



U.S. Delegate's Report, 29th Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV)

Working by Correspondence

January -July 2020

As approved by the 41st Codex Alimentarius Commission (CAC 2018), the 29th Codex Committee on Processed Fruits and Vegetables (CCPFV) (2019-2020), CCPFV conducted and completed its full agenda entirely by electronic correspondence. Delegates from 27 member countries, one member organization (the European Union), and 3 observer organizations participated in this CCPFV online forum.

The United States was represented by Delegate Dorian LaFond, Agricultural Marketing Service, U.S. Department of Agriculture, and Alternate Delegate Dr. Rhoma Johnson, Office of Food Safety, Center for Food Safety and Nutrition, Food and Drug Administration.

The United States achieved its objectives to complete the entire agenda of CCPFV working by correspondence, which coincidentally, occurred during the postponement of in-person Codex Committee meetings due to the COVID-19 pandemic. Despite these challenges, the U.S. Delegation effectively collaborated with delegations to resolve issues and finalize the full agenda of CCPFV. At this session, CCPFV completed work on five draft standards for submission for final adoption at the 43rd Session of Codex Alimentarius Commission (CAC 43) scheduled for the fall of 2020:

- ***Conversion of the Regional Standard for Gochujang to a Worldwide Standard***
- ***Conversion of the Regional Standard for Chili Sauce to a Worldwide Standard***
- ***Proposed Revision to the Standard for Mango Chutney (CXS 160-1987)***
- ***Proposed Draft General Standard for Dried Fruits***
- ***Proposed General Standard for Canned Fruit Salads***

CCPFV also addressed and forwarded matters referred from the Codex Committee on Fresh Fruits and Vegetables (CCFFV), the Codex Committee on Food Additives (CCFA), and the Codex Committee on Methods and Analysis and Sampling (CCMAS).

The following is a brief summary of the major issues discussed at the session. A full report of the 29th Session of the CCPFV can be found in REP 20/PFV, posted on the Codex website at: www.fao.org/fao-who-codexalimentarius/meetings-reports/en/

MEETING SUMMARY:

Matters for Action and Standards Recommended for Final Adoption

Matters Referred by the Codex Committee on Fresh Fruits and Vegetables

CCPFV addressed the questions referred by Codex Committee on Fresh Fruits and Vegetables (CCFFV21, 2019) on whether the *Standard for Dates* (CXS 143-1985) covered dates prepared

from sound fruit of the date tree (*Phoenix Dactylifera* L.) harvested at the appropriate stage of maturity and dried or hydrated to adjust moisture content.

The United States and Morocco provided information that informed the following recommendations from CCPFV: that dates at the rutab stage with moisture content not exceeding 45 percent and at the tamer stage with moisture content not exceeding 25 percent, should be under the purview of CCPFV, while dates at khalal stage with moisture content higher than 45 percent should be under the purview of CCFFV (and are covered by CXS 143-1985). CCPFV agreed to forward these recommendations to CCFFV.

Step 5/8: Conversion of the Regional Standard for Gochujang to a Worldwide Standard

The Republic of Korea led the 2019 electronic working group (EWG) to convert the FAO/WHO Coordinating Committee on Asia (CCASIA) regional Codex standard for gochujang (fermented soybean) paste into an international standard. CCPFV was able to finalize the standard with little controversy. The United States supported the current draft and advancement to Codex Alimentarius Commission 2020 (CAC43) for final adoption at Step 5/8.

Step 5/8: Conversion of the Regional Standard for Chili Sauce to a Worldwide Standard

At the 28th Session of CCPFV (2016), India, who proposed new work to convert this CCASIA standard into a worldwide standard and led the EWG on this standard in 2019, served as rapporteur on this standard for the CCPFV 2020 online forum. Members were able to agree easily on most provisions but encountered some debate on the issues regarding pH and total soluble solids (TSS). Thailand favored excluding pH, whereas India and Indonesia wanted to include a pH limit as it aids in preventing microbial growth. Thailand also wished to exclude the provision on TSS while other members expressed the need to include TSS. As a way forward, Thailand made a reservation to the provisions on pH and TSS but agreed to allow the standard to advance to Step 5/8. The United States as well as other members supported finalizing the standard at Step 5/8. Upon reaching consensus, CCPFV advanced the standard to CAC43 for final adoption at Step 5/8.

