



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

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Agenda Item 4(b)

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR ASIA**

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**PROPOSED DRAFT REGIONAL STANDARD FOR CHILI SAUCE
(N05-2007)**

Governments and international organizations wishing to submit comments on the Proposed draft Regional Standard for Chili Sauce (see Annex 1 to this document) are invited to do so **no later than 30 September 2010** as follows: Secretary of the CCASIA, Mr Suprpto (Fax: +62-21-5747045; Email: codex_indonesia@bsn.go.id, preferably) with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Fax: +39 06 57054593; Email: codex@fao.org, preferably)

Format for submitting comments: In order to facilitate the compilation of comments and prepare more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings: (i) General comments; and (ii) Specific comments. Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to. In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied / pasted into a consolidated document. In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.

**CONCLUSION OF THE WORKING GROUP ON THE
PROPOSED DRAFT REGIONAL STANDARD FOR CHILI SAUCE**

Background

The 16th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to return the proposed draft Regional Standard for Chili Sauce to Step 2 for redrafting by an electronic working group, led by Thailand, with a view to finalize the standard at its next session.

A list of electronic-Working Group participants is included in Appendix 1.

The revised Standard has been reviewed based on comments submitted during the 16th Session of the CCASIA and additional comments provided by Japan, Indonesia, Mexico and Malaysia.

The electronic-Working Group agreed on the amendments to the Proposed Draft Regional Standard for Chili Sauce as follows:

1. SCOPE

The text in this section was retained without deleting the phrase “including for catering purposes or for repacking”, in order to align the text with the standard language applied in Codex Commodity Standards.

2. DESCRIPTION

2.1(a):

Added the words “and condiment” after “seasoning”.

2.1(d):

The phrase “pH shall not exceed 4.2” was deleted because there are a number of countries that produce chili sauce with pH higher than 4.2. In consequent, the text in section 6.1 was amended by adding the phrase “*Recommended International Code of Hygiene Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979)*”.

2.2.1(d):

A new subsection 2.2.1(d) on styles has been introduced addressing the product with only pulp or crushed pulp.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1.1 Basic Ingredients****3.1.1(a):**

The scientific name “*Capsicum spp.*” was added as species of fresh chili used to produce chili sauce including *Capsicum annuum* and *Capsicum frutescens*. “Chili powder” as one of the ingredient for chili sauce was inserted. However, the percentage of chili extract was not included because the characteristics of chili sauce depend on consumer preference, which varies among different countries.

3.1.1(b):

“Sugar” was moved to subsection 3.1.2(d) “**Other Permitted Ingredients**” because the use of sugar is considered optional and depended on consumer preference, which varies among different countries.

3.1.1(f)

“Garlic” was moved to subsection 3.1.2(b).

3.1.2 Other Permitted Ingredient**3.1.2(a):**

“Yellow pumpkin” was added in order to provide more example of fruit and “and/or other fruits” was added at the end of the sentence to include any choice of fruit.

3.1.2(b):

“Sweet potato” was added in order to provide more example of vegetable and “and/or other vegetables” was added at the end of the sentence to include any choice of vegetables.

3.1.2(d):

Sugar was changed to the plural noun taking into account the use of any type of sugars in chili sauce depended on consumer preference and product development in different countries.

3.2 QUALITY CRITERIA

Added “**General Requirements**” to be the new heading of subsection 3.2.1 without changing the text which is aligned with the standard language used in Codex standards for processed fruits and vegetables.

Not include total soluble solids (TSS), acidity and pungency in this section due to the following reasons:

- The characteristics of certain chili sauces post difficulty on the TSS determination. It is also very difficult to determine acidity values because of the presence of a mixture of different types of acids in these products.
- The label of the products has already provided useful information for consumer e.g. list of ingredients, the percentage of ingredient.
- Pungency of the product depends on customer preference.

3.2.3 Defects and allowances

The phrase was change to cover other type of chili sauce process as follow:

“The product shall be practically free from dark specks or scale-like particles, discoloured seeds or pieces of abnormally discoloured ingredients and foreign vegetal matter excluding the dark specks or dark particles that are obtained from the natural process of the sauce, for example in the roasted process.”

4. FOOD ADDITIVES

The functional classes used in section 4. FOOD ADDITIVES is in accordance with Table 3 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995) for Food Category 12.6.2 Non-emulsified sauce (e.g., ketchup, cheese sauce, cream, brown gravy). Also, the addition of the introductory paragraph is consistent with the relevant provisions in the Codex Procedural Manual concerning the format of Commodity Standards. The additives repeated the ones in Table 3 were deleted.

