general provisions and individual annexes, (iii) proposing no revision and (iv) finding a mechanism to cooperate with other international bodies such as the United Nations Specialized Section on Standardization of Dry and Dried Produce. Aside from in-shelled pistachios, dates, and raisins, which standards were identified in need for revision by the e-WG, standards on longans and cashew kernels were proposed for revision as well by the delegations of Thailand and India, respectively. After some discussion, CCPFV determined that Members supporting revisions to certain dry and dried produce should submit their proposals for new work to CCEXEC through the Codex Secretariat for critical review.

### **Food Additive issues:**

The Committee held an in-session working group led by the United States which addressed several food additive issues for agenda items, including 1) the food additive provision in the Annex for Canned Pineapples, 2) the food additive provisions in the seven Annexes for Quick Frozen Vegetables, 3) the food additive provisions in Standard for Canned Chestnuts and Canned Chestnut Puree (Codex Stan 145-1985) and the Standard for Pickled Fruits and Vegetables (Codex Stan 260-2007); and 4) matters referred from the Codex Committee on Food Additives (CCFA). Many of the food additive issues were discussed with the assistance from the Chairperson of CCFA's Physical Working Group on the General Standard for Food Additives (GSFA).

In many instances, the Committee agreed to make a general reference to the GSFA. However, there were mixed views on three notable items:

**1. Antifoaming agent and antioxidant agent for canned pineapple:** The Committee agreed to make a general reference to the GSFA for these two functional classes but will inform CCFA that only polydimethylsiloxane (INS 900a) (an antifoaming agent) and ascorbic acid, L- (INS 300) (an antioxidant agent) are currently used in canned pineapples. The Committee noted that other antifoaming agents and antioxidant agents for use in canned pineapples should go to the step process for adoption.

**2. Color in French fried potatoes:** Some delegations, such as the Delegations of United States, India and Canada, supported the use of colors since it is currently used as one of the mitigation strategies for acrylamide reduction without misleading the consumer. Other delegations, such as the Delegation of the European Union, were of the view that such use is not technologically justified and could mislead the consumer. Without consensus on its technical justification, the Committee did not include the provision for the use of colors in the Annex for French Fried Potatoes.

**3. The use of “emulsifier, stabilizer, thickener” (ESTs) and “xanthan gum” (INS 415) Food Category “14.1.2” Fruit and Vegetable juices” and 14.1.3 “Fruit and Vegetable nectars” (matters referred from CCFA):** Limited time was allotted for the discussion of this topic. There were divergent views on the technical justification for the use ESTs and xanthan gum (INS 415) in these two food categories. Some delegations, such as the Delegation of the European Union, reported that only pectin is technical justified. Other delegations, such as the Delegations of Brazil,



United States, India, and Chile, indicated that the use of ESTs is technically justified and other ESTs such as xanthan gum (INS 415) and gellan gum (INS 418) are technically justified and currently used in these food categories.

### *Status of Work on the Review of Codex Standards for Processed Fruits and Vegetables*

Since CCPFV's re-establishment in 1998, the Committee made substantial progress and completed their top work priorities at the 28th Session; consequently, the Chair proposed that the CCPFV consider adjourning sine die. The Committee had mixed views on adjourning the CCPFV in light of the following new standardization requests:

Country	Request
Islamic Republic of Iran	Revision of Standard for Unshelled Pistachios (CODEX STAN 131 – 1981)
Chile	Revision of Standards for Raisins (CODEX STAN 67 -1981)
India	<ul style="list-style-type: none"><li>- Revision of Standard for Mango Chutney ( Codex STAN 160 – 1987)</li><li>- Elaboration of a new Codex Standard for Cashew Kernels</li><li>- Conversion of the Codex Regional Standard for Chili Sauce (CODEX STAN 306R-2011) into a worldwide standard</li></ul>
Thailand	<ul style="list-style-type: none"><li>- Revision of the Standards for canned fruit cocktail and Canned Tropical Fruit Salad into a single standard for Canned Fruit Salads</li><li>- Elaboration of a new Codex standard for Dried Longan (project document)</li></ul>

Among the standardization requests proposed, the Committee concluded that dried longan was not traded internationally in sufficient volumes to warrant an international standard and recommended that this work be returned to CCASIA. As for the other standardization requests, the Committee agreed that since no other project documents were submitted to the 28th CCPFV session, members should forward their project documents to the CCEEXEC for critical review before CCEEXEC's next session in 2017.

### *Next Session of CCPFV*

The Committee agreed that the next physical CCPFV meeting will be determined based on the outcome of CCEEXEC's critical review of new work proposed for the Codex Alimentarius Commission.