Step 5/8: Proposed Revision to the Standard for Mango Chutney (CXS 160-1987)

India originally proposed new work to revise the *Standard for Mango Chutney*, led the WG in 2019, and served as rapporteur on this standard for the CCPFV online forum. The United States supported the draft and recommended some changes to include unpeeled mangoes in the product definition, make optional some of the pre-processing operations and exclude peel and seed from defects. CCPFV considered these changes and subsequently modified the standard to reflect these U.S. comments. Upon reaching consensus, CCPFV advanced the standard to CAC43 for final adoption at Step 5/8.

Step 5/8: Proposed Draft General Standard for Dried Fruits

As per the recommendation of the 2019 EWG led by Thailand on this standard, 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. Thailand served as rapporteur on this standard for the CCPFV online forum. CCPFV evaluated whether the standard should cover stuffing of dried fruit. Thailand proposed to include in the standard dried fruit with confectionary stuffing, whereas the United States and European Union questioned whether this would expand the scope of the standard. CCPFV agreed to change the standard to limit stuffing made with fruit only and include a footnote that preserved fruit only may contain food additives. Upon reaching consensus, CCPFV advanced the standard to CAC43 for final adoption at Step 5/8.

Step 5/8: Proposed General Standard for Canned Fruit Salads

The 41st CAC (2018) endorsed the establishment of the EWG on canned fruits salads chaired by Thailand with the terms of reference to elaborate a general standard that included annexes for canned fruit cocktail and canned tropical fruit salads. Members engaged in several rounds of comments on the issue of how to define the styles for mixed fruits. Thailand advocated that the tropical fruit salad style should include pineapples. The United States did not support this, noting that canned fruit salad mixtures without pineapple exist in commerce. As a way forward, CCPFV agreed to mention mixed fruits style in the general provisions and have the annex focused on canned fruit salad only. Upon reaching consensus, CCPFV advanced the standard to CAC43 for final adoption at Step 5/8.

Matters Referred by the Codex Committee on Food Additives

This agenda item received the highest level attention among CCPFV members. The Codex Committee on Food Additives (CCFA) requested CCPFV to provide responses to a variety of issues. In August 2018, the CCPFV formed an 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, prepared draft CCPFV29 Committee responses. The matters referred from CCFA generally fell 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 provided final Committee recommendations to CCFA. For other 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.

CCPFV agreed to refer this matter to CCFA as the issue was thoroughly discussed by CCPFV, and asked CCFA to consider whether there should be a subcategory or revised category for formulated juice and nectar products.

Matters Referred by the Codex Committee on Methods and Analysis and Sampling (CCMAS)

The United States led the EWG which addressed the matters referred from CCMAS regarding the method for fat extraction for quick-frozen French-fried potatoes. As elaborated in paragraphs 12 – 13 of REP17/MAS, the first task of the EWG was to identify a method for fat extraction for quick-frozen French-fried potatoes. After further communications with producers, the EWG Chair reported the analysis is performed on the fryer oil only, not on the product and the test is suited only for processing and not the individual quality requirements. Since the 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 so inform CCMAS. CCMAS had also noted that they would be reviewing a template to assist commodity committees (REP17/MAS, paras 14-15). Therefore, the EWG recommended no further action by CCPFV at this time.

The United States supported the CCPFV conclusions which were to accept the EWG recommendations. As no members expressed opposition to these recommendations, CCPFV agreed to forward these recommendations to CCMAS.

Proposals for New Work

No proposals for new work were submitted.

Date and Place of the Next Session

Given that the agenda items were completed, CCPFV proposed adjourning the Committee *sine die* until sufficient interest and priority needs are identified to support convening CCPFV.