The list of food additives was revised based on comments received. However, “Synthetic gamma-tocopherol (INS 308)” was not included because it has not been evaluated by JECFA.

4.2 ANTIOXIDANTS

“Sulfite” was moved to section 4.6 “**PRESERVATIVE**”.

4.4 FLAVOURS

The phrase “Natural flavouring substances and artificial flavouring substances” was replaced with the phrase “The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008)”.

9. METHODS OF ANALYSIS AND SAMPLING

The section on methods of analysis was rewritten in line with the Recommended *Methods of Analysis and Sampling* (CODEX STAN 234-1999).

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PROPOSED DRAFT REGIONAL STANDARD FOR CHILI SAUCE**N05-2007**

(at Step 3)

1. SCOPE

This standard applies to chili sauce, as defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Chili sauce is the product:

- (a) intended for use as seasoning and condiment;
- (b) prepared from sound and clean raw materials referred to in Section 3.1 below which are mixed and prepared to obtain the desired quality and characteristics;
- (c) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage;

2.2 STYLES**2.2.1 Chili sauce can be of the following styles:**

- (a) Chili sauce with pulp and seeds homogeneously ground together.
- (b) Chili sauce with pulp and seeds homogeneously ground together with the addition of particles of chili pulp and seeds distributed in the sauce.
- (c) Chili sauce with crushed pulp and seeds as separate layers or distributed in the sauce.
- (d) Chili sauce with only pulp or crushed pulp.

2.2.2 Other styles

Any other presentation of the product should be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in the Standard;
- (b) meets all other requirements of the Standard, as applicable; and
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.1 Basic Ingredients**

Product covered by this standard shall consist of the following ingredients:

- (a) fresh chili (*Capsicum spp.*) or processed chili such as chili powder ground from dried chili, roasted chili, ground chili, chili preserved in vinegar or in brine, or chili extract;
- (b) vinegar or other permitted acid;
- (c) salt;
- (d) water.

3.1.2 Other Permitted Ingredients

The following optional ingredients may also be used in certain product:

- (a) fruits such as mango, papaya, tamarind, yellow pumpkin and/or other fruits;
- (b) vegetables such as tomato, garlic, onion, carrot, sweet potato and/or other vegetables;
- (c) spices and herbs;
- (d) sugars;
- (e) other edible ingredients as appropriate to the product.

3.2 QUALITY CRITERIA

3.2.1 General Requirements

Chili sauce should have normal colour, flavour, and odour, corresponding to the type of raw materials used and should possess texture characteristic of the product.

3.2.2 Definition of Defects

Foreign vegetal matter means any vegetable part (such as, but not limited to, chili pedicels, leaves, calyxes and garlic stems) that does not pose any hazard to human health but affects the overall appearance of the final product.

3.2.3 Defects and Allowances

The product shall be practically free from dark specks or scale-like particles, discoloured seeds or pieces of abnormally discoloured ingredients and foreign vegetal matter excluding the dark specks or dark particles that are obtained from the natural process of the sauce, for example in the roasted process.

3.3 CLASSIFICATION OF “DEFECTIVES”

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as a “defective”.

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

4.1 ACIDITY REGULATORS

INS No.	Food Additive	Maximum level
452(i)	Sodium polyphosphate ^{note33}	1000 mg/kg
334	Tartaric acid	5000 mg/kg

Note 33: As phosphorus.

4.2 ANTIOXIDANTS

INS No.	Food Additive	Maximum level
301	Sodium ascorbate	1000 mg/kg
303	Potassium ascorbate	1000 mg/kg
320	Butylated hydroxyanisole	100 mg/kg
321	Butylated hydroxytoluene	100 mg/kg
307b	Tocopherol concentrate, mixed	600 mg/kg
307a, 307c	Alpha-tocopherol (d- α -tocopherol, dl- α -tocopherol)	600 mg/kg
386	Disodium ethylene diamine tetra acetate	75 mg/kg

Note 44: As residual SO₂.

4.3 COLOURS

INS No.	Food Additive	Maximum level
160c	Paprika oleoresin	GMP
160a (ii)	Carotenes, beta (vegetable)	2000 mg/kg
150c	Caramel III – ammonia process	1500 mg/kg
150d	Caramel IV – sulphite ammonia process	1500 mg/kg
101	Riboflavins	350 mg/kg
160b(i)	Annatto extracts, bixin based	10 mg/kg
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)
155	Brown HT	50 mg/kg

4.4 PRESERVATIVES

INS No.	Food Additive	Maximum level
210	Benzoic acid ^{note 13}	1000 mg/kg singly or in combination
211	Sodium benzoate ^{note 13}	
212	Potassium benzoate ^{note 13}	
213	Calcium benzoate ^{note 13}	
200	Sorbic acid ^{note 42}	
201	Sodium sorbate ^{note 42}	
202	Potassium sorbate ^{note 42}	
203	Calcium sorbate ^{note 42}	
220	Sulfur dioxide ^{note 44}	300 mg/kg singly or in combination
221	Sodium sulfite ^{note 44}	
222	Sodium hydrogen sulfite ^{note 44}	
223	Sodium metabisulfite ^{note 44}	
224	Potassium metabisulfite ^{note 44}	
225	Potassium sulfite ^{note 44}	
227	Calcium hydrogen sulfite ^{note 44}	
228	Potassium bisulfite ^{note 44}	
539	Sodium thiosulfate ^{note 44}	1000 mg/kg
218	Methyl para-hydroxybenzoate	

Note 13 : as benzoic acid.

Note 42 : as sorbic acid.

Note 44: As residual SO₂

4.5 SWEETENERS

INS No.	Food Additive	Maximum level
951	Aspartame	350 mg/kg
950	Acesulfame potassium	1000 mg/kg
955	Sucralose	450 mg/kg

4.6 FLAVOURINGS

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

5. CONTAMINANTS

5.1 PESTICIDES RESIDUES

The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the CAC.

5.2 OTHER CONTAMINANTS

The product covered by this Standard shall comply with the Maximum Levels of the Codex *General Standard for Contaminants and Toxins in Food and Feed* (CODEX/STAN 193-1995).

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969), *Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CAC/RCP 23-1979) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997)¹.

7. WEIGHTS AND MEASURES

7.1 FILL OF CONTAINER

7.1.1 Minimum Fill

(a) The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20o C which the sealed container will hold when completely filled.

(b) Flexible containers should be filled as full as commercially practicable.

7.1.2 Classification of “Defectives”

A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a “defective”.

7.1.3 Lot Acceptance

A lot shall be considered as meeting the requirement of Section 7.1.1 when the number of “defectives”, as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

8. LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the Codex *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

8.1 NAME OF THE PRODUCT

8.1.1 The name of the product shall be “Chili sauce”, “Sweet chili sauce” or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

8.1.2 The level of chili pungency (heat value) may be declared in conjunction with, or in close proximity to, the name of the product, in accordance with the agreement between trading partners and in the manner not to mislead the consumer, and must be accepted by or be acceptable to competent authorities of the country where the product is sold.

8.1.3 If other permitted ingredients, as defined in Section 3.1.2, alters the flavour characteristic of the product, the name of the product shall be accompanied by the term “flavoured with X” or X flavoured” as appropriate.

¹ For products that are rendered commercially sterile in accordance with the *Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods* (CAC/RCP 23-1979), microbiological criteria are not recommended as they do not offer benefit in providing the consumer with a food that is safe and suitable for consumption.

8.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
pH	AOAC 981.12 (Codex General Method for processed fruits and vegetables)	Potentiometry	III
Fill of containers	CAC/RM 46-1972 (Codex General Method for processed fruits and vegetables)	Weighing	I

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I – Normal sampling

**Inspection level II – Dispute (Codex referee purpose sample size),
enforcement or need for better lot estimate**

SAMPLING PLAN 1

(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 – 24,000	13	2
24,001 – 48,000	21	3
48,001- 84,000	29	4
84,001 – 144,000	38	5
144,001 – 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 – 15,000	13	2
15,001 – 24,000	21	3
24,001 – 42,000	29	4
42,001 – 72,000	38	5
72,001 – 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 – 2,000	13	2
2,001 – 7,200	21	3
7,201 – 15,000	29	4
15,001 – 24,000	38	5
24,001 – 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 – 24,000	21	3
24,001 – 48,000	29	4
48,001- 84,000	38	5
84,001 – 144,000	48	6
144,001 – 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 – 15,000	21	3
15,001 – 24,000	29	4
24,001 – 42,000	38	5
42,001 – 72,000	48	6
72,001 – 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 – 2,000	21	3
2,001 – 7,200	29	4
7,201 – 15,000	38	5
15,001 – 24,000	48	6
24,001 – 42,000	60	7
more than 42,000	72